



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

ANAGO—NAGASKI JAPAN

cooked sea eel, sansho pepper /6

KING SALMON—NEW ZEALAND

sweet miso /6

HIRAME—NAGASAKI JAPAN

fluke, yuzu miso, shiso /5

FOIE GRAS—HUDSON VALLEY

red wine reduction,
wild blueberry, potato straw /8

AKAMI—SPAIN

lean tuna, katsuo mirin /5

MADAI—WAKAYAMA JAPAN

red sea bream, koji sweet soy /5

A5 WAGYU—MIYAZAKI JAPAN

A5 wagyu beef, black truffle /12

SALMON—FAROE ISLANDS

dengaku miso, fried shiso /5

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

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

SASHIMI, 15 piece chef's choice /32

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

SASHIMI OMAKASE, chef's selection sashimi /45

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

SASHIMI, 12 piece chef's choice /23

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

15 piece chef's choice /32

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

SASHIMI OMAKASE, chef's selection sashimi /45

CHIRASHI, sashimi on sushi rice /21

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

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

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

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

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

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

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

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 .

LOUNGE MENU



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