



## APPETIZERS

EDAMAME *soy bean, hawaiian black lava salt / 10*

CRISPY ROCK SHRIMP TEMPURA *spicy aioli / 15*

CALAMARI *spicy mayo, ginger sake tomato sauce / 15*

FRIED CHICKEN WINGS *asian bbq sauce / 14*

OYSTERS *daily selection / MP*

SHRIMP COCKTAIL *4 shrimp, cocktail sauce / 16*

PORK BELLY *peach chutney, radish sprouts, daikon radish, chicharrones / 14*

FOIE GRAS DUMPLING *osmanthus ume syrup / 16*

SURF & TURF DUMPLING  
*beef, shrimp, scallion, spicy mustard sauce / 13*

SHISHITO PEPPERS *togarashi, citrus soy aioli / 12*

YELLOWTAIL JALAPENO *jalapeno salsa, yuzu / 16*

## SOUP

MISO SOUP *house-made dashi, nama miso, nigari tofu, wild mushroom / 9*

FRENCH ONION SOUP  
*caramelized onion, veal stock, gruyere cheese gratin / 13*

## SALAD

CAESAR *romaine, garlic crouton, Womanchego cheese, Cato Corner Farm Colchester, CT / 12*

SIMPLE SALAD, *blueberries, avocado, cherry tomato, cucumber, shaved carrot, radish, ginger vinaigrette / 12*

SEAWEED SALAD, *pickled kombu and mango, carrot, daikon radish, mixed green / 12*

CHOPHOUSE, *bacon, pomegranate, green beans, candied cashews, Black Ledge Blue Cheese creamy vinaigrette / 12*

KALE SALAD, *kale, apple, blue cheese, carrot, candied pecan, dried cranberry, apple cider vinaigrette / 12*

ADD TO ANY SALAD: *chicken 8 / shrimp 8 / 5oz filet 16 / salmon / 15*

## NOODLES

### TONKATSU RAMEN NOODLES

*bamboo shoots, bean sprouts, nori, garlic, scallion oil, scallion, wood ear mushroom, poached egg*

CHASHU PORK 18 / SHRIMP 18 / KATSU CHICKEN 16

### UDON NOODLES

*scallion oil, wild mushroom, mixed vegetable, poached egg*

STEAK 18 / SHRIMP 16 / GRILLED CHICKEN 14

## SANDWICHES

DRY AGED STEAK & CHEESE *Havarti cheese, black pepper mayo, shallots, fries / 17*

CHICKEN SANDWICH  
*lettuce, tomato, pickle, mayo, Havarti cheese, fries / 16*

WAGYU BURGER *Cato Corner (Colchester CT) Bloomsday Cheddar, Feng sauce, lettuce, tomato, pickled shallot, french fries / 18*

SPICY KATSU CHICKEN SANDWICH  
*spicy aioli, jalapeno, lettuce, tomato, fries / 16*

## ENTRÉE

SALMON *roasted corn salad, shiitake, maitake, oyster mushrooms, spinach, yuzu honey glaze / 38*

CHILEAN SEABASS  
*duck fat fingerling potatoes, baby bok choy, miso glaze / 46*

FRIED TOFU *vegetables, coconut cream, rice / 22*

POKE BOWL  
*rice, avocado, cucumber, daikon radish, fried shallots choice of tuna or salmon / 18*

## CHOPHOUSE STEAKS

18OZ DRY AGED NY STRIP / 54

12OZ AUSTRALIAN WAGYU NY STRIP / 83

10OZ CENTER CUT FILET / 56

24OZ DRY AGED PORTERHOUSE / 58

19OZ DRY AGED RIBEYE / 59

30OZ DRY AGED TOMAHAWK / 125

### A5 MIYAZAKI WAGYU BEEF

5oz NY STRIP / 95

10oz NY STRIP / 160

*served with sweet potato hash, roasted maitake and oyster mushrooms, pea greens, sweet soy glaze de viande*

## SIDES

GARLIC MASHED POTATOES, *roasted garlic / 10*

BRUSSEL SPROUTS, *shallot, thai sauce, peanut / 10*

HOUSE CURED BACON FRIED RICE  
*snap pea, candied cashew, egg / 14*

DUCK FAT POTATOES, *fingerling potatoes, pickled shallot, bacon, black pepper aioli / 12*

BABY BOK CHOY, *shiitake mushrooms, garlic / 10*

SPICY GREEN BEANS, *black garlic / 12*

KIMCHI FRIED RICE, *snap pea, poached egg / 13*

ROASTED MUSHROOMS, *maitake, shitake, cremini and oyster mushrooms, garlic butter / 12*

