

SWEET

JAPENGO MALASADAS

poi and sweet bread swirled | kona coffee ganache | yuzu-berry compote | salted caramel

12

“SURFING GOAT” GUAVA CHEESECAKE

guava sponge | chardonnay reduction | chocolate bb's

12

MOLTEN CHOCOLATE CAKE

POG gelato | yuzu crisp | grand marnier ganache

12

UPCOUNTRY SHORTCAKE

lavender scone | kula strawberries | pastry cream | sour whipped cream

12

FLAMING PIÑA COLADA CREME

roasted pineapple | upsidedown cake | coconut creme

12

TENGU KA'ANAPALI PIE

brownie crust | banana | macadamia nut ice cream | whipped cream | caramel | chocolate

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



SPECIALTY COCKTAILS 13

FLOWER DRUM SONG

sparkling chandon rosé | grand marnier peach | grapefruit juice | pineapple juice

WATERMELON SOJU

ty-ku soju | marie brizard watermelon liqueur | fresh lime sour | coconut water

JAPENGO MOJITO

bacardi maestro rum | old lahaina dark rum | orange curacao | pineapple juice | fresh lime

JAPENGO SANGRIA

canvas chardonnay | skyy pineapple vodka | malibu passion fruit rum | fresh citrus and juices

MANGO PASSION

skyy passion fruit vodka | triple sec | mango purée | orange | cranberry | fresh lime

PINEAPPLE LYCHEE-TINI

smirnoff sourced pineapple vodka | lychee purée | fresh lime | pineapple juice

ABUNAI RITA

sauza hornitos plata tequila | combier liqueur d'orange | wasabi | fresh lime

HALONA KAI SUNSET

ocean vodka | aperol aperitivo | passion fruit | lime | hawaiian chili pepper syrup

CLASSIC AND MODERN COCKTAILS 15

SOUTHEAST GNT

bombay sapphire east gin | yuzu citrus | lime juice | tonic | cucumber

TAKE ME BACK TO TOKYO

kikori whiskey | martini & rossi dry vermouth | orange bitters

“OCHO” FASHIONED

bacardi ocho anos rum | bitters truth orange | simple syrup

CLASSIC 1944 TRADER VIC'S MAI TAI

smith & cross jamaican navy strength rum | pyrat xo rum | ferrand dry orange curacao
orgeat syrup | fresh lime juice

MAUI TAI

old lahaina gold rum | ron zacapa rum | ferrand dry orange curacao | maui vanilla bean syrup
lime juice | pineapple chunks

JAPENGO YUZU MULE

grey goose la poire | st. germain elderflower liqueur | ginger beer | lime juice | yuzu

BREWS

BOTTLE

COEDO RURI PILSNER JAPAN	11
COEDO SHIRO HEFEWEIZEN JAPAN	11
COEDO SHIKKOKU SCHWARZBIER JAPAN	11
ASAHI	9
SAPPORO	13
MILLER LITE	7
HEINEKEN	7
HEINEKEN LIGHT	7
CORONA	7
BUDWEISER	7
BUD LIGHT	7
COORS LIGHT	7
MAUI BREWING COMPANY COCONUT PORTER	8

DRAFT

MAUI BREWING CO. BIKINI BLONDE LAGER	8
MAUI BREWING CO. BIG SWELL IPA	8
MAUI BREWING CO. MAUI HEFEWEIZEN	8
KONA BREWING CO. LONGBOARD ISLAND LAGER	8
KONA BREWING CO. ROTATING TAP	8
KONA BREWING CO. HANAIEI IPA	8
KIRIN ICHIBAN	7
KOHOLA BREWERY CO. ROTATING TAP	9

