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Rice Dishes		Fish	
PLAIN WHITE RICE		SMOKED SALMON	\$6.0
Sashimi		Beef Dishes	
IKURA (SALMON ROE)	\$5.5	FILET MIGNON	\$14.0
Sushi Rolls		Nigiri Sushi	
SUSHI		HOTTATEGAI (SCALLOP)	\$6.5
Soups		Duck	
HOT SOUR SOUP		BEIJING DUCK	
Chinese		Soft Drinks	
WONTON SOUP		JUICE	
Sushi Nigiri Maki		Soups & Salads	
PHILADELPHIA MAKI	\$7.5	AVOCADO SALAD^	\$8.0
Maki		Main Course	
CATERPILLAR MAKI	\$13.0	N.Y. STRIP STEAK	\$12.0
Extras		Veggie Maki	
PHILADELPHIA		AVO CUCUMBER	
Sandwiches		Poultry	
EGG ROLLS	\$5.0	GENERAL GAU'S CHICKEN	\$11.0
Gunkan		Alkahalfroia Caaktails	
yuuru l		Alkoholfreie Cocktails	
SPICY SALMON		FRUIT PUNCH	

Ice Cream*

BEER CRUNCH

Drinks

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Uramaki		Maki Roll	
UNAGI (EEL)	\$6.0	CRAZY MAKI	
Lunch Specials		Vegetable	
SZECHUAN BEEF	\$15.0	HOME STYLE TOFU	\$12.0
Sichuan Dishes		Special Maki	
ORANGE CHICKEN	\$14.0	VOLCANO MAKI	\$14.0
Thai Dishes		Side Order	
PAD THAI	\$11.0	HIBACHI SHRIMP OR SCALLOP	\$15.0
Chinese Dishes		Classic Rolls	
LO MEIN	\$11.0	ALASKAN	
Spare Ribs		Teppanyaki	
BARBECUE SPARERIBS	\$10.0	HIBACHI N.Y. STRIP STEAK	\$25.0
Roll		Hot Drinks	
RAINBOW MAKI^	\$16.0	JAPANESE GREEN TEA	
Beers		Mojito	
ASAHI, JAPAN		SAKE MARTINI	
Tea Koffee Milk		Rice & Noodles	
JASMINE GREEN TEA		ORIENTAL CRISPY PAD THAI	\$13.0
Barbecue		Mocktails	
SPARE RIBS		TEA TIME	

GOLD CHINESE COMBO PLATTER

Chinese Special

Pizza Á 26Cm

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Coffee		Shrimp	
DECAF COFFEE		SHRIMP WITH MIXED VEGETABLES	\$11.0
Chicken & Duck		Dinners	
TRIPLE CHILI CHICKEN	\$14.0	SALMON^	
Small Plates			
	40.0	Combination Platters	
SHRIMP VEGETABLE TEMPURA	\$9.0	CHICKEN OR BEEF WITH BROCCOLI	\$11.0
Large Plates		BROCCOLI	
CHICKEN SKEWERS	\$8.0	Vegetarian & Seafood	Entrees
0 0011		VEGETARIAN'S DELIGHT	\$12.0
Soup & Salad			
FENG SHUI GARDEN SALAD	\$6.0	Bottled Beer	
Specialty Rolls		O'DOUL'S	
DRAGON MAKI	\$15.0	Shared Plates	
41 110		SIGNATURE WINGS	\$10.0
Modifiers			
BABY SPINACH FRIED RICE	\$11.0	Imported Bottles	
Popular Items		HEINEKEN, HOLLAND	
CHICKEN DUMPLINGS	\$8.0	Martinis	
		LEMON DROP MARTINI	
Reds			
CABERNET SAUVIGNON, SILVER ALEXANDER VALLEY, CALIFORNI	•	To Start	
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		JAPANESE GYOZA	\$7.0
White		Onaft Rooms	
PINOT GRIGIO, SANTA MARGHER	RITA,	Draft Beers	
ALTO ADIGE, ITALY		HARPOON IPA	



Asian

BRAISED PORK BELLY \$19.0

Roll & Hand Roll

SNOW MOUNTAIN

\$16.0

Kitchen Entrees

CHICKEN WITH MIXED VEGETABLES

\$13.0

Wine - White

CHARDONNAY, FERRARI CARANO, SONOMA, CALIFORNIA

Sushi A La Carte

MADAI (JAPANESE RED SNAPPER)

