



SUSHI BAR • LOUNGE • HIBACHI

[www.fengshui2.com](http://www.fengshui2.com)

Taste, quality and style

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*"Feng Shui leaves nothing to chance"*  
by Nancy V. Burns, *The Boston Globe*

*"Absolutely fell in love with it!"*  
– Billy Costa, *NECN TV Diner Destinations*

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ALL BEEF IN HIBACHI ARE *Certified Angus Beef*® PRODUCTS

**WE ONLY USE RICE BRAN OIL IN HIBACHI**

*This oil is good for the healthy benefits  
Three times more Vitamin E than olive oil and no cholesterol*

**ALL RECIPES ARE CREATED IN HOUSE AT FENG SHUI RESTAURANT**

# Hibachi 木炭火盤

We proudly serve exclusively **Certified Angus Beef®** entrées consistently juicy, flavorful and tender.

All hibachi entrées are served with soup, salad, white rice, hibachi shrimp and vegetables.

## DINNER ENTRÉES

*Gently seasoned meat or seafood cooked to your choice*

HIBACHI VEGETABLE	15
HIBACHI CHICKEN	18
HIBACHI CALAMARI	19
HIBACHI SHRIMP	20
HIBACHI SALMON	20
HIBACHI N.Y. STRIP STEAK	20
HIBACHI SEA SCALLOP	21
HIBACHI CHILEAN SEA BASS	22
HIBACHI FILET MIGNON	25
HIBACHI LOBSTER	34
SALMON & CHICKEN	21
SHRIMP & CHICKEN	21
SCALLOP & CHICKEN	22
LOBSTER & CHICKEN	28

CHICKEN & N.Y. STRIP STEAK	23
SHRIMP & N.Y. STRIP STEAK	25
SCALLOP & N.Y. STRIP STEAK	26
SALMON & N.Y. STRIP STEAK	25

CHICKEN & FILET MIGNON	24
SHRIMP & FILET MIGNON	26
SCALLOP & FILET MIGNON	27
CALAMARI & FILET MIGNON	25

SCALLOP & SHRIMP	25
CALAMARI & SHRIMP	22
SALMON & SHRIMP	24

## SIDE ORDERS

*Gladly add to your entrée upon your request*

FRIED RICE	2.5
BROWN RICE	2
SALAD	4.5
NOODLE	6
VEGETABLE	6
CHICKEN	8
SHRIMP	9
SALMON	9
N.Y. STRIP STEAK	10
FILET MIGNON	12
SEA SCALLOP	10
LOBSTER	14
CALAMARI	8
CHILEAN SEA BASS	10
SHARE PLATE CHARGE	5

## FENG SHUI COMBO

### SURF & TURF

*Filet Mignon & Lobster Tail 32*

### SEAFOOD TRIPLE

*Lobster Tail, Shrimp & Scallop 33*

### SAMURAI TRIPLE

*N.Y. Strip Steak, Chicken & Shrimp 30*

### SAMURAI ROYAL

*Filet Mignon, Lobster Tail & Shrimp 39*

## CHILDREN'S SPECIAL

*Age 10 and under*

HIBACHI CHICKEN	11
HIBACHI N.Y. STRIP STEAK	13
HIBACHI SHRIMP OR SCALLOP	13

## Starters 開胃

### GYOZA

*Meat and vegetable dumpling served steamed or pan-fried (6 pcs) 6*

### 素 EDAMAME

*Boiled green soybeans in the pod, lightly salted 5*

### BEEF NEGIMA

*Broiled thin slice of sirloin steak rolled with scallions 9*

### 生 KAPPA SASHIMI MAKI **Must Try!**

*Sliced cucumber rolled with avocado, tuna, salmon or yellowtail tobiko 11*

### TUNA TATAKI 生

*Slightly cooked tuna served with onions, spicy grated daikon and ponzu sauce 10*

