

Song Hays

93 Asylum St Hartford CT 06103 · +18607091362 · Updated: Jan 14, 2026

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RAW BAR 3

Oysters

daily selection

Shrimp Cocktail

\$16.00

4 shrimp, cocktail sauce

Raw Bar Sampler

\$130.00

8 oysters, 8 cocktail shrimp, 3 lobster tails

FENG SIGNATURE APPETIZERS 5

Hirame Maki

\$16.00

fluke, spicy tuna, micro green, sesame dressing, truffle oil

Otoro Caviar

\$28.00

fatty tuna, osetra caviar, vinaigrette miso, grilled bread

Yellowtail Jalapeno

\$16.00

jalapeno salsa, yuzu

Salmon Crudo

\$16.00

heirloom tomato, crispy potato, jalapeno ginger balsamic

New Style Sashimi

\$16.00

salmon, hot scallion oil, sesame seed, yuzu

APPETIZERS 11

Edamame

\$10.00

soy bean, hawaiian black lava salt

Crispy Rock Shrimp Tempura

\$15.00

spicy aioli

Calamari

\$15.00

spicy mayo, ginger sake tomato sauce

Fried Chicken Wings

\$14.00

asian bbq sauce

Pan Fried Oysters	\$15.00
tomato and cucumber asian salsa	
Pork Belly	\$14.00
peach chutney, radish sprouts, daikon radish, chicharrones	
Miso Roasted Bone Marrow	\$19.00
grilled toast points	
Foie Gras Duck Dumpling	\$16.00
osmanthus ume syrup	
Surf & Turf Dumpling	\$13.00
beef, shrimp, scallion, spicy mustard sauce	
Shishito Peppers	\$12.00
togarashi, citrus soy aioli, blistered	
Steamed Mussels	\$18.00
thai red coconut-curry broth	

SOUP 2

Miso Soup	\$9.00
house-made dashi, nama miso, nigari tofu, wild mushroom	
French Onion Soup	\$13.00
traditional french style, veal stock, gruyere cheese gratin	

SALAD 5

Caesar	\$16.00
fresh romaine, garlic crouton, shaved Womanchego, Cato Corner Farm Colchester, CT	
Simple Salad	\$16.00
blueberries, avocado, cherry tomato, cucumber, shaved carrot, radish, ginger vinaigrette	
Chophouse	\$16.00
bacon, pomegranate, green beans, candied cashews, Black Ledge Blue Cheese creamy vinaigrette	
Beet and Goat Cheese	\$16.00
arugula, candied figs and pecans, balsamic reduction	
Seaweed Salad	\$12.00
pickled kombu and mango, carrot, daikon radish, mixed green	

CHOPHOUSE STEAKS 6

30 oz Dry Aged Tomahawk	\$125.00
10 oz Center Cut Filet	\$56.00

19 oz Dry Aged Ribeye	\$59.00
24 oz Dry Aged Porterhouse	\$58.00
12 oz Australian Wagyu NY Strip	\$83.00
18 oz Dry Aged NY Strip	\$54.00

A5 MIYAZAKI WAGYU BEEF 1

A5 Miyazaki Wagyu Beef	AVAILABLE OPTIONS
served with sweet potato hash, roasted maitake and oyster mushrooms, pea greens, sweet soy glaze de viande	4oz NY Strip: \$80.00
	8oz NY Strip: \$150.00

STEAK ADDITIONS 6

Grilled Shrimp	\$12.00
Lobster Tail	\$25.00
Garlic Butter	\$4.00
Bone Butter	\$4.00
Black Truffle Butter	\$4.00
Cato Corner Black Ledge Blue Cheese	\$6.00

ENTRÉE 9

Salmon	\$38.00
roasted corn salad, shiitake, maitake and oyster mushrooms, spinach, green peppercorn and yuzu honey glaze	
Rack of Lamb	\$58.00
Roasted zucchini, summer squash and mushrooms, veal glaze	
Wagyu Burger	\$22.00
Cato Corner (Colchester CT), Bloomsday Cheddar, Feng tomato aioli, lettuce, tomato, pickled shallot, brioche bun, fries	
Chilean Seabass	\$46.00
butternut squash and apple risotto, parmesan cheese, popcorn shoots, miso glaze	
Chicken Katsu Udon Noodles	\$28.00
shiitake mushroom, mixed vegetable, poached egg	
Braised Short Rib	\$42.00
luxardo cherry, garlic mashed potato	
Fried Tofu	\$22.00
tofu, seasonal vegetables, coconut cream, rice	