ROLLS

	MKT PRICE
CHEF'S SPECIAL Chef Jin's daily inspiration	
▶ VEGGIE ROLL avocado cucumber yamagobo kaiware papaya soy wrap	16
CALIFORNIA ROLL INSIDE: crab avocado cucumber OUTSIDE: crab sesame seeds	18
▶ SPICY TUNA ROLL INSIDE: spicy tuna cucumber avocado shichimi scallion OUTSIDE: shichimi scallion	18
▶ RAINBOW ROLL INSIDE: crab avocado cucumber OUTSIDE: sake maguro ebi hamachi kanpachi	23
▶ BLACKENED AHI ROLL INSIDE: crab avocado cucumber OUTSIDE: blackened ahi spicy mayo maui onion ponzu wasabi tobiko	23
▶ LAHAINA ROLL INSIDE: shrimp tempura asparagus OUTSIDE: maguro sake tobiko tobanjan	24
▶ HONOLULU ROLL INSIDE: maguro avocado cucumber OUTSIDE: sweet chili sauce rice crackers	23
RISING SUN ROLL INSIDE: spicy salmon avocado cucumber OUTSIDE: salmon shredded shiso & daikon wafu dressing	23

HAND ROLLS

CALIFORNIA	12
▶ SPICY TUNA	12
TEMPURA SHRIMP	12

SUSHI

OMAKASE 5 piece nigiri, premium selection chosen by the chef	31
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 seared japanese snapper	12
MIRUGAI giant clam	15
UNI sea urchin	MKT PRICE
▶ KANPACHI kona amberjack	12
SABA japanese mackerel	8

SAKE

RYO Junmai Ginjo 180ml <u>Chef Jin's Selection</u> (dry & slightly bitter fresh rice notes)		42
WATARI BUNE Junmai Ginjo "55" 720ml (smooth cantaloupe & honeydew notes)	31 carafe	85
MOMOKAWA DIAMOND Junmai Ginjo 720ml (off-dry tropical fruit flavors)	18 carafe	45
SHICHI HON YARI Junmai "Seven Spearsmen" 720ml (crisp grapefruit & melons)	31 carafe	85
TY-KU SILVER Junmai 720ml (slightly sweet subtle pear notes)	20 carafe	50
KOKUMI Junmai 720ml (full bodied baked apple, rice pudding & floral notes)	26 carafe	62
KUBOTA HEKIJYU Dai Ginjo 720ml (candyish & sweet slightly dry)	35 carafe	90
GEKKEIKAN Junmai Daiginjo 750ml (fruity aroma cantaloupe & honeysuckle notes)	35 carafe	90
ROCK SAKE Junmai Daiginjo 750ml (crisp flavor melon & floral notes)	28 carafe	75
TAIHEI-ZAN TENKO Junmai Daiginjo 720ml (green apple melon & strawberry notes)		139
YURI MASAMUNE Honjozo 720ml (nutty & earthy notes)	21 carafe	48
TOZAI "SNOW MAIDEN" Junmai Nigori 720ml (fresh fruit & creamy fresh rice notes)	19 carafe	48
TY-KU COCONUT Junmai Nigori 720ml (infused with coconut vanilla notes)	20 carafe	50
MOMOKAWA ORGANIC Nigori 300ml (organic almond & coconut notes)		30
MIO SPARKLING SAKE 750ml (soft & smooth fruit notes)		55
SHO CHIKU BAI HOT SAKE (classic full-bodied sake served at 120 degrees)		11

SAKE FLIGHTS

SHOSHINSHA (a perfect place to start) ty-ku coconut momokawa silver yuri masamune		15
CHUKANTAI (continue your journey) tozai "snow maiden" kokumi rock sake		20
SENMONKA (a sense of understanding) watari bune gekkeikan kubota hekijyu		25

WINE BY THE GLASS

SPARKLING WINES AND CHAMPAGNE

veuve clicquot brut "yellow label" champagne france nv	28
segura viudas brut cava reserva catalonia spain nv	10
roederer estate brut rosé anderson valley california nv	14
la spinetta moscato d'asti "bricco quaglia" piedmont italy	14
flor prosecco ventento italy	12

