

Feng Sushi Locations

FULHAM / CHELSEA

218 Fulham Road, SW10 9NB
020 7795 1900

NOTTING HILL GATE

101 Notting Hill Gate, W11 3JZ
020 7727 1123

RAVENS COURT PARK

264 King Street, Hammersmith, W6 0SP
020 7046 6151

WEST HAMPSTEAD

280 West End Lane, NW6 1LJ
020 7435 1833

BOROUGH MARKET

13 Stoney Street, Borough Market, SE1 9AD
020 7407 8744

BILLINGSGATE

Q9 Trafalgar Way, Billingsgate Market, E14 5ST
020 7537 9160

メニュー
MENU

STARTERS & SIDES

Miso Soup ^V	2.50
Salty Edamame ^V	3.45
Spicy Edamame ^V coated in spicy miso	3.45
Goma Seaweed Salad ^V carrot, cucumber, radish and toasted pine nuts	6.25
2 Veggie Spring Rolls ^V	4.25
2 Salmon Spring Rolls	4.50
Miso Dengaku ^V beetroot miso and crispy shallots	6.50
Nippon 'Mock Duck' ^V inari, spring onion, cucumber and hoi sin sauce in pancakes	6.95
Spinach and Chickpea Salad ^V toasted almonds and sesame dressing	6.50
Feng Winter Coleslaw ^V crunchy winter veg with Japanese mayo and yuzu	5.50
Kale and Quinoa Salad ^V a crunchy mix of kale, red onion, spring onion, coriander and pomegranate with a yuzu dressing	6.00
Japanese Buffalo Wings succulent wings with a homemade buffalo sauce	4.95
Dirty Fries with parmesan and truffle oil	4.50

GYOZA 5 PIECES

5 delicious fried dumplings served with dipping sauce

Veggie ^V with ao nori powder	4.95
Chicken with spicy teriyaki and sesame	4.95
Duck with hoi sin and spring onion	5.95

SOUPS

Chicken Ramen hearty bowl of chicken and veg with ramen noodles in a broth	11.00
Tofu Ramen hearty bowl of tofu and veg with ramen noodles in a broth	8.95
Detox Ramen ^V a hearty miso broth packed full with tofu and seasonal veg	7.75

NIGIRI 2 PIECES

Salmon	4.25
Tuna	4.75
Yellowtail	5.75
Sea Bass	4.75
Seared Teriyaki Salmon	4.25
Sweet Shrimp	4.00
Steamed Shrimp	4.25
Mackerel	3.75
Japanese Omelette ^V	3.25
Ikura	8.00
Aubergine ^V	3.25

MAKI SUSHI ROLL 6 PIECES

Cucumber ^V with sesame	3.95
Avocado ^V with sesame	4.75
Salmon & Avocado	5.95
Tuna	6.25
Mackerel & Beetroot	5.25

INSIDE OUT SUSHI ROLL 8 PIECES

Salmon & Avocado	6.75
Salmon & Cream Cheese hot smoked salmon, cream cheese, cucumber, chives and micro herbs	7.25
Mean Spicy Tuna avocado, mizuna, rolled in chili furikake and spicy mayo	7.75
California fresh crab meat, cucumber and avocado with mayo	8.25
Green Goddess ^V wakame seaweed, cucumber, avocado, mizuna and chives rolled in aonori furikake	5.75
Beetroot Salad Roll ^V beetroot, cream cheese, mizuna with toasted sunflower and pumpkin seeds	6.00
King Prawn Tempura Roll avocado and mayo	9.25
Crispy Yasai Maki ^V carrot, cucumber, asparagus, avocado, sweet teriyaki and crispy shallots	6.50

DELUXE SUSHI ROLL 8 PIECES

Soft Shell Crab mizuna, avocado, yuzu tobiko and mayo	10.50
Salmon Dragon Roll salmon with cucumber, avocado and chives topped with salmon sashimi and sweet teriyaki sauce	11.95
King Prawn Dragon Roll king prawn and fresh mizuna topped with avocado and sweet teriyaki sauce	13.50

TEMPURA SUSHI ROLL 10 PIECES

Tempura Salmon or Tuna with spring onion, cream cheese and kimchee sauce	9.75
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BROWN RICE MAKI ROLL 6 PIECES

