

SPECIALTIES

MISO GLAZED MAGURO 🍣	12
kaiware sesame lemon	
TORCHED HAMACHI 🍣	12
yellow tail garlic-miso glaze negi	
YAMAKAKE	13
mountain yam ahi nori	

SASHIMI

AJI spanish mackerel 🍣	13
MAGURO tuna 🍣	16
SAKE salmon 🍣	14
HAMACHI yellow tail 🍣	16

SUSHI

AMA-EBI sweet shrimp 🍣	12
CHU-TORO fatty tuna	16
TAMAGO egg omelet	6
IKURA salmon roe	9
TOBIKO flying fish roe	7
UNI sea urchin 🍣	14
UNAGI fresh water eel 🍣	9
KANI king crab	10
MIRUGAI giant clam 🍣	14
IKA squid	10
TAI red snapper	13
TAKO octopus	8
EBI shrimp	8
ANAGO salt water eel 🍣	11
MAGURO	10
HAMACHI	10
SAKE	8

MAKI STYLE

HONOLULU 🍣	16
tuna avocado cucumber sweet chili tempura	
BLACKENED AHI	18
california roll wasabi tobiko spicy dynamite sauce	
50/50 🍣	18
crab cucumber salmon hamachi avocado green onion lemon ponzu	
CALIFORNIA	12
snow crab cucumber avocado kewpie mayonnaise	
SPICY TUNA 🍣	14
chopped tuna spicy sauce green onion cucumber furikake	
SPIDER	15
soft shell crab kaiware tobiko snow crab spicy mayo	
MOTHER AND CHILD	14
salmon cucumber ikura	
EEL 🍣	16
fresh water eel avocado cucumber	
RAINBOW	18
crab mix cucumber avocado salmon ahi ebi hamachi	
SALMON SKIN 🍣	10
crisp salmon skin kaiware cucumber maui onion ponzu	
TOOTSIE	21
soft shell crab snow crab avocado shiitake mushroom lobster teriyaki	
SHRIMP TEMPURA	18
avocado eel sauce	
DRAGON 🍣	18
spicy tuna unagi tobiko cucumber	
CHIRASHI SUSHI	39
a variety of fresh seafood miso soup steamed rice pickled vegetables tea mocha ice cream	

STARTERS

HOUSE-MADE PORK GYOZA 14	
red vinegar ginger green onions	
CRAB AND SHRIMP CAKES 16	
ume reduction lemongrass	
JAPENGO SALAD 15	
togarashi ahi nalo baby greens ichiban vinaigrette	
PRAWN AND MANGO SALAD 15	
palm sugar-mint vinaigrette prawn cracker	
SCALLOP BUTTER YAKI 16	
black tobiko shiso leaf	
BEEF TATAKI 15	
seared sirloin daikon kaiware sprouts	
JAPENGO FRIED CHICKEN 14	
sato shoyu chili	
SOFT SHELL CRAB 16	
almond crust mikan sweet soy sauce	
STEAMED MANILA CLAMS 15	
kaffir lime sambal crispy onions	
SALT AND PEPPER EGGPLANT 13	
tofu roasted garlic chili	

TENGU'S SPECIALTIES

MISO GLAZED WILD SALMON 35 🍣	
mirin butter saikyo miso spinach-basil salad	
GRILLED HAWAIIAN CATCH 36 🍣	
young coconut lemongrass bok choy	
KOREAN STYLE KALBI SHORT RIB 34	
kim-chi namul watercress	
SINGAPOREAN CHILI CRAB 48	
king crab legs man tou bun	
EMPEROR'S PRIME SIRLOIN 38	
shimeji mushrooms kai-lan	

WOK FIRED AND ROASTED

FILET OF BEEF AND PRAWNS 40	
plum wine demi glace kim-chi-edamame potato	
JAPENGO FRIED RICE 18	
char siu pork prawns chicken vegetables	
TENGU'S CHICKEN 35	
unagi and prawn stuffed tatsoi karashi mustard cream	
CHINATOWN PORK BACK RIBS 34	
lemongrass tamanishiki rice kabocha pumpkin	
SHANGHAI SEAFOOD NOODLE 35	
spicy ground pork diver scallops crab mushroom shoyu	

SIDES

MISO SOUP	6
tofu wakame green onion	
with clam	8
EDAMAME 5	
wasabi salt	
JAPENGO FRIED RICE 8	
STEAMED TAMANISHIKI RICE 6	
KIM-CHI EDAMAME POTATO MASH 8	
OCEAN SALAD 5	
SEAFOOD SUNOMONO 10	
OSHINKO 6	



These menu selections feature locally grown ingredients from throughout the Hawaiian Islands and are considered to be the farm to table food products of today!

CONTRIBUTORS

ARMSTRONG PRODUCE	FRESH ISLAND FISH	PARADISE BEVERAGES
ASIAN FOOD TRADING	HIGA MEAT	SEAFOOD CONNECTION
CHERRY COMPANY	JAPAN FOODS	TROPIC FISH
D. OTANI PRODUCE	NALO FARMS	TRUE WORLD SEAFOOD
DMM INTERNATIONAL	NISHIMOTO TRADING	

KID'S MENU

KEIKI BENTO BOX 9
includes miso soup | steamed rice
pickled vegetables | selection of soda
vanilla ice cream

one entrée of the following:

beef kushiyaki with honey and soy glaze
OR
garlic chicken pieces, sweet sesame sauce
OR
vegetarian sushi and tamago
OR
shrimp tempura, Japanese mayo

ADDITIONAL DRINK OPTIONS

"RAMUNE" JAPANESE SPARKLING SODA 5	
melon, strawberry or pineapple	
COCONUT WATER 5	
ITOEN OOLONG OR GREEN ICED TEA 5	
GUAVA JUICE 5	

DESSERTS

JAPENGO COCONUT CRÈME BRULEE 10	
chocolate shavings fresh coconut	
CHOCOLATE PROFITEROLES 10	
hazelnut gelato crushed macadamia nut brittle toffee sauce	
KONA COFFEE CHOCOLATE GANACHE CAKE 10	
macerated berries whipped cream	
ASSORTED MOCHI ICE CREAM 9	
vanilla azuki bean mango	
MOLOKA'I SWEET POTATO CHEESECAKE 10	
azuki bean acai syrup	
CHILLED PAPAYA SOUP 8	
seasonal fruit lychee-ginger sorbet	
SAGO PUDDING 10	
tapioca pandan leaf palm sugar mango	

MICHAEL IMADA, JAPENGO CHEF

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

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A 17% service charge will be added to parties of 7 or more.