

SPECIALTY COCKTAILS \$13

KA'ANAPALI SPRITZER

prosecco | aperol | passion fruit purée | orange

WATERMELON SOJU

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

KANPAI-JITO

old lahaina light rum | old lahaina dark rum | orange curaçao | pineapple juice | muddled mint | fresh lime

PUAMANA SANGRIA

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

MANGO PASSION

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

PINEAPPLE LYCHEE-TINI

skyy infusions pineapple vodka | lychee purée | fresh lime | pineapple juice

ABUNAI RITA

sauza hornitos plata tequila | cointreau | wasabi | fresh lime

HALONA KAI SUNSET

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

CLASSIC AND MODERN COCKTAILS \$15

TENGU TEASER

ty ku soju | cucumber | lime | ginger ale

TAKE ME BACK TO TOKYO

kikori whiskey | martini & rossi dry vermouth | orange bitters

CLASSIC 1944 TRADER VIC'S MAI TAI

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

MAUI TAI

old lahaina gold rum | ron zacaparum | ferrand dry orange curaçao | mauivannilla beans syrup | lime juice | pineapple chunks

LELE MULE

grey goose vodka | st. germain elderflower liqueur | ginger beer | lime juice

BREWS

BOTTLES

HITACHINO NEST WHITE ALE	13
ASAHI	9
SAPPORO	13
MILLER LITE	7
HEINEKEN	7
HEINEKEN LIGHT	7
CORONA	7
BUDWEISER	7
BUD LIGHT	7
COORS LIGHT	7
MAUI BREWING CO. COCONUT PORTER	8

ON TAP

KONA BREWING CO.	
LONGBOARD LAGER	8
HANALEI IPA	8
ROTATING TAP	8
MAUI BREWING CO.	
BIG SWELL IPA	8
BIKINI BLONDE LAGER	8
ROTATING TAP	8
KOHALA	
ROTATING TAP	9
KIRIN ICHIBAN	7

SAKE

	carafe	bottle
RYO JUNMAI GINJO 180ML “chef jin’s selection” dry fresh rice notes		42
MOMOKAWA ORGANIC NIGORI 300ML organic almond & coconut notes		30
TY KU COCONUT JUNMAI NIGORI 720ML infused with coconut vanilla notes	20	50
TOZAI “SNOW MAIDEN” JUNMAI NIGORI 720ML fresh fruit creamy fresh rice notes	20	48
YURI MASAMUNE HONJOZO 720ML nutty earthy notes	21	48
ROCK SAKE junmai daiginjo 750ml crisp melon & floral notes	35	75
GEKKEIKAN JUNMAI DAIGINJO 750ML cantaloupe & honeysuckle notes	35	90
KUBOTA HEKIJYU DAIGINO 720ML candyish & sweet slightly dry	35	90
KOKUMI JUNMAI 720ML baked apple, rice pudding & floral notes	26	62
TY KU SILVER JUNMAI 720ML slightly sweet subtle pear notes	20	50
MOMOKAWA DIAMOND JUNMAI GINJO 720ML off-dry tropical fruit notes	18	45
SHICHI HON YARI “SEVEN SPEARSMEN” JUNMAI 720ML crisp grapefruit notes	31	85
SHO CHIKU BAI HOT SAKE classic full-bodied sake served at 120 degrees		12

SAKE FLIGHTS

SHOSHINSHA “A PERFECT PLACE TO START” ty ku coconut momokawa diamond yuri masamune	15
CHUKANTAI “CONTINUE YOUR JOURNEY” tozai “snow maiden” kokumi rock sake	20
SENMONKA “A SENSE OF UNDERSTANDING” shichi hon yari gekkeikan kubota hekijyu	25

BY THE GLASS

SPARKLING WINES & CHAMPAGNE

segura viudas brut cava reserva catalonia esp	11
roederer estate brut rosé anderson valley ca nv	15
villa sandi fresco prosecco “il fresco” it	11
moët et chandon brut “imperial” champagne fr	22

WHITE WINES

m. chapoutier rosé “belleruche” côtes-du-rhône fr	12
the seeker riesling mosel de	14
brancott estate sauvignon blanc marlborough nz	14
groth sauvignon blanc napa valley ca	17
canvas pinot grigio veneto it	11
conundrum white blend ca	13
canvas chardonnay ca	11
santa margherita pinot grigio veneto it	16
sonoma-cutrer chardonnay sonoma coast ca	16
stag’s leap wine cellars chardonnay “karia” napa valley ca	21

