

## CAFE JAPENGO STARTERS

- HOT AND SOUR TOMATILLO SOUP** – CHICKEN, TOFU, CRÈME FRAICHE, WONTON STRIPS 12
- CRAB CAKE** – PANKO CRUST, ASIAN PEAR COMPOTE WITH THAI-CHILI SAUCE 9
- TOKYO BITES** – TEMPURA SHIITAKE MUSHROOM, SPICY TUNA AND CRAB, TWO SAUCES 18
- CRISPY CHICKEN SPRING ROLLS** – SWEET AND SOUR SAUCE 11
- DUCK POTSTICKERS** – CORIANDER-MINT PESTO AND SPICY PONZU 10
- CURRY-DUSTED CALAMARI** – RICE NOODLES AND GRAPES WITH THAI LIME VINAIGRETTE 12
- FRIED CRAB -ROASTED POBLANO WONTONS** – CREAM CHEESE, FURIKAKI, CHILI-GARLIC 18
- TUNA TARTARE** – FRESH AHI, MANGO, JICAMA, SESAME SEEDS, THAI BASIL, FIVE SPICED PLUM SAUCE, SERVED WITH ROOT CHIPS 18
- PONZU SPICED AHI STACK** – SWEET NISHIKI RICE, TOASTED SESAME, MANGO, AVOCADO, CHUKA SALAD AND CHILI SAUCE 20
- JAPENGO GRILLED SAKE PRAWN SALAD** – ROCKET ARUGULA, CRUMBLLED GOAT CHEESE, ROASTED PEPPERS, MISO GINGER DRESSING 21
- CHAR SIU DUCK SALAD** – GOAT CHEESE, CANDIED PECANS WITH POMEGRANATE VINAIGRETTE 16
- MIXED BABY GREENS** – RED MISO VINAIGRETTE, TOMATO, AVOCADO, CAPER ROLLS 9

## TENGU'S SPECIALTIES

- SEARED SCALLOPS** – SCALLOPS ON POTATO CAKES, LEMONGRASS BEURRE BLANC 34
- GRILLED SCOTTISH SALMON** – PEARL BROWN RICE, FURUKAKI BABY CARROTS AND HARICOT VERTS WITH CITRUS PONZU GLAZE 30
- MISO CHILEAN SEA BASS** – VEGETABLES, SHRIMP TORTELLINI WITH TRUFFLE BROTH 36
- SEARED AHI** – ROASTED GARLIC MASHED POTATOES, SWEET AND SPICY BOK CHOY, MANGO BEURRE BLANC 36
- SAKE-MARINATED PRAWNS** – ASPARAGUS RISOTTO CAKE, LONG BEAN, AND BROCCOLINI WITH TOMATO BROTH 30
- WHOLE FISH JAPONAISE** – WOK-FRIED SHRIMP PAD THAI, VEGETABLES AND MIZUNA GREENS, SPICY HONEY PONZU 32
- FRIED TOFU** – WATER CHESTNUTS, SNOW PEAS, YELLOW SQUASH, ASPARAGUS, CASHEWS, BLACK BEAN GARLIC SAUCE, BROWN PEARL RICE 25

## FIRE-ROASTED OVEN

- RACK OF LAMB** – BLACK BEAN LACQUERED, WITH MASHED MIZUNA POTATOES AND KABOCHA SQUASH CONFETTI 38
- KOBE FLAT-IRON STEAK** – WASABI MASHED POTATOES, BROCCOLINI, BOK CHOY AND HON SHEMAJI MUSHROOMS WITH PORT-GINGER REDUCTION 32
- KONA SPICED PORK RIBS** – ROASTED GARLIC MASHED POTATOES, FURUKAKI SPICED BABY CARROTS AND PEANUT SAUCE 30
- CHAR SIU ROASTED DUCK** – SNAP PEAS, LONG BEANS, ASPARAGUS, SHITAKE MUSHROOMS AND BACON, MOO-SHU CREPES AND FRESH PLUM SAUCE 31
- ROASTED PINEAPPLE COCONUT CHICKEN** – WOKED SNAP PEAS, ASPARAGUS, PORTABELLA MUSHROOMS AND YELLOW SQUASH, COCONUT FRIED RICE, GREEN CURRY SAUCE 24

## FROM THE WOK

- VIETNAMESE CRISPY PORK** – GLASS NOODLES, JALAPENO, PORTABELLA MUSHROOM, EGGPLANT AND ASPARAGUS WITH HOISIN SAUCE 28
- CASHEW CHICKEN** – WATER CHESTNUTS, ASPARAGUS, SQUASH, AND TOASTED SESAME RICE WITH BLACK BEAN-GARLIC SAUCE 19
- SHRIMP AND SCALLOPS** – VEGETABLES, UDDN NOODLES, YELLOW CURRY SAUCE 25
- BRAISED CHILI SHORT RIBS** – BROCCOLI, BABY CORN, CARROTS, BOK CHOY, PEPPERS, BROWN PEARL RICE 27
- TEN-INGREDIENT FRIED RICE** - CHICKEN, SHRIMP, PORK, EGG, AND VEGETABLES 19
- VEGETABLE FRIED RICE** - MIXED VEGETABLES 16

EXECUTIVE CHEF: JAY PAYNE

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE