

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** 22
snow crab | avocado | cucumber | sesame seeds
 - UNAGI EEL ROLL** 22
broiled eel | cucumber | kaiware | eel sauce
 - SPICY TUNA ROLL** 21
spicy tuna | cucumber | green onion | togarashi
 - HAWAIIAN ROLL** 22
tuna | avocado | cucumber | sesame seeds
 - RAINBOW ROLL** 25
tuna | salmon | yellowtail | shrimp | on top of a california roll
 - SHRIMP TEMPURA ROLL** 22
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
liliko'i butter | vanilla macadamia nut sauce

NIGIRI & SASHIMI

		NIGIRI (2PC)	SASHIMI (5PC)		NIGIRI (2PC)
OTORO	blue fin tuna belly	21	40	AMAEBI	raw sweet shrimp 17
MAGURO	hawaiian big eye tuna	13	25	EBI	cooked shrimp 10
HAMACHI	japan yellowtail	12	23	UNI	sea urchin 21
SAKE	nz king salmon	12	23	IKURA	salmon roe 15
KAMPACHI	hawaiian amberjack	12	23	TOBIKO	flying fish roe 10
MADAI	japan sea bream	12	23	KANI	crab 15
SABA	japan mackerel	12	23	UNAGI	fresh water eel 12
HOTATEGAI	hokkaido scallop	12	24	ANAGO	sea eel 12
IKA	squid	10	19		
TAKO	steamed octopus	10	19		
TAMAGO	sweet egg omelet	5	10		
FRESH CATCH	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** 28
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** 75
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** 12
kimchee | edamame
- JASMINE RICE** 8
- SWEET POTATO HASH** 12
maui onion | bacon | edamame | bell pepper
- TOMATO & CORN RISOTTO** 13
- GARLIC & OYSTER SAUCE BRAISED SHIITAKE MUSHROOMS** 14
- HEIRLOOM CARROTS** 12
lavender honey
- STIR FRY BABY BOK CHOY** 12
ginger-sweet soy
- GRILLED JUMBO ASPARAGUS** 12
- CHARRED CURRY BROCCOLINI** 12

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.