



FENG SIGNATURE APPETIZERS

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

OTORO CAVIAR, fatty tuna, osetra caviar,
vinaigrette miso, grilled bread / 28

YELLOWTAIL JALAPENO,
jalapeno salsa, yuzu /13

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

APPETIZERS

EDAMAME
soy bean, hawaiian black lava salt /9

CRISPY ROCK SHRIMP TEMPURA, spicy aioli /15

CALAMARI, spicy mayo, ginger sake tomato sauce /15

FRIED SOFT SHELL CRAB,
thai peanut green papaya salad / 14

SHISHITO PEPPERS, togarashi, citrus soy aioli, blistered /10

PORK BELLY, plum sauce, local pear & ginger, chicharron /14

MISO ROASTED BONE MARROW, grilled toast /16

FOIE GRAS DUCK DUMPLING, osmanthus ume syrup /16

SURF & TURF DUMPLING, beef,
shrimp, scallion, spicy mustard sauce /12

PAN FRIED OYSTERS,
tomatoes and cucumber Asian salsa / 15

FRIED CHICKEN WINGS, Korean bbq sauce, pickled red cabbage / 14

SOUP

MISO SOUP, house-made dashi,
nama miso, nigari tofu, wild mushroom / 9

FRENCH ONION SOUP, traditional French style, Cato Corner
Daiyere cheese gratin /13

SALAD

CAESAR, fresh romaine, garlic crouton,
shaved Womanchego, Colchester, CT /14

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

BURRATA CHEESE, black truffle & local honey,
hazelnuts, saba roasted pear, maitake mushrooms, /14

CHOPHOUSE, candied cashew, pomegranate seed,
apple, buttermilk, bacon, Black Ledge Blue Cheese,
creamy vinaigrette, Colchester, CT /14

SEAWEED SALAD, pickled kombu and
mango, carrot, daikon radish, mixed green /12

CURED SALMON, whipped goat cheese, orange white soy re-
duction, red beets, salted duck egg, green beans, almonds /14

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

RAW BAR

OYSTERS, ask for daily selection / MP

SHRIMP COCKTAIL, cocktail sauce /12

KING CRAB LEGS, 1/2lb hot with warm butter or served chilled /25

RAW BAR SAMPLER, 8 oysters, 8 cocktail shrimp, 8oz king crab legs / 75

NOODLES & RICE

KIMCHI FRIED RICE
snap pea, onsen tamago / 12

SHRIMP FRIED RICE
rock shrimp, snap pea, scallion / 13

VEGETABLE FRIED RICE
mixed vegetable, snap pea, scallion /10

HOUSE CURED BACON FRIED RICE
snap pea, candied cashew, egg /13

TONKATSU RAMEN NOODLES
egg, bamboo, lotus root chip,
bean sprouts, nori, garlic scallion
oil, scallion, wood ear mushroom

CHASHU PORK / 15

SHRIMP /16

KATSU CHICKEN /14

UDON NOODLES
scallion oil, wild mushroom,
mixed vegetable, onsen tamago

SEASONAL VEGETABLE / 12

STEAK /14

SHRIMP /16

CHICKEN /14



A 20% service charge on parties of five or more
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ENTRÉE

SALMON

gochujang spaghetti squash, green beans,
gooseberry jam, white soy orange reduction / 30

CHILEAN SEABASS

roasted parsnips, roasted apples, eel sauce, masago / 38

DRY AGED STEAK & CHEESE

Havarti cheese, black pepper mayo, shallots,
bahn mi bread served with a side of pickled red cabbage / 18

FRIED TUFU

seasonal vegetables , coconut cream, rice / 18

SEARED CHICKEN

shishito pepper and tomato jus,
japanese sweet potato hash, cherry pepper / 28

WAGYU BURGER

8oz wagyu patty, cheese, sauce,
lettuce, tomato, pickled shallot, sesame bun / 18

PINENAPPLE CHICKEN

pineapple, crispy chicken, steamed broccoli, rice / 18

CHOPHOUSE STEAKS

Feng Chophouse offers unique dry aged steaks as well as highest quality specialty steaks.

All dry aged steaks are aged in our on premise Himalayan salt cave for 21—32 days.

A5 MIYAZAKI WAGYU BEEF

(A5 is the highest rating of beef in the world)

sweet potato hash, shishito pepper, roasted maitake and oyster mushrooms, sweet soy glaze de viande

4oz / 75

8oz / 140

10 OZ CENTER CUT FILET / 44

19 OZ DRY AGED NY STRIP / 45

18 OZ DRY AGED RIBEYE / 52

24 OZ DRY AGED PORTERHOUSE / 50

12 OZ AMERICAN WAGYU NY STRIP / 60

36 OZ AMERICAN WAGYU TOMAHAWK / 120

SERVED BONE IN OR SLICED WITH CHOICE OF:

black truffle butter, bone marrow butter, garlic butter, or Black Ledge blue cheese & grape must

SIDES

JAPANESE YAM HASH

bone marrow butter / 9

BABY BOK CHOY

garlic / 8

ROASTED ASPARAGUS

fresh grated horseradish / 12

BRUSSEL SPROUTS

crispy sprout, shallot, thai sauce, peanut / 10

SPAGHETTI SQUASH

gochujang korean pepper paste, queso fresco / 10

SPICY GREEN BEANS

roasted green beans, black garlic, sambal / 10

DUCK FAT POTATOES

purple potatoes, pickled
shallot, bacon, black pepper aioli / 10

SEAFOOD STUFFING, scallop, shrimp, crab / 14

ROASTED PARSNIPS AND APPLES, plum wine honey glaze / 10



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