

JAPENGO

STARTERS

STEAMED MANILA CLAMS 19
kaffir lime | sambal | lemongrass
grilled flatbread

TENGU DUCK SLIDERS 16
hoisin | kaiware | pickled cucumber & maui onion
green onions | tobanjan aioli

SASHIMI STYLE HAMACHI & WATERMELON 20
sriracha tempura bits | tobiko | lychee pearls
emperor's ponzu

KOREAN SEAFOOD PANCAKE 22
lobster | kimchi | crab | shrimp | calamari
kochujang aioli | sesame soy sauce

KUNG PAO DUCK MEATBALLS 16
macadamia nuts | garlic | ginger | chili peppers

JAPENGO SALAD 16
kula baby greens | ichiban vinaigrette
carrots | cucumber | tomato

MISOYAKI ALASKAN BLACK COD 22
bubu areare | teryaki cream | unagi glaze

HOISIN GLAZED PORK RIBS 17
macadamia nuts | green apple slaw

PRAWN & MANGO SALAD 19
kula baby greens | palm sugar vinaigrette
mint | macadamia nut

CURRY DUSTED CALAMARI 20
harusame noodles | chukka salad | sweet grapes

LOBSTER DYNAMITE 41
three half lobster tails | crab | kewpie | ikura
green onion | unagi drizzle

TENGU'S SPECIALS

GRILLED AHI TUNA 48
hibachi glaze | garlic fried rice
hamakua mushrooms | wasabi butter

MISO GLAZED SALMON 45
stir fry vegetables | tofu | yuzu butter sauce
jasmine rice

GRILLED LOCAL MAHI MAHI 45
young coconut salad | lemongrass beurre blanc
forbidden rice

TENGU GRILLED SEAFOOD CURRY BOWL 45
scallop | mahi-mahi | kua'i shrimp | salmon
hanbun rice | thai red coconut curry

JAPENGO SEAFOOD UDON 47
kua'i shrimp | scallop | 1/2 lobster tail | clams
baby bok choy | hamakua mushroom | snow peas
soft poached organic egg | tsuyu broth | truffle oil

WOK-FIRED & ROASTED

VIETNAMESE "STYLE" KUROBUTA PORK 47
sweet potato hash | hamakua mushrooms
bacon | edamame | maui onion | macadamia nuts

CHINA TOWN CHOW FUN 40
char siu pork | day boat scallops | crab
kua'i shrimp | oyster sauce | mushroom shoyu

CASHEW CRUSTED CHICKEN BREAST 41
crisp vegetable stir fry | garlic-black bean sauce
jasmine rice

JAPENGO FRIED RICE 24
char siu pork | shrimp | chicken | vegetables

STIR FRIED LOCAL VEGETABLES AND TOFU 25
chinese cabbages | hamakua mushrooms
sesame oil | tamari | snow peas | tomato

SOY LACQUERED PORK BELLY & KAUA'I SHRIMP 45
roasted local tomato risotto | bacon | edamame
tatsoi

DURHAM RANCH ALL NATURAL FILET OF BEEF 51
plum wine ginger demi-glace | kimchi and
edamame potato
add two kua'i prawns 6

DURHAM RANCH ALL NATURAL RIB EYE 54
hamakua mushroom demi-glace
lobster, corn & potato croquette
add two kua'i prawns 6

MAKAI-MAUKA 69
1/2 lobster tail poached in lemongrass butter
ikura | crab | tatsoi risotto | pan roasted petite
filet mignon | maui onion cognac butter
hamakua mushroom demi

