



APPETIZERS

- MISO SOUP, house-made dashi,
nama miso, nigari tofu, wild mushroom / 8

EDAMAME, soy bean, hawaiian black lava salt / 8

CRISPY ROCK SHRIMP TEMPURA, spicy aioli / 14

CALAMARI, spicy mayo, ginger sake tomato sauce / 15

YELLOWTAIL JALAPENO, jalapeno salsa, yuzu / 13

SALMON CRUDO, heirloom tomato, crispy potato,
jalapeno ginger balsamic / 13

MUSSELS, coconut cream, seasonal vegetables / 14
- PORK BELLY, plum sauce, roasted apricot, chicharron / 14

MISO ROASTED BONE MARROW, grilled toast / 14

FOIE GRAS DUCK DUMPLING, osmanthus ume syrup / 16

SURF & TURF DUMPLING, beef,
shrimp, scallion, spicy mustard sauce / 10

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

BAY SCALLOP GRATIN, Cato Corner
Daireye Mornay sauce / 14

SALAD

- CAESAR, fresh romaine, garlic crouton,
shaved Womanchego, Colchester, CT / 14
white anchovies / 4

SIMPLE SALAD, avocado, cherry tomato,
cucumber, shaved carrot, radish, ginger vinaigrette / 12

BURRATA & BEET SALAD, crispy kale, white soy orange glaze,
vinegar soaked burnt orange / 14
- CHOPHOUSE, apricots,
husk tomato, green and wax beans, tarragon Buttermilk
cream vinaigrette, Black Ledge Blue, Colchester, CT / 14

MANGO KOMBU SALAD, pickled
mango, carrot, daikon radish, mixed green / 11

PANZANELLA, marinated local cucumbers, tomatoes, crotons,
dill crème fresh / 14

ADD TO ANY SALAD: chicken / 8 shrimp / 12 salmon / 8

RAW BAR

- OYSTERS, ask for daily selection / MP

KING CRAB LEGS, 1/2lb hot with warm butter or served chilled / 25
- SHRIMP COCKTAIL, cocktail sauce / 12

FENG SIGNATURE ROLL

- 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



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



NOODLES & RICE

KIMCHI FRIED RICE, snap pea, onsen tamago /12	TONKATSU RAMEN NOODLES, onsen tamago, grilled corn, bean sprouts, nori, garlic scallion oil, scallion, wood ear mushroom choice of soy or miso	UDON NOODLES, scallion oil, wild mushroom, mixed vegetable, onsen tamago
SHRIMP FRIED RICE, rock shrimp, snap pea, scallion /13		SEASONAL VEGETABLE /12
VEGETABLE FRIED RICE, mixed veg-etable, snap pea, scallion /10	CHASHU PORK /15	STEAK /14
	SHRIMP /16	SHRIMP /16
HOUSE CURED BACON FRIED RICE, snap pea, candied cashew, egg /13	CHICKEN /14	CHICKEN /14

ENTRÉE

SALMON, cucumber and tomato salad, lemon dill shallot crème fresh/30	FRIED TUFU, seasonal vegetables , coconut cream, rice /18
CHILEAN SEABASS, local cream corn, local succotash (edamame, squash and corn), pea greens, ginger, scallion /38	SEARED CHICKEN, natural jus, local roasted French fingerling potatoes, green and wax beans, cherry pepper /28
WINGS AND RICE, korean bbq sauce, white rice, rice seasoning, pickled red cabbage /14	WAGYU BURGER, 8oz wagyu patty, tastee cheese, fancy sauce, lettuce, tomato, pickled shallot, sesame bun /18
DRY AGED STEAK & CHEESE, havarti cheese, black pepper mayo, bahn mi bread served with a side of pickled red cabbage /18	PINENAPPLE CHICKEN, pineapple, crispy chicken, steamed broccoli, rice /18

CHOPHOUSE STEAKS

ALL DRY AGED STEAKS, AGED IN OUR HIMALAYAN SALT CAVE FOR 21—32 DAYS

100OZ CENTER CUT FILET / 44	24OZ DRY AGED PORTERHOUSE / 50	19OZ DRY AGED NY STRIP / 45
	18OZ DRY AGED RIBEYE / 52	

4OZ A5 MIYAZAKI WAGYU

local succotash (corn, squash and edamame), Maggie's Farm mushrooms, sweet soy glace de viande /75

Served bone in or sliced with choice of: black truffle butter, bone marrow butter, garlic butter, or Black Ledge blue cheese & grape must (saba)

SIDES

JAPANESE YAM HASH, bone marrow butter /9	Summer Squash Succotash, edamame, corn, shitake /10
BABY BOK CHOY, garlic /8	SPICY GREEN BEANS, roasted green and wax beans, roasted garlic, sambal /10
ROASTED ASPARGUS, fresh shaved horseradish /12	LOCAL FRENCH FINGERLINGS, parsley sea salt /14
DUCK FAT POTATOES, shallot, bacon, black pepper aioli, /8	CORN AND MUSHROOM, truffle butter /12
BRUSSEL SPROUTS, crispy sprout, shallot, thai sauce, peanut /10	



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