

Soups and Salads

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

Starters From The Kitchen

<i>Bamboo Steamed Edamame</i>	6	<i>Korean Style Calamari</i>	10
Black Hawaiian Sea Salt		Sweet Chili Salsa and Circus Frisee	
<i>Duck Spring Roll</i>	7	<i>Rock Shrimp Tempura</i>	12
House-made Hoisin Sauce, Vermicelli Sweet Potato and Garden Herb Oil		Spicy Creamy Sauce and Black Caviar	
<i>Classic Dim Sum Platter</i>	13	<i>Chef's Medley</i>	13
Vegetable Spring Roll, Shrimp Shumai, Lobster Dumpling, Pork Wonton, and Spicy Mustard		Dragon Rib, Crab Rangoon, Beef and Chicken Satay	
<i>Chicken and Mushroom Lettuce Wraps</i>	12	<i>Kobe Beef Carpaccio</i>	13
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	
		<i>Maguro Salad</i>	12
		Blue Fin Tuna On a Bed of Baby Field Greens, Tossed with Soy Onion Vinaigrette	

Starters From The Sushi Bar

<i>Sesame Crusted "Escolar"</i>	14	<i>Kumamoto Oyster</i>	9
Super White Tuna, Cucumber, Black Truffle, Avocado, and Rainbow Mixed Greens with Mango Salsa, a Fruity Miso Sauce and a Creamy Spicy Sesame Sauce		Three Chilled with Tomato Salsa	
<i>Scottish Salmon Carpaccio</i>	14	<i>Yellow Tail Jalapeño</i>	12
Salmon, Soy Salt, Tataki Iwashii, Crispy Ginger, Chive and Micro Greens with a Spicy Lemon Caper Sauce		Sliced Jalapeño, Finely Chopped Garlic and Onion, Red Tobiko, with Grapefruit and Orange Yuzu Sauce.	
<i>Tiny Wonton Peekytoe Crab Tacos</i>	13	<i>Yellow Tail Tartar</i>	16
With Native Corn Salad, Green Goddess, Kabayaki, and Aji Amarillo		Diced Fatty Tuna, Chives, Shallot, Jalapeño, Tobiko, Mountain Peach, Crispy Sweet Potato, Green and Purple Shiso, and Ginger Champagne Vinaigrette	
		<i>Tuna Wasabi Dumpling</i>	14
		Avocado, Tobiko and Chives	

Feng Ceviche

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

Main Dishes

<i>Roasted Pineapple Chicken</i>	17	<i>Seaweed Powder and Aromatic Herb Crusted Scottish Salmon "Oscar"</i>	25
Baby Corn, Pepperdews and Wok Fried Rice		King Crab, Grilled Asparagus, Miso Maitake Mushroom with Kimchee Sauce	
<i>Mustard Crusted Tuna</i>	24	<i>Yamyazaki and Apple Shang-Hai Braised Short Rib</i>	24
Lo Mein Noodles, Shiitake Mushrooms, With Shaved Fennel and Ginger Salad Tossed with Yuzu Sauce		Lightly Gingered Vanilla, Sweet Potato Puree, "Dehydr8" Fuji Apples and Roasted Root Vegetable Medley	
<i>Traditional Peking Duck</i>	28/52	<i>Miso Glazed Chilean Sea Bass</i>	25
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	
<i>Forbidden Spice Crusted Diver Scallops</i>	27	<i>Simply Seared Pacific Halibut</i>	28
Duck Fried Rice, Ruby Grapefruit Segments, Shaved Fennel, Red Watercress Salad with Blue Poppy and Grapefruit Vinaigrette		Roasted Pastel Califlower, Vibrant Green Curry, Yukon Gold and Sweet Potato Chips, and a Thai Peanut Chili Sauce	

Cherry Wood Smoked Filet of Beef

Organic Baby Yams with Fragrant Exotic Mushrooms and Dashi Broth, Sesame Garlic Green Bean Almandine, Cherry Tomato Concasse, Soy Caramel Reduction

