

Wine By the Glass

White

<i>2008 ~ Castello di Gabbiano, Pinot Grigio, Italy</i>	6
<i>2009 ~ El Portillo, Argentina</i>	6
<i>2008 ~ La Terre, Chardonnay, CA</i>	6
<i>2008 ~ Erath, Pinot Gris, OR</i>	8
<i>2008 ~ Bonterra, Organic Chardonnay, CA</i>	8
<i>2008 ~ Raymond Reserve, Chardonnay, CA</i>	9
<i>2009 ~ Ca' Montini, Pinot Grigio, Italy</i>	10
<i>2008 ~ Merryvale "Starmont" Sauvignon Blanc, CA</i>	10

Red

<i>2009 ~ BV Century Cellars, Pinot Noir, CA</i>	6
<i>2007 ~ Glass Mountain, Cabernet, CA</i>	6
<i>2007 ~ 14 Hands, Merlot, WA</i>	6
<i>2008 ~ Zen of Zin, Z Blend, CA</i>	7
<i>2008 ~ St. Hallet, Shiraz, AU</i>	7
<i>2007 ~ BV, Coastal Estates, Cabernet, CA</i>	8
<i>2008 ~ Hangtime, Pinot Noir, CA</i>	9
<i>2008 ~ Spellbound Petite Syrah, Napa</i>	9
<i>2006 ~ Raymond "Reserve" Merlot, Napa</i>	9

Starters

Miso Soup	3	Spicy Egg Drop Soup	6
Tofu, Scallions and Seaweed		Clear Chicken Broth with Tiger Shrimp and Baby Spinach	
Tomyum Shrimp Soup	7	Bamboo Steamed Edamame	6
Ginger, Miso Broth and Yuzu		Black Hawaiian Sea Salt	
"Rocket" Arugula Salad	12	Seaweed Salad	6
Salt Roasted Baby Golden and Red Beets, Asian Pears, Toasted Black Pecans, with Local Goat Cheese and -8 Vinaigrette		Pickled Vegetables	
Simple Salad	6	Fig Salad	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	
Duck Spring Roll	7	Korean Style Calamari	10
House-made Hoisin Sauce, Vermicelli Sweet Potato and Garden Herb Oil		Sweet Chili Salsa, Circus Frisee	
Chef's Medley	13	Classic Dim Sum Platter	13
Dragon Rib, Crab Rangoon, Beef and Chicken Satay		Vegetable Spring Roll, Shrimp Shumai, Lobster Dumpling, Pork Wonton, and Spicy Mustard	
Rock Shrimp Tempura	12	Sesame Crusted "Escolar"	14
Spicy Creamy Sauce and Black Caviar		Super White Tuna, Cucumber, Black Truffle, Avocado, and Rainbow Mixed Greens with Mango Salsa, a Fruity Miso Sauce and a Creamy Spicy Sesame Sauce	
Tuna Wasabi Dumpling	14		
Avocado, Tobiko and Chives			

Yellow Tail Tartar

Diced Fatty Tuna, Chives, Shallot, Jalapeño, Tobiko, Mountain Peach, Crispy Sweet Potato, Green and Purple Shiso, and Ginger Champagne Vinaigrette

16

Main Dishes

Served with Miso Soup

The "Modern" Caesar	10 Chicken	12 Shrimp	Thai Marinated Chicken BLT	12
Red Oak Leaf, Romaine, 5 Spice Brioche Croutons with Creamy Caesar, Toy Box Tomatoes, Grana Padano, Finished with Cracked White Pepper			Boston Butter Lettuce, Cherry Wood Smoked Bacon, Heirloom Tomatoes, Spicy Mayo, and Pomme Frites.	
The Asian Market Salad		12	Chicken and Mushroom Lettuce Wraps	12
Potato Crouton, Marinated Grilled Chicken and Shrimp, Lapchung Lardons, Goat Cheese and Walnut Vinegarette.			Butter Lettuce Leaves, Exotic Mushrooms, Black Hoisin BBQ and Crispy Rice Noodles	
Kobe Burger		14	Seared Tuna Salad	13
Hand Cut Fries, Lettuce, Tomato and Black Truffle Cheese			Field Greens with Soy Onion Dressing	
Mustard Crusted Tuna		14	Tiny Wonton Peekytoe Crab Tacos	13
Lo Mein Noodles, and Shiitake Mushrooms with a Shaved Fennel and Ginger Salad Tossed with Yuzu Sauce			With Native Corn Salad, Green Goddess, Kabayaki, and Aji Amarillo	
			Yamyazaki and Apple Shang-Hai Braised Short Rib	14
			Lightly Gingered Vanilla Sweet Potato Puree and Roasted Root Medley	

