

Appetizers

Hot

Edamame Hawaiian Black Sea Salt	6	Aged Miso Soup Exotic Mushroom Scallions	6
Classic Pork and Shrimp Wonton Soup Shiitake Mushrooms Seaweed Cilantro Crispy Shallots	6	Shichimi (7 Spices) Clam Miso Soup Cilantro Ginger Enoki Mushroom	8
Shrimp Tom Yum Soup Exotic Mushrooms Baby Corn Tomato Peas Cilantro	7	Duck Spring Rolls House-made Hoisin Sauce	7
Korean Style Calamari Sweet Chili Salsa	11	Chicken Lettuce Wrap Butter Lettuce Leaves Exotic Mushrooms Water Chestnuts Black Hoisin BBQ Crispy Rice Noodles	12
Rock Shrimp Tempura Sirache Yuzu Aioli	13	Classic Dim Sum Platter Vegetable Spring Roll Shrimp Dumplings Lobster Dumplings Kobe Dumplings Spicy Mustard	13
Miso Black Cod Miso Marinated Cod Young Ginger Shoots	14		

Kobe Beef (Min 2 oz)

Self Seared Table Side on a Hot Volcanic Rock | Soy Lime Dipping Sauce | Fresh Wasabi | Sake Pineapple Nectar
15 - per oz.

Salad

Seaweed Salad Sesame Pickled Wakame	6	Feng Simple Salad Orange Segments Crispy Wonton Skins Ginger Vinaigrette Add Avocado \$2.	6
Spinach Salad Laura Chenel Goat Cheese Bacon Sun Dried Cranberries Toasted Almonds -8 Vinaigrette	10	Rocket Arugula Salad Salt Roasted Golden and Red Beets Asian Pears Candied Pecans Laura Chenel Goat Cheese -8 Vinaigrette	10
● Ahi Tuna Salad 7 Pieces Seared Tuna with Yuzu Soy Mesclun Greens	12	● Kanpachi Salad Baby Yellowtail Avocado Yuzu Soy Mix Greens	14

Lobster Salad

Cooked Maine Lobster | Shiitake Mushroom | Avocado | Yuzu Soy Sauce
16

Cold

● Maguro Avocado Diced Tuna Avocado Tobiko	12	● Yellow Tail Jalapeno Fatty Yellowtail Topped with Thinly Sliced Jalapeno Grapefruit and Orange Yuzu Sauce	12
● Hirami Carpaccio Thin Sliced Fluke Lemon Ponzu Sauce	12	● Live Scallop Carpaccio Live Scallop Yuzu Soy Momiji Sauce	13
● White Tuna Ceviche Pineapple Onion Avocado Cilantro Yuzu Soy	13	● Kanpachi Jalapeno Japanese Baby Yellowtail Chive Yuzu Soy	14
● Tuna Wasabi Dumpling Thinly Sliced Tuna Stuffed with King Crab Avocado Black Tobiko on a Bed of Sliced Cucumber Spicy Mayo 23k Gold Leaf Dipped Chive Stick	14	● Tuna Pizza Crispy Scallion Pancake Tuna Carpaccio Spicy Kapayayi Sauce	16
● 7 Spice Tuna Tataki Palm Hearts with Yuzu Soy Dressing	14	● Oyster Sample 3 / 6 pieces Kumamoto Oyster w/ Ponzu Sauce	12/24

