

cafe japengo starters

tokyo bites tempura shitake mushroom, spicy tuna and crab, two sauces	18
hot and sour tomatillo soup chicken, tofu, creme fraiche, wonton strips	12
duck potstickers coriander-mint pesto and spicy ponzu	9
crispy chicken spring rolls sweet and sour sauce	11
wok'd market vegetable and miso soup udon noodles and tofu	9
seared ahi napoleon fried wonton chips, avocado, daikon sprouts, chuka salad, wasabi aioli, mango chili garlic	16
miso seabass and seared scallop duet spicy bok choy, potato cake and coconut sauce	20
appetizer bento sampling of crispy chicken spring rolls, tokyo bites, duck potstickers, curry dusted calamari, sun-dried tomato-avocado caper roll	20

salads

curry-dusted calamari mixed greens with thai lime vinaigrette	15
grilled sake prawn salad rocket arugula, crumbled goat cheese, roasted peppers, miso ginger dressing	21
japengo chopped chicken salad baby greens, mango, wonton strips, pecans, green papaya, cucumber, sprouts, goat cheese, red miso vinaigrette	16
char siu duck salad goat cheese and candied pecans with pomegranate vinaigrette	16
miso chilean sea bass salad shrimp wontons and mixed greens with miso ginger dressing	24
ahi stack sweet nishiki rice, mango, toasted sesame seeds, avocado and chuka salad, served with wonton chips	18
mixed baby greens red miso vinaigrette with sun-dried tomato, avocado and caper rolls	9

tengu's specialties

grilled scottish salmon coconut curry rice, furikaki baby carrots and haricot verts with citrus ponzu glaze	30	cashew chicken water chestnuts, asparagus, squash, and toasted sesame rice with black bean-garlic sauce	21
vietnamese crispy pork glass noodles, jalapeno, portabella mushrooms, eggplant and asparagus with hoisin sauce	28	shrimp and scallops vegetables and udon noodles, peanut sauce	25
roasted pineapple coconut chicken wok'd snap peas, asparagus, portabella mushrooms, yellow squash, coconut fried rice, green curry sauce	24	ten-ingredient fried rice chicken, shrimp, pork, and egg with vegetables	19
		vegetable fried rice mixed vegetables	16

lunch crunch menu

*smaller portions**

includes miso soup and edamame

ten-ingredient fried rice chicken, shrimp, pork, and egg with vegetables	15	fried tofu water chestnuts, snow peas, yellow squash, asparagus, cashews, black bean garlic sauce	16
vegetable fried rice mixed vegetables	14	cashew chicken water chestnuts, asparagus, squash, and toasted sesame rice with black bean-garlic sauce	17
shrimp and scallops vegetables and udon noodles, peanut sauce	18		

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)