ROSE AND FRUIT DRIVEN WHITE WINES

hogwash rosé "beckstoffer vineyard" napa valley california	13
dr. f weins-prüm riesling germany	14
sokol blosser white blend "evolution" oregon	16

LIGHT WHITE WINES

canvas pinot grigio veneto italy	11
groth sauvignon blanc napa valley california	17
brancott estate sauvignon blanc marlborough new zealand	12
j vineyards pinot gris russian river valley california	16

MEDIUM WHITE WINE

canvas chardonnay california	11
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FULL WHITE WINES

william fevre chablis burgundy france	17
'olelo chardonnay santa maria valley california	13
stag's leap wine cellars chardonnay "karia" napa california	21

SUSHI STARTERS

OCEAN SALAD seaweed sesame dressing	8
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MISO SOUP waza miso tofu green onion wakame	8
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HAMACHI KAMA broiled yellow tail collar ponzu	21
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AHI POKE TAR TAR bigeye tuna maui onion ogo tobiko dynamite tobiko	18
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SASHIMI





MORIAWASE premium selection chosen by the chef	35, 65
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MAGURO hawaiian big eye tuna	19
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SAKE scottish salmon	18
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HAMACHI king jack	22
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WOK-FIRED & ROASTED

 SOY LACQUERED PORK BELLY & KAUA'I SHRIMP roasted local tomato risotto bacon edamame tatsoi	45
CASHEW CRUSTED CHICKEN BREAST crisp vegetable stir fry garlic-black bean sauce jasmine rice	41
VIETNAMESE "STYLE" KUROBUTA PORK sweet potato hash hamakua mushrooms bacon edamame maui onion macadamia nuts	47
 CHINA TOWN CHOW FUN char siu pork day boat scallops crab Kaua'i shrimp oyster sauce mushroom shoyu	40
DURHAM RANCH ALL NATURAL RIB EYE hamakua mushroom demi-glace lobster, corn & potato croquette add 2 Kaua'i prawns 6	54
DURHAM RANCH ALL NATURAL FILET OF BEEF plum wine ginger demi-glace kim chi and edamame potato add 2 Kaua'i prawns 6	51
 STIR FRIED SEASONAL VEGETABLES AND TOFU chinese cabbages hamakua mushrooms sesame oil tamari snow peas tomato	25
 JAPENGO FRIED RICE char siu pork shrimp chicken vegetables	24
MAKAI-MAUKA ½ lobster tail poached in lemongrass butter ikura crab tatsoi risotto pan roasted petite filet mignon maui onion cognac butter hamakua mushroom demi	69

 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.

LIGHT RED WINES

patz & hall pinot noir sonoma valley california	27
dobbes family estate pinot noir "grand assemblage" willamette valley oregon	16
dupeuble beaujolais le breuil france	14
masseria li veli susumaniello salento italy	18

MEDIUM RED WINES

canvas merlot california	11
graffigna malbec "centenario reserve" san juan argentina	12
canvas cabernet sauvignon california	11
alto cinco garnacha paniza spain	12
seghesio zinfandel sonoma california	16
spellbound petite sirah california	13

FULL RED WINES

stag's leap wine cellars cabernet sauvignon "artemis" napa valley california	24
justin cabernet sauvignon paso robles california	18
groth cabernet sauvignon napa california	33
frog's leap merlot rutherford california	21

Please ask your server for a wine list if you wish to view the wines we have available by the bottle.

SPIRITS

GIN

BEEFEATER
BOMBAY SAPHIRE
BOMBAY EAST
HENDRICK'S
TANQUERAY
TANQUERAY NO.10
PLYMOUTH

BOURBON

WHISTLE PIG
BULLEIT
BULLEIT 10
BULLEIT RYE
MAKERS MARK
BOOKER'S
WOODFORD RESERVE
KNOB CREEK
KNOB CREEK RYE
BASIL HAYDEN'S

