

## *Soups and Salads*

<b><i>Aged Miso Soup</i></b> Exotic Mushrooms and Scallions	<b>6</b>	<b><i>Clam Tomyum Soup</i></b> Ginger, Miso Broth, Oyster Mushrooms, Peas and Cilantro	<b>7</b>
<b><i>Spicy Egg Drop Soup</i></b> Clear Chicken Broth, Shrimp with Young Spinach	<b>6</b>	<b><i>Seaweed Salad</i></b> Pickled Vegetables	<b>6</b>
<b><i>Maguro Salad</i></b> Big Eye Tuna on a bed Baby of Field Greens Tossed with Soy Onion Vinaigrette	<b>12</b>	<b><i>Simple Salad</i></b> Orange Segments, Crisped Wonton Skins, Ginger Vinaigrette and Fresh "Snipped Herbs"	<b>6</b>

## *Starters From Kitchen*

<b><i>Bamboo Steamed Edamame</i></b> Black Hawaiian Sea Salt	<b>6</b>	<b><i>Korean Style Calamari</i></b> Sweet Chili Salsa and Red Leaf Lettuce	<b>10</b>
<b><i>Rock Shrimp Tempura</i></b> Spicy Creamy Sauce and Black Caviar	<b>13</b>	<b><i>Duck Spring Roll</i></b> House-made Hoisin Sauce, Shoestring Sweet Potato Fries	<b>7</b>
<b><i>Chef's Medley</i></b> Dragon Rib, Crab Rangoon, Beef and Chicken Satay	<b>13</b>	<b><i>Classic Dim Sum Platter</i></b> Vegetable Spring Roll, Shrimp Shumai, Lobster Dumpling, Pork Wonton and Spicy Mustard	<b>13</b>
<b><i>Chicken and Mushroom Lettuce Wraps</i></b> Shiitake and Oyster Mushrooms, Pine nuts, House Hosin Sauce	<b>12</b>	<b><i>Tiny Wonton Fish Taco</i></b> Tuna Tartar with Macadamia Nuts and Pineapple, Peeky Toe Crab with Green Goddess and native Corn Sauce	<b>13</b>

### ***Kobe Beef Carpaccio***

Baby Arugula, Natural Honey, Creamy Balsamic, Pickled Hon-Shimeji Mushroom and Lava Salt  
**12**

## *Starters From Sushi Bar*

<b><i>Kumamoto Oyster</i></b> Three Chilled with Tomato Salsa	<b>9</b>	<b><i>Sesame Crusted Tuna</i></b> Fresh Lemon and Bourbon XO Sauce.	<b>12</b>
<b><i>Yellow Tail Jalapeño</i></b> Fatty Yellow Tail w. Sliced Jalapeño on top, with Grapefruit and Orange Yuzu Sauce.	<b>12</b>	<b><i>Salmon Tartar Tart</i></b> Mango, Crunch, Tobiko with Rutta and Momiji Sauces	<b>12</b>
<b><i>Golden Salmon</i></b> Salmon, Spicy King Crab, Radish Sprouts, with Rutta Sauce	<b>12</b>	<b><i>King Crab Tartar</i></b> King Crab, Avocado, Wasabi Tobiko, Chives with Spicy Cocktail Sauce	<b>12</b>
<b><i>Tuna Wasabi Dumpling</i></b> Avocado, Tobiko and Chives	<b>14</b>	<b><i>Toro Tartar</i></b> Diced Fatty Tuna, Chives, Masago, Asian Pear, Nori Wasbi Sauce	<b>14</b>

## ***Main Dishes***

<b><i>Classic "Pad Thai"</i></b>	<b>15 Chicken</b>	<b>18 Shrimp</b>
Rice Noodles, Pistachio Nuts and Fresh Lime (Choice of Chicken or Shrimp)		
<b><i>Roasted Pineapple Chicken</i></b>		<b>17</b>
Baby Corn, Red Peppers and Wok Fried Rice		
<b><i>Togarashi Seven Spice Honey Roasted Chicken</i></b>		<b>19</b>
Baby Fall Vegetables, Pumpkin Polenta and Water Chestnuts		
<b><i>Tangerine and Soy Honey Glazed Duck Paillard</i></b>		<b>21</b>
Cracked White Pepper and Green Onion Spaetzle, Vidalia Fondue, Baby Brussels Sprouts and Tangerine Gastrique		
<b><i>Wild Salmon Wrapped In Rice Paper</i></b>		<b>20</b>
Opal Basil, Exotic Mushroom Risotto, Lobster Sake Sauce and Shaved Fennel Herb Salad		
<b><i>Panko Tuna</i></b>		<b>21</b>
Wrapped Nori, Panko Crusted, Soba Roll with a Teriyaki Sauce		
<b><i>XO Black Thai Rice Crusted Diver Scallops</i></b>		<b>25</b>
Laughing Bird Shrimp Fried Rice, Spiced Clover Honey and Macadamia Nut Drizzle		
<b><i>Miso Glazed Chilean Sea Bass</i></b>		<b>25</b>
Orzo, Oven Dried Tomatoes, Hon-Shimeji Mushroom and Broccoli Rabe		
<b><i>Spicy Crusted Strip Steak</i></b>		<b>18</b>
Spicy Brown Sugar Crusted, Sesame Garlic Spinach and Salt Roasted Potatoes		
<b><i>Shang-Hai Braised Meat</i></b>		<b>24</b>
Short Rib on Daikon, Pork Osso Buco with Vegetable Fried Rice, Lamb Shank over Bok Choy		
<b><i>Jasmine Tea Smoked Filet Mignon</i></b>		<b>26</b>
Marbled Purple Peruvian Au Gratin Potatoes, Blistered Cherry Tomatoes, Sugar Snow Peas, Crispy Shallot Rings finished with Natural Jus		

