

## SUSHI STARTERS

- OCEAN SALAD** 6  
seaweed | sesame dressing
- CUCUMBER SUNOMONO** 6  
cucumber | seaweed | tosa vinaigrette
- EDAMAME** 8  
soybean | sea salt
- MISO SOUP** 8  
waza miso | tofu | green onion | wakame
- SICHIMI AHI** 18  
seared ahi | white onion | garlic chips  
jalapeno | emperor's ponzu
- HAMACHI KAMA** 21 ₪  
broiled yellow tail collar | ponzu
- SASHIMI**
- MORIAWASE** 30, 60  
premium selection chosen by the chef
- MAGURO** hawaiian big eye tuna 18 ₪
- SAKE** scottish salmon 18 ₪
- HAMACHI** king jack 20 ₪
- SUSHI**
- UZURA** quail egg 1
- TAMAGO** sweet egg omelet 5
- HOTATEGAI** kaibashira scallop 11 ₪
- IKURA** marinated salmon roe 9
- TAKO** octopus 9
- EBI** cooked shrimp 9
- KANI** opilio crab 9 ₪
- IKA** squid 9
- AOEBI** raw new caledonia prawn  
with fried head 12 ₪
- MAGURO** hawaiian big eye tuna 9 ₪
- SAKE** scottish salmon 9 ₪
- UNAGI** fresh water eel 9 ₪
- TOBIKO** flying fish caviar 9
- ANAGO** sea eel 9 ₪
- HIRAME** big island flounder 12 ₪
- HAMACHI** king jack 11 ₪
- MADAI** seared japanese snapper 12 ₪
- MIRUGAI** giant clam 15 ₪
- UNI** sea urchin 16 ₪
- KANPACHI** kona amberjack 12

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

## ROLLS

- KAPPA** cucumber 6
- TEKKA** tuna 8
- CALIFORNIA** 16  
crab | avocado | cucumber
- SHRIMP TEMPURA** 14  
shrimp tempura | avocado | sweet eel sauce
- SPICY TUNA** 14  
spicy tuna | avocado | cucumber
- BLACKENED AHI** 20  
california | blackened ahi | avocado  
maui onion | ponzu | garlic crumble  
spicy dynamite sauce | tobiko
- EEL AND AVOCADO** 17  
freshwater eel | cucumber | avocado  
eel sauce
- RAINBOW** 20  
california roll | ahi | salmon | hamachi | ebi
- HONOLULU** 18  
tuna | avocado | cucumber | sweet chili sauce  
rolled inside out with tempura "crunchies"
- VEGGIE** 11  
kula greens | avocado | cucumber | kaiware  
shiitake mushrooms | gobo | soy paper
- SWAT** 19  
spicy tuna roll | salmon | jalapeno | ponzu  
sauce
- BIG ROLL** 22  
shrimp tempura | salmon | tuna | avocado  
tobbiko | tobanjan
- 50/50** 21  
crab | salmon | cucumber | avocado  
hamachi | green onion | ponzu | lemon
- TOOTSIE** 23  
soft shell crab | snow crab | cucumber  
shiitake mushroom | avocado | lobster-  
teriyaki
- HANA** 17  
papaya | spicy tuna | cucumber
- SPIDER** 22  
soft shell crab | cucumber | avocado  
kaiware | gobo
- HAND ROLLS**
- CALIFORNIA** 7
- SPICY TUNA** 7
- SOFT SHELL CRAB** 9
- fresh wasabi root available  
with shark skin grater 8

₪ The chefs of Japengo have taken care to procure these ocean friendly seafood items from people who care about our environment and advocate sustainable seafood that is in harmony with nature.

## STARTERS

- 🍷 **STEAMED MANILA CLAMS** 18 ₪  
kaffir lime | sambal | crispy onions  
grilled flatbread
- HOUSE MADE DUCK POT STICKERS** 16  
emperor's ponzu | cilantro-mint pesto
- SEARED CERTIFIED ANGUS BEEF CARPACCIO** 18  
wasabi infused organic lemon olive oil  
watercress | quail egg | shiso aioli
- 🍷 **SASHIMI STYLE HAMACHI & WATERMELON** 18  
siracha tempura bits | tobiko  
lychee pearls | emperor's ponzu
- KOREAN SEAFOOD PANCAKE** 20  
lobster | kim chi | crab | shrimp  
kochujang aioli | sesame soy sauce
- 🍷 **JAPENGO CRAB AND SHRIMP CAKES** 20  
ume reduction | lemongrass beurre blanc
- 🍷 **CURRY DUSTED CALAMARI** 18  
harusame noodles | chukka salad  
sweet grapes
- 🍷 **CRISPY AHI POKE** 18 ₪  
avocado | furikake | ginger miso sauce
- PRAWN & MANGO SALAD** 16 ₪  
kula baby greens | palm sugar vinaigrette  
mint | macadamia nut
- JAPENGO SALAD** 10  
kula baby greens | ichiban vinaigrette  
carrots | cucumber | tomato
- BROILED KASU ALASKAN BLACK COD** 20 ₪  
grilled corn | chukka salad  
pomegranate kabayaki
- 🍷 **HOISIN GLAZED PORK RIBS** 16  
green apple slaw | peanuts

