

# JAPENGO

## STARTERS

- STEAMED MANILA CLAMS 19**  
kaffir lime | sambal | crispy onions  
grilled flatbread
- GRILLED CHICKEN SATAY 17**  
citrus-soy glaze | green papaya salad  
macadamia nuts
- SASHIMI STYLE HAMACHI & WATERMELON 20**  
sriracha tempura bits | tobiko | lychee pearls  
emperor's ponzu
- KOREAN SEAFOOD PANCAKE 22**  
lobster | kimchi | crab | shrimp | calamari  
gochujang aioli | sesame soy sauce
- KUNG PAO DUCK MEATBALLS 17**  
macadamia nuts | garlic | ginger | chili peppers
- JAPENGO POKE 22**  
hanbun rice | ahi | lobster | ogo | maui onion  
avocado | tamari | bubu arare | gochujang aioli

- JAPENGO SALAD 17**  
kula baby greens | ichiban vinaigrette  
carrots | cucumber | tomato
- UPCOUNTRY SALAD 19**  
butter lettuce | roasted baby carrots  
yuzu-miso vinaigrette | surfing goat cheese
- 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 42**  
lobster | 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**  
scallops | mahi-mahi | kua'i shrimp | salmon  
hanbun rice | thai red coconut curry
- JAPENGO SEAFOOD UDON 48**  
kua'i shrimp | scallops | ½ 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 41**  
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 46**  
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**  
½ lobster tail poached in lemongrass butter  
ikura | crab | tatsoi risotto | grilled petite  
filet mignon | maui onion cognac butter  
hamakua mushroom demi

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.

## ACCOMPANIMENTS

- EDAMAME 8**  
soybean | sea salt
- SPICY EDAMAME 10**  
sweet soy | garlic | sesame oil
- CHINESE CABBAGE STIR FRY 8**  
black bean sauce | truffle oil
- UPCOUNTRY BROCCOLI AND TOFU 10**  
thai red coconut curry | macadamia nuts
- STIR FRY CORN 10**  
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
- HAMACHI KAMA 21**  
broiled yellow tail collar | ponzu  
daikon chili radish | scallions

## SASHIMI

- MORIAWASE 35, 65**  
premium selection chosen by the chef
- MAGURO hawaiian big eye tuna 19**
- SAKE ora king salmon 19**
- HAMACHI king jack 22**
- CHIRASHI DON 40**  
assorted 12 pieces of chef's choice  
fish over sushi rice

## 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 COLD
- KAUAI PRAWNS
- PENN COVE SHELLFISH
- TAYLOR SHELLFISH
- ROXY'S GELATO
- KULA FARMS
- TROPIC FISH CO.
- TRUE WORLD FOODS
- FRESH ISLAND FISH
- SURFING GOAT DAIRY

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 scallop 11**
- IKURA marinated salmon roe 9**
- TAKO octopus 9**
- EBI cooked shrimp 10**
- KANI snow crab 10**
- IKA squid 9**
- AMAEBI raw kua'i prawn with fried head 12**
- MAGURO hawaiian big eye tuna 10**
- FISH OF THE DAY MKT PRICE**

- SAKE ora king salmon 12**
- 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**
- OTORO bluefin fatty tuna MKT PRICE**

## ROLLS

- CHEF'S SPECIAL MKT PRICE**  
Chef Jin's daily inspiration
- VEGGIE ROLL 16**  
kanpyo | cucumber | kaiware sprouts | yamagobo  
shiso | avocado | nori
- CALIFORNIA ROLL 18**  
INSIDE: crab | avocado | cucumber  
OUTSIDE: crab | sesame seeds
- FUJIN ROLL 24**  
INSIDE: shrimp tempura | spicy hamachi | avocado  
OUTSIDE: hamachi | ogo | garlic chips | ponzu  
eel sauce
- RAINBOW ROLL 23**  
INSIDE: crab | avocado | cucumber  
OUTSIDE: sake | maguro | ebi | hamachi | kanpachi

- BLACKENED AHI ROLL 24**  
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
- RISING SUN ROLL 24**  
INSIDE: spicy salmon | avocado | cucumber  
OUTSIDE: salmon | shredded shiso & daikon  
wafu sauce
- SPICY TUNA ROLL 18**  
INSIDE: spicy tuna | cucumber | avocado  
OUTSIDE: shichimi | scallion
- EEL & AVOCADO ROLL 18**  
eel | avocado | eel sauce