Drink List

SILVER

Hibachi Dinner

VEGETABLE \$6.0

Imported Beers

AMSTEL LIGHT, HOLLAND

Steaks And Seafood

CHILEAN SEA BASS \$14.0

Imported And Craft Bottles

CORONA, MEXICO

Starters & Side Dishes

SPICY EDAMAME \$7.0

Zero Proof Cocktails

REVITALIZER

Rossi

RED BLEND, FERRARI CARANO SIENA, SONOMA, CALIFORNIA

Long

BLUE HAWAIIAN

Nigiri And Sashimi

SUZUKI (STRIPED BASS) \$5.5

White And Rosé

ROSE, MINUTY, COTES DE PROVENCE, FRANCE

Children's Plate

FRIED CHICKEN FINGERS \$8.0

Polynesian

GREY GOOSE MAI TAI

Specialty Coffees

HOUSE COFFEE

Japanese Saké & Plum Wine

PLUM WINE CHOYA, JAPAN



\$16.0

ALKOHOLFREIE GETRÄNKE	Rolled Sushi
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SODA CRUNCH MAKI \$6.0

Tiki Drinks Mittag smenii I Lunch

SCORPION NIGIRI^ \$10.0

Most Loved Restaurants Cold Beers

SCALLOP FILET MIGNON \$31.0 LAGUNITAS IPA

Lunch Hibachi Sushi - Rolls

HIBACHI COMBINATION LUNCH \$16.0 AVOCADO MAKI \$5.0

Mixed Dishes Sushi Roll And Hand Roll

BEEF SKEWERS \$10.0 LOBSTER TEMPURA ROLL \$18.0

Orders | Extra Sushi Rolls - Uramaki |

SIDE ORDER FRIED RICE \$2.5 **Inside Out**

Vegetable Maki

CALIFORNIA

IDAHO MAKI Mongolian Food

MONGOLIAN BEEF

Sashimi & Nigiri Sushi

KAMPACHI (BABY YELLOWTAIL) \$8.0 **Bottled Beers / Cider**

Noodle Or Fried Rice

SINGAPORE RICE NOODLES \$12.0 American White Wines

Starters From Kitchen WHITE ZINFANDEL, BERINGER, CALIFORNIA

JAPANESE SHUMAI \$6.0

Red Wines (By The Glass)

National CraftMALBEC, AMALAYA, SALTA, ARGENTINA

SAMUEL ADAMS

\$4.5



Feng Shui Starters

FENG SHUI SAMPLER

Old Time

SHANGHAI PAN-FRIED NOODLES \$16.0

Sushi & Sashimi A La Carte*

KANIKAMA (CRABMEAT)