Main Dishes

<i>Honey Roasted Chicken</i>	22
Vegetable Fried Rice Baby Corn Pepper Dews Roasted Cinnamon Pineapple Basil Sauce	
<i>Traditional Peking Duck</i>	28/52
Steamed Buns Cucumber Scallions Our Hoisin BBQ Sauce Available in Half or Whole	
<i>Scottish Salmon</i>	23
Roasted Cipollini Onion Baby Carrot Raddish Snap Peas Chopped Miso Japanese Eggplant	
<i>Chilean Sea Bass</i>	26
Orzo Oven Dried Cherry Tomato Beach Mushroom Broccoli Rabe Mango Miso BBQ Sauce	
<i>Pan Seared Bronzini</i>	26
Shredded Bay Scallop Parmesan Fried Rice with Bean Sprouts Pineapple Salsa	
<i>Shanghai Braised Short Rib</i>	24
Mushroom Risotto Sugar Snap Peas Peach Chutney	
<i>Florida Red Snapper</i>	24
Lightly Tempura Red Snapper Spicy Scallion Soy Dipping Sauce	
<i>Day Boat Scallop</i>	26
Rock Shrimp Sugar Snap Pea Risotto Orange Supremes	
<i>New York Strip 10oz</i>	25
Gold Yukon Mashed Potatoes With Grilled Asparagus with Green Peppercorn Bernaise Sauce	
<i>Filet Mignon</i>	27
6oz Filet Roasted Fingerling Potatoes Root Vegetable Green Peppercorn Bernaise Sauce Crispy Shallot	
<i>XO Ginger Scallion Maine Lobster</i>	38
Hong Kong Chow Mein Noodle Sprouts Scallion	

Side Dishes

<i>Garlic Bok Choy</i>	5	<i>Brown Rice</i>	5
<i>Miso Eggplant</i>	5	<i>Steamed Broccoli</i>	5
<i>Tempura Sweet Potato</i>	5	<i>Vegetable Fried Rice</i>	5
<i>Vegetable Lo Mein</i>	7	<i>Shredded Bay Scallop Parmesan Fried Rice</i>	7
<i>XO Mushroom Brown Fried Rice</i>	7		

Sushi Bar Entrée

Feng Sushi Dinner Nine Pieces of Sushi (Chef's Choice) Tuna Roll	25	Sushi & Sashimi Combo (Chef's Choice) 5 Pieces Sushi 12 Pieces Sashimi Spicy Tuna Avocado Roll	30
Feng Sashimi Dinner Eighteen Pieces of Sashimi (Chef's Choice)	28	Omakase Sushi Chef's Supreme Sushi Tasting	For One 30 For Two 58
Omakase Sashimi Chef's Supreme Sashimi Tasting	For One 38 For Two 70	Sushi & Sashimi Omakase Chef's Supreme Tasting Sushi & Sashimi	Starting at 55

Chef's Tasting

Unique Menu Created Daily By The Chef

50/ 80/120

Sushi or Sashimi A La Carte

PLEASE ADD \$1.00 FOR SASHIMI

TUNA FROM SPAIN		EEL	
● Blue Fin Tuna	M/P	Freshwater Eel ~ Unagi	4
● Blue Fin Fatty Tuna	12	● Sea Eel ~ Anago	M/P
TUNA FROM PANAMA		SHRIMP CRAB & SQUID	
● Big Eye Tuna	3	Octopus ~ Tako	3
● Big Eye Fatty Tuna	M/P	Shrimp	3
SALMON & TROUT		Squid ~ Ika	3
Smoke Salmon	4	● Sweet Shrimp	M/P
● King Salmon	7	King Crab	M/P
● Scottish Salmon	3	CLAM	
● Salmon Trout	5	● Sea Scallop	7
YELLOWTAIL		● Kumamoto Oyster	4.5
● Yellowtail~ Hamachi	3	● Live Scallop	M/P
● Amberjack ~ Kanpachi	8	ROE	
● Striped Jack ~ Shimaaji	6	● Black Tobiko	3
WHITE FISH		● Flying Fish Egg	3
● Fluke ~ Hirame	3	● Salmon Roe ~ Ikura	3
● Striped Bass ~ Suzuki	3	● Sea Urchin ~ Uni	M/P
● Red Sea Bream ~ Madai	7	EGG	
MACKEREL & OTHER		Omelet Tamago	2.5
● Spanish Mackerel ~ Sawara	3	Fried Bean Curd Inari	2.5
● Horse Mackerel Aji	5		

