



## 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

### SALMON—FAROE ISLANDS

dengaku miso, fried shiso / 5

### KINMEDAI—CHIBA JAPAN

golden eye snapper / 10

### BOTAN EBI—HOKKAIDO JAPAN

sweet shrimp, shrimp powder / 6

### ANAGO—NAGASKI JAPAN

cooked sea eel, sansho pepper / 6

### KING SALMON—NEW ZEALAND

sweet miso / 6

### FOIE GRAS—HUDSON VALLEY

red wine reduction,  
wild blueberry, potato straw / 8

### HIRAME—NAGASAKI JAPAN

fluke, yuzu miso, shiso / 6

### KANPACHI—JAPAN

amberjack / 6

### IKURA—JAPAN

threeline grunt / 6

### AKAMI—SPAIN

lean tuna, katsuo mirin / 5

### MADAI—WAKAYAMA JAPAN

red sea bream, koji sweet soy / 6

### A5 WAGYU—MIYAZAKI JAPAN

A5 wagyu beef, black truffle / 12

### UNI—HOKKAIDO JAPAN

sea urchin, bamboo charcoal salt / 18

### SHIMA-AJI—JAPAN

striped jack / 6

### HOTATE—HOKKAIDO JAPAN

japanese scallop / 5

## SUSHI ROLL

### SPICY SALMON / 7

### SALMON AVOCADO / 8

### SALMON CUCUMBER / 7

### YELLOWTAIL SCALLION / 7

### SPICY TUNA / 9

### TUNA AVOCADO / 9

### TUNA CUCUMBER / 8

### TORO SCALLION / 10

### SPICY CRAB / 9

### CRAB CALIFORNIA / 10

### EEL AVOCADO / 8

### EEL CUCUMBER / 7

### SHRIMP TEMPURA / 8

### AVOCADO CUCUMBER / 7

### VEGETABLE / 6

### SWEET POTATO / 6

## SUSHI ENTREE

### 6PC ASSORTED NIGIRI

chef selection 6 piece, 1 maki roll / 28

### 10PC ASSORTED NIGIRI

chef selection 10 piece, 1 maki roll / 45

### SUSHI TRIO, 2 piece salmon, yellowtail

and tuna with a salmon avocado roll / 25

### CHIRASHI, sashimi on sushi rice / 28

### SASHIMI, 15 piece chef's choice / 32

### SASHIMI OMAKASE, chef's selection sashimi / 45

### SUSHI SASHIMI TRIO, tuna, salmon, yellowtail,

6 piece sushi and 9 piece sashimi with a tuna roll / 30

## FENG SIGNATURE ROLL

### AUTUMN IN CT, spicy crab topped

with salmon, avocado & honey pepper sauce / 17

### SPICY GEISHA, spicy salmon &

mango topped with spicy tuna & spicy aioli / 17

### THE GEM, spicy salmon, yellowtail &

jalapeno topped with hokido scallop & yuzu tabiko / 19

### SURF & TURF, tempura lobster,

asparagus, A5 Miyazaki Wagyu, scallions / 28

### LOBSTER ROLL, cooked lobster,

mango, avocado, soy nori, rutta sauce, japanese salsa / 24

### FENG CHEF, salmon, yellowtail, radish sprout, asparagus,

tuna, avocado, tobiko, crunch, spicy mayo, eel sauce / 17

### IRENE'S PARADISE, spicy crab, avocado

and shrimp tempura topped with spicy  
salmon, yuzu garlic sauce and honey wasabi sauce / 18

### ANGRY DRAGON, shrimp tempura &

spicy tuna topped with spicy crab, nuta & bbq eel sauce / 18

### JALAPENO, tuna, salmon & jalapeno

topped with yellowtail, jalapeno mayo & bbq eel sauce / 17

### 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

### SPICY 2 IN 1 ROLL, shrimp tempura, spicy tuna, spicy salmon,

avocado, soy nori wrap, Momiji sauce, Asian bbq sauce / 17

### SPIDER ROLL, crispy soft shell

crab, cucumber, avocado, tobiko / 16

### TORO CAVIAR, otoro,

spicy tuna, caviar, chives / 28



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