Chef'S Menu

SEAFOOD FESTIVAL \$29.0

Roll & Amp; Amp; Hand Roll

SPIDER MAKI \$12.0

Entrees Complete

TERIYAKI N.Y. STEAK \$24.0

Add On Side Orders

SHARE PLATE CHARGE \$6.0

Makimono Lunch Special^

TUNA/AVO

Hibachi Dinner Entree

HIBACHI CHILEAN SEA BASS \$29.0

Provision Drafts

YUENGLING LAGER

House Cocktails \$16

FRENCH MARTINI

Hibachi Feast

SEA SCALLOP \$12.0

Sushi Rolls A La Carte - Raw

NEGIHAMA

Tea Hot Or Cold

OOLONG TEA

King's Caviar

PLATINUM

Japanese Hibachi Meal

HIBACHI CALAMARI \$22.0

Hors D'oeuvres By The Dozen

SHRIMP TEMPURA MAKI \$11.0

Organic Herb Tea \$3.50

HOUSE TEA

Kumo's Hibachi Grill Entree

HIBACHI SEA SCALLOP \$25.0

Freshly Squeezed Fruit Teas \$6

PINEAPPLE PASSION

Iced Pearl Drinks

ICED THAI MILK TEA

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Makimono – Cooked Ma	ki	Japanese Specialties	
UNA-AVO		MISO SOUP	
Especiales Konnichiwa		TERIYAKI CHICKEN	\$20.0
•		Classic Maki	
JALAPEÑO MAKI	\$15.0		
Restaurant Category		SPICY TUNA^	
		SPICY SALMON^	
DESSERT		Lo Mein	
Salads		HOUSE SPECIAL LO MEIN	\$12.0
SEAWEED SALAD	\$6.5	PLAIN LO MEIN	\$6.0
SALAD	\$4.5	I LAIN LO WEIN	Ψ0.0
CALAD	Ψ-1.0	Теа	
Mains		MINT REFRESH (DECAF)	
MISO GLAZED SALMON	\$23.0	CHAMOMILE (DECAF)	
PHOENIX MAKI	\$16.0		
		Hibachi Combo	
Main Courses		LOBSTER CHICKEN	\$31.0
MAPO TOFU	\$12.0	SCALLOP SHRIMP	\$28.0
RIBS		0 4 5 0 5 5	
0 11		Specialty Cocktails	
Sushi		GREY GOOSE COSMOPOLITAN	
CALIFORNIA MAKI	\$7.0	SOUR APPLE MARTINI	
KAPPA MAKI	\$5.0	Ø AN I	
0 -		The Wok	
Soup		HOT SPICY DRY FISH FILET	\$17.0
WEST LAKE BEEF SOUP	\$12.0	FENG SHUI SPICY CHICKEN	\$16.0
HOT AND SOUR SOUP		11:L L :	
0 and a 0 and		Hibachi	
Bento Box		SHRIMP CHICKEN	\$24.0
SUSHI BENTO BOX	\$13.0	CHICKEN FILET MIGNON	\$28.0

\$13.0

SASHIMI BENTO BOX



\$13.0

\$5.5

\$5.5

\$11.0

\$12.0

Non-Alcoholic		SASHIMI LUNCH SPECIAL^	9
VOSS WATER (375ML)		4 10 • •	
VOSS SPARKLING (375 ML)		Nigiri	
		TOBIKO (FLYING FISH EGG)	
Hibachi Combinations		IKA (SQUID)	
FILET MIGNON WITH SCALLOPS	\$28.0	UNI (SEA URCHIN)	

\$30.0

Hibachi Combination

SHRIMP FILET MIGNON

SCALLOP CHICKEN	\$25.0
CALAMARI FILET MIGNON	\$29.0

Chinese Baijiu

WU LIANG YE, YIBIN, CHINA MOUTAI, MAOTAI, CHINA

Local American Saké

MOMOKAWA DIAMOND JUNMAI GINJYO, SAKÉONE, FORREST GROVE, OREGON OZEKI WARM SAKÉ, CALIFORNIA

Sake & Plum Wine

HAKUSHIKA JUNMAI GINJYO, HYOGO, JAPAN (300ML)

YUKI NIGORI LYCHEE, CALIFORNIA (375ML)

Feng Shui Combo

SAMURAI TRIPLE	\$33.0
SAMURAI ROYAL	\$42.0

Japanese Lunch Plate

SUSHI LUNCH SPECIAL [^]	\$13.0
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Side Dishes

Vegetarian

DRY COOKED STRING BEANS

BROCCOLI IN GARLIC SAUCE

PARMESAN ASPARAGUS

BROWN RICE	\$2.0
NOODLE	\$5.0
RICE	

Chicken Dishes

DICED CHICKEN	\$16.0
CHICKEN WITH BROCCOLI	\$13.0
CASHEW CHICKEN	

Alkoholische Cocktails

COSMOPOLITAN

LONG ISLAND ICED TEA

STRAWBERRY DAIQUIRI

Non-Acoholic Cocktails

LEMONGRASS JASMINE ICED TEA
FENG SHUI COOLER
BERRY GREEN TEA



Uncategorized

MANGO MAI TAI

SALMON CHICKEN \$25.0 SALMON SHRIMP \$27.0

Seafood

TUNA^

SHRIMP IN LOBSTER SAUCE \$15.0 **CALAMARI** \$9.0 **SEAFOOD TRIPLE** \$36.0

Fried Rice



HOUSE SPECIAL \$11.0 FRIED RICE \$5.0 PLAIN FRIED RICE

PLAIN BROWN RICE

\$10.0 **FRIED RICE**

Sparkling

PROSECCO, VALDO, ITALY (187ML)

CRISTALINO BRUT CAVA, JAUME SERRA, SPAIN

CHAMPAGNE, CANARD DUCHENE, CHAMPAGNE, FRANCE

CHAMPAGNE, PERRIER JOUET GRAND **BRUT, CHAMPAGNE, FRANCE**

Sake

FRESH AND LIGHT JUNMAI HAKUSHIKA, **HYOGO, JAPAN (180ML)**

SNOW BEAUTY NIGORI, HYOGO, JAPAN (300ML)

OZEKI OSAKAYA CHOBEI DAI GINJYO, **HYOGO, JAPAN (300MLXX)**

KAORI JUNMAI GINJO SAKE, JAPAN (300ML)