Dry Aged Steak & Cheese Sandwich	\$20.00
Havarti cheese, black pepper mayo, shallots, french fries	
Coleman Organic Roasted Chicken	\$38.00
artichoke, peppers, fingerling potato, carrots, blueberry compote	

SIDES 9

Kimchi Fried Rice	\$13.00
snap pea, poached egg	
House Cured Bacon Fried Rice	\$14.00
snap pea, candied cashew, egg	
Brussel Sprouts	\$10.00
crispy sprout, shallot, thai sauce, peanut	
Spicy Green Beans	\$12.00
roasted local green beans, black garlic	
Baby Bok Choy	\$10.00
shiitake mushrooms, garlic	
Roasted Mushrooms	\$12.00
maitake, shitake, cremini and oyster mushrooms, garlic butter	
Duck Fat Potatoes	\$12.00
fingerling potatoes, pickled shallot, bacon, black pepper aioli	
Roasted Asparagus	\$12.00
fresh grated horseradish	
Garlic Mashed Potatoes	\$10.00
yukon gold, roasted garlic	

NIGIRI 17

Otoro - Spain	\$14.00
fatty bluefin tuna, caviar, scallion	
Hamachi - Kumomoto Japan	\$6.00
yellowtail, nori goma, scallion	
Salmon - Faroe Islands	\$5.00
dengaku miso, fried shiso	
Kinmedai - Chiba Japan	\$10.00
golden eye snapper	
Botan Ebi - Hokkaido Japan	\$6.00
sweet shrimp, shrimp powder	

Isaki - Japan	\$6.00
three line grunt	
Anago - Nagaski Japan	\$7.00
cooked sea eel, sansho pepper	
King Salmon - New Zealand	\$7.00
sweet miso	
Foie Gras - Hudson Valley	\$8.00
red wine reduction, wild blueberry, potato straw	
Hirame - Nagasaki Japan	\$6.00
fluke, yuzu miso, shiso	
Kanpachi - Japan	\$7.00
amberjack	
Akami - Spain	\$7.00
lean tuna, katsuo mirin	
Madai - Wakayama Japan	\$7.00
red sea bream, koji sweet soy	
A5 Wagyu - Miyazaki Japan	\$12.00
A5 wagyu beef, black truffle	
Uni - Hokkaido Japan	\$18.00
sea urchin, bamboo charcoal salt	
Shima-Aji - Japan	\$7.00
striped jack	
Hotate - Hokkaido Japan	\$5.00
japanese scallop	

SUSHI ENTREE 7

6 Pieces Assorted Nigiri	\$35.00
chef selection 6 pieces, 1 maki roll	
10 Pieces Assorted Nigiri	\$49.00
chef selection 10 pieces, 1 maki roll	
Sushi Trio	\$32.00
2 pieces of salmon nigiri, 2 yellowtail nigiri and 2 tuna nigiri with a maki roll	
Sashimi	\$35.00
15 pieces chef's choice	
Sashimi Omakase	\$56.00
chef's selection sashimi	

Sushi Sashimi Trio	\$45.00
2 tuna nigiri, 2 salmon nigiri, 2 yellowtail nigiri with 3 tuna sashimi, 3 yellowtail sashimi and 3 salmon sashimi with a maki roll	
Chirashi	\$32.00
sashimi on sushi rice	

FENG SIGNATURE ROLLS / EIGHT PIECES ROLL 14

Autumn in CT	\$20.00
spicy crab topped with salmon, avocado & honey pepper sauce	
Spicy Geisha	\$20.00
spicy salmon & mango topped with spicy tuna & spicy aioli	
The Gem	\$20.00
spicy salmon, yellowtail & jalapeno topped with hokido scallop & yuzu tabiko	
Surf & Turf	\$28.00
lobster, asparagus, A5 Miyazaki Wagyu, scallions	
Lobster Roll	\$26.00
lobster tempura, mango, avocado, soy nori, japanese salsa	
Feng Chef	\$20.00
salmon, yellowtail, radish sprout, asparagus, tuna, avocado, tobiko, crunch, spicy mayo, eel sauce	
Springtime Roll	\$20.00
spicy tuna, spicy kani, avocado, white tuna, salmon, spicy mayo, eel sauce, tobiko	
Angry Dragon	\$20.00
shrimp tempura & spicy tuna topped with spicy crab, bbq eel sauce	
Jalapeno	\$20.00
tuna, salmon & jalapeno topped with yellowtail, jalapeno mayo & bbq eel sauce	
Eel Lover	\$20.00
mango & avocado topped with eel, served with sliced almonds & sancho peppers	
Chophouse	\$20.00
bluefin toro & avocado topped with snow crab & a creamy miso	
Spicy 2 in 1 Roll	\$20.00
shrimp tempura, spicy tuna, spicy salmon, avocado, soy nori wrap, Momiji sauce, Asian bbq sauce	
Spider Roll	\$20.00
crispy soft shell crab, cucumber, avocado, tobiko	
Otoro Caviar	\$28.00
otoro fatty bluefin tuna, spicy tuna, caviar, chives	

SMALL BITES 16

Spicy Salmon
Salmon Avocado
Salmon Cucumber
Yellowtail Scallion
Spicy Tuna
Tuna Avocado
Tuna Cucumber
Toro Scallion
Spicy Crab
Crab California
Eel Avocado
Eel Cucumber
Shrimp Tempura
Avocado Cucumber
Vegetable
Sweet Potato

HOUSEMADE / BOUTIQUE DESSERTS 4

Carrot Layer Cake, Pearl River, NY	\$13.00
3 layer carrot cake, cream cheese frosting, candied walnuts, crystalized ginger	
Vanilla Crème Brule	\$9.00
fresh blueberry's and candied pineapple	
Triple Layer Mousse Cake, Pearl River, NY	\$13.00
coffee, vanilla, chocolate layered mousse cake	
Chocolate Lava Cake	\$12.00
classic molten cake, vanilla ice cream, pocky stick crunch	

LADYM 2

Chocolate Mille Crêpes, Lady M, NYC, NY	\$16.00
20 layers of paper-thin chocolate crêpes, layered with chocolate pastry cream	
Green Tea Mille Crêpes, Lady M, NYC, NY	\$16.00
20 layers of lacy thin crepes, light pastry crème infused with green tea powder, matcha	

SORBET / ICE CREAM 4

Vanilla Bean Ice Cream	\$7.00
Chocolate Ice Cream	\$7.00
Green Tea Ice Cream	\$7.00
Raspberry Sorbet	\$7.00

ESPRESSO / TEA 6

Coffee	
Espresso	
Cappuccino	
Double Espresso	
Café Latte	
Tea Forte / Signature	

SCOTCH WHISKY 8

The Macallan 12 Yr	\$18.00
The Macallan 15 Yr	\$35.00
Glenfiddich 12 Yr	\$16.00
Aberfeldy 12 Yr	\$16.00
Laphroaig 10 Yr	\$14.00
Glenmorangie 10 Yr	\$18.00
Oban 14 Yr	\$22.00
The Glenlivet 12 Yr	\$16.00

BOURBON WHISKY 14

High West	\$14.00
Basil Hayden's	\$16.00
Elijah Craig Small Batch	\$16.00
Larceny Small Batch	\$16.00
Bulleit Rye	\$14.00

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Makers Mark	\$14.00
Whistle Pig Rye 10 Yr	\$20.00
Woodford Reserve	\$14.00
Four Roses Small Batch	\$16.00
Knob Creek	\$14.00
Makers Mark 46	\$18.00
Skrewball Peanut Butter Whiskey	\$12.00
Jeffersons Reserve Small Batch	\$14.00

JAPANESE WHISKY 8

Kavalan	\$16.00
Legent	\$16.00
The Yamazaki 12 Yr	\$22.00
Nikka	\$32.00
Fuyu	\$16.00
Sensei	\$16.00
Nobushi	\$14.00
Hibiki	\$22.00

PORT / DESSERT WINE 4

Graham's 30 Yr Tawny Port	\$22.00
Taylor Fladgate 2014 Vintage Port	\$22.00
Taylor Fladgate 10 Yr Tawny Port	\$12.00

Choya Umesu Japanese Plum Wine	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$44.00