VODKA

OCEAN
ABSOLUT
BELVEDERE
GREY GOOSE
GREY GOOSE VX
TITO'S
KETEL ONE
CIROC

TEQUILA

PATRON SILVER
PATRON REPOSADO
PATRON ANEJO
PATRON ROCA SILVER
PATRON ROCA REPOSADO
PATRON ROCA ANEJO
DON JULIO 1942
DON ULIO BLANCO
DON JULIO REPOSADO
DON JULIO ANEJO

WHISKEY

JACK DANIEL'S
JAMESON
JAMESON BLACK BARREL
CROWN ROYAL
MASTERTON'S 10 STRAIGHT RYE
BARTENDER'S RESERVE

RUM

BACARDI OCHO ANOS
BACARDI MAESTRO
RON ZACAPA 23
RON ZACAPA XO
PYRAT XO

SCOTCH

MACALLAN 12
MACALLAN 18
CRAIGELLACHIE 13
GLENFIDDICH 12
GLENLIVET 12
GLENLIVET 18
JOHNNIE WALKER BLACK
JOHNNIE WALKER RED
CHIVAS REGAL 12
GLENMORANGIE 10

CORDIALS

CHAMBORD
APEROL
CAMPARI
DRAMBUIE
FRANGELICO
GRAND MARNIER
TUACA
ST. GERMAIN
FERNET BRANCA

COGNAC

D'USSE VSOP
HENNESSEY XO
COURVOISIER VSOP
PARK VS

STARTERS

STEAMED MANILA CLAMS

kaffir lime | sambal | lemongrass | grilled flatbread

TENGU DUCK SLIDERS

hoisin | kaiware | pickled cucumber & maui onion | green onions | tobanjan aioli

SASHIMI STYLE HAMACHI & WATERMELON

siracha tempura bits | tobiko | lychee pearls | emperor's ponzu

KOREAN SEAFOOD PANCAKE

lobster | kimchi | crab | shrimp | calamari | kochujang aioli | sesame soy sauce

CURRY DUSTED CALAMARI

harusame noodles | chukka salad | sweet grapes

KUNG PAO DUCK MEATBALLS

macadamia nuts | garlic | ginger | chili peppers

HOISIN GLAZED PORK RIBS

macadamia nuts | green apple slaw

MISOYAKI ALASKAN BLACK COD

bubu arare | teriyaki cream | unagi glaze

LOBSTER DYNAMITE

three ½ lobster tails | crab | kewpie | ikura | green onion | unagi drizzle

PRAWN & MANGO SALAD

kula baby greens | palm sugar vinaigrette mint | macadamia nut

JAPENGO SALAD

kula baby greens | ichiban vinaigrette | carrots | cucumber | tomato

19

16

20

22

20

16

17

22

41

19

16

TENGU'S SPECIALTIES

GRILLED AHI TUNA

hibachi glaze | garlic fried rice | hamakua mushrooms | wasabi butter

MISO GLAZED SALMON

stir fry vegetables | tofu | yuzu butter sauce | jasmine rice

TENGU GRILLED SEAFOOD CURRY BOWL

scallop | mahi-mahi | kua'i shrimp | salmon | hanbun rice | thai red coconut curry

GRILLED LOCAL MAHI MAHI

young coconut salad | lemongrass beurre blanc | forbidden rice

JAPENGO SEAFOOD UDON

kua'i shrimp | scallop | ½ lobster tail | clams | baby bok choy | hamakua mushroom
snow peas | soft poached organic egg | tsuyu broth | truffle oil

48

45

45

45

47

ACCOMPANIMENTS

EDAMAME

soybean | sea salt

SPICY EDAMAME

sweet soy | garlic | sesame oil

CHINESE CABBAGE STIR FRY

black bean sauce | truffle oil

OCEAN WAKAME SALAD

UPCOUNTRY BROCCOLI AND TOFU

thai red coconut curry | macadamia nuts

STIR FRY CORN

lavender | honey

ASPARAGUS

thai sweet chili | rice vinegar

KABOCHA

butter | fried garlic

8

10

8

8

10

8

8

8