

Feng

Asian Bistro



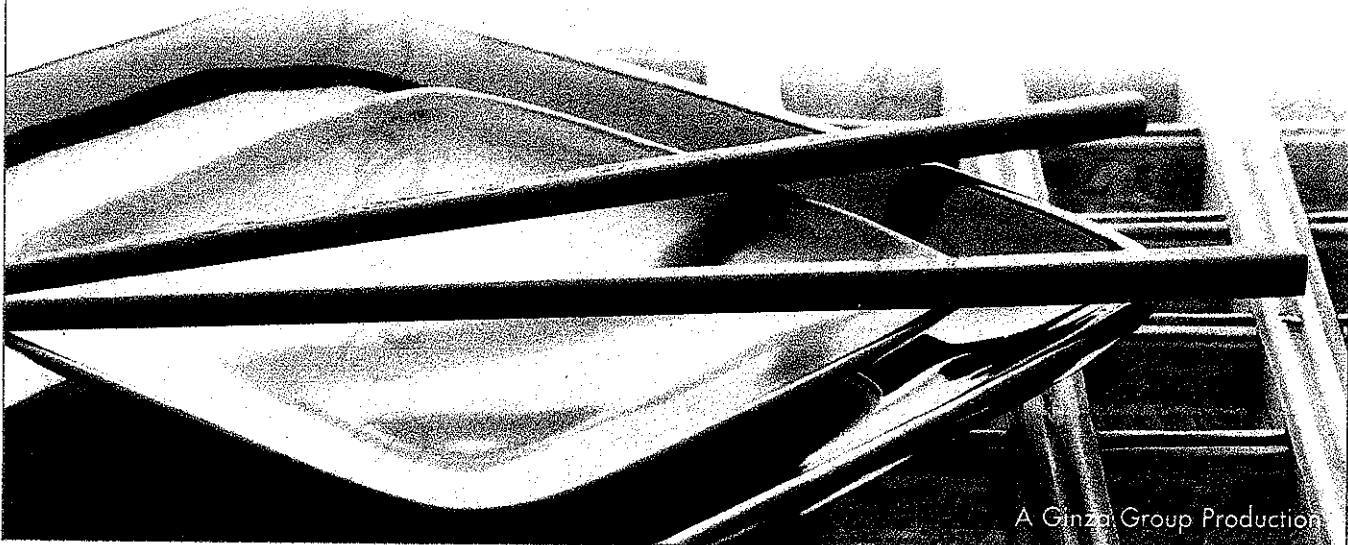
Ancient traditions... modern taste.

Ginza Japanese Cuisine's Newest Addition

NOW SERVING DOWNTOWN HARTFORD


Open 7 days a week • Lounge open til last call daily

93 Asylum St. • 860.549.FENG • www.fengrestaurant.com



A Ginza Group Production

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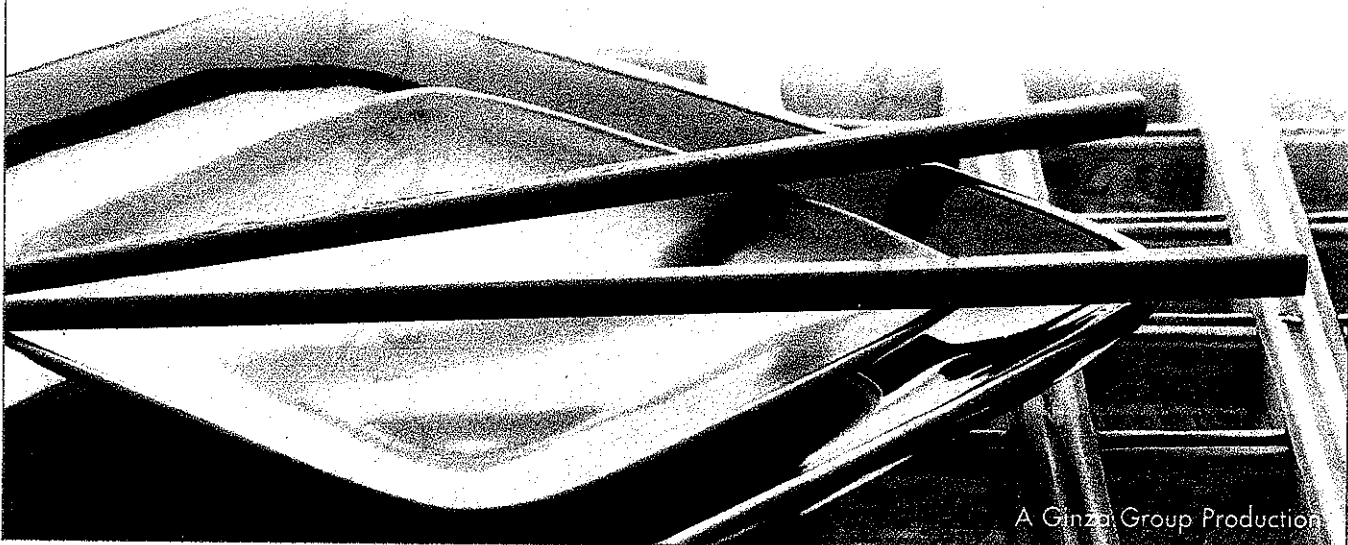
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MAIN DISHES

