


Soups and Salads

<p><i>Aged Miso Soup</i> \$7.5 Exotic mushrooms and scallions</p> <p><i>Shrimps Tom Yum Soup</i> \$8.5 Mushrooms, Bell Peppers, Cilantro, tomato and baby corn</p> <p><i>Simple Salad</i> \$7.5 Orange segments, crisped wonton skins, ginger vinaigrette ** add grilled chicken \$8</p> <p><i>Seaweed Salad</i> \$7.5 Pickled vegetables</p>	<p><i>Chicken Wonton Soup.</i> \$7.5 Rich chicken broth spinach and chicken wontons</p> <p><i>Spicy Egg Drop Soup</i> \$7.5 Clear chicken broth with tiger shrimp and baby spinach</p> <p><i>Avocado Salad</i> \$8.5 Romaine lettuce, tomatoes, avocado and ginger dressing ** add grilled chicken \$6 add peppered tuna \$8</p> <p><i>Kani Salad</i> \$10 spicy mayo, cucumber, crab stick, tobiko and apple.</p>
---	--

Starters From Kitchen

<p><i>Edamame</i> \$7.5 Hawaiian black sea salt</p> <p><i>Beef Gyoza</i> \$7.5 Fried japanese beef dumpling.</p> <p><i>Duck Spring Roll</i> \$8.5 House-made hoisin sauce</p> <p><i>Korean Style Calamari</i> \$12 Sweet chili sauce and leaf lettuce</p> <p><i>Crab Rangoon (6)</i> \$15 Lump Crab Meat, Cream Cheese Wonton Skin</p> <p><i>Rock Shrimp Tempura</i> \$15 Spicy creamy yuzu sauce</p> <p><i>Kobe beef Dumpling (5)</i> \$14 kobe beef, mushroom, shrimp, chinese garlic chives, schezuan spicy oil mix nut and cilantro</p>	<p><i>Scallion Pancake</i> \$7.5 honey soy dipping sauce</p> <p><i>Crispy shumai</i> \$7.5 shrimp dumpling with spicy mayo</p> <p><i>Satay chicken or beef(3)</i> 8/9 marinated curry chicken or beef served with spicy mayo</p> <p><i>Vegetable Spring Roll</i> \$6.5 House-made hoisin sauce</p> <p><i>Chicken Lettuce Cups</i> \$14 Butter lettuce leaves, celery, water chestnuts, mushrooms, crispy rice noodles and hoisin sauce</p> <p><i>Chef's Medley</i> \$17 Dragon rib, crab rangoon, beef and chicken satay</p> <p> <i>Takoyaki</i> \$9 Deep fried octopus balls topped with BBQ eel sauce</p>
---	--

Starters From Sushi Bar

<p><i>Kani Bonside Tree</i> \$13 crab meat avocado wrap cucumber served yuzu puzu sauce</p> <p><i>Sesame Crusted Tuna</i> \$15 Fresh lemon and bourbon XO sauce.</p> <p><i>Tuna Tartar</i> \$14 Tuna, Quail Egg, Scallions, Black Tobiko and Wasabi Yuza</p> <p><i>Tuna Wasabi Dumpling (3)</i> \$15 spicy crab, avocado, tobiko and chives</p> <p><i>Yellow Tail Jalapeño</i> \$15 Fatty yellowtail with sliced jalapeño on top, mixed with yuzu sauce.</p> <p><i>Toro With Jalapeño</i> \$19 Blue fin toro topped with thinly sliced jalapeño served with soy garlic sauce</p>
--

Inform your server if anyone in your party has a food allergy.

