

## Soups and Salads

**Aged Miso Soup** ..... \$6  
Exotic mushrooms and scallions

**Seaweed Salad** ..... \$6  
Pickled vegetables

**Simple Salad** ..... \$6  
Orange segments, crisped wonton skins, ginger vinaigrette  
\*\* add grilled chicken \$5

**Kani Salad** ..... \$8  
spicy mayo, cucumber, crab stick, tobiko and apple.

**Chicken Wonton Soup** ..... \$6  
Rich chicken broth spinach and chicken wontons

**Shrimps Tom Yum Soup** ..... \$7  
Mushrooms, Bell Peppers, Cilantro, tomato and baby corn

**Avocado Salad** ..... \$7  
Romaine lettuce, tomatoes, avocado and ginger dressing \*\*  
add grilled chicken \$5

**Peppered Tuna Salad** ..... \$13  
Field greens with soy onion dressing

## Starters From Kitchen

**Edamame** ..... \$6  
Hawaiian black sea salt

**Beef Gyoza** ..... \$6  
Fried japanese beef dumpling.

**Duck Spring Roll** ..... \$7  
House-made hoisin sauce, shoestring sweet potato fries

**Korean Style Calamari** ..... \$10  
Sweet chili salsa and red leaf lettuce

**Chicken Lettuce Cups** ..... \$12  
Butter lettuce leaves, celery, water chestnuts, mushrooms,  
crispy rice noodles and hoisin sauce

**Kobe beef Dumping (5)** ..... \$12  
kobe beef, mushroom, shrimp, chinese garlic chives, schezuan  
spicy oil mix nut and cilantro

**Scallion Pancake** ..... \$6  
honey soy dipping sauce

**Crispy shumai** ..... \$6  
shrimp dumpling with spicy creamy sauce

**Satay chicken or beef(3)** ..... \$6/7  
marinated curry chicken or beef served with peanut sauce

**Crab Rangoon (6)** ..... \$12  
Lump Crab Meat, Cream Cheese Wonton Skin

**Rock Shrimp Tempura** ..... \$13  
Spicy creamy yuzu sauce

**Chef's Medley** ..... \$13  
Dragon rib, crab rangoon, beef and chicken satay

## Starters From Sushi Bar

**Kani Bonside Tree** ..... \$9  
crab meat avocado wrap cucumber served yuzu puzu sauce

**Sesame Crusted Tuna** ..... \$12  
Fresh lemon and bourbon XO sauce.

**Golden Salmon** ..... \$12  
salmon, spicy crab, kaiware, momiji and rutta sauce.

**Sushi Sandwich** ..... \$12  
Spicy tuna, spicy crab, crispy fluke, avocado, mango wrapped in soy nori and tobiko with Thai mayo and eel sauce

