

## *Soups and Salads*

|   |           |  |           |
|---|-----------|--|-----------|
| <b><i>Aged Miso Soup</i></b>  | <b>6</b>  | <b><i>Tomyum Shrimp Soup</i></b>   | <b>7</b>  |
| Exotic Mushrooms and Scallions  |           | Ginger, Miso Broth and Yuzu  |           |
| <b><i>Spicy Egg Drop Soup</i></b>   | <b>6</b>  | <b><i>Seaweed Salad</i></b>  | <b>6</b>  |
| Clear Chicken Broth with Tiger Shrimp and Baby Spinach  |           | Pickled Vegetables   |           |
| <b><i>"Rocket" Arugula Salad</i></b>  | <b>12</b> | <b><i>Simple Salad</i></b>   | <b>6</b>  |
| Salt Roasted Baby Golden and Red Beets, Asian Pears, Toasted Black Pecans, with Local Goat Cheese and -8 Vinaigrette              |           | Orange Segments, Crisped Wonton Skins, Pastel Radishes, Ginger Vinaigrette   |           |
| <b><i>Fig Salad</i></b>   | <b>14</b> | <b><i>The "Modern" Caesar</i></b>  | <b>10</b> |
| Bruleed Black Mission & White Figs , Rocket Arugula , Easter Egg Radishes, Black Pecans, Roquefort Blue & " Dehydr8 " Vinaigrette |           | Red Oak Leaf, Romaine, 5 Spice Brioche Croutons with Creamy Caesar, Toy Box Tomatoes, Grana Padano, Finished with Cracked White Pepper |           |

## *Starters From The Kitchen*

|  |           |  |           |
|--|-----------|--|-----------|
| <b><i>Bamboo Steamed Edamame</i></b>   | <b>6</b>  | <b><i>Korean Style Calamari</i></b>  | <b>10</b> |
| Black Hawaiian Sea Salt  |           | Sweet Chili Salsa and Circus Frisee  |           |
| <b><i>Duck Spring Roll</i></b>   | <b>7</b>  | <b><i>Rock Shrimp Tempura</i></b>  | <b>12</b> |
| House-made Hoisin Sauce, Vermicelli Sweet Potato and Garden Herb Oil                   |           | Spicy Creamy Sauce and Black Caviar  |           |
| <b><i>Classic Dim Sum Platter</i></b>  | <b>13</b> | <b><i>Chef's Medley</i></b>  | <b>13</b> |
| Vegetable Spring Roll, Shrimp Shumai, Lobster Dumpling, Pork Wonton, and Spicy Mustard |           | Dragon Rib, Crab Rangoon, Beef and Chicken Satay   |           |
| <b><i>Chicken and Mushroom Lettuce Wraps</i></b>                                       | <b>12</b> | <b><i>Kobe Beef Carpaccio</i></b>  | <b>13</b> |
| Butter Lettuce Leaves, Exotic Mushrooms, Black Hoisin BBQ and Crispy Rice Noodles      |           | Micro Arugula, Sashimi Avocado, Natural Honey, Pickled Hon-Shimeji Mushroom, Toy Box Tomato's and Crispy Lotus |           |
| <b><i>Tiny Wonton Peekytoe Crab Tacos</i></b>  | <b>13</b> | <b><i>Green Curry Mussels</i></b>  | <b>12</b> |
| With Native Corn Salad, Green Goddess, Kabayaki, and Aji Amarillo                      |           | Thai Green Curry, Coconut Milk, and Scallion Pancake   |           |

## *Starters From The Sushi Bar*

|  |           |  |           |
|--|-----------|--|-----------|
| <b><i>Sesame Crusted "Escolar"</i></b>   | <b>14</b> | <b><i>Yellow Tail Jalapeño</i></b>   | <b>12</b> |
| Super White Tuna, Cucumber, Black Truffle, Avocado, and Rainbow Mixed Greens with Mango Salsa, a Fruity Miso Sauce and a Creamy Spicy Sesame Sauce                                 |           | Sliced Jalapeño, Finely Chopped Garlic and Onion, Red Tobiko, with Grapefruit and Orange Yuzu Sauce.   |           |
| <b><i>Kumamoto Oyster</i></b>  | <b>9</b>  | <b><i>Yellow Tail Tartar</i></b>   | <b>16</b> |
| Three Chilled with Tomato Salsa  |           | Diced Fatty Tuna, Chives, Shallot, Jalapeño, Tobiko, Mountain Peach, Crispy Sweet Potato, Green and Purple Shiso, and Ginger Champagne Vinaigrette |           |
| <b><i>Maguro Salad</i></b>   | <b>12</b> | <b><i>Tuna Wasabi Dumpling</i></b>   | <b>14</b> |
| Blue Fin Tuna On a Bed of Baby Field Greens, Tossed with Soy Onion Vinaigrette   |           | Avocado, Tobiko and Chives   |           |
| <b><i>Feng Ceviche</i></b>   | <b>18</b> | <b><i>Scottish Salmon Carpaccio</i></b>  | <b>14</b> |
| Jumbo Shrimp, Alaskan King Crab, Dry Scallop, Baby Octopus, and Surf Clam with Cucumber, Chive, Garlic, Bell Pepper, Heirloom Tomatoes, Cilantro and Onion in a Spicy Citrus Sauce |           | Salmon, Soy Salt, Tataki Iwashii, Crispy Ginger, Chive and Micro Greens with a Spicy Lemon Caper Sauce   |           |

