

## 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** 21  
broiled eel | cucumber | kaiware | eel sauce
- SPICY TUNA ROLL** 21  
spicy tuna | cucumber | green onion | togarashi
- HAWAIIAN ROLL** 21  
tuna | avocado | cucumber | sesame seeds
- RAINBOW ROLL** 25  
tuna | salmon | yellowtail | shrimp | on top of a california roll
- SHRIMP TEMPURA ROLL** 20  
shrimp tempura | cucumber | kaiware | mayo | eel sauce
- VEGGIE ROLL** 18  
please ask your server for vegetable selection
- BLACKENED AHI ROLL** 25  
INSIDE: crab | avocado | cucumber  
OUTSIDE: blackened tuna | spicy mayo  
onion | ponzu | wasabi tobiko | garlic chips
- LAHAINA SUNSET ROLL** 25  
INSIDE: spicy tuna | cucumber  
OUTSIDE: tuna | salmon | tobiko | thai vinaigrette | lime aioli
- FUJIN ROLL** 26  
INSIDE: shrimp tempura | spicy yellowtail | avocado  
OUTSIDE: yellowtail | ogo | garlic chips | ponzu  
eel sauce
- KA'ANAPALI ROLL** 25  
INSIDE: spicy salmon | cucumber | avocado  
OUTSIDE: crab | salmon | yuzu miso | jalapeño

## CHEF'S SPECIALS

- MORIAWASE SASHIMI SUIJIN** (15 piece) 52
- MORIAWASE SASHIMI RAIJIN** (9 piece) 32
- OMAKASE SUSHI** (5 piece nigiri) 35
- CHIRASHI DON** 42  
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** 27  
broiled yellowtail collar | ponzu

## DESSERT

- GINGER CREME BRULEE** 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
- JAPENGO MALASADAS** 15  
portuguese-style donut | ku'ia chocolate sauce  
lilikoi butter | vanilla macadamia nut sauce

## NIGIRI & SASHIMI

		NIGIRI (2PC)	SASHIMI (5PC)		NIGIRI (2PC)
<b>OTORO</b>	blue fin tuna belly	21	40	<b>AMAEBI</b>	raw sweet shrimp 17
<b>MAGURO</b>	hawaiian big eye tuna	13	25	<b>EBI</b>	cooked shrimp 10
<b>HAMACHI</b>	japan yellowtail	12	23	<b>UNI</b>	sea urchin 21
<b>SAKE</b>	nz king salmon	12	23	<b>IKURA</b>	salmon roe 15
<b>KAMPACHI</b>	hawaiian amberjack	12	23	<b>TOBIKO</b>	flying fish roe 10
<b>MADAI</b>	japan sea bream	12	23	<b>KANI</b>	crab 15
<b>SABA</b>	japan mackerel	12	23	<b>UNAGI</b>	fresh water eel 12
<b>HOTATEGAI</b>	hokkaido scallop	12	24	<b>ANAGO</b>	sea eel 12
<b>IKA</b>	squid	10	19		
<b>TAKO</b>	steamed octopus	10	19		
<b>TAMAGO</b>	sweet egg omelet	5	10		
<b>FRESH CATCH</b>	hand selected by the chef		MKT		

## TENGU'S SPECIALS

- SEAFOOD YAKI UDON** 48  
kaua'i shrimp | scallop | crab | carrot  
mushroom | onion | green bean  
bean sprout | scallion | oyster sauce  
soy sauce
- TENGU SEAFOOD CURRY BOWL** 45  
local fish of the day | scallops  
kaua'i shrimp | salmon | hanbun rice  
thai red coconut curry
- JAPENGO FRIED RICE** 26  
char siu pork | shrimp | ground chicken  
vegetables | egg | scallions
- SHAKING BEEF NOODLES** 48  
tenderloin slices | 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** 42  
7oz | ginger demi-glace | crispy onion
- HIBACHI GLAZED AHI TUNA** 39  
6oz | wasabi beurre blanc | tobiko
- GRILLED LOCAL FISH OF THE DAY** 40  
6oz | lemongrass beurre blanc
- PAN FIRED CHICKEN BREAST** 38  
8oz | kalbi glaze | kimchee
- SNAKE RIVER FARM'S AMERICAN KOBE BEEF EYE OF RIBEYE** 68  
14oz | mango finadene
- KUROBUTA PORK** 45  
14oz | maui onion glaze  
macadamia nuts
- KAUAI SHRIMP** 41  
six large prawns | white wine garlic butter
- GRILLED SCALLOPS** 43  
five jumbo deep sea scallops  
butter-yaki sauce
- MISO BRAISED SHORTRIB** 40  
9oz | pickled red cabbage  
miso demi glaze

## ON THE SIDE

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

GEVIN UTRILLO, Chef de Cuisine

MASAMICHI "MASA" HATTORI, Sushi Chef



Vegan



Gluten Free



Can be made  
Vegan



Can be made  
Gluten Free

\*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.  
An automatic 15% gratuity will be added to all to-go orders.