ACCOMPANIMENTS

EDAMAME 8
soybean | sea salt

SPICY EDAMAME 10
sweet soy | garlic | sesame oil

OCEAN WAKAME SALAD 8
CHINESE CABBAGE STIR FRY 8
black bean sauce | truffle oil

UPCOUNTRY BROCCOLI & TOFU 10
thai red coconut curry | macadamia nuts

STIR FRY CORN 8
lavender | honey

ASPARAGUS 8
thai sweet chili | rice vinegar

KABOCHA 8
butter | fried garlic

SUSHI STARTERS

OCEAN SALAD 8
seaweed | sesame dressing

MISO SOUP 8
miso | tofu | green onion | wakame

AHI POKE TARTAR 18
bigeye tuna | maui onion | ogo
dynamite tobiko

HAMACHI KAMA 21
broiled yellow tail collar | ponzu

SASHIMI

MORIAWASE 35, 65
premium selection chosen by the chef

MAGURO hawaiian big eye tuna 19

SAKE scottish salmon 18

HAMACHI king jack 22

HAND ROLLS

CALIFORNIA 12

SPICY TUNA 12

TEMPURA SHRIMP 12

OUR RESTAURANT

FOOD. THOUGHTFULLY SOURCED.
CAREFULLY SERVED.
GOOD FOR YOUR HEALTH, OUR
COMMUNITIES, AND OUR PLANET.

MAHALO TO OUR PARTNERS:

SIMPLI-FRESH FARM

MAUI PRIME

KONA FISH FARMS

KAUAI PRAWNS

PENN COVE SHELLFISH

TAYLOR SHELLFISH

ROXY'S GELATO

KULA FARMS

TROPIC FISH CO.

TRUE WORLD FOODS

FRESH ISLAND FISH

COURTNEY GEISER - GENERAL MANAGER

GEVIN UTRILLO - JAPENGO CHEF DE CUISINE

JIN HOSONO - SUSHI CHEF



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SUSHI

OMAKASE 5 piece nigiri 31
premium selection chosen by the chef

UZURA quail egg 1

TAMAGO sweet egg omelet 5

HOTATEGAI kaibashira scallop 11

IKURA marinated salmon roe 9

TAKO octopus 9

EBI cooked shrimp 10

KANI opilio crab 10

IKA squid 9

AMAEBI raw kua'i prawn with fried head 12

MAGURO hawaiian big eye tuna 10

SAKE scottish salmon 11

UNAGI fresh water eel 10

TOBIKO flying fish caviar 9

ANAGO sea eel 9

HIRAME flounder 12

HAMACHI king jack 12

MADAI japanese snapper 12

MIRUGAI giant clam 15

UNI sea urchin MKT PRICE

KANPACHI kona amberjack 12

SABA japanese makerel 8

ROLLS

CHEF'S SPECIAL MKT PRICE
Chef Jin's daily inspiration

VEGGIE ROLL 16
avocado | cucumber | yamagobo
kaiware | papaya | soy wrap

CALIFORNIA ROLL 18
INSIDE: crab | avocado | cucumber
OUTSIDE: crab | sesame seeds

SPICY TUNA ROLL 18
INSIDE: spicy tuna | cucumber | avocado
OUTSIDE: shichimi | scallion

RAINBOW ROLL 23
INSIDE: crab | avocado | cucumber
OUTSIDE: sake | maguro | ebi | hamachi
kanpachi

BLACKENED AHI ROLL 23
INSIDE: crab | avocado | cucumber
OUTSIDE: blackened ahi | spicy mayo | maui onion
ponzu | wasabi tobiko

LAHAINA ROLL 24
INSIDE: shrimp tempura | asparagus
OUTSIDE: maguro | sakel tobiko | tobanjan

HONOLULU ROLL 23
INSIDE: maguro | avocado | cucumber
OUTSIDE: sweet chili sauce | rice crackers

RISING SUN ROLL 23
INSIDE: spicy salmon | avocado | cucumber
OUTSIDE: salmon | shredded shiso & daikon wafu
dressing

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

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. A service charge will be added to parties of 6 or more.

2017 GOLD 'AIPONO AWARD – BEST PACIFIC RIM CUISINE | GOLD 'AIPONO AWARD – BEST ASIAN CUISINE | SILVER 'AIPONO AWARD – BEST SUSHI | 2016 GOLD 'AIPONO AWARD – BEST SUSHI | GOLD 'AIPONO AWARD – BEST ASIAN | SILVER 'AIPONO AWARD – BEST RESTAURANT

2015 GOLD 'AIPONO AWARD – BEST SUSHI | GOLD 'AIPONO AWARD – BEST PACIFIC RIM TOP 25 RESTAURANT – PRIDE OF MAUI | 2014 GOLD 'AIPONO AWARD – BEST SUSHI