## *Main Dishes*

|   |           |  |              |
|---|-----------|--|--------------|
| <b>Roasted Pineapple Chicken</b>  | <b>17</b> | <b>Forbidden Spice Crusted Diver</b>   | <b>27</b>    |
| Baby Corn, Peppercorns and Wok Fried Rice   |           | <b>Scallops</b>  |              |
|   |           | Duck Fried Rice, Ruby Grapefruit Segments, Shaved Fennel, Red Watercress Salad with Blue Poppy and Grapefruit Vinaigrette          |              |
| <b>Mustard Crusted Tuna</b>   | <b>24</b> | <b>Seaweed Powder and Aromatic Herb</b>  | <b>25</b>    |
| Lo Mein Noodles, Shiitake Mushrooms, With Shaved Fennel and Ginger Salad Tossed with Yuzu Sauce   |           | <b>Crusted Scottish Salmon "Oscar"</b>   |              |
|   |           | King Crab, Grilled Asparagus, Miso Maitake Mushroom with Kimchee Sauce   |              |
| <b>Yamyazaki and Apple Shang-Hai</b>  | <b>24</b> | <b>Simply Seared Pacific Halibut</b>   | <b>28</b>    |
| <b>Braised Short Rib</b>  |           | Roasted Pastel Califlower, Vibrant Green Curry, Yukon Gold and Sweet Potato Chips, and a Thai Peanut Chili Sauce                   |              |
| Lightly Gingered Vanilla, Sweet Potato Puree, "Dehydr8" Fuji Apples and Roasted Root Vegetable Medley   |           | <b>Traditional Peking Duck</b>   | <b>28/52</b> |
| <b>Miso Glazed Chilean Sea Bass</b>   | <b>25</b> | Slow Cooked in a Traditional Japanese Smoke Box, Served with a Steamed Bun, Cucumber Matchstick, Sliced Scallion and Our Hosin BBQ |              |
| Orzo, Oven Dried Tomatoes, Hon-Shimeji Mushroom, Broccoli Rabe and Lotus Chips  |           |  |              |
| <b>Cherry Wood Smoked Filet of Beef</b>   | <b>29</b> |  |              |
| Organic Baby Yams with Fragrant Exotic Mushrooms and Dashi Broth, Sesame Garlic Green Bean Almandine, Cherry Tomato Concasse, Soy Caramel Reduction |           |  |              |

## *Taste of Asia*

|   |                   |   |                         |                   |
|---|-------------------|---|-------------------------|-------------------|
| <b>General Tso's Chicken</b>  | <b>15</b>         | <b>Classic "Pad Thai"</b>   | <b>16 Chicken</b>       | <b>18 Shrimp</b>  |
| Chili Pepper, Broccoli and Baby Carrot  |                   | Rice Noodles, Pistachio Nuts and Fresh Lime (Choice of Chicken or Shrimp) |                         |                   |
| <b>Feng Tempura</b>   | <b>17 Shrimp</b>  | <b>13 Veg</b>   |                         |                   |
| Classic deep fried dish with light tempura butter & sweet tempura sauce                       |                   | <b>Thai Fried Rice</b>  | <b>15 Chicken</b>       | <b>17 Shrimp</b>  |
|   |                   | Bok Choy, Carrots, and Celery   |                         |                   |
| <b>Penang Curry</b>   | <b>15 Chicken</b> | <b>17 Shrimp</b>  | <b>Ginza Thai Basil</b> | <b>15 Chicken</b> |
| <b>"Northern Malaysia"</b>  |                   | <b>17 Shrimp</b>  |                         |                   |
| Sweet bell peppers, tomatoes, red onion, Thai basil, pineapple and Fuji apple with white rice |                   | Fresh basil, red peppers, snow peas, asparagus, red onions                |                         |                   |

### **Teriyaki - Chicken 15 Steak 18 Shrimp 17 Salmon 17**

Pick your favorite, cooked perfectly then set on top of a bed of sweet caramelized onions, grilled asparagus and white rice served with our special teriyaki sauce.

