



Darien Restaurant

Darien Lunch

SOUP

Miso Soup Enoki Mushroom, Seaweed and Tofu	3.00	Lemongrass Coconut Chicken Soup Kaffir Lime Leaf, Asparagus, Shiitake Mushroom	5.00
Chicken Hot and Sour Soup	3.00	Thai Seafood Soup Shrimp, Scallop, Squid, Mussel & Vegetables	6.00
Creamy Corn Soup Garlic Bread	5.00	Thai Shrimp & Pork Dumpling Soup	5.00

SALAD



Green Salad House-made Ginger Dressing	4.00	Grilled Chicken or Shrimp Salad Baby Mixed Greens, Sliced Almonds, Lime Vinaigrette	8.00/12.00
Crispy Calamari Salad Roasted Garlic, Thai Chili Dressing	9.00	Avocado Salad Mixed Radishes, Tempura Red Onion, Peppercorn Vinaigrette Add Shrimp \$4	8.00
Seared Pepper Tuna Salad	10.00		

Sesame Onion Dressing

STARTERS

Edamame		5.00
Young Soybean Served Hot or Cold		
Thai Chicken Lettuce Wrap		10.00
Diced Chicken, Long Beans, Bell Pepper, Jicama, Spicy Thai Hoisin Sauce		
Peking Duck Crepe		12.00
Scallion And Miso Hoisin Sauce		
Scallion Pancake		5.00
Soy Ginger Dipping Sauce		
Shrimp & Vegetable Tempura		9.00
Ginger Aioli & Classic Tempura Dipping Sauce		
Szechuan Pork & Shrimp Dumpling		9.00
Sesame Peanut Sauce		
Home Made Pork Dumpling		10.00
Balsamic Vinegar Sauce & Shiitake Mushroom		
Curry Glazed Rock Shrimp		