## ***Omakase***

***Seven Coarse Chef Selection***      **80**

## ***Side Dishes***

<b><i>Stir Fried Noodles</i></b>	<b>4</b>
<b><i>Garlic Bok Choy</i></b>	<b>5</b>
<b><i>Miso Eggplant</i></b>	<b>5</b>
<b><i>Organic Brown Rice</i></b>	<b>4</b>
<b><i>Seasonal Vegetables</i></b>	<b>5</b>
<b><i>Tempura Sweet Potato</i></b>	<b>5</b>
<b><i>Vegetable Fried Rice</i></b>	<b>5</b>
<b><i>Lapchung Fried Rice</i></b>	<b>7</b>
<b><i>Any Three Sides</i></b>	<b>15</b>

***Executive Chef: Jared Calderone***



## ***Feng Special Roll***

<b><i>Green Peace</i></b>	<b>13</b>
Asparagus, Avocado, Cucumber, Mango, Sun-Dried Tomato, Kiwi, with Strawberry and Akko Sauces	
<b><i>Godzilla Roll</i></b>	<b>13</b>
Spicy Tuna inside, topped with Avocado and Tobiko	
<b><i>Autumn of Connecticut</i></b>	<b>16</b>
Spicy Alaskan King Crab, Salmon, Avocado, Yuzu Masago, Wasabi Pepper and Momiji Sauces	
<b><i>Angel Roll</i></b>	<b>16</b>
Peppered Tuna, Salmon, Eel, Radish Sprouts, Avocado, BBQ Eel and Spicy Mayo Sauces	
<b><i>Angry Dragon</i></b>	<b>16</b>
Shrimp Tempura, Spicy Tuna, Spicy King Crab, Papaya, Soy Nori, with BBQ Eel and Rutta Sauces	
<b><i>Feng Chef Roll</i></b>	<b>16</b>
Salmon, Yellowtail, Tuna, Tobiko, Radish Sprouts, Asparagus, Avocado, Spicy Mayo and BBQ Eel Sauces	
<b><i>King Crab Crunch Roll</i></b>	<b>16</b>
Alaskan King Crab, White Tuna, Spicy Tuna with Ponzu Sauce	
<b><i>Phoenix Roll</i></b>	<b>16</b>
Shrimp Tempura, Lobster Salad, Mango, Radish Sprouts topped with Peppered Tuna, Avocado, Tobiko, with BBQ Eel and Miso Sauces	
<b><i>Number 110 Roll</i></b>	<b>16</b>
Deep Fried Soft Shell Crab, Spicy Tuna, Black Caviar, Parmesan Cheese, Jalapeño, Sweet Basil with BBQ Eel and Rutta Sauces	
<b><i>"Irene's Paradise" Roll</i></b>	<b>16</b>
Spicy King Crab, Avocado and Shrimp Tempura, topped with Spicy Crunchy Salmon, Yuzu Garlic Sauce and Honey Wasabi Sauce	
<b><i>Sashimi Roll</i></b>	<b>16</b>
Spicy Tuna, Yellowtail, Eel, Salmon, Seaweed Salad, Asparagus, Avocado, Spicy Mayo, Wasabi Mayo, with BBQ Eel and Momiji Sauces	
<b><i>Route Forty Four</i></b>	<b>16</b>
Tuna, Oba, Spicy Tuna, Spring Salad Wrapped in Seaweed, Panko Breaded and served with Basil Cilantro Sauce	
<b><i>Surf n Turf Roll</i></b>	<b>17</b>
Shrimp Tempura, Fried Cream Cheese, Mango, Filet Mignon on top finished with Spicy Mustard Sauce and Garlic Yuzu Sauce	

*Eighteen Percent Gratuity Added for Groups of Six or More*