Makimono Lunch Combo

ALASKAN^

AVO-CUCUMBER

NEGIHAMA^

TUNA-AVO^

Appetizer

CRAB RANGOON	\$8.0
SESAME CHICKEN	\$14.0
JAPANESE ONION SOUP	
BONELESS BBQ SPARERIBS	\$8.0
CALAMARI SHRIMP	\$25.0

Dinner Entrées

CHICKEN N.Y. STRIP STEAK	\$26.0
CALAMARI N.Y. STRIP STEAK	\$27.0
SHRIMP N.Y. STRIP STEAK	\$28.0
SALMON N.Y. STRIP STEAK	\$28.0
SCALLOP N.Y. STRIP STEAK	\$31.0

Nigiri – Sashimi

SAKE (SALMON)	\$6.0
MAGURO (TUNA)	\$6.5
HAMACHI (YELLOWTAIL)	\$6.5
EBI (SHRIMP)	\$5.0
TAKO (OCTOPUS)	\$5.5

Teppanyaki Dinner Entree -**Traditional**

HIBACHI VEGETABLE \$18.0

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	\$18.0

HIBACHI S	HRIMP	\$23.0	RED SOX MAKI^	\$18.0
HIBACHI S	ALMON	\$24.0	CELTICS MAKI^	\$17.0
HIBACHI F	ILET MIGNON	\$29.0	SALMON LOVER ROLL^	\$18.0
HIBACHI S	CALLOP	\$14.0	SPICY BLUE CRAB ROLL^	\$18.0
			FENG SHUI MAKI^	\$17.0
These T	ypes Of Dishes Are	2		
Being S	Served		Appetizers	
CHICKEN		\$7.0	PORK DUMPLINGS (STEAMED OR PAN FRIED)	\$8.0
LOBSTER SPICY TUN	IA	\$16.0	CHICKEN DUMPLINGS (STEAMED OR PAN FRIED)	\$8.0
SOUP			PORK DUMPLINGS	\$8.0
MEAT			VEGETABLE DUMPLINGS	\$8.0
			SCALLION PANCAKE	\$6.0
Beef			SPRING ROLLS	\$5.0
SZECHUAN	N BEEF*	\$15.0	HIBACHI LOBSTER	\$36.0
YUEN-YAN	SPICY BEEF	\$15.0		
BEEF WITH	WILD MUSHROOMS	\$16.0	Sushi Entree	
CRISPY BE	EF WITH SESAME	\$16.0	MAKIMONO COMBO^	\$20.0
BEEF WITH	H MIXED VEGETABLES	\$15.0	SALMON LOVER COMBO^	\$19.0
BEEF WITH	BROCCOLI	\$14.0	SPICY MAKIMONO COMBO^	\$20.0
0-4-			SASHIMI REGULAR^	\$28.0
Chicken			SASHIMI DELUXE^	\$38.0
	KUNG PAO CHICKEN WITH PEANUTS	\$11.0	SUSHI SASHIMI BOAT^	
	FRIED CHICKEN WINGS	\$9 0	FENG SHUI LOVE BOAT^	\$109.0
	SWEET SOUR CHICKEN	\$13.0	Starters	
FRIED CHI	CKEN		TUNA TATAKI^	\$12.0
KUNG PAO	CHICKEN		TUNA TACO^	\$13.0
CHICKEN WITH CASHEW NUTS		\$14.0	TUNA WASABI DUMPLINGS^	\$12.0
			CHICKEN OR SHRIMP LETTUCE WRAP	\$10.0
Signature Rolls			FRIED CALAMARI ASIAN STYLE	\$12.0
FENG SHUI MAK^		\$17.0	SALT PEPPER CRISPY SHRIMP	\$18.0