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

Main Dishes

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

General Tso's Chicken	\$18	
<small>Chili pepper, broccoli and pineapple</small>		
Sesame Crispy Chicken Breast	\$18	
<small>Served broccoli</small>		
Crispy Schezuan Shredded Beef	\$20	
<small>Crispy beef with a sauce of chilli pepper, hoisin sauce, scallions, ginger, celery and rice vinegar</small>		
Shichimi Cubed NY Steak	\$20	
<small>sautéed NY steak, bell pepper, asparagus and mushroom</small>		
Broiled Boneless Short - Ribs	\$20	
<small>sweet potato vanilla puree and sugar snow peas</small>		
Florida meets Japan	\$20	
<small>Jumbo Gulf Shrimp, sugar snow peas, served with miso kimchee creamy sauce.</small>		
Crispy Red Snapper	\$20	
<small>lightly tempura red snapper, spicy scallion soy dipping sauce</small>		
Miso Glazed Chilean Sea Bass	\$35	
<small>season asparagus, oyster mushroom, sugar snow peas with a miso glaze</small>		
Penang Curry "Northern Malaysia"	\$18 Chicken	20 Shrimp
<small>Sweet bell peppers, onion, mushroom, zucchini and sugar snow peas</small>		
Feng Thai Basil	\$18 Chicken	20 Shrimp
<small>Fresh basil, bell peppers, sugar snow peas, asparagus, mushroom, and onions</small>		
Feng Tempura	\$16 Vegetable	20 Shrimp
<small>Classic deep fried dish with light tempura batter & sweet tempura sauce</small>		
Broccoli With Brown Sauce	\$18 Chicken	20 Steak 20 Shrimp
<small>with carrot</small>		
Teriyaki Dinner	\$18 Chicken	20 Salmon 20 Steak 20 Shrimp
<small>sweet caramelized onions, asparagus, carrot and sugar snow peas, drenched in our teriyaki sauce.</small>		

Noodles and Rice

Thai Fried Rice	\$15 Chicken	18 Shrimp
<small>Bok choy, carrots, daikon, peas, bean sprouts and roasted pineapple</small>		
Classic "Pad Thai"	\$17 Chicken	19 Shrimp
<small>Rice noodles, nuts mix and fresh lime</small>		
Yaki Soba	\$17	
<small>Your choice of beef, chicken, shrimp or vegetables pan-fried with a light yet wholesome wheat noodle.</small>		
Yaki Udon	\$18	
<small>Japanese Udon noodle pan fried with shrimp, crab sticks, scallops, fish cake and seasonal vegetables.</small>		
Nabeyaki Udon	\$17	
<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

12 years and under

served with crispy shumai and white rice

Feng Chicken Finger	\$9
Chicken Teriyaki	\$9

Side Dishes

French Fries	\$4	Tempura Sweet Potato	\$7
Hibachi Noodle or Fried Rice	\$6	Seasonal Vegetable	\$7

Inform your server if anyone in your party has a food allergy.

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

Sushi or Sashimi A La Carte

↔ Indicate there is NO Raw Fish in that Sushi item

PLEASE ADD \$2.00 FOR SASHIMI

↔ Kani ~ Mock Crab	\$3.5	↔ Ebi ~ Shrimp	\$4
Maguro ~ Tuna	\$4.5	Sake ~ Salmon	\$4.5
Hamachi ~ Yellowtail	\$4.5	Ika ~ Squid	\$4.5
↔ Tako ~ Octopus	\$4.5	Suzuki ~ Striped Bass	\$4.5
↔ Unagi ~ Eel	\$5	Tobiko ~ Flying Fish Roe	\$4.5
Makaga ~ White Tuna	\$4.5	Hotatagai ~ Scallop	\$8
Ikura ~ Salmon Caviar	\$6	Uni ~ Sea Urchin	M/P
Toro~ Fatty Tuna M/P			

Roll or Hand Roll

Add Brown Rice \$1 Add Cucumber Wrap \$5.00

Tuna Roll	\$6	Salmon Roll	\$6
Tuna Avocado or Cucumber R	\$7	Salmon Avocado or Cucumber	\$7
Spicy Tuna Roll	\$7	Spicy Salmon Roll	\$7
Yellowtail Scallion Roll	\$6.5	Spicy Yellowtail Roll	\$7
↔ Vegetarian Roll	\$6	↔ California Roll	\$6
↔ Sweet Potato Tempura Roll	\$5.5	↔ Avocado Roll	\$5.5
↔ Cucumber Roll	\$5	↔ Philadelphia Roll	\$7
↔ Shrimp Cucumber or Avocado	\$6	↔ Shrimp Tempura Roll	\$8.5
↔ Spider Roll	\$16	↔ Spicy King Crab Roll	\$9.5
↔ Eel with Cucumber or Avocado Roll	\$9	Toro Scallion Roll	\$15

