

Wine By the Glass

White

<i>2008 ~ Castello di Gabbiano, Pinot Grigio, It</i>	6
<i>2007 ~ Erath, Pinot Gris, Or</i>	8
<i>2008 ~ Ca'' Montini, Pinot Grigio, It</i>	10
<i>2008 ~ El Portillo, Argentina</i>	6
<i>NV ~ Kono, Savignon Blanc, New Zealand</i>	8
<i>2007 ~ Merryvale, Savignon Blanc, Starmont, Ca</i>	10
<i>2008 ~ La Terre, Chardonnay, Ca</i>	6
<i>2007 ~ Bonterra, Organic Chardonnay, Ca</i>	8
<i>2007 ~ J. Lohr, Riverstone, Ca</i>	9

Red

<i>2007 ~ BV Centrury Cellars, Pinot Noir Ca</i>	6
<i>2007 ~ Hangtime, Pinot Noir</i>	9
<i>2007 ~ Spellbound Petit Syrah, Napa</i>	9
<i>2005 ~ Ironstone, Shiraz, Lodi</i>	6
<i>2007~ 14 Hands Merlot, Merlot, Wa</i>	6
<i>2005 ~ Raymond ''Reserve'' Merlot, Napa</i>	9
<i>2006 ~ Glass Mountain, Cabernet, Ca</i>	6
<i>2006 ~ Beaulieu Vineyards, Signet, Cabernet, CC</i>	8
<i>2006 ~ Rodney Strong, Cabernet, Sonoma</i>	10
<i>2007 ~ Zen of Zin, Z Blend, Ca</i>	7
<i>2006 ~ ST. Hallet, Shiraz/Grenache, Au</i>	7

Starters

<i>Miso Soup</i>	3-
Tofu, Scallions and Seaweed	
<i>Spicy Egg Drop Soup</i>	6
Clear Chicken Broth, Shrimp with Young Spinach	
<i>Clam Tomyum Soup</i>	7
Ginger, Miso Broth, Oyster Mushrooms, Peas and Cilantro	
<i>Bamboo Steamed Edamame</i>	6
Black Hawaiian Sea Salt	
<i>Seaweed Salad</i>	6
Pickled Vegetable's	
<i>Simple Salad</i>	6
Orange Segments, Crisped Wonton Skins, Ginger Vinaigrette and Fresh "Snipped Herbs"	
<i>Duck Spring Roll</i>	7
House-made Hoisin Sauce, Shoestring Sweet Potato Fries	
<i>Korean Style Calamari</i>	10
Fried Calamari with Sweet Chili Salsa	
<i>Classic Dim Sum Platter</i>	13
Vegetable Spring Roll, Shrimp Shumai, Lobster Dumpling, Pork Wonton and Spicy Mustard	
<i>Chef's Medley</i>	13
Dragon Rib, Crab Rangoon, Beef and Chicken Satay	
<i>Rock Shrimp Tempura</i>	13
Spicy Creamy Sauce and Black Caviar	
<i>Tiny Wonton Fish Taco</i>	13
Tuna Tartar with Macadamia Nuts and Pineapple, Peeky Toe Crab with Green Goddess and native Corn Sauce	
<i>Salmon Tartar Tart</i>	12
Mango, Crunch, Tobiko with Rutta and Momiji Sauces	
<i>Sesame Crusted Tuna</i>	12
Fresh Lemon and Bourbon XO Sauce.	
<i>Yellowtail Jalapeño</i>	12
Fatty Yellowtail, Sliced Jalapeño with Grapefruit and Yuzu Sauce.	
<i>Tuna Wasabi Dumpling</i>	14
Avocado, Tobiko and Chives	
<i>Toro Tartar</i>	14
Diced Fatty Tuna, Chives, Masago, Asian Pear, Nori Wasbi Sauce	
<i>Golden Salmon</i>	12
Salmon, Spicy King Crab, Radish Sprouts, with Rutta Sauce	
<i>King Crab Tartar</i>	12
King Crab, Avocado, Wasabi Tobiko, Chives with Spicy Cocktail Sauce	