### SOFT SHELL CRAB

*Deep fried soft shell crab 10*

### SAKURA ROLL

*Crispy fried white fish mixed with crab meat & honey wasabi sauce 10*

### SHRIMP & VEGETABLE TEMPURA

*Fluffy and crisp deep-fried battered shrimp and vegetables 9*

### SASHIMI APPETIZERS 生

*Assorted filets of fish 12*

## Soups 鮮湯

### 素 MISO SOUP

*Cup 3 Bowl 6*

### JAPANESE ONION SOUP

*Cup 3 Bowl 6*

## 沙拉 Salads

### HOUSE SALAD 素 4.5

### SEAWEED SALAD 素 6.5

### AVOCADO SALAD 生 7

### SPICY SEAFOOD SALAD 辣 10

辣 Spicy 素 Vegetarian 生 Raw or Undercooked

**Must Try!** Popular dish, new or special recipe, chef says you must try!

# 寿司吧 from Sushi Bar

## SIGNATURE ROLLS 特卷

### 生 RED SOX MAKI

Jumbo Pacific scallop tempura, spicy mayo, topped with tuna, crispy shredded potato, avocado, and cilantro 16

### 生 CELTICS MAKI

Soft shell crab tempura, asparagus, spicy mayo with spicy tuna, tsume soy and wasabi tobiko 16

### 生 DICE-K MAKI

Cooked shrimp, salmon, tuna, yellowtail, avocado, tobiko and spicy mayo 16

### LOBSTER TEMPURA ROLL

Lobster tempura wrapped inside & outside, covered with smoked salmon & avocado 16

### 生 SNOW MOUNTAIN

Shrimp tempura, tobiko, tempura flake inside and outside with snow crab & mayo 14

### SPRING FLOWER ROLL

Seared tuna & avocado with crunch flake rolls with horseradish & salmon skin 14

### 辣生 RAINBOW MAKI

Eel, avocado, cucumber & tobiko, spicy mayo wrapped with assorted sashimi 13

### JALAPENO MAKI

Shrimp kampyo and avocado wrapped in soy paper, topped with jalapeno and scallop 14