RED WINES

conundrum red blend ca	13
elk cove pinot noir willamette valley or	21
davis bynum pinot noir russian river valley ca	16
graffigna malbec “centenario reserve” san juan arg	12
seghesio zinfandel sonoma ca	16
spellbound petite sirah ca	13
canvas merlot ca	11
canvas cabernet sauvignon ca	11
justin cabernet sauvignon paso robles ca	18
stag’s leap wine cellars cabernet sauvignon “artemis” napa valley ca	25

WHITES BY THE BOTTLE

SPARKLING WINES & CHAMPAGNE

saracco moscato d'asti piedmont it 375ml	22
segura viudas brut cava reserva catalonia esp	44
villa sandi fresco prosecco "il fresco" it	44
roederer estate brut rosé anderson valley ca nv	60
moët et chandon brut "imperial" champagne fr	88
veuve clicquot brut "yellow label" champagne fr nv	135
dom pérignon brut champagne fr	300

ROSÉ

m. chapoutier rosé "belleruche" côtes-du-rhône fr	48
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LIGHT WHITE WINES

the seeker riesling mosel de	56
dr. loosen riesling kabinett "blue slate" de	64
brancott estate sauvignon blanc marlborough nz	56
kim crawford sauvignon blanc marlborough nz	60
groth sauvignon blanc napa valley ca	68
canvas pinot grigio veneto it	44
santa margherita pinot grigio veneto it	64
elk cove pinot gris willamette valley or	56
pazo de barrantes albariño rias baixas galicia es	60

MEDIUM WHITE WINES

conundrum white blend ca	52
canvas chardonnay ca	44
migration chardonnay russian river valley ca	75

FULL WHITE WINES

triennes viognier "sainte-fleur" aix-en-provence fr	56
william fevre chablis burgundy fr	70
sonoma-cutrer chardonnay sonoma coast ca	64
grgich hills chardonnay napa valley ca	87
stag's leap wine cellars chardonnay "karia" napa valley ca	84
rombauer chardonnay carneros ca	96

REDS BY THE BOTTLE

LIGHT RED WINES

conundrum red blend ca	52
patz & hall pinot noir sonoma ca	99
davis bynum pinot noir russian river valley ca	64
elk cove pinot noir willamette valley or	84
domaine serene pinot noir willamette valley or	109

MEDIUM RED WINES

canvas merlot ca	44
graffigna malbec “centenario reserve” san juan arg	48
bodegas salentein malbec “reserve” mendoza arg	64
torres garnacha “5G” campo de borja esp	45
canvas cabernet sauvignon ca	44
antinori chianti classico “pèppoli” tuscan it	80
seghesio zinfandel sonoma ca	64
spellbound petite sirah ca	52
prisoner red blend napa valley ca	96

FULL RED WINES

frog’s leap merlot rutherford ca	80
rombauer merlot napa valley ca	102
justin cabernet sauvignon paso robles ca	72
groth cabernet sauvignon napa valley ca	135
stag’s leap wine cellars cabernet sauvignon “artemis” napa valley ca	100
jordan cabernet sauvignon alexander valley ca	115
duckhorn bordeaux red “the discussion” napa valley ca	190

SPIRITS

VODKA

absolut
belvedere
grey goose
ketel one
ocean organic
tito's

GIN

beefeater
bombay sapphire
hendrick's
tanqueray

RUM

kula coconut
mount gay
pyrat xo
ron zacapa 23
ron zacapa xo
smith & cross navy strength

WHISKEY

bartender's reserve
crown royal
jack daniel's
jameson
kikori

BOURBON

basil hayden's
bulleit
bulleit rye
jim beam
knob creek
maker's mark
whistle pig
woodford reserve

SCOTCH

chivas regal 12
glenfiddich 12
glenlivet 12
glenlivet 18
johnnie walker red
johnnie walker black
macallan 12
macallan 18

TEQUILA

don julio blanco
don julio reposado
don julio añejo
don julio 1942
patrón silver
patrón reposado
patrón añejo

COGNAC

courvoisier vsop
hennessy vs
hennessy xo
martell vs single distillery
remy vsop

CORDIALS


aperol
b&b
baileys
campari
chambord
disaronno amaretto
drambuie
frangelico
godiva
grand marnier
kahlua
rumchata
sambuca
st. germain
tuaca