Cucumber ^V with sesame	3.95
Avocado ^V with sesame	4.75
Salmon & Avocado	5.95
Tuna	6.25
Mackerel & Beetroot	5.25

HAND ROLL 1 PIECE

Salmon salmon, avocado, crunchy tempura crumbs and tobiko with mayo	5.75
Mean Spicy Tuna tuna with avocado, mizuna and spicy mayo	5.75
King Prawn Tempura prawn tempura with avocado and mayo	5.75
Soft Shell Crab soft shell crab with crunchy cucumber, salad and spicy kimchee	5.95
Beetroot Salad ^V beetroot, cream cheese, mizuna with toasted sunflower and pumpkin seeds	5.25

SASHIMI

Salmon 5 pieces	7.95
Tuna 5 pieces	9.50
Salmon & Tuna 6 pieces	9.75
Yellowtail 5 pieces	11.00
Sea Bass 5 pieces	9.75
Mackerel 5 pieces	8.00
Mixed Selection 9 pieces tuna, salmon, yellowtail <i>upgrade with ikura add 1.50</i>	12.95
Deluxe Mixed Selection 18 pieces tuna, salmon, yellowtail, sea bass, mackerel, sweet shrimp <i>upgrade with ikura add 1.50</i>	23.75
Tuna Tartar on a bed of pickled cucumber and mooli salad with a light miso dressing	11.75
Salmon Tataki with fresh ginger, spring onion and mirin dipping sauce	9.25
Black Pepper & Sesame Tuna Tataki with fresh ginger and mirin dipping sauce	11.75
Yellowtail Upside Down zingy bitesized pieces of cucumber topped with fresh yellowtail, avocado, wakame, jalapeño and coriander with a kimchee dressing!	12.50

SELECTIONS WITH MISO SOUP

Salmon Poke Hawaiian bowl with a Feng twist: salmon sashimi, mango salsa, edamame, avocado, seaweed salad, red onion, and crunchy radish on rice	8.95
Tuna Poke Hawaiian bowl with a Feng twist: tuna sashimi, mango salsa, edamame, avocado, seaweed salad, red onion, and crunchy radish on rice	9.95
Tofu Poke ^V Hawaiian bowl with a Feng twist: miso tofu sashimi, mango salsa, edamame, avocado, seaweed salad, red onion, and crunchy radish on rice	7.95
Salmon Selection Box 4 salmon avocado roll, 4 salmon sashimi, 2 salmon and 2 seared salmon teriyaki nigiri	12.00
12 piece Salmon & Tuna salmon nigiri and salmon chive roll, tuna nigiri and roll	15.00
Sushi Roll Selection salmon avocado, mean spicy tuna and california roll	12.50
Nigiri Selection salmon nigiri, tuna, mackerel, yellowtail, sea bass and sweet shrimp nigiri	11.75
16 piece Vegetarian ^V omelette nigiri, green goddess and cucumber maki	10.25
22 piece Sushi salmon & chive roll and tuna roll with seared salmon, sea bass, mackerel, tuna and salmon nigiri	22.00
Feng Selection salmon fish cake, veggie spring roll, salmon, tuna & sweet shrimp nigiri, salmon, tuna & mackerel sashimi, Nippon 'mock duck' & vegetarian tempura	15.00
30 piece Classic Mixed Selection mean spicy tuna roll, king prawn tempura roll, salmon avocado roll, salmon nigiri, salmon tataki, salty edamame and mooli	35.75

KATSU CURRY

Chicken Katsu Curry panko crusted chicken served with a mild curry sauce on rice	9.95
Vegetarian Katsu Curry ^V panko crusted butternut squash, aubergine served with a mild curry sauce on rice	7.75
Hake Katsu Curry panko crusted hake served with a mild Japanese curry sauce on rice	9.95

TEMPURA & HOT DISHES

Japanese Fish & Chips tempura hake with handcut potato chips and sweet chili	9.75
Rock Shrimp Tempura with spicy mayo and rice	9.95
Vegetarian Tempura ^V 8 pieces of seasonal vegetarian tempura <i>upgrade with 2 tempura king prawn add 2.00</i>	8.00
Veg Tempura Deluxe with parmesan and truffle aioli	9.00
2 Salmon Fishcakes with edamame and salad	6.75
Chicken Katsu panko crusted chicken served with edamame, cabbage and pickled cucumber on rice	9.50