#### *Side Dishes*

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

**Corporate Executive Chef Jared M. Calderone**

## *Sushi Bar Entrée*

|   |           |  |           |
|---|-----------|--|-----------|
| <b><i>Feng Sashimi Dinner</i></b>                     | <b>24</b> | <b><i>American Sashimi</i></b>   | <b>26</b> |
| Eighteen Pieces of Sashimi (Chef's Choice)            |           | 6 Pieces of Tuna, 5 Pieces of Yellowtail, and 6 Pieces of Salmon Sashimi.                      |           |
| <b><i>Feng Sushi Dinner</i></b>                       | <b>22</b> | <b><i>American Sushi</i></b>   | <b>24</b> |
| Nine Pieces of Sushi with a Tuna Roll (Chef's Choice) |           | 3 Pieces of Tuna, 3 Pieces of Yellowtail, 3 Pieces of Salmon Sushi with a Salmon Avocado Roll. |           |

### ***Sushi & Sashimi Combo***

Five Pieces of Assorted Sushi and  
Twelve Pieces of Assorted Sashimi  
with a Spicy Tuna Avocado Roll

**26**

## ***Roll or Hand Roll***

*Add Brown Rice, Cucumber or Avocado \$.50, Add Tobiko \$1.00*

*Add Cucumber Wrap \$2*

|   |           |                                     |            |
|---|-----------|-------------------------------------|------------|
| <b><i>California Roll</i></b>                 | <b>5</b>  | <b><i>Vegetarian Roll</i></b>       | <b>5</b>   |
| <b><i>Tuna Roll</i></b>                       | <b>5</b>  | <b><i>Spicy Tuna Roll</i></b>       | <b>6</b>   |
| <b><i>Salmon Roll</i></b>                     | <b>5</b>  | <b><i>Spicy Salmon Roll</i></b>     | <b>6</b>   |
| <b><i>Yellowtail Scallion Roll</i></b>        | <b>5</b>  | <b><i>Spicy Yellowtail Roll</i></b> | <b>6</b>   |
| <b><i>Sweet Potato Tempura Roll</i></b>       | <b>4</b>  | <b><i>Avocado Roll</i></b>          | <b>4</b>   |
| <b><i>Cucumber Roll</i></b>                   | <b>4</b>  | <b><i>Philadelphia Roll</i></b>     | <b>6</b>   |
| <b><i>Shrimp Cucumber or Avocado Roll</i></b> | <b>5</b>  | <b><i>Shrimp Tempura Roll</i></b>   | <b>7.5</b> |
| <b><i>Eel Avocado Roll</i></b>                | <b>6</b>  | <b><i>Eel Cucumber Roll</i></b>     | <b>6</b>   |
| <b><i>Spider Roll</i></b>                     | <b>12</b> | <b><i>Spicy King Crab Roll</i></b>  | <b>7.5</b> |

## ***Sushi or Sashimi A La Carte***

*Please add \$1 for Sashimi*

|   |            |  |            |
|---|------------|--|------------|
| <b><i>Sake ~ Salmon</i></b>             | <b>3</b>   | <b><i>Hamachi ~ Yellowtail</i></b>     | <b>3</b>   |
| <b><i>Ika ~ Squid</i></b>               | <b>3</b>   | <b><i>Tako ~ Octopus</i></b>           | <b>3</b>   |
| <b><i>Ebi ~ Shrimp</i></b>              | <b>3</b>   | <b><i>Suzuki ~ Striped Bass</i></b>    | <b>3</b>   |
| <b><i>Hirami ~ Fluke</i></b>            | <b>3</b>   | <b><i>Unagi ~ Eel</i></b>              | <b>3</b>   |
| <b><i>Sawara ~ Spanish Mackerel</i></b> | <b>3</b>   | <b><i>Tobiko ~ Flying Fish Roe</i></b> | <b>3</b>   |
| <b><i>Kani ~ Mock Crab Meat</i></b>     | <b>2</b>   | <b><i>Makaga ~ White Tuna</i></b>      | <b>3</b>   |
| <b><i>Surf Clam</i></b>                 | <b>3</b>   | <b><i>King Madia</i></b>               | <b>M/P</b> |
| <b><i>Madai ~ Red Snapper</i></b>       | <b>M/P</b> | <b><i>Toro ~ Fatty Tuna</i></b>        | <b>M/P</b> |
| <b><i>Anago ~ Sea Eel</i></b>           | <b>M/P</b> | <b><i>Uni ~ Sea Urchin</i></b>         | <b>M/P</b> |
| <b><i>Teba Kani ~ King Crab</i></b>     | <b>M/P</b> | <b><i>Ama-Ebi ~ Sweet Shrimp</i></b>   | <b>M/P</b> |