SALT PEPPER CRISPY SHRIMP



HIBACHI CHICKEN \$20.0 SURF TURF \$34.0

Cocktails



LYCHEE MARTINI
STRAWBERRY MARTINI
CHOYA PLUM MARTINI

PURPLE KAMIKAZE

GUAYABA KISS

WONG CHIU PUNCH

ZOMBIE

FOG CUTTER

PINA COLADA

Beer



GOOSE ISLAND IPA SAPPORO, JAPAN SAPPORO (220Z), JAPAN

TSING TAO, CHINA

MICHELOB ULTRA

BUD LIGHT

HAZY LITTLE THING IPA

BUDWEISER

COORS LIGHT

White Wine

CHARDONNAY, J. LOHR RIVERSTONE, ARROYO SECO AVA, MONTEREY, CALIFORNIA

CHARDONNAY, BALLETTO UNOAKED, RUSSIAN RIVER, CALIFORNIA

MOSCATO, CUCINA MISTA D'ASTI, PRODOTTO, ITALY

PINOT GRIGIO, RIFF, ABRUZZI, ITALY

RIESLING, DR. LOOSEN, MOSEL, GERMANY

SAUVIGNON BLANC, SEA GLASS, SANTA BARBARA, NEW ZEALAND

SAUVIGNON BLANC, RODNEY STRONG, SONOMA, CALIFORNIA

CHARDONNAY, FLOWERS WINERY, SONOMA, CALIFORNIA

CHARDONNAY, GRGICH HILLS, NAPA, CALIFORNIA

Makimono

SPICY TUNA MAKI^	\$8.0
TUNA MAKI^	\$6.0
TUNA AVO MAKI^	\$7.0
SPICY SALMON MAKI^	\$7.5
SALMON MAKI^	\$5.5
SALMON AVO MAKI^	\$5.5
ALASKAN MAKI^	\$6.5
NEGIHAMA MAKI^	\$6.5
UNA-AVO MAKI	\$8.0
SPICY SCALLOP TEMPURA MAKI	\$15.0

Ingredients Used



SALMON

AVOCADO
EDAMAME \$5.0
SHRIMP \$10.0
\$11.0

TUNA

BEEF

CHOCOLATE

EGG

SEAFOOD

SHRIMP



Red Wine	Chinese Hometown Highlights
CABERNET SAUVIGNON, MCMANIS, CALIFORNIA	VEGETABLE DUMPLINGS (STEAMED OR PAN FRIED) \$8.0
CABERNET SAUVIGNON, ALEXANDER VALLEY, SONOMA, CALIFORNIA	SCALLION PANCAKE WITH ROAST \$10.0
MERLOT, WENTE VINEYARDS,	SESAME BALLS WITH PUMPKIN \$8.0
LIVERMOON, CALIFORNIA	SPICY BEEF TRIPE* \$10.0
MERLOT, FORESTVILLE, CALIFORNIA PINOT NOIR, PICKET FENCE, RUSSIAN	FISH FILET SOUP WITH SOUR PICKLE MUSTARD \$14.0
RIVER, CALIFORNIA	SEAFOOD TOFU IN CASSEROLE \$18.0
PINOT NOIR, CALI'S CUVÉE, LEFT COAST CELLARS, WILLAMETTE,	ROAST DUCK BONE-IN
OREGON SHIRAZ, JACOB'S CREEK RESERVE,	SWEET SOUR SPARERIBS WITH CHESTNUT \$17.0
BAROSSA, AUSTRALIA	MAO'S BRAISED PORK BELLY \$18.0
ZINFANDEL, CLINE CELLARS, CALIFORNIA	BRAISED PORK BELLY WITH \$16.0
CABERNET SAUVIGNON, HALL WINES, NAPA, CALIFORNIA	KUNG PAO CHICKEN ROYAL \$14.0
OVERTURE RED BLEND, OPUS ONE, NAPA, CALIFORNIA	SHREDDED CHICKEN IN SPICY \$15.0
PINOT NOIR, THOMAS GEORGE	BEEF IN SPICY CHILI SAUCE \$16.0
ESTATES, RUSSIAN RIVER, CALIFORNIA	SPICY BEEF WITH TOFU* \$20.0
Signature	SLICED BEEF WITH GREEN CHILI \$16.0
FENG SHUI MAI TAI	FISH FILET IN SPICY CHILI SAUCE \$20.0
BLACK DRAGON MARGARITA	SPICY FISH FILET WITH TOFU* \$20.0
FENGSHUI FASHIONED	FENG SHUI COCONUT SHRIMP \$17.0
SESSIONABLE SAKE	JUMBO SHRIMP WITH SALT AND \$18.0
MATCHA MULE	FENG SHUI SHRIMP SCALLOPS* \$21.0
KO SAMUI	SEAFOOD FESTIVAL ON A
WILD HIBISCUS	SIZZLING PLATTER \$28.0
POOL SIDE PAPAYA	FILET MIGNON SCALLOPS ON A SIZZLING PLATTER \$27.0
MAI-TEA TAI	LOBSTER W. GINGER AND SCALLIONS
SHANGHAI GROG HONG KONG HIGHBALL (NON- \$7.0	SHANGHAI GREEN W. BLACK \$16.0
ALCOHOLIC) \$7.0	GOURD W BABY SHRIMP \$16.0



FENG SHUI SHRIMP SCALLOPS \$22.0



Feng Shui Chelmsford Sushi Chinese

285 StMA 01824-2343, Chelmsford, United States Opening Hours:

Monday 11:30-22:00 Tuesday 11:30-22:00 Wednesday 11:30-22:00 Thursday 11:30-22:00 Friday 11:30-23:00 Saturday 11:30-23:00 Sunday 12:00-22:00 gallery image

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