

## Starters From The Kitchen

|   |           |  |           |
|---|-----------|--|-----------|
| <b>Edamame</b><br>Choice of Steamed or Seasoned   Hawaiian Sea Salt   | <b>6</b>  | <b>Crackling Calamari</b><br>Asian Spices   Sweet Chili Dipping Sauce   Mixed Green  | <b>10</b> |
| <b>Peking Duck Spring Roll</b><br>Hoisin Sauce   Vermicelli   Garden Herb Oil   | <b>7</b>  | <b>Chef's Medley</b><br>Dragon Rib   Crab Rangoon   Beef Satay   Chicken Satay   Spiced Peanut Sauce   | <b>13</b> |
| <b>Baby Arugula Salad</b><br>Salt Roasted Baby Golden   Red Beets   Asian Pears   Toasted Black Pecans   Goat Cheese   Honey Balsamic Vinaigrette       | <b>10</b> | <b>Green Papaya Salad</b><br>Grilled Shrimp   Bean Sprout   Carrot   Haricot Vert Beans   Cilantro   Mint   Cashew   Tomato   Peanut   Spicy Lemongrass Dressing | <b>10</b> |
| <b>Dynamite Rock Shrimp</b><br>Candied Walnut   Yuzu Siracha Aioli   Chives   | <b>12</b> | <b>Australian Kobe Beef Carpaccio</b><br>Aji Amarillo   Garlic Crumble   Chive   Black Hawaiian Sea Salt   Pickled Hon-Shimeji Mushroom   Micro Arugula          | <b>16</b> |
| <b>Chicken Lettuce Wraps</b><br>Butter Lettuce Leaves   Exotic Mushrooms   Water Chestnut   Celery   Pine Nuts   Hoisin BBQ Sauce   Crispy Rice Noodles | <b>12</b> |  |           |

## Starters From The Sushi Bar

|   |             |   |           |
|---|-------------|---|-----------|
| <b>Feng-Viche</b><br>White Tuna   Salmon   Striped Bass   Cherry Tomato   Bell Pepper   Garlic   Shallot   Asian Pear   Yuzu Tobiko | <b>12</b>   | <b>Salmon Toro Tataki</b><br>Togarashi   Wasabi Soy Mustard   Pickled Jalapeño   Ginger Scallion Sauce      | <b>12</b> |
| <b>Tuna Wonton</b><br>Spicy Crab   Guacamole   Thai Chili Aioli   Asian Pear Mango Salsa  | <b>12</b>   | <b>Yellow Tail Toro</b><br>Szechuan Pepper Infused Oil   Yuzu Soy Sauce   Shallot   Orange Supreme   Tobiko | <b>12</b> |
| <b>Kumamoto Oyster</b><br>Three Chilled with Tomato Salsa   | <b>10.5</b> |   |           |

## Feng Special Roll

Add Brown Rice or 6 Grain Rice \$1.00 Add Soy Nori \$2.00

|  |           |
|--|-----------|
| <b>Angry Dragon</b><br>Shrimp Tempura   Spicy Tuna   Papaya   Soy Nori   Spicy Crunchy Crab   Miso Sauce   Eel Sauce   | <b>16</b> |
| <b>Autumn of Connecticut</b><br>Spicy Crab   White Tuna Tempura   Crispy Shallot   Soy Nori   Salmon   Avocado   Black Tobiko   Honey Wasabi   Eel Sauce   Momiji Sauce                          | <b>16</b> |
| <b>Feng Chef</b><br>Salmon   Yellowtail   Radish Sprout   Asparagus   Tuna   Avocado   Tobiko   Crunch   Spicy Mayo   Eel Sauce  | <b>16</b> |
| <b>Crab Crunch</b><br>Deep Fried Roll   Spicy Crab   White Tuna   Avocado   Spicy Tuna   Tobiko   Chive   Yuzu Sauce   Eel Sauce   Spicy Mayo  | <b>16</b> |
| <b>"Irene's Paradise"</b><br>Shrimp Tempura   Spicy Crunchy Crab   Avocado   Spicy Salmon   Soy Nori   Yuzu Garlic Sauce   Honey Wasabi Sauce   Miso Sauce                                       | <b>18</b> |
| <b>Lobster Rock &amp; Roll</b><br>Lobster Tail   Spicy Crab   Basil   Caramelized Onion   Avocado   Soy Nori   Yellowtail   Tomato Salsa   Rice Pearls   Garlic Ponzu   Aji Amarillo   Eel Sauce | <b>20</b> |

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

# Hibachi Menu

Served with Hibachi Grilled Shrimp, Vegetable, Mushroom Soup, Fried Rice or White Rice

Yaki Noodles Extra \$1.00

## Going Solo

|  |           |                         |           |
|--|-----------|-------------------------|-----------|
| <b>Vegetable (Shrimp not Included)</b> | <b>13</b> | <b>Chicken</b>          | <b>18</b> |
| <b>Sirloin Steak</b>                   | <b>22</b> | <b>Shrimp or Salmon</b> | <b>21</b> |
| <b>Scallops</b>                        | <b>24</b> | <b>Rib Eye Steak</b>    | <b>24</b> |

## Always A Plus

|                                    |           |                                    |           |
|------------------------------------|-----------|------------------------------------|-----------|
| <b>Chicken &amp; Salmon</b>        | <b>24</b> | <b>Sirloin Steak &amp; Scallop</b> | <b>24</b> |
| <b>Chicken &amp; Sirloin Steak</b> | <b>24</b> | <b>Sirloin Steak &amp; Shrimp</b>  | <b>24</b> |
| <b>Chicken &amp; Shrimp</b>        | <b>23</b> | <b>Sirloin Steak &amp; Salmon</b>  | <b>23</b> |
| <b>Chicken &amp; Scallop</b>       | <b>24</b> | <b>Shrimp &amp; Scallop</b>        | <b>24</b> |

## Emperor's Dinner

|  |           |                                   |           |
|--|-----------|-----------------------------------|-----------|
| <b>Filet Mignon</b>                    | <b>26</b> | <b>Twin Lobster Tail</b>          | <b>32</b> |
| <b>Filet Mignon &amp; Chicken</b>      | <b>26</b> | <b>Lobster Tail &amp; Chicken</b> | <b>28</b> |
| <b>Filet Mignon &amp; Shrimp</b>       | <b>28</b> | <b>Lobster Tail &amp; Shrimp</b>  | <b>28</b> |
| <b>Filet Mignon &amp; Lobster Tail</b> | <b>32</b> | <b>Chilean Sea Bass</b>           | <b>26</b> |
| <b>Feng Seafood</b>                    | <b>35</b> | <b>Emperor's Deluxe</b>           | <b>39</b> |
| Shrimp, Scallops, & Lobster Tail       |           | Filet Mignon, Lobster & Shrimp    |           |

## Kid's Hibachi-For Age Under 12 Years Old Only

|                      |           |                                   |             |
|----------------------|-----------|-----------------------------------|-------------|
| <b>Vegetable</b>     | <b>9</b>  | <b>Chicken</b>                    | <b>9.95</b> |
| <b>Sirloin Steak</b> | <b>12</b> | <b>Shrimp, Scallop, or Salmon</b> | <b>12</b>   |
| <b>Filet Mignon</b>  | <b>15</b> | <b>Lobster Tail</b>               | <b>15</b>   |

Feng Asian Bistro only uses young chicken breast, choice sirloin steak, choice rib eye, dry scallops and jumbo tiger shrimp, we guarantee the freshest quality ingredients.

18% Service charge may be added to parties of 6 or more

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