**Tuna Wasabi Dumpling** ..... \$12  
spicy crab, avocado, tobiko and chives

**Yellow Tail Jalapeño** ..... \$12  
Fatty yellowtail with sliced jalapeño on top, mixed with yuzu sauce.

**White Tuna Ceviche** ..... \$12  
pineapple, bell pepper, onion, avocado, cilantro, yuzu soy

**Toro With Jalapeño** ..... \$16  
Blue fin toro topped with thinly sliced jalapeño served with soy garlic sauce

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## Main Dishes

*All entrées served with white rice add \$3.00 for fried rice*

<b>General Tso's Chicken</b> .....	<b>\$15</b>			
<small>Chili pepper, broccoli and pineapple</small>				
<b>Sesame Crispy Chicken Breast</b> .....	<b>\$15</b>			
<small>Served broccoli</small>				
<b>Peking Style Ribs</b> .....	<b>\$16</b>			
<small>served sugar snow peas</small>				
<b>Crispy Schezuan Shredded Beef</b> .....	<b>\$18</b>			
<small>Crispy beef with a sauce of chilli pepper, hoisin sauce, scallions, ginger, celery and rice vinegar</small>				
<b>Shichimi Cubed NY Steak</b> .....	<b>\$18</b>			
<small>sautéed NY steak, bell pepper, asparagus and mushroom</small>				
<b>Broiled Boneless Short - Ribs</b> .....	<b>\$18</b>			
<small>sweet potato vanilla puree and sugar snow peas</small>				
<b>Florida meets Japan</b> .....	<b>\$18</b>			
<small>Jumbo Gulf Shrimp, sugar snow peas, served with miso kimchee creamy sauce.</small>				
<b>Crispy Red Snapper</b> .....	<b>\$18</b>			
<small>lightly tempura red snapper, spicy scallion soy dipping sauce</small>				
<b>Miso Glazed Chilean Sea Bass</b> .....	<b>\$26</b>			
<small>season asparagus, oyster mushroom, sugar snow peas with a miso glaze</small>				
<b>Penang Curry "Northern Malaysia"</b> .....	<b>\$15 Chicken</b>		<b>17 Shrimp</b>	
<small>Sweet bell peppers, onion, mushroom, zucchini and sugar snow peas</small>				
<b>Hong Kong XO Chicken or Shrimps</b> .....	<b>\$15 Chicken</b>		<b>17 Shrimp</b>	
<small>seasonal string bean</small>				
<b>Feng Thai Basil</b> .....	<b>\$15 Chicken</b>		<b>17 Shrimp</b>	
<small>Fresh basil, bell peppers, sugar snow peas, asparagus, mushroom, and onions</small>				
<b>Feng Tempura</b> .....	<b>\$13 Vegetable</b>		<b>17 Shrimp</b>	
<small>Classic deep fried dish with light tempura batter &amp; sweet tempura sauce</small>				
<b>Teriyaki Dinner</b> .....	<b>\$15 Chicken</b>	<b>18 Steak</b>	<b>17 Shrimp</b>	<b>17 Salmon</b>
<small>sweet caramelized onions, asparagus and sugar snow peas, drenched in our teriyaki sauce.</small>				

## Noodles and Rice

<b>Thai Fried Rice</b> .....	<b>\$12 Chicken</b>		<b>15 Shrimp</b>
<small>Bok choy, carrots, daikon, peas, bean sprouts and roasted pineapple</small>			
<b>Classic "Pad Thai"</b> .....	<b>\$15 Chicken</b>		<b>17 Shrimp</b>
<small>Rice noodles, pistachio nuts and fresh lime</small>			
<b>Yaki Soba</b> .....	<b>\$12</b>		
<small>Your choice of beef, chicken, shrimp or vegetables pan-fried with a light yet wholesome wheat noodle.</small>			
<b>Yaki Udon</b> .....	<b>\$14</b>		
<small>Japanese Udon noodle pan fried with shrimp, crab sticks, scallops, fish cake and seasonal vegetables.</small>			
<b>Nabeyaki Udon</b> .....	<b>\$15</b>		
<small>Japanese Udon noodles in a chicken broth with crab sticks, chicken, fish cake, one poached egg and two pieces of shrimp tempura.</small>			

## Kid's Menu

*served with crispy shumai and white rice*

<b>Feng Chicken Finger</b> .....	<b>\$7</b>
<b>Chicken Teriyaki</b> .....	<b>\$7</b>

## Side Dishes

<b>French Fries</b> .....	<b>\$3</b>	<b>Tempura Sweet Potato</b> .....	<b>\$5</b>
<b>Hibachi Noodle or Fried Rice</b> .....	<b>\$5</b>	<b>XO String Bean</b> .....	<b>\$7</b>

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### Sushi or Sashimi A La Carte

☞ Indicate there is NO Raw Fish in that Sushi item

PLEASE ADD \$1.00 FOR SASHIMI

☞ Kani ~ Mock Crab .....	\$2	☞ Ebi ~ Shrimp .....	\$3
Maguro ~ Tuna .....	\$3	Sake ~ Salmon .....	\$3
Hamachi ~ Yellowtail .....	\$3	Ika ~ Squid .....	\$3
☞ Tako ~ Octopus .....	\$3	Suzuki ~ Striped Bass .....	\$3
Hirami ~ Fluke .....	\$3	☞ Unagi ~ Eel .....	\$4
Tobiko ~ Flying Fish Roe .....	\$3	Makaga ~ White Tuna .....	\$3
Hotatagai ~ Scallop .....	\$5	Ikura ~ Salmon Caviar .....	\$3
☞ Anago ~ Sea Eel .....	\$M/P	Uni ~ Sea Urchin .....	\$M/P
Toro ~ Fatty Tuna .....	\$M/P	☞ Teba Kani ~ King Crab .....	\$M/P