***Kanpachi ~ Baby Yellow Tail***

**M/P**

## ***Feng Special Roll***

|  |           |
|--|-----------|
| <b><i>Tempura Veggie Roll</i></b>  | <b>14</b> |
| Enoki Mushroom, Red Lettuce, Sweet Potato Tempura, Pickled Squash, White Asparagus, Radish Sprout, and Tempura Eggplant Wrapped in a Soy Nori with Crunchy Beet Flake, Avocado Sauce and Spicy Mango Sauce |           |
| <b><i>Godzilla Roll</i></b>  | <b>14</b> |
| Spicy Tuna Crunch, Asparagus and Radish Spout Inside, Topped with Avocado and Red Tobiko in a Soy Nori   |           |
| <b><i>Angel Roll</i></b>   | <b>16</b> |
| Peppered Tuna, Salmon, Eel, Radish Sprouts, Avocado, BBQ Eel Sauce and Spicy Mayo Sauce  |           |
| <b><i>Angry Dragon</i></b>   | <b>16</b> |
| Shrimp Tempura, Spicy Tuna, Spicy Crunchy Crab and Kani, Papaya, Soy Nori, with Rutta Sauce and BBQ Eel Sauce  |           |
| <b><i>Feng Chef Roll</i></b>   | <b>16</b> |
| Salmon, Yellowtail, Tuna, Tobiko, Radish Sprouts, Asparagus, Avocado with Spicy Mayo and BBQ Eel Sauce   |           |
| <b><i>King Crab Crunch Tempura</i></b>   | <b>16</b> |
| Spicy Crab and Kani Crunch, White Tuna, Spicy Tuna with Ponzu Sauce  |           |
| <b><i>Jalapeno Roll</i></b>  | <b>16</b> |
| Tuna, Yellow Tail and Avocado Inside, Topped with Roasted Red Pepper, Jalapeno Salsa, and Micro Cilantro with Jalapeno and Spicy Yuzu Sauce  |           |
| <b><i>Autumn of Connecticut</i></b>  | <b>17</b> |
| Spicy Crab and Kani, White Tuna Tempura and Crispy Shallot, with Salmon, Avocado, Black Tobiko, Honey Wasabi, BBQ Eel and Momiji Sauce   |           |
| <b><i>Babba Roll</i></b>   | <b>16</b> |
| Spicy King Crab, Tuna, Salmon, White Tuna, Avocado, White Asparagus, Red Leaf, Ginger Sprouts and Chive Wrapped with a Kombu Nori and Served with Cherry Tomato Caper Citrus Sauce                         |           |
| <b><i>"Irene's Paradise" Roll</i></b>  | <b>18</b> |
| Spicy Crunchy Crab and Kani, Avocado and Shrimp Tempura, topped with Spicy Crunchy Salmon, Yuzu Garlic Sauce and Honey Wasabi Sauce  |           |
| <b><i>Yayoi Roll</i></b>   | <b>18</b> |
| Lobster Tempura, White Asparagus, and Avocado Wrapped in a Soy Nori and Topped with Lobster Salad, Mango, Cherry Tomato and Wasabi Tobiko with Sweet Chili Miso and Miso Mustard Sauce                     |           |
| <b><i>Dynamite Roll</i></b>  | <b>18</b> |
| Tempura Jumbo Soft-Shell Crab, Spicy Salmon, Jalapeno, and Romaine Inside, Topped with Spicy Tuna and Crispy Kani with Momiji, BBQ Eel, and Honey Wasabi Sauce   |           |
| <b><i>Rock Shrimp Tempura Roll</i></b>   | <b>18</b> |
| Alaskan King Crab, Avocado and Cucumber in a Soy Nori with Creamy Tempura Rock Shrimp on Top served with Wasabi Mayo and Momiji Sauce  |           |

## ***Omakase***

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|--|-----------|
| <b><i>Six Course Chef's Tasting Menu</i></b> | <b>80</b> |
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*18% gratuity may be added to parties of 6 or more*