

JAPENGO

STARTERS

KUNG PAO DUCK MEATBALLS	20
macadamia nuts garlic ginger sambal	
HOISIN GLAZED PORK RIBS	17
macadamia nuts green apple slaw	
STEAMED CLAMS	20
garlic ginger lemon juice thai basil shiitake mushroom thai red curry	
CRISPY PORK BELLY BAO BUNS	22
pickled maui onion & carrot cilantro green onion soy mustard aioli hoisin	

CURRY DUSTED CALAMARI	20
harusame noodles sweet grapes chukka salad	
KOREAN SEAFOOD PANCAKE	22
kim-chi crab shrimp gochujang aioli sesame-soy sauce	
JAPENGO POKE	22
hanbun rice ahi ogo maui onion avocado tamari bubu arare gochujang aioli	
MISO SOUP	10
miso tofu green onion wakame	
SPICY EDAMAME	11
sweet soy garlic sesame oil	

SALADS

JAPENGO SALAD	17
kula baby greens ichiban vinaigrette carrot cucumber tomato	
PRAWN AND MANGO SALAD	19
kula baby greens palm sugar vinaigrette mint macadamia nuts	
MAUI GROWN SALAD	18
hua momona farms greens roasted baby carrots shaved radish miso-ginger vinaigrette	
OCEAN SALAD	10
seaweed sesame dressing	

ROLLS

CHEF'S SPECIAL ROLL	MKT
sushi chef's daily inspiration	
CALIFORNIA ROLL	20
snow crab avocado cucumber sesame seeds	
UNAGI EEL ROLL	20
broiled unagi eel cucumber sprouts eel sauce	
SPICY TUNA ROLL	20
spicy tuna cucumber green onion togarashi	
RAINBOW ROLL	24
maguro sake hamachi ebi on top of a california roll	
SHRIMP TEMPURA ROLL	20
shrimp tempura cucumber mayo eel sauce	
VEGGIE ROLL	18
please ask your server for vegetable selection	

BLACKENED AHI ROLL	25
INSIDE: crab avocado cucumber OUTSIDE: blackened ahi spicy mayo maui onion ponzu wasabi tobiko	
LAHAINA SUNSET ROLL	25
INSIDE: spicy tuna cucumber OUTSIDE: tuna sake tobiko thai vinaigrette lime aioli	
FUJIN ROLL	25
INSIDE: shrimp tempura spicy hamachi avocado OUTSIDE: hamachi ogo garlic chips ponzu eel sauce	
KA'ANAPALI ROLL	24
INSIDE: spicy salmon cucumber avocado OUTSIDE: spicy crab sake yuzu miso jalapeño	

CHEF'S SPECIALS

premium selection chosen by the chef

MORIAWASE SASHIMI SUIJIN (15 piece)	48
MORIAWASE SASHIMI RAIJIN (9 piece)	29
OMAKASE SUSHI (5 piece nigiri)	35
CHIRASHI DON	40
assorted chef's choice fish over sushi rice	
SEARED HAWAIIAN KAJIKI CARPACCIO	19
maui onion micro green truffle ginger scallion sauce	
CAJUN SEARED HAMACHI SASHIMI	21
ogo shiso yuzu kosho ponzu sauce truffle oil	
HAMACHI KAMA	26
broiled yellowtail collar ponzu	

DESSERT

GINGER CRÈME BRÛLÉE	14
lemon cream anise cookies	
MATCHA CHEESECAKE	14
honey cream oreo crumb ginger crumble	
KA'ANAPALI PIE	14
brownie crust banana macadamia nut ice cream whipped cream caramel & chocolate sauces	

SUSHI & SASHIMI

		SUSHI (2PC)	SASHIMI (5PC)		SUSHI (2PC)
OTORO	blue fin tuna belly	20	38	AMAEBI	raw sweet shrimp 16
MAGURO	hawaiian big eye tuna	13	25	EBI	cooked shrimp 10
HAMACHI	japan yellowtail	12	23	UNI	sea urchin 18
SAKE	nz ora king salmon	12	23	IKURA	salmon roe 12
KAMPACHI	hawaiian amberjack	12	23	TOBIKO	flying fish roe 10
HOTATEGAI	hokkaido scallop	12	24	KANI	snow crab 14
IKA	squid	10	19	UNAGI	fresh water eel 12
TAKO	steamed octopus	10	19	ANAGO	sea eel 12
TAMAGO	sweet egg omelet	5	10		
FRESH CATCH	hand selected by the chef	MKT			

TENGU'S SPECIALS

SEAFOOD YAKI UDON	48	JAPENGO FRIED RICE	26
kaua'i shrimp scallop crab carrot mushroom onion green bean bean sprout scallion oyster sauce soy sauce		char siu pork shrimp chicken vegetables egg scallions	
TENGU SEAFOOD CURRY BOWL	45	SHAKING BEEF NOODLES	48
scallops mahi-mahi kaua'i shrimp salmon hanbun rice thai red coconut curry		sliced tenderloin onion scallion lime juice fish sauce rice noodles tomato macadamia nuts	
		STIR FRIED VEGETABLES & TOFU	25
		chinese cabbage mushrooms sesame oil tamari snow peas tomato jasmine rice	

ON FIRE

FILET OF BEEF GF	42	KUROBUTA PORK	45
7oz ginger demi-glace crispy onion		14oz maui onion glaze macadamia nuts	
HIBACHI GLAZED AHI TUNA GF	39	KAUA'I SHRIMP	41
6oz wasabi beurre blanc tobiko		six large prawns white wine garlic butter	
GRILLED LOCAL MAHI MAHI GF	40	GRILLED SCALLOPS	43
6oz lemongrass beurre blanc		five jumbo deep sea scallops butter-yaki sauce	
PAN FIRED CHICKEN BREAST GF	38	MISO BRAISED SHORTRIB	40
8oz kalbi glaze kimchee		9oz pickled red cabbage miso demi glaze	
SNAKE RIVER FARMS GF EYE OF KOBE BEEF RIBEYE	60		
14oz mango finadene			

ON THE SIDE

MASHED POTATO	8	HEIRLOOM CARROTS	8
kimchee edamame		lavender honey	
JASMINE RICE	8	STIR FRY BABY BOK CHOY	8
maui onion bacon edamame bell pepper		ginger-sweet soy	
SWEET POTATO HASH	9	GRILLED JUMBO ASPARAGUS	12
maui onion bacon edamame bell pepper			
TOMATO & CORN RISOTTO	11	CHARRED CURRY BROCCOLINI	9
GARLIC & OYSTER SAUCE BRAISED SHIITAKE MUSHROOMS	10		

COURTNEY GEISER, General Manager
 GEVIN UTRILLO, Chef de Cuisine
 MASAMICHI "MASA" HATTORI, Sushi Chef



*Consuming raw or undercooked meats, seafood, shellfish or poultry may increase your risk of food borne illness. Please notify your server if you have food allergies 20% gratuity will be added to parties of 6 or more.