Soy Honey Poussin Melted Vegetables, Chive Sticky Rice, Natural Chicken Reduction	21
Ginger Crusted Wild Salmon Corn, Shiitake Ragout, Vega-tons, Pepper Corn Glaze	24
Lemon Pepper Roasted Duck Japanese Plum & Peach Chutney	25
Shang-Hai Braised Meat Short Rib on Daikon, Pork Belly with Wild Rice, Lamb Shank over Bok Choy	26
Miso Glazed Chilean Sea Bass Laphchung Fried Rice, XO Sauce	26
Thai Style Red Snapper and Black Mussels Coconut Curry, Basil Noodles, Red Peppers, Shallots and Baby Peas	26
Crispy Halibut Chinese Long Beans, Vegetable Dumpling, Champagne Tapioca Sauce	28
Wasabi Tuna Tempura Lump Crab Avocado Roll, Seaweed, and Pineapple Sake Nectar	28
Spice Crusted "Colorado" Lamb Loin Mountain Potatoes, Sea Urchin, Lamb Jus	29
28 Day Dry Aged Rib Eye Great Wall of China Potatoes, Ginger Salad	37

SIDE DISHES

7

Tempura Long Beans · Garlic Bok Choy
Lapchung Fried Rice · Miso Eggplant · Chive Sticky Rice

SUSHI BAR ENTRÉE

Feng Sushi Dinner 9 Piece Sushi (Chefs Choice) served with Tuna Roll.	21
Feng Sashimi Dinner 18 Piece of Sashimi (Chefs Choice)	24
Sushi & Sashimi Combo 5 Pieces of Assorted Sushi & 9 Pieces of Assorted Sashimi with a Spicy Tuna Avocado Roll	26

SUSHI SASHIMI A LA CARTE

Priced Per Peice

Tuna	3	Spanish Mackarel	3	Sea Eel	M/P
Striped Bass	3	Octopus	3	Baby Yellow Tail	M/P
Salmon	3	Tobiko	3	Sweet Shrimp	M/P
Fluke	3	Shrimp	3	Sea Urchin	M/P
Yellow Tail	3	White Tuna	3	Toro	M/P
Eel	3	Medium Toro	5	King Salmon	M/P
Squid	3			King Crab	M/P

ROLL OR HANDROLL

Add Cucumber or Avocado \$.50, Add Tobiko \$1.00

Tuna Roll	5	Yellowtail Scallion Roll	5
California Roll	5	Salmon Roll	5
Vegetarian Roll	5	Spicy Salmon Roll	6
Spicy Yellowtail Roll	6	Spicy Tuna Roll	6
Philadelphia Roll	6	Eel Avocado or Cucumber	6
Spider Roll	12	Shrimp Tempura Roll	8

FENG SPECIAL ROLL

Green Peace	12
Asparagus, Cucumber, Avocado, Mango, Sun-Dried Tomato, Nutmeg, Sliced Kiwi on Top Served with Strawberry, Kiwi, and Yamata Sauce	
Autumn of Connecticut	14
Alaskan Spicy King Crab Mix with Tempura Crunch Inside, One Layer of Avocado with a Layer of Salmon on Top of that! Garnished with Yuzu Masago, Wasabi Pepper Sauce, and Momiji Sauce	
1 Tree Hill	14
Tempura Eel, Asparagus, Cucumber, Inside. Spicy Tuna and Black Caviar on Top set in a Light Avocado Sauce	
Foxy Lady	14
Deep Fried Calamari, Papaya, Avocado, Spicy Salmon on Top. Served with Hori, Rutta, and Momiji Sauce.	
Angel Roll	14
Peppered Tuna, Tempura Crunches, Radish Sprouts, and Wasabi on the Inside. Salmon, Eel, Avocado, and Spicy Mayo on the Top	
Feng Chef Roll	14
Salmon, Yellowtail, Radish Sprout, Asparagus, and Avocado on the Inside. Then We top this Delicacy with Tuna, Spicy Mayonnaise, Tobiko, BBQ Sauce and Crunches	
Italian Stallion Roll	14
Shrimp Tempura, Cucumber and Asparagus Inside. Spicy Yellowtail Served with a Momiji and Avocado Sauce	
Sunset Blvd.	14
Steamed Lobster, Cucumber, Asparagus, with Sliced Mango and Caviar on top. Served with Aoko and Momiji Sauce	
Alligator	14
Shrimp Tempura, Cream Cheese, Mango, Avocado, Whole Eel on Top. Served with BBQ eel, Avocado, and Hori Sauce	
Number 93	14
Deep Fried Soft Shell Crab, Mozzarella Cheese, Jalapeño and Sweet Basil Inside with Spicy Tuna, Black Caviar and Gold Flake on Top, with Eel and Rutta Sauce	

18% gratuity added for parties of six or more

"Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food born illness"

WINES BY THE GLASS

WHITE

Pinot Grigio

Danzante 7

Montinore 9

Sauvignon Blanc

El Portillo 7

Arboleda 9

Chardonnay

Chateau St. Jean 7

Hangtime 9

Landmark Overlook 12

Other Whites Sparkling/Champagne

Bonny Doon Riesling 6

Orballo Albarino 8

Piper Heisieck 13

Charles de Fere Cuvee 6

REDS

Merlot

Clos du Bois 7

Raymond Reserve 9

Pinot Noir

Blackstone 7

Parker Station 9

Cabernet Sauvignon

Stone Creek 7

Hedges Three Vineyards 10

Montes Alpha 12

Shiraz/Syrah

Rosemount Diamond Estate 32

Beckman 10

SAKE

	glass	bottle
Hachitsuru, Junmai (Aomori) Cool and dry, sensitive smooth mineral flavors.	7.	
Kaori, Junmai Ginjo (Yamaguchi) Light and smooth. Aroma of muscat, grape and banana.	6.	300ml 20.
Ai San San, Junmai (Ehime) Ehime sake is famous for sweetness in its style of sake which is rare in Japan. Mild, smooth.		300ml 20.
Yatsushika, Tokubetsu Junmai (Oita) Round, creamy and buttery.		720ml 38.
Kaori, Umeshu (Yamaguchi) 100% pure organic plums, sweet.		820ml 49.
Karatamba, Honjozo (Tamba) Dry and smooth.		300ml 12.
Ginjo Premier, Junmai Ginjo Light and fruity.		375ml 10.
Nanburyu, Junmai (Iwate) Medium dry with a well balanced richness and round taste.		720ml 38.
Outouka, Namasake (Okayama) Refreshing feeling of spring water. Clear taste with gentle sweetness.		300ml 18.
Ginyu Shizuku, Junmai Daiginjo (Tochigi) Elegant and high quality. Aroma of sweetness of fruits. Medium dry.	12.	720ml 80.
Kaguyahime, Junmai (Kyoto) Light and rounded aroma, smooth and fragrant. Medium dry.		500ml 25.
Yamadanishiki, Junmai, Ozeki Exquisite deep and dry taste. Full-bodied.		300ml 11.
Nagasaki Sakes Nigori (unfiltered), Mandarin Oriental, Rising Sun Raspberry or Black Orchid Plum	7.	375ml 18.
Asahi Shuzo Kubota (Senjo) Light & dry but showing pronounced aromatics, from the most famous sake region.		720ml 48.

Feng Drink menu

MARTINIS

\$9

Scorpion

Gin, Cruzan Dark Rum, Cruzan Pineapple Rum, Bacardi 151 Rum, Cruzan Mango Rum, Skyy Berry Vodka, Grenadine, orange juice and pineapple juice

Our Mango Mai Tai

Cruzan Dark Rum, Cruzan Mango Rum, a splash of mango puree, grenadine, pineapple juice and lime juice, shaken or on the rocks

Fengapolitan

Skyy Citrus Vodka, Skyy Orange Vodka, a splash of cranberry juice, a splash of lime juice, shaken over ice and served chilled up in a martini glass,

Fengs Raspberry Truffle Martini

Skyy Berry Vodka, Godiva White Chocolate, Godiva Dark Chocolate, Kahlua and a splash of Chambord, shaken over ice and served in a chocolate shaved rimmed martini glass

Our Excellent Pomegranate Martini

Xellent Vodka, splash of Pama liquor, lime juice, pomegranate juice, shaken over ice and served in a sugar rimmed glass

The Feng-tini

Grey Goose LeCitron, Kaori Sake, Cointreau, pomegranate juice and lime juice,

Tokyo Rose Martini

Hangar One Buddha's Hand Citron Vodka, Kaori Sake, Midori

Blushing Geisha

Grey Goose, Kaori Sake, Chambord, caster sugar, fresh strawberries muddled with a dash of lemon, served on the rocks

Feng Apple Martini

Citadelle Apple Vodka, Apple Pucker, a splash of Midori with a splash of apple juice

Green Tea Martini

Zen Green Tea Liqueur and Zyr Vodka