Gluten Free? Ask our staff for Gluten Free menu and tamari. Please ask a member of staff for full allergen information on every dish

Some of our products may contain nuts or other allergens, shell or traces of bone

^V Vegetarian

STARTERS & SIDES

Miso Soup V	2.50
Salty Edamame V	3.45
Spicy Edamame V coated in spicy miso	3.45
Goma Seaweed Salad V carrot, cucumber, radish and toasted pine nuts	6.25
2 Veggie Spring Rolls V	4.25
2 Salmon Spring Rolls	4.50
Miso Dengaku V beetroot miso and crispy shallots	6.50
Nippon 'Mock Duck' V inari, spring onion, cucumber and hoi sin sauce in pancakes	6.95
Spinach and Chickpea Salad V toasted almonds and sesame dressing	6.50
Feng Winter Coleslaw V crunchy winter veg with Japanese mayo and yuzu	5.50
Kale and Quinoa Salad V a crunchy mix of kale, red onion, spring onion, coriander and pomegranate with a yuzu dressing	6.00
Dirty Fries with parmesan and truffle oil	4.50

GYOZA 5 PIECES

5 delicious fried dumplings served with dipping sauce

Veggie V with ao nori powder	4.95
Chicken with spicy teriyaki and sesame	4.95
Duck with hoi sin and spring onion	5.95

SOUPS

Tofu Ramen hearty bowl of tofu and veg with ramen noodles in a broth	8.95
Detox Ramen V a hearty miso broth packed full with tofu and seasonal veg	7.75

NIGIRI 2 PIECES

Salmon	4.25
Tuna	4.75
Yellowtail	5.75
Sea Bass	4.75
Seared Teriyaki Salmon	4.25
Sweet Shrimp	4.00
Steamed Shrimp	4.25
Mackerel	3.75
Japanese Omelette V	3.25
Ikura	8.00
Aubergine V	3.25

MAKI SUSHI ROLL 6 PIECES

Cucumber V with sesame	3.95
Avocado V with sesame	4.75
Salmon & Avocado	5.95
Tuna	6.25
Mackerel & Beetroot	5.25

INSIDE OUT SUSHI ROLL 8 PIECES

Salmon & Avocado	6.75
Salmon & Cream Cheese hot smoked salmon, cream cheese, cucumber, chives and micro herbs	7.25
Mean Spicy Tuna avocado, mizuna, rolled in chili furikake and spicy mayo	7.75
California fresh crab meat, cucumber and avocado with mayo	8.25
Green Goddess V wakame seaweed, cucumber, avocado, mizuna and chives rolled in aonori furikake	5.75
Beetroot Salad Roll V beetroot, cream cheese, mizuna with toasted sunflower and pumpkin seeds	6.00
King Prawn Tempura Roll avocado and mayo	9.25
Crispy Yasai Maki V carrot, cucumber, asparagus, avocado, sweet teriyaki and crispy shallots	6.50

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TEMPURA SUSHI ROLL 10 PIECES

Tempura Salmon or Tuna with spring onion, cream cheese and kimchee sauce	9.75
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BROWN RICE MAKI ROLL 6 PIECES

Cucumber V with sesame	3.95
Avocado V with sesame	4.75
Salmon & Avocado	5.95
Tuna	6.25
Mackerel & Beetroot	5.25

HAND ROLL 1 PIECE

Salmon salmon, avocado, crunchy tempura crumbs and tobiko with mayo	5.75
Mean Spicy Tuna tuna with avocado, mizuna and spicy mayo	5.75
King Prawn Tempura prawn tempura with avocado and mayo	5.75
Soft Shell Crab soft shell crab with crunchy cucumber, salad and spicy kimchee	5.95
Beetroot Salad V beetroot, cream cheese, mizuna with toasted sunflower and pumpkin seeds	5.25

SASHIMI

Salmon 5 pieces	7.95
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Yellowtail 5 pieces	11.00
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Tofu Poke V Hawaiian bowl with a Feng twist: miso tofu sashimi, mango salsa, edamame, avocado, seaweed salad, red onion, and crunchy radish on rice	7.95
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