## TENGU'S SPECIALTIES

- GRILLED AHI TUNA** 42 ₪  
hibachi glaze | garlic fried rice  
hamakua mushrooms | wasabi butter
- 🍷 **MISO GLAZED NEW ZEALAND SALMON** 36 ₪  
mirin butter sauce | okinawa tat-soi  
sesame pancetta | jasmine rice
- 🍷 **SINGAPOREAN CHILI CRAB** 40 ₪  
alaskan king crab | spicy singaporean chili  
sauce | steamed bao buns
- TENGU SEAFOOD GRILL** 44  
scallops | fish | prawns | crab  
hanbun rice | sweet soy coconut curry
- GRILLED LOCAL MAHI MAHI** 36 ₪  
young coconut salad  
lemongrass beurre blanc | forbidden rice
- 🍷 **NEW CALEDONIA PRAWNS PAD THAI** 36  
rice noodle | carrots | bean sprouts | egg  
tamarind sauce | lime | peanut

## WOK-FIRED & ROASTED

- CERTIFIED ANGUS NEW YORK GRILL** 38  
plum wine ginger demi-glace | kim chi &  
edamame potato
- add 2 new caledonia prawns 8
- CASHEW CRUSTED CHICKEN BREAST** 32  
crisp vegetable stir fry | garlic-black bean  
sauce | jasmine rice
- VIETNAMESE "STYLE" KUROBUTA PORK** 39  
sweet potato hash | hamakua mushrooms  
bacon | edamame | maui onion | peanuts
- 🍷 **CHINA TOWN CHOW FUN** 36  
spicy ground pork | day boat scallops | crab  
new caledonia prawns | oyster sauce  
mushroom shoyu
- CERTIFIED ANGUS FILET OF BEEF** 38  
plum wine ginger demi-glace | kim chi &  
edamame potato
- add 2 new caledonia prawns 8
- STIR FRIED SEASONAL  
VEGETABLES AND TOFU** 20  
chinese cabbages | hamakua mushrooms  
sesame oil | tamari | snow peas | tomato
- KOREAN STYLE KALBI WAGYU  
FLAT IRON STEAK** 36  
kim chi & edamame potato | choy sum
- 🍷 **JAPENGO FRIED RICE** 24  
char siu pork | prawns | chicken | vegetables



🍷 Japengo offers these special menu items at half portion and half price. The Chef encourages you to explore the menu and enjoy smaller portions to truly experience the Japengo cuisine.

MAUI PRIME  
LOCAL FISHERMAN  
KONA FISH FARMS

MARKEA PRAWNS  
PENN COVE SHELLFISH  
TAYLOR SHELLFISH

ROXY'S GELATO  
KULA FARMS  
TROPIC FISH CO

## SIDES

- WAZA MISO SOUP** 8  
tofu | wakame | green onion
- EDAMAME** 8
- FORBIDDEN BLACK RICE** 8
- JASMINE RICE** 6
- OCEAN SALAD** 6

## QUENCH

- YOUNG COCONUT JUICE** 8
- JAPENGO FRUIT SPRITZER** 8
- JUST FOR THE KEIKI "RAMUNE" JAPANESE  
SPARKLING FRUIT SODA** 6  
strawberry | pineapple | melon

## SWEET

- SIGNATURE COCONUT CRÈME BRULEE** 10  
fresh coconut | berries
- 🍷 **MOLOKAI SWEET POTATO CHEESECAKE** 10  
azuki bean | acai syrup
- CHOCOLATE PROFITEROLES** 10  
hazelnut gelato | caramel sauce  
crushed macadamia nut brittle | sea salt
- 🍷 **TENGU'S TREAT** 12  
tableside s'mores
- 🍷 **KONA COFFEE CHOCOLATE  
GANACHE CAKE** 10  
macerated berries | whipped cream  
ala mode 5
- 🍷 **ASSORTED MOCHI ICE CREAM** 10

## MITCH MCDONALD GENERAL MANAGER

## GEVIN UTRILLO - JAPENGO CHEF DAVID "JAY" LEDEE - SUSHI CHEF

A service charge will be added to parties of 8 or more.