29

Sushi or Sashimi A La Carte

Please Add \$1 for Sashimi

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

Kanpachi ~ Baby Hawaiian Yellowtail

M/P

Roll or Hand Roll

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

California Roll	5	Vegetarian Roll	5
Tuna Roll	5	Spicy Tuna Roll	6
Salmon Roll	5	Spicy Salmon Roll	6
Yellowtail Scallion Roll	5	Spicy Yellowtail Roll	6
Sweet Potato Tempura Roll	4	Avocado Roll	4
Cucumber Roll	4	Philadelphia Roll	6
Shrimp Cucumber or Avocado Roll	5	Shrimp Tempura Roll	7.5
Spicy King Crab Roll	7.5	Eel Cucumber Roll	6

Spider Roll

12

Feng Special Roll

Tempura Veggie Roll	14	Godzilla Roll	14
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		Spicy Tuna Crunch, Asparagus and Radish Spout Inside, Topped with Avocado and Red Tobiko in a Soy Nori	
Angry Dragon	16	Angel Roll	16
Shrimp Tempura, Spicy Tuna, Spicy Crunchy Crab and Kani, Papaya, Soy Nori, with Rutta Sauce and BBQ Eel Sauce		Peppered Tuna, Salmon, Eel, Radish Sprouts, Avocado, BBQ Eel Sauce and Spicy Mayo Sauce	
King Crab Crunch Tempura	16	Feng Chef Roll	16
Spicy Crab and Kani Crunch, White Tuna, Spicy Tuna with Ponzu Sauce		Salmon, Yellowtail, Tuna, Tobiko, Radish Sprouts, Asparagus, Avocado with Spicy Mayo and BBQ Eel Sauce	
Autumn of Connecticut	17	Jalapeno Roll	16
Spicy Crab and Kani, White Tuna Tempura and Crispy Shallot, with Salmon, Avocado, Black Tobiko, Honey Wasabi, BBQ Eel and Momiji Sauce		Tuna, Yellow Tail and Avocado Inside, Topped with Roasted Red Pepper, Jalapeno Salsa, and Micro Cilantro with Jalapeno and Spicy Yuzu Sauce	
Yayoi Roll	18	Black River Roll	17
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		Shrimp Tempura, Lobster Salad, Mango, White Asparagus and Frisee Topped with Spicy Salmon and Crispy Kani with Garlic Yuzu and Wasabi Mustard	
Babba Roll	16	Dynamite Roll	18
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		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	

Hibachi Menu

Served with Two Pieces of Hibachi Grilled Shrimp, Mushroom Soup, Fried Rice or White Rice Yaki Noodles

Going Solo

<i>Vegetable (Shrimp not Included)</i>	12	<i>Chicken</i>	17
<i>Sirloin Steak</i>	20	<i>Shrimp or Salmon</i>	20
<i>Scallops</i>	21	<i>Rib Eye Steak</i>	24

Always A Plus

<i>Chicken & Salmon</i>	22	<i>Sirloin Steak & Scallop</i>	22
<i>Chicken & Sirloin Steak</i>	22	<i>Sirloin Steak & Shrimp</i>	22
<i>Chicken & Shrimp</i>	22	<i>Sirloin Steak & Salmon</i>	22
<i>Chicken & Scallop</i>	22	<i>Shrimp & Scallop</i>	22

Emperor's Dinner

<i>Filet Mignon</i>	26	<i>Lobster Tail</i>	29
<i>Filet Mignon & Chicken</i>	26	<i>Lobster Tail & Chicken</i>	28
<i>Filet Mignon & Shrimp</i>	28	<i>Lobster Tail & Shrimp</i>	28
<i>Filet Mignon & Lobster Tail</i>	32	<i>Chilean Sea Bass.</i>	26
<i>Seafood Feng</i> Shrimp, Scallops, & Lobster Tail	35	<i>Emperor's Deluxe</i> Filet Mignon, Lobster & Shrimp	39

Kid's Hibachi

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

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.

Taste of Asia

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

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.