Roll or Hand Roll

Add Brown Rice \$.50 Add Cucumber Wrap \$.50

Add \$.50 for Avocado or Cucumber

California Roll	5.5	Vegetarian Roll	5
● Tuna Roll	5.5	● Spicy Tuna Roll	6.5
● Salmon Roll	5.5	● Spicy Salmon Roll	6.5
● Yellowtail Scallion Roll	5.5	● Spicy Yellowtail Roll	6.5
● Yellowtail Jalapeno Roll	6	Sweet Potato Tempura Roll	4.5
Avocado Roll	4.5	Cucumber Roll	4.5
Philadelphia Roll	6.5	● Shrimp Tempura Roll	8.5
● Spicy Crab Roll	6.5	Eel Roll	6.5
King Crab California Roll	10	● Spider Roll	12
● Toro Scallion Roll	M/P	● Uni Scallop Roll	M/P

● ***Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food born illness***

Feng Special Roll

Add Brown Rice \$.50 Add Cucumber Wrap \$5.00

- ***Autumn of Connecticut*** **16**
Spicy Kani | Salmon | Avocado | Yuzu Masago | Wasabi Pepper Sauce | Momiji Sauce
- ***Angry Dragon*** **16**
Shrimp Tempura | Spicy Tuna | Spicy Kani | Papaya | Soy Nori | BBQ Eel Sauce | Rutta Sauce
- ***Feng Chef Roll*** **16**
Salmon | Yellowtail | Tuna | Masago | Radish Sprouts | Asparagus | Avocado | Spicy Mayo | BBQ Eel Sauce
- ***Jalapeno Roll*** **16**
Tuna | Yellowtail | Avocado | Roasted Red Pepper | Jalapeno Salsa | Jalapeno Sauce | Spicy Yuzu Sauce
- ***Ocean Avenue*** **16**
Yellowtail | Jalapeno | Topped with seared cajun tuna | Avocado | Jalapeno Sauce | Eel Sauce
- ***Spicy 2 in 1 Roll*** **16**
Shrimp Tempura | Spicy Tuna | Spicy Salmon | Avocado | Spicy Mayo | Momiji Sauce | BBQ Eel Sauce
- ***Dynamite Roll*** **18**
Tempura Jumbo Soft-Shell Crab | Spicy Salmon | Jalapeno | Romaine Lettuce | Topped with Spicy Tuna | Shredded Crispy Kani | Momiji Sauce | Eel Sauce | Honey Wasabi Sauce
- ***Eel Lovers Roll*** **18**
Sea Eel | Avocado | Topped with Fresh Water Eel | Coconut Flakes | Eel Sauce
- ***"Irene's Paradise" Roll*** **18**
Spicy Kani | Avocado | Shrimp Tempura | Topped with Spicy Crunchy Salmon | Yuzu Garlic Sauce | Honey Wasabi Sauce
- Las Vegas Roll*** **18**
Cooked Lobster | Shiitake Mushroom | Asparagus | Spicy Miso Sauce
- Lobster Roll*** **18**
Cooked Lobster | Mango | Avocado | Japanese Jalapeno Sauce
- ***Feng Shui Roll*** **20**
Tuna | Salmon | Yellowtail | Top with Spicy Alaskan King Crab | Creamy Avocado Paste | Tobiko | Gold Flakes
- ***Spicy Hasu Roll*** **20**
Spicy Tuna | Spicy Salmon | Spicy Yellowtail | White Asparagus Inside | Topped with Spicy Kani | Guacamole | Tuna Flower | Spicy Mayo | BBQ Eel Sauce | Momiji Sauce | Spicy Thai Mayo
- ***Volcano Roll*** **20**
Seared Cajun Tuna | Avocado | Top with Spicy Scallop | Eel Sauce | Curry Mayo Suce
- ***Rocket Lobster Roll*** **22**
Tempura Lobster | Avocado | Mango | Romaine Lettuce | Scallop | Kani | Enoki Mushrooms | Toasted Parmesan Cheese | BBQ Eel Sauce | Spicy Mayo | Thai Spicy Mayo | Crispy Shallots