Main Dishes

Served with Miso Soup

Chicken and Mushroom Lettuce Wraps	12	
<i>Shiitake and Oyster Mushrooms, Pine nuts, House Hosin Sauce</i>		
Seared Tuna Salad	13	
<i>Field Greens with Soy Onion Dressing</i>		
Kobe Burger	13	
<i>Potato Fries, Lettuce, Sliced of Tomato and Sautéed Onions</i>		
General Tso's Chicken	10	
<i>Chili Pepper, Broccoli and Baby Carrot.</i>		
Roasted Pineapple Chicken	12	
<i>Baby Corn, Red Peppers and Organic Brown Rice</i>		
Classic "Pad Thai"	10 Chicken	12 Shrimp
<i>Rice Noodles, Pistachio Nuts and Fresh Lime (Choice of Chicken, Shrimp)</i>		
Thai Fried Rice	11 Chicken	13 Shrimp
<i>Bok Choy, Carrots, Celery (Choice of Chicken or Shrimp)</i>		
Malay Style Sambal	12 Chicken	14 Shrimp
<i>Mushrooms, Red Pepper (Choice of Chicken or Shrimp)</i>		
Thai Spiced Shrimp		14
<i>Vegetable Fried Rice</i>		
Panko Tuna		14
<i>Wrapped Nori, Panko Crusted, Soba Roll with a Red Curry Sauce</i>		
Shang-Hai Braised Short Rib		15
<i>Vegetable Fried Rice</i>		

Japanese Lunch Box

Served with Miso Soup, Salad, California Roll, Shumai and Rice

Chicken Teriyaki	9	Vegetable Teriyaki	9
Vegetable Tempura	9	Crispy Duck Leg	9
Shrimp Teriyaki	11	Salmon Teriyaki	11
Shrimp Tempura	11	New York Strip Steak	12
Assorted Sashimi	12	Assorted Sushi	11

Sushi Bar Entrée

Served with Miso Soup

Roll "A"	12	Roll "B"	13
<i>Tuna Roll, Yellowtail Roll, California Roll</i>			
<i>Spicy Tuna, Spicy Salmon, and California Roll</i>			
Sushi "A"	12	Sushi "B"	14
<i>Five Pieces of Sushi with Tuna Roll</i>			
<i>Seven Pieces of Sushi with Spicy Tuna Roll</i>			
Sashimi Special	15	Sushi & Sashimi Special	18
<i>Fifteen Pieces of Assorted Raw Fish</i>			
<i>Five Pieces Sushi, Nine Pieces Sashimi with a Spicy Tuna Avocado Roll</i>			

Lunch Maki Special \$9

Your choice of any two rolls listed below, served with Miso Soup.

Tuna Roll	5	Salmon Roll	5
Spicy Tuna Roll	6	Spicy Salmon Roll	6
Tuna Avocado Roll	5	Salmon Avocado Roll	5
Tuna Cucumber Roll	5	Salmon Cucumber Roll	5
Yellowtail Scallion Roll	5	Spicy Yellowtail Roll	6
California Roll	5	Shrimp Tempura Roll	8
Philadelphia Roll	6	Vegetarian Roll	4
Cucumber Roll	4	Avocado Roll	4
Shrimp Cucumber Roll	5	Shrimp Avocado Roll	5
Eel Cucumber Roll	6	Eel and Avocado Roll	6

Sweet Potato Tempura Roll

4

Feng Special Roll

Served with Miso Soup

Green Peace	13
<i>Asparagus, Avocado, Cucumber, Mango, Sun-Dried Tomato, Kiwi, with Strawberry and Akko Sauces</i>	
Spider Roll	12
<i>Fried Maryland Soft Shell Crab, Cucumber, Avocado, and Tobiko</i>	
Godzilla Roll	13
<i>Spicy Tuna inside, topped with Avocado and Tobiko</i>	
Feng Chef Roll	16
<i>Salmon, Yellowtail, Tuna, Tobiko, Radish Sprouts, Asparagus, Avocado, Spicy Mayo and BBQ Eel Sauces</i>	
Angry Dragon	16
<i>Shrimp Tempura, Spicy Tuna, Spicy King Crab, Papaya, Soy Nori, with BBQ Eel and Rutta Sauces</i>	
Autumn of Connecticut	16
<i>Spicy Alaskan King Crab, Salmon, Avocado, Yuzu Masago, Wasabi Pepper and Momiji Sauces</i>	
Angel Roll	16
<i>Peppered Tuna, Salmon, Eel, Radish Sprouts, Avocado, BBQ Eel and Spicy Mayo Sauces</i>	
King Crab Crunch Roll	16
<i>Alaskan King Crab, White Tuna, Spicy Tuna with Ponzu Sauce</i>	
Phoenix Roll	16
<i>Shrimp Tempura, Lobster Salad, Mango, Radish Sprouts topped with Peppered Tuna, Avocado, Tobiko, with BBQ Eel and Miso Sauces</i>	
"Irene's Paradise" Roll	16
<i>Spicy King Crab, Avocado and Shrimp Tempura, topped with spicy Crunchy Salmon, Yuzu Garlic Sauce and Honey Wasabi Sauce</i>	

Eighteen Percent Gratuity Will Be Added to Groups of Six and More

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