

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
ASIAN FOOD TRADING
CHERRY COMPANY
D. OTANI PRODUCE
DMM INTERNATIONAL

FRESH ISLAND FISH
HIGA MEAT
JAPAN FOODS
NALO FARMS
NISHIMOTO TRADING

PARADISE BEVERAGES
SEAFOOD CONNECTION
TROPIC FISH
TRUE WORLD SEAFOOD

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.