Sushi Bar Entrée

Spicy Maki Combo	\$18
1 Spicy Tuna, 1 Spicy Salmon, and 1 Spicy California Roll.	
Sushi Sandwich	\$19
Spicy tuna, spicy crab, crispy fluke, avocado, mango wrapped in soy nori and tobiko with Thai mayo and eel sauce (4 Pieces)	
Feng Sushi Dinner	\$33
Nine pieces sushi (Chef's Choice) with tuna roll	
Feng Sashimi Dinner	\$38
Eighteen pieces of sashimi (Chef's Choice)	
Sushi & Sashimi Combo	\$40
Five Pieces of assorted sushi and twelve pieces of assorted sashimi (Chef's Choice) with a spicy tuna avocado roll	
Love Boat (For Two)	\$75
8 Pieces Sushi and 20 Pieces Sashimi with Special Roll.	

Inform your server if anyone in your party has a food allergy.

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

Feng Special Roll

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

Autumn of Massachusetts **\$18**
Spicy crab, salmon, avocado, yuzu masago, honey pepper and momiji Sauces

Angry Dragon **\$18**
Shrimp tempura, spicy tuna, spicy crab, papaya, soy nori, eel BBQ sauce and rutta sauces

Jalapeño Roll **\$18**
Tuna, yellowtail, avocado inside topped with roasted red pepper, jalapeño salsa, mirco cilantro with jalapeño sauce and spicy yuzu sauce, seaweed wrapped.

Kiss of Fire Roll **\$18**
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

Popeye Roll **\$18**
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.

Green Lantern Roll **\$18**
Salmon, kani, avocado, soy paper, topped with salmon, yellowtail and shaved bonito sesame seed, served with spicy mayo, momiji, wasabi yuzu .

Boston Winter Roll **\$18**
Tuna, salmon, kani, kaiware and cucumber, sesame soy paper, topped with tempura eel, served with rutta and eel BBQ sauce.

Feng Chef Roll **\$18**
Salmon, Yellowtail, Tuna, Tobiko, Radish Sprouts, Asparagus, Avocado, Spicy Mayo and BBQ Eel Sauces, seaweed wrapped.

"Irene's Paradise" Roll **\$18**
Spicy crab, avocado and shrimp tempura, topped with spicy crunchy salmon, yuzu garlic sauce and honey wasabi sauce

Sashimi Roll **\$18**
Spicy Tuna, Yellowtail, Eel, Salmon, Seaweed Salad, Asparagus, Avocado, Spicy Mayo, Wasabi Mayo, with Eel BBQ Sauce and Momiji Sauce

Summer Roll **\$18**
Shrimp tempura, lobster salad, fresh mango, lettuce with sesame soy paper, topped with shichmi yellowtail, served with miso mustard and eel BBQ sauces

2 In 1 Roll **\$18**
Shrimp tempura and avocado inside, topped with spicy tuna and spicy salmon, spicy mayo, momiji, BBQ eel sauce, tempura crunch and masago.

Dynamite Roll **\$20**
Tempura jumbo soft-shell crab, spicy salmon, jalapeño, Asparagus and romaine lettuce inside. topped with spicy tuna shredded crispy kani with honey wasabi, momiji and eel BBQ suces, seaweed wrapped.

Lobster Rock and Roll **\$22**
Lobster tempura, mango, Avocado, romaine lettuce, topped with baked spicy scallops, spicy crab, white anoki mushrooms and parmesan cheese served spicy mayo, taimayo and BBQ eel sauces, seaweed wrapped.

Blackstone Roll **\$20**
Tuna, salmon, yellowtail, kani, shrimp, eel, seaweed salad and avocado, soy nori wrap, served with spicy mayo, taimayo, BBQ eel and momiji sauces.

Royal Roll **\$24**
Yellowtail, salmon, scallion, avocado, toro on the top served with wasabi mayo

*Eighteen Percent Gratuity Added for Groups of Six or More
Inform your server if anyone in your party has a food allergy.*

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