Taste of Asia

General Tso's Chicken 12
Chilli Pepper, Broccoli and Baby Carrot

Malay Sambal 10 Chicken 12 Shrimp
Mushrooms, Red Pepper

Feng Tempura 9 Veg 12 Shrimp
Classic deep fried dish with light tempura butter & sweet tempura sauce

Pad Thai 10 Chicken 12 Shrimp
Rice Noodles, Pistachio Nuts and Fresh Lime

Thai Basil 10 Chicken 12 Shrimp
Fresh basil, red peppers, snow peas, asparagus, red onions

Thai Fried Rice 10 Chicken 12 Shrimp
Bok Choy, Carrots, and Celery

Teriyaki - Chicken 10 Steak 13 Shrimp 12 Salmon 12

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.

Japanese Lunch Box

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

<i>Chicken Teriyaki</i>	9	<i>Vegetable Teriyaki</i>	9
<i>Vegetable Tempura</i>	9	<i>Crispy Duck Paillard</i>	9
<i>Shrimp Teriyaki</i>	11	<i>Salmon Teriyaki</i>	11
<i>Shrimp Tempura</i>	11	<i>New York Strip Steak</i>	12
<i>Assorted Sashimi</i>	12	<i>Assorted Sushi</i>	11

Hibachi Lunch

*Served with Mushroom Soup, Fried Rice or White Rice
Add Yaki Noodles for \$2*

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

Combination Meal\$15

Your choice of any two items: Chicken, Steak, Shrimp, Scallop, or Salmon.
\$4 Extra with Filet Mignon or Lobster.

Sushi Bar Entrée

Served with Miso Soup

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

Lunch Maki Special \$9

Your Choice of any Two Rolls Listed Below, Served with Miso Soup.

<i>Tuna Roll</i>	5	<i>Salmon Roll</i>	5
<i>Spicy Tuna Roll</i>	6	<i>Spicy Salmon Roll</i>	6
<i>Tuna Avocado Roll</i>	5	<i>Salmon Avocado Roll</i>	5
<i>Tuna Cucumber Roll</i>	5	<i>Salmon Cucumber Roll</i>	5
<i>Spicy Yellowtail Roll</i>	6	<i>California Roll</i>	5
<i>Shrimp Tempura Roll</i>	7.5	<i>Philadelphia Roll</i>	6
<i>Vegetarian Roll</i>	5	<i>Cucumber Roll</i>	4
<i>Avocado Roll</i>	4	<i>Shrimp Cucumber Roll</i>	5
<i>Shrimp Avocado Roll</i>	5	<i>Eel Cucumber Roll</i>	6
<i>Eel and Avocado Roll</i>	6	<i>Sweet Potato Tempura Roll</i>	4

Feng Special Roll

Served with Miso Soup

<i>Tempura Veggie Roll</i>	14	<i>Spider Roll</i>	12
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		Fried Maryland Soft Shell Crab, Cucumber, Avocado, and Tobiko	
<i>Feng Chef Roll</i>	16	<i>Godzilla Roll</i>	14
Salmon, Yellowtail, Tuna, Tobiko, Radish Sprouts, Asparagus, Avocado with Spicy Mayo and BBQ Eel Sauce		Spicy Tuna Crunch, Asparagus and Radish Spout Inside, Topped with Avocado and Red Tobiko in a Soy Nori	
<i>Autumn of Connecticut</i>	17	<i>Angry Dragon</i>	16
Spicy Crab and Kani, White Tuna Tempura and Crispy Shallot, with Salmon, Avocado, Black Tobiko, Honey Wasabi, BBQ Eel and Momiji Sauce		Shrimp Tempura, Spicy Tuna, Spicy Crunchy Crab and Kani, Papaya, Soy Nori, with Rutta Sauce and BBQ Eel Sauce	
<i>King Crab Crunch Tempura</i>	16	<i>Angel Roll</i>	16
Spicy Crab and Kani Crunch, White Tuna, Spicy Tuna with Ponzu Sauce		Peppered Tuna, Salmon, Eel, Radish Sprouts, Avocado, BBQ Eel Sauce and Spicy Mayo Sauce	
<i>Babba Roll</i>	16	<i>"Irene's Paradise" Roll</i>	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		Spicy Crab, Avocado and Shrimp Tempura, Topped with Spicy Crunchy Salmon, Yuzu Garlic Sauce and Honey Wasabi Sauce	