

## SPECIALTIES

<b>TORCHED MAGURO</b> 🍣	12
kaiware   sesame   lemon	
<b>TORCHED HAMACHI</b> 🍣	12
yellow tail   garlic-miso glaze   negi	
<b>YAMAKAKE</b>	13
mountain yam   ahi   nori	
<b>CHIRASHI SUSHI</b>	39
chef selection of assorted sashimi   miso soup pickled vegetables   tea   warabi mochi	
<b>NIGIRI MORIWASE</b>	42
chef selection of assorted sushi   miso soup pickled vegetables   tea   warabi mochi	

## SASHIMI

<b>AJI</b> spanish mackerel 🍣	13
<b>MAGURO</b> tuna 🍣	18
<b>SAKE</b> salmon 🍣	14
<b>HAMACHI</b> yellow tail 🍣	18
<b>OTORO</b> fatty bluefin tuna 🍣	45
<b>SASHIMI MORIAWASE</b>	39

## SUSHI

<b>AMA-EBI</b> sweet shrimp 🍣	12
<b>OTORO</b> fatty bluefin tuna 🍣	25
<b>CHU-TORO</b> fatty tuna 🍣	16
<b>TAMAGO</b> egg omelet 🍣	6
<b>IKURA</b> salmon roe	9
<b>TOBIKO</b> flying fish roe	7
<b>UNI</b> sea urchin 🍣	14
<b>UNAGI</b> fresh water eel 🍣	12
<b>KANI</b> king crab	10
<b>MIRUGAI</b> giant clam 🍣	16
<b>IKA</b> squid	8
<b>TAI</b> red snapper	13
<b>TAKO</b> octopus	7
<b>EBI</b> shrimp	7
<b>ANAGO</b> salt water eel 🍣	11
<b>MAGURO</b> tuna 🍣	10
<b>HAMACHI</b> yellowtail	10
<b>SAKE</b> salmon	8
<b>HOTATE</b> scallop	10

These menu selections feature locally grown ingredients from throughout the Hawaiian Island's and is considered to be the farm to table food products of today!

A 17% service charge will be added to parties of 7 or more.

## MAKI STYLE

<b>HONOLULU</b> 🍣	12
tuna   avocado   cucumber   sweet chili tempura flake	
<b>BLACKENED AHI</b>	18
california roll   wasabi tobiko spicy dynamite sauce	
<b>50/50</b> 🍣	18
crab   cucumber   salmon   hamachi avocado   green onion   lemon   ponzu	
<b>CALIFORNIA</b>	10
snow crab   cucumber   avocado kewpie mayonnaise	
<b>SPICY TUNA</b> 🍣🍣	14
chopped tuna   spicy sauce green onion   cucumber   furikake	
<b>SPIDER</b>	15
soft shell crab   kaiware   tobiko snow crab   spicy mayo	
<b>MOTHER AND CHILD</b>	14
salmon   cucumber   ikura	
<b>RAINBOW</b>	18
crab mix   cucumber   avocado   salmon ahi   ebi   hamachi	
<b>SALMON SKIN</b> 🍣	10
crisp salmon skin   kaiware   cucumber maui onion ponzu	
<b>TOOTSIE</b>	21
soft shell crab   snow crab   avocado shiitake mushroom   lobster teriyaki	
<b>SHRIMP TEMPURA</b>	18
avocado   eel sauce	
<b>RED DRAGON</b> 🍣	20
spicy tuna   unagi   tobiko   cucumber	
<b>WHITE DRAGON ROLL</b>	20
california roll   unagi   tempura flake	
<b>TENGU</b>	21
soft shell crab   torched scallop   snow crab cucumber   spicy mayo   tobiko	
<b>POKE</b>	14
salmon   hamachi   maguro	
<b>HANAMAKI</b>	18
california   maguro   black tobiko	

## STARTERS

<b>HOUSE-MADE PORK GYOZA</b> 14
red vinegar   ginger   green onions
<b>CRAB AND SHRIMP CAKES</b> 16
ume reduction   lemongrass
<b>JAPENGO SALAD</b> 🍣🍣 15
togarashi ahi   nalo baby greens ichiban vinaigrette
<b>PRAWN AND MANGO SALAD</b> 15
palm sugar-mint vinaigrette   prawn cracker
<b>SCALLOP BUTTER YAKI</b> 🍣🍣 16
black tobiko   shiso leaf

