

cafe japengo starters

tokyo bites	18	curry-dusted calamari	12
tempura shitake mushroom, spicy tuna and crab, two sauces		glass noodle, grapes, with thai lime vinaigrette	
hot and sour tomatillo soup	12	grilled sake prawn salad	21
chicken, tofu, creme fraiche, wonton strips		rocket arugula, crumbled goat cheese, roasted peppers, miso ginger dressing	
duck potstickers	9	japengo chopped chicken salad	16
coriander-mint pesto and spicy ponzu		baby greens, mango, wonton strips, pecans, green papaya, cucumber, sprouts, goat cheese, red miso vinaigrette	
crispy chicken spring rolls	11	char siu duck salad	16
sweet and sour sauce		goat cheese and candied pecans with pomegranate vinaigrette	
wok'd market vegetable and miso soup	9	ahi stack	18
udon noodles and tofu		sweet nishiki rice, mango, toasted sesame seeds, avocado and chuka salad, served with wonton chips	
seared ahi napoleon	16	mixed baby greens	9
fried wonton chips, avocado, daikon sprouts, chuka salad, wasabi aioli, mango chili garlic		red miso vinaigrette with sun-dried tomato, avocado and caper rolls	
miso seabass and seared scallop duet	20		
spicy bok choy, potato cake and coconut sauce			
appetizer bento	20		
sampling of some of crispy chicken spring rolls, tokyo bites, duck potstickers, curry dusted calamari, sun-dried tomato-avocado caper roll			

tengu's specialties

seared scallops	36	kona seared ahi	36
scallops on potato cakes, lemongrass beurre blanc		roasted garlic mashed potatoes, sweet and spicy bok choy, mango beurre blanc	
grilled scottish salmon	30	fried tofu	25
coconut curry rice, furikaki baby carrots and haricot verts with citrus ponzu glaze		toasted sesame rice, water chestnuts, snow peas, yellow squash, asparagus, cashews, black bean garlic sauce	
miso chilean sea bass	38	whole fish japonaise	32
vegetables, shrimp tortellini with truffle broth		wok-fried shrimp pad thai, vegetables, arugula, spicy honey ponzu	
sake marinated prawns	30		
asparagus risotto cake, long bean, and broccolini with tomato broth			

fire roasted oven

roasted pineapple coconut chicken	24	char siu roasted duck	31
wok'd snap peas, asparagus, portabella mushrooms and and yellow squash, coconut fried rice, green curry sauce		sauteed market vegetables with bacon, shitake mushrooms, moo-shu crepes and plum sauce	
rack of lamb	38	grilled 6oz filet mignon	38
roasted asparagus, caramelized onion mashed potatoes		thai basil prawns, tomato and truffled nori fries, garlic aioli and port ginger reduction	
tomahawk braised short rib	28		
shrimp, asparagus, wild mushroom risotto and petite edamame			

from the wok

ten-ingredient fried rice	19	vietnamese crispy pork	28
chicken, shrimp, pork, and egg with vegetables		glass noodles, jalapeno, portabella mushroom, eggplant and asparagus with hoisin sauce	
vegetable fried rice	16	cashew chicken	21
mixed vegetables		water chestnuts, asparagus, squash, and toasted sesame rice with black bean-garlic sauce	
shrimp and scallops	25		
vegetables and udon noodles, peanut sauce			

EXECUTIVE CHEF: JAY PAYNE

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

(some garnishes may include peanuts, cilantro, and sesame seeds but may be removed)