



NIGIRI PER PIECE

OTORO—SPAIN

fatty bluefin tuna, caviar, scallion / 14

KURUMA EBI—NAGASAKI JAPAN

tiger prawn, shrimp powder / 12

HAMACHI—KUMOMOTO JAPAN

yellowtail, nori goma, scallion / 5

UNI—CATALINA CALIFORNIA

sea urchin, bamboo charcoal salt / 12

FOIE GRAS—HUDSON VALLEY

red wine reduction,
wild blueberry, potato straw / 8

TSURI—AICHI JAPAN

horse mackerel, ginger, scallion / 6

SAYORI—ISHIKAWA JAPAN

japanese halfbeak / 5

CHUTORO—SPAIN

medium fatty tuna, takuan, scallion / 8

KINMEDAI—CHIBA JAPAN

golden eye snapper, yuzukosho miso,
pink pepper / 7

SHIMA AJI—WAKAYAMA JAPAN

stripped jack, myoga apple,
mignonette / 6

ANAGO—NAGASKI JAPAN

cooked sea eel, sansho pepper / 6

KING SALMON—NEW ZEALAND

sweet miso / 6

TORIGAI—AICHI JAPAN

japanese cockle, nikiri shoyu / 5

HOTATE—HOKKAIDO JAPAN

japanese scallop / 5

AKAMI—SPAIN

lean tuna, katsuo mirin / 5

MADAI—WAKAYAMA JAPAN

red sea bream, koji sweet soy / 5

KANPACHI—NAGASKI JAPAN

greater amberjack, sweet onion / 5

A5 WAGYU—MIYAZAKI JAPAN

A5 wagyu beef, black truffle / 12

SALMON—FAROE ISLANDS

dengaku miso, fried shiso / 5

HIRAME—NAGASAKI JAPAN

fluke, yuzu miso, shiso / 5

SHAKO—HOKKAIDO JAPAN

japanese mantis shrimp / 5

IKURA—JAPAN

salmon caviar / 5

SUSHI ROLL

TRADITIONAL HAND ROLL OR MAKI CUT ROLL

PICK TWO FOR \$14

SPICY SALMON / 7

SPICY TUNA / 8

SPICY CRAB / 7

SHRIMP TEMPURA / 7

SALMON AVOCADO / 7

TUNA AVOCADO / 8

CRAB CALIFORNIA / 7

AVOCADO CUCUMBER / 6

SALMON CUCUMBER / 7

TUNA CUCUMBER / 8

EEL AVOCADO / 7

VEGETABLE / 6

YELLOWTAIL SCALLION / 7

TORO SCALLION / 10

EEL CUCUMBER / 7

SWEET POTATO / 6

SUSHI ENTREE

NIGIRI, 4 piece nigiri, salmon avocado roll, spicy tuna roll / 23

SASHIMI, 12 piece chef's choice / 23

NIGIRI SPECIAL, 6 piece nigiri & tuna avocado roll / 28

15 piece chef's choice / 32

SUSHI TRIO, 2 piece salmon, yellowtail
and tuna with a salmon avocado roll / 23

SASHIMI OMAKASE, chef's selection sashimi / 45

SUSHI SASHIMI TRIO, tuna, salmon, yellowtail,
6 piece sushi and 9 piece sashimi with a tuna roll / 27

OMAKASE, 15 course tasting menu, chef's selection / 110

CHIRASHI, sashimi on sushi rice / 21

FENG SIGNATURE ROLL

AUTUMN IN CT, spicy crab topped
with salmon, avocado & honey pepper sauce / 16

ANGRY DRAGON, shrimp tempura &
spicy tuna topped with spicy crab, nuta & bbq eel sauce / 16

SPICY GEISHA, spicy salmon &
mango topped with spicy tuna & spicy aioli / 16

JALAPENO, tuna, salmon & jalapeno
topped with yellowtail, jalapeno mayo & bbq eel sauce / 16

THE GEM, spicy salmon, yellowtail &
jalapeno topped with hokido scallop & yuzu tabiko / 16

EEL LOVER, mango & avocado topped with
eel, served with sliced almonds & sancho peppers / 16

TORO CAVIAR, otoro,
takuan, caviar, chives / 26

CHOPHOUSE, bluefin toro & avocado
topped with snow crab & a creamy miso / 18

SURF & TURF, tempura lobster,
asparagus, A5 Miyazaki Wagyu, scallions / 28

IRENE'S PARADISE, spicy crab, avocado
and shrimp tempura topped with spicy
salmon, yuzu garlic sauce and honey wasabi sauce / 18

LOBSTER ROLL, cooked lobster,
mango, avocado, soy nori, rutta sauce, japanese salsa / 18

SPICY 2 IN 1 ROLL, shrimp tempura, spicy tuna, spicy salmon,
avocado, soy nori wrap, Momiji sauce, Asian bbq sauce / 16

SPIDER ROLL, crispy soft shell
crab, cucumber, avocado, tobiko / 12

FENG CHEF, salmon, yellowtail, radish sprout, asparagus,
tuna, avocado, tobiko, crunch, spicy mayo, eel sauce / 16

LOUNGE MENU



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.