<b>BEEF TATAKI</b> 15
seared sirloin   daikon   kaiware sprouts
<b>JAPENGO FRIED CHICKEN</b> 14
sato shoyu   chili
<b>SOFT SHELL CRAB</b> 16
almond crust   mikan   sweet soy sauce
<b>STEAMED MANILA CLAMS</b> 🍣 15
kaffir lime   sambal   crispy onions
<b>SZECHUAN EGGPLANT</b> 13
hot bean sauce   garlic   chili   cilantro

## TENGU'S SPECIALTIES

<b>MISO GLAZED WILD SALMON</b> 🍣 35
mirin butter   saikyo miso   spinach-basil salad
<b>GRILLED HAWAIIAN CATCH</b> 🍣🍣 36
young coconut   lemongrass   bok choy
<b>GARLIC STEAK</b> 39
rib eye   garlic   chive butter

<b>SINGAPOREAN CHILI CRAB</b> 🍣 48
king crab legs   man tou bun
<b>EMPEROR'S PRIME SIRLOIN</b> 42
shimeji mushrooms   kai-lan
<b>WHOLE STEAMED FISH</b> 39
ginger   cilantro   sesame soy

## WOK FIRED AND ROASTED

<b>FILET OF BEEF AND LOBSTER</b> 52
plum wine demi-glace   kim-chi-edamame potato
<b>JAPENGO FRIED RICE</b> 18
char siu pork   prawns   chicken   vegetables
<b>TENGU'S CHICKEN</b> 35
unagi and prawn stuffed tatsoi   karashi mustard cream

<b>PORK BELLY AND SHRIMP SATE</b> 35
garlic   basil   patis   green papaya salad
<b>SHANGHAI SEAFOOD NOODLE</b> 35
spicy ground pork   diver scallops crab   mushroom shoyu

## SIDES

<b>MISO SOUP</b>
tofu   wakame   green onion 6
with clam 8
<b>EDAMAME</b> 5
tobanjan   ginger   soy
<b>JAPENGO FRIED RICE</b> 8

<b>STEAMED TAMANISHIKI RICE</b> 6
<b>KIM-CHI EDAMAME POTATO MASH</b> 8
<b>OCEAN SALAD</b> 5
<b>SEAFOOD SUNOMONO</b> 10
<b>OSHINKO</b> 6



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## CONTRIBUTORS

ARMSTRONG PRODUCE  
ASIAN FOOD TRADING

HIGA FOOD SERVICE  
JAPAN FOODS  
CHERRY COMPANY

TRUE WORLD SEAFOOD  
NALO FARMS

## KID'S MENU

<b>KEIKI BENTO BOX</b>	15
includes miso soup   steamed rice pickled vegetables   ramune soda vanilla ice cream	

one entrée of the following:

<b>beef kushiyaki with honey and soy glaze</b>
OR
<b>garlic chicken pieces, sweet sesame sauce</b>
OR
<b>vegetarian sushi and tamago</b>
OR
<b>shrimp tempura, Japanese mayo</b>

## ADDITIONAL DRINK OPTIONS

<b>"RAMUNE" JAPANESE SPARKLING SODA</b>	5
melon, strawberry or pineapple	
<b>COCONUT WATER</b>	5
<b>ITOEN OOLONG OR GREEN ICED TEA</b>	5
<b>GUAVA JUICE</b>	5

## DESSERTS

<b>JAPENGO COCONUT CRÈME BRULÉE</b> 🍣	10
chocolate shavings   fresh coconut	
<b>CHOCOLATE PROFITEROLES</b> 🍣	10
hazelnut gelato   crushed macadamia nut brittle   toffee sauce	
<b>CHOCOLATE AND COOKIE DOUGH BROWNIE</b> 🍣	10
kona coffee anglaise   vanilla ice cream	
<b>ASSORTED MOCHI ICE CREAM</b> 🍣	10
vanilla   azuki bean   mango	
<b>MOLOKA'I SWEET POTATO CHEESECAKE</b>	10
azuki bean   acai syrup	
<b>BANANA LUMPIA</b>	10
banana   vanilla ice cream   caramel	
<b>KONA COFFE CHOCOLATE GANACHE CAKE</b>	10
macerated berries   whipped cream   ala mode	

## MICHAEL IMADA, JAPENGO CHEF

Please notify your server if you have any food allergies or require special food preparation. Consuming raw or undercooked foods may be hazardous to your health.