ROASTED ASPARAGUS, *fresh grated horseradish / 12*



## NIGIRI PER PIECE

### OTORO—SPAIN

fatty bluefin tuna, caviar, scallion / 14

### HAMACHI—KUMOMOTO JAPAN

yellowtail, nori goma, scallion / 6

### SALMON—FAROE ISLANDS

dengaku miso, fried shiso / 5

### KINMEDAI—CHIBA JAPAN

golden eye snapper / 10

### BOTAN EBI—HOKKAIDO JAPAN

sweet shrimp, shrimp powder / 6

### ISAKI—JAPAN

three line grunt / 6

### CHUTORO—SPAIN

medium fatty tuna, takuan, scallion / 12

### ANAGO—NAGASKI JAPAN

cooked sea eel, sansho pepper / 7

### KING SALMON—NEW ZEALAND

sweet miso / 7

### FOIE GRAS—HUDSON VALLEY

red wine reduction,  
wild blueberry, potato straw / 8

### HIRAME—NAGASAKI JAPAN

fluke, yuzu miso, shiso / 6

### KANPACHI—JAPAN

### AKAMI—SPAIN

lean tuna, katsuo mirin / 7

### MADAI—WAKAYAMA JAPAN

red sea bream, koji sweet soy / 7

### A5 WAGYU—MIYAZAKI JAPAN

A5 wagyu beef, black truffle / 12

### UNI—HOKKAIDO JAPAN

sea urchin, bamboo charcoal salt / 18

### SHIMA-AJI—JAPAN

striped jack / 7

### HOTATE—HOKKAIDO JAPAN

japanese scallop / 5

## SUSHI ENTREE

### 6PC ASSORTED NIGIRI

chef selection 6 piece, 1 maki roll / 35

### 10PC ASSORTED NIGIRI

chef selection 10 piece, 1 maki roll / 49

### SUSHI TRIO

2 pieces of salmon nigiri, 2 yellowtail nigiri  
and 2 tuna nigiri with a maki roll / 24

### CHIRASHI sashimi on sushi rice / 32

### SASHIMI

15 piece chef's choice / 28

### SASHIMI OMAKASE

chef's selection sashimi / 56

### SUSHI SASHIMI TRIO

2 tuna nigiri, 2 salmon nigiri, 2 yellowtail nigiri with 3 tuna  
sashimi, 3 yellowtail sashimi and 3 salmon  
sashimi with a maki roll / 45

## NORI TACOS / TWO TACO'S PER ORDER

SPICY TUNA CRUNCH / 10

EEL AVOCADO / 10

SPICY SALMON / 10

CRAB AVOCADO / 10

SCALLOP XO / 10

A5 WAGYU BEEF / 20

SPICY CRAB / 10

UNI / 20

YELLOWTAIL AVOCADO JALAPEÑO / 10

FOIE GRAS / 18

AVOCADO CUCUMBER / 8

## FENG SIGNATURE ROLLS / EIGHT PIECE ROLL

AUTUMN IN CT, spicy crab topped  
with salmon, avocado & honey pepper sauce / 18

LOBSTER ROLL, lobster tempura,  
mango, avocado, soy nori, japanese salsa / 18

FENG CHEF, salmon, yellowtail, radish sprout, asparagus,  
tuna, avocado, tobiko, crunch, spicy mayo, eel sauce / 18

SPRINGTIME ROLL, spicy tuna, spicy kani, avocado,  
white tuna, salmon, spicy mayo, eel sauce, tobiko / 18

SPIDER ROLL, crispy soft shell crab, cucumber,  
avocado, tobiko / 18

ANGRY DRAGON, shrimp tempura &  
spicy tuna topped with spicy crab, bbq eel sauce / 18

JALAPENO, tuna, salmon & jalapeno  
topped with yellowtail, jalapeno mayo & bbq eel sauce / 18

CHOPHOUSE, bluefin toro & avocado  
topped with snow crab & a creamy miso / 18

SPICY 2 IN 1 ROLL, shrimp tempura, spicy tuna, spicy salmon,  
avocado, soy nori wrap, Momiji sauce, Asian bbq sauce / 18

OTORO CAVIAR, otoro fatty bluefin,  
scallion, tuna, spicy tuna, caviar, chives / 28

SURF & TURF, lobster, asparagus, A5 Miyazaki Wagyu,  
scallions / 28

## SMALL BITES / 6 PIECE MAKI ROLL / 11

SPICY SALMON

SPICY TUNA

SPICY CRAB

SHRIMP TEMPURA

SALMON AVOCADO

TUNA AVOCADO

CRAB CALIFORNIA

AVOCADO CUCUMBER

SALMON CUCUMBER

TUNA CUCUMBER

EEL AVOCADO

VEGETABLE

YELLOWTAIL SCALLION

TORO SCALLION

EEL CUCUMBER

MANGO AVOCADO



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
A 20% service charge on parties of five or more, no separate checks