



APPETIZERS

YELLOWTAIL JALAPENO, sliced yellowtail, jalapeno salsa, ponzu jelly / 16

SALMON CRUDO, hierloom tomato, crispy potato, jalapeno, ginger balsamic / 14

OTORO CAVIAR, fatty tuna, osetra caviar, vinaigrette miso, grilled bread / 23

HIRAME MAKI, thin sliced fluke, spicy tuna, micro green, sesame dressing, truffle oil / 14

NIGIRI

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

TRADITIONAL HAND ROLL OR MAKI CUT ROLL

SPICY TUNA / 8

SPICY SALMON / 7

SHRIMP TEMPURA / 8

TORO SCALLION / 10

CRAB CALIFORNIA / 9

SUN DRIED TOM, AVO, MANGO / 7

YELLOWTAIL SCALLION / 7

EEL AVOCADO / 8

NIGIRI ENTRÉE

SASHIMI ENTRÉE

6PC ASSORTED NIGIRI, chef selection 6 piece, 1 maki roll / 28

10PC ASSORTED NIGIRI, chef selection 10 piece, 1 maki roll / 45

SASHIMI, 15 piece chef's choice / 32

SASHIMI OMAKASE, chef's selection sashimi / 45

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

FENG SIGNATURE ROLLS

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

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

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

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

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

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

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

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

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

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

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

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

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

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

SIGNATURE DINING ROOM MENU



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