### Ama-Ebi ~ Sweet Shrimp \$M/P

### Roll or Hand Roll

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

Tuna Roll .....	\$5	Salmon Roll .....	\$5
Tuna Avocado or Cucumber R .....	\$5.5	Salmon Avocado or Cucumber .....	\$5.5
Spicy Tuna Roll .....	\$6	Spicy Salmon Roll .....	\$6
Yellowtail Scallion Roll .....	\$5	Spicy Yellowtail Roll .....	\$6
☞ Vegetarian Roll .....	\$5	☞ California Roll .....	\$5
☞ Sweet Potato Tempura Roll .....	\$4	☞ Avocado Roll .....	\$4
☞ Cucumber Roll .....	\$4	☞ Philadelphia Roll .....	\$6
☞ Shrimp Cucumber or Avocado .....	\$5	☞ Shrimp Tempura Roll .....	\$7
☞ Spider Roll .....	\$12	☞ Spicy King Crab Roll .....	\$8
☞ Eel with Cucumber or Avocado Roll .....	\$7	☞ Toro Scallion Roll .....	\$12

### Sushi Bar Entrée

<b>Spicy Maki Combo</b> .....	\$15
1 Spicy Tuna, 1 Spicy Salmon, and 1 Spicy California Roll.	
<b>Feng Sushi Dinner</b> .....	\$25
Nine pieces sushi (Chef's Choice) with tuna roll	
<b>Feng Sashimi Dinner</b> .....	\$28
Eighteen pieces of sashimi (Chef's Choice)	
<b>Sushi &amp; Sashimi Combo</b> .....	\$30
Five Pieces of assorted sushi and twelve pieces of assorted sashimi (Chef's Choice) with a spicy tuna avocado roll	
<b>Love Boat (For Two)</b> .....	\$55
8 Pieces Sushi and 20 Pieces Sashimi with Special Roll.	

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## Feng Special Roll

Add Brown Rice \$1.00 Add Cucumber Wrap \$5.00

<b>Autumn of Massachusetts</b> .....	<b>\$15</b>
Spicy crab, salmon, avocado, yuzu masago, honey pepper and momiji Sauces	
<b>Angry Dragon</b> .....	<b>\$15</b>
Shrimp tempura, spicy tuna, spicy crab, papaya, soy nori, eel BBQ sauce and rutta sauces	
<b>Jalapeño Roll</b> .....	<b>\$15</b>
Tuna, yellowtail, avocado inside topped with roasted red pepper, jalapeño salsa, mirco cilantro with jalapeño sauce and spicy yuzu sauce	
<b>Kiss of Fire Roll</b> .....	<b>\$15</b>
spicy crab and avocado wrapped with soy nori, topped with spicy, sichimi salmon tempura, jalapeno, cucumber and apple salsa, served with momiji and rutta saucec	
<b>Popeye Roll</b> .....	<b>\$15</b>
Peppered tuna, spicy crab, avocado and kaiware with sesame soy paper, topped with eel and salmon, served with spicy mayo, wasabi mayo and eel BBQ sauce.	
<b>Green Lantern Roll</b> .....	<b>\$15</b>
Salmon, kani, avocado, soy paper, topped with salmon, yellowtail and shaved bonito sesame seed, served with spicy mayo, momiji, wasabi yuzu .	
<b>Boston Winter Roll</b> .....	<b>\$15</b>
Tuna, salmon, kani, kaiware and cucumber, sesame soy paper, topped with tempura eel, served with rutta and eel BBQ sauce.	
<b>Dynamite Roll</b> .....	<b>\$16</b>
Tempura jumbo soft-shell crab, spicy salmon, jalapeño and romaine lettuce inside. topped with spicy tuna shredded crispy kani with honey wasabi, momiji and eel BBQ suces	
<b>Spring Garden Roll</b> .....	<b>\$16</b>
Salmon, kani, jalapeno, avocado and seaweed salad, topped with eel and crispy kani, served with spicy mayo, tai mayo, momiji and eel BBQ sauce.	
<b>"Irene's Paradise" Roll</b> .....	<b>\$16</b>
Spicy crab, avocado and shrimp tempura, topped with spicy crunchy salmon, yuzu garlic sauce and honey wasabi sauce	
<b>Sashimi Roll</b> .....	<b>\$16</b>
Spicy Tuna, Yellowtail, Eel, Salmon, Seaweed Salad, Asparagus, Avocado, Spicy Mayo, Wasabi Mayo, with Eel BBQ Sauce and Momiji Sauce	
<b>Summer Roll</b> .....	<b>\$16</b>
Shrimp tempura, lobster salad, fresh mango, lettuce with sesame soy paper, topped with shichmi yellowtail, served with miso mustard and eel BBQ sauces	
<b>Lobster Rock and Roll</b> .....	<b>\$18</b>
lobster tempura, mango, romaine lettuce, topped with baked spicy scallops, spicy crab, white anoki mushrooms and parmesan cheese served spicy mayo, taimayo and BBQ eel sauces.	
<b>Blackstone Roll</b> .....	<b>\$18</b>
tuna, salmon, yellowtail, kani, shrimp, eel, seaweed salad and avocado, soy nori wrap, served with spicy mayo, taimayo, BBQ eel and momiji sauces.	
<b>Royal Roll</b> .....	<b>\$22</b>
yellowtail, salmon, scallion, avocado, toro on the top served with wasabi mayo	