### DRAGON MAKI

Eel and avocado wrapped around kani, cucumber and kaiware 13

### PHOENIX MAKI (NEW)

Spicy tuna, shrimp tempura, cucumber and kaiware 14

## MAKIMONO 單卷

辣生 SPICY TUNA MAKI 6.5

辣生 TUNA MAKI 5.5

生 TUNA AVO MAKI 6.5

生 SEARED WHITE TUNA MAKI 10

辣生 SPICY SALMON MAKI 6.5

生 SALMON MAKI 5.5

生 ALASKAN MAKI 6.5

素 CALIFORNIA MAKI 6.0

素 IDAHO MAKI 5.5

PHILADELPHIA MAKI 6.5

BAKED PHILADELPHIA MAKI 13

生 NEGIHAMA MAKI 6.0

CRUNCH MAKI 6.0

素 KAPPA MAKI 4.0

素 AVOCADO MAKI 4.5

UNAKYU MAKI 6.5

UNA-AVO MAKI 7.0

辣 CRAZY MAKI 8.0

SPIDER MAKI 10

CATERPILLAR MAKI 11

SCORPION MAKI 11

B52 MAKI 11

辣 VOLCANO MAKI 12

PURPLE ROLL 14

SHRIMP TEMPURA MAKI 9.0

辣 SPICY SCALLOP TEMPURA MAKI 14

## 壽司吧 SUSHI ENTRÉES

All sushi entrées served with soup and salad

### CHIRASHI 生

12 pcs sashimi on a bed of sushi rice 18

### NIGIRI 生

7 pcs nigiri sushi and spicy tuna maki 18

### MAKIMONO COMBO Must Try! 生

Spicy tuna, California & crazy maki 19

### COOKED SUSHI COMBO

Combination of cooked shrimp, eel and crabstick 20

### SASHIMI REGULAR 生

15 pcs assorted sliced fish served raw 22

### SASHIMI DELUXE 生

21 pcs assorted sliced fish served raw 29

### FENG SHUI GARDEN 生

Chef's special choice of sushi and sashimi 45

### SUSHI SASHIMI BOAT 生

Chef's choice of sushi, sashimi & rolls on a boat platter  
Single 30 Double 55

### FENG SHUI LOVE BOAT 生

Chef's choice of 15 pcs sushi, 21 pcs sashimi & 3 rolls on a boat platter 80

## 壽司 SUSHI A LA CARTE

SUSHI: 2 pcs per order 生

SASHIMI: 3 pcs and add \$2.5 per order 生

- MAGURO (Tuna) 5.5
- SAKE (Salmon) 5.5
- SMOKED SALMON 5
- HAMACHI (Yellowtail) 5.5
- UNAGI (Eel) 5.5
- EBI (Shrimp) 4.5
- KANIKAMA (Crabmeat) 4
- TAKO (Octopus) 4.5
- SUZUKI (Strip bass) 5
- SABA (Mackerel) 4.5
- HOTTATEGAI (Scallop) 6
- IKURA (Salmon Roe) 5
- UNI (Sea urchin) 7
- TOBIKO (Flying fish egg) 5
- IKA (Squid) 4.5
- TAMAGO (Egg cake) 3

生 Some items are cooked to order and maybe served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food-borne illness.

# 午餐便當 Lunch Plates

Available 11:30 am to 2:00 pm Monday through Saturday

We proudly serve exclusively **Certified Angus Beef**® entrées consistently juicy, flavorful and tender.



## **HIBACHI LUNCH PLATE**

*Hibachi lunch served with soup, salad, hibachi vegetables and white rice:*

- HIBACHI VEGETABLE** 9
- HIBACHI CHICKEN** 10
- HIBACHI CALAMARI** 11
- HIBACHI SHRIMP** 11
- HIBACHI N.Y. STRIP STEAK** 12
- HIBACHI SCALLOP** 12
- HIBACHI SALMON** 12
- HIBACHI CHILEAN SEA BASS** 13
- HIBACHI FILET MIGNON** 15

## **HIBACHI COMBINATION LUNCH** 15

*Choose two of the following items (Cannot combine same items):*

- Chicken
- Calamari
- Shrimp
- Salmon
- Scallop
- N.Y. Strip Steak

## **SIDE ORDER FRIED RICE** 2.5

## **JAPANESE LUNCH PLATE**

*Served with miso soup and house salad:*

## **SUSHI LUNCH SPECIAL**

*4 pcs of assorted sushi & a spicy tuna roll* 12

## **SASHIMI LUNCH SPECIAL**

*8 pcs of assorted sashimi served with rice* 12

## **CHICKEN TERIYAKI BENTO**

*Chicken teriyaki skewers & California roll* 12

## **MAKIMONO LUNCH SPECIAL**

*Choose 2 items for \$11 or 3 items for \$14 (Cannot combine same items in one order)*

- |                |              |
|----------------|--------------|
| Spicy Tuna     | Salmon       |
| California     | Tuna/Avo     |
| Crazy Maki     | Negihama     |
| Alaskan        | Crunch       |
| Philadelphia   | Spicy Salmon |
| Avocado        | Una-Avo      |
| Avo & Cucumber | Tuna         |
| Idaho Maki     | Asparagus    |

# 自助餐 Buffet

## **Lunch Buffet**

*Mon. – Sat. 11:30am to 2:00pm (except holidays)*

## **Dinner Buffet**

*Sun. 5:00pm to 8:30pm (except holidays)*

*FENG SHUI provides daily lunch buffet with over 30 different dishes, a healthy combination of salads, soups, Chinese gourmet entrées, sushi rolls, delicious desserts, and seasonal fruits. Seasonal specials of lobster, prawns or king crab legs are provided for dinner buffet on Sunday.*

## **Catering and Banquet Service Available**

*Our professional banquet & catering services suit every occasion and taste. You may select your own menu or our manager will be happy to assist you in creating a special menu to meet your needs.*

辣 Spicy 素 Vegetarian 生 Raw or Undercooked

**Must Try!** Popular dish, new or special recipe, chef says you must try!

注 Please notify our staff and we will try to accommodate you if you have any food allergy or special dietary restrictions

费 An 18% gratuity will be added to parties of 6 or more

价 Prices are subject to change without notice