STARTERS

-  **STEAMED MANILA CLAMS** 19
kaffir lime | sambal | lemongrass | grilled flatbread
- GRILLED CHICKEN SATAY** 17
citrus-soy glaze | green papaya salad | macadamia nuts
-  **SASHIMI STYLE HAMACHI & WATERMELON** 20
siracha tempura bits | tobiko | lychee pearls | emperor's ponzu
- JAPENGO POKE** 22
hanbun rice | ahi | lobster | ogo | maui onion | avocado | tamari | bubu arare | gochujang aioli
- KOREAN SEAFOOD PANCAKE** 22
lobster | kimchi | crab | shrimp | calamari | gochujang aioli | sesame soy sauce
-  **CURRY DUSTED CALAMARI** 20
harusame noodles | chukka salad | sweet grapes
-  **KUNG PAO DUCK MEATBALLS** 16
macadamia nuts | garlic | ginger | chili peppers
-  **HOISIN GLAZED PORK RIBS** 17
macadamia nuts | green apple slaw
- UPCOUNTRY SALAD** 19
butter lettuce | roasted baby carrots | yuzu-miso vinaigrette | surfing goat cheese
- LOBSTER DYNAMITE** 41
lobster | crab | kewpie | ikura | green onion | unagi drizzle
-  **PRAWN & MANGO SALAD** 19
kula baby greens | palm sugar vinaigrette mint | macadamia nut
-  **JAPENGO SALAD** 16
kula baby greens | ichiban vinaigrette | carrots | cucumber | tomato
-  *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.*
-  *Our local fishermen and farmers' contribution to a sustainable Hawaii are highlighted in this menu item. Japengo extends a heartfelt Mahalo to their efforts.*

TENGU'S SPECIALTIES

 **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

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

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

 **JAPENGO SEAFOOD UDON** 48
kua'i shrimp | scallop | ½ lobster tail | clams | baby bok choy | hamakua mushroom
snow peas | soft poached organic egg | tsuyu broth | truffle oil

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

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WOK-FIRED & ROASTED



SOY LACQUERED PORK BELLY & KAUA'I SHRIMP 46

roasted local tomato risotto | bacon | edamame tatsoi

CASHEW CRUSTED CHICKEN BREAST 41

crisp vegetable stir fry | garlic-black bean sauce | jasmine rice

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

DURHAM RANCH ALL NATURAL RIB EYE 54

hamakua mushroom demi-glace | lobster, corn & potato croquette | **add 2 kua'i prawns** 6

DURHAM RANCH ALL NATURAL FILET OF BEEF 51

plum wine ginger demi-glace | kim chi and edamame potato | **add 2 kua'i prawns** 6



STIR FRIED SEASONAL VEGETABLES AND TOFU 25

chinese cabbages | hamakua mushrooms | sesame oil | tamari | snow peas | tomato

JAPENGO FRIED RICE 24

char siu pork | shrimp | chicken | vegetables

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



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SUSHI STARTERS

OCEAN SALAD seaweed sesame dressing	8
MISO SOUP waza miso tofu green onion wakame	8
HAMACHI KAMA broiled yellow tail collar ponzu daikon chili radish scallions	21

9



SASHIMI

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



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SUSHI

OMAKASE 5 piece nigiri, premium selection chosen by the chef	31
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
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 seared japanese snapper	12
MIRUGAI giant clam	15
UNI sea urchin	mkt price
 KANPACHI kona amberjack	12
SABA japanese mackerel	8
OTORO bluefin fatty tuna	mkt price
FISH OF THE DAY	mkt price

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ROLLS

CHEF'S SPECIAL

chef jin's daily inspiration

mkt price

VEGGIE ROLL

kanpyo | cucumber | kaiware sprouts | yamagobo | shiso | avocado | nori

16

EEL & AVOCADO ROLL

eel | avocado | eel sauce

18

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

24

LAHAINA ROLL

INSIDE: shrimp tempura | asparagus

OUTSIDE: maguro | sake | tobiko | tobanjan

24

FUJIN ROLL

INSIDE: shrimp tempura | spicy Hamachi | avocado

OUTSIDE: Hamachi | ogo | garlic chips | ponzu | eel sauce

24

RISING SUN ROLL

INSIDE: spicy salmon | avocado | cucumber

OUTSIDE: salmon | shredded shiso & daikon wafu dressing

24

HAND ROLLS

CALIFORNIA

12

SPICY TUNA

12

TEMPURA SHRIMP

12

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SWEET

JAPENGO MALASADAS	12
poi and sweet bread swirled kona coffee ganache yuzu-berry compote salted caramel	
“SURFING GOAT” GUAVA CHEESECAKE	12
guava sponge chardonnay reduction chocolate bb’s	
MOLTEN CHOCOLATE CAKE	12
pog gelato yuzu crisp grand marnier ganache	
FLAMING PIÑA COLADA CREME	12
roasted pineapple upsidedown cake coconut creme	
TENGU KA’ANAPALI PIE	12
brownie crust banana macadamia nut ice cream whipped cream caramel chocolate	

*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.*