Eighteen Percent Gratuity Added for Groups of Six or More

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## Hibachi Menu

Served with Hibachi Grilled Shrimps Appertizer, Mushroom Soup, Fried Rice or White Rice  
\$2 extra for Hibachi Buckwheat Noodle

### Going Solo

<i>Vegetable (Shrimp not Included)</i>	11	<i>Chicken</i>	17
<i>Sirloin Steak</i>	20	<i>Shrimp or Salmon</i>	20
<i>Scallop</i>	21	<i>Rib Eye Steak</i>	24

### Sukiyaki Steak

NY Strip marinated in sweet soy bean, honey and teriyaki sauce  
22

### Always A Plus

<i>Chicken &amp; Salmon</i>	21	<i>Sirloin Steak &amp; Salmon</i>	21
<i>Chicken &amp; Shrimp</i>	21	<i>Sirloin Steak &amp; Shrimp</i>	21
<i>Chicken &amp; Sirloin Steak</i>	21	<i>Sirloin Steak &amp; Scallop</i>	21
<i>Chicken &amp; Scallop</i>	21	<i>Shrimp &amp; Scallop</i>	21

### Emperor's Dinner

<i>Filet Mignon</i>	26	<i>Filet Mignon &amp; Chicken</i>	26
<i>Filet Mignon &amp; Shrimp</i>	26	<i>Filet Mignon &amp; Scallops</i>	28
<i>Chilean Sea Bass</i>	26	<i>Lobster Tail</i>	28
<i>Lobster Tail &amp; Chicken</i>	28	<i>Lobster Tail &amp; Steak</i>	28

### Filet Mignon & Lobster Tail

32

### Triple Play

<i>Seafood Feng</i> Shrimp, Scallops, & Lobster tail.	34	<i>Ultimate Warrior</i> Lobster, Scallops and Filet Mignon.	39
<i>Samurai Dinner</i> Filet Mignon, Chicken and Shrimp	35	<i>Double Surf and Turf</i> Shrimp, Scallops and Filet Mignon	36

### Emperor's Deluxe

Filet Mignon, Lobster & Shrimp

37

### Kid's Hibachi

<i>Vegetable</i>	9	<i>Chicken</i>	11
<i>Shrimp, Scallop, or Salmon</i>	12	<i>Sirloin Steak</i>	12
<i>Filet Mignon</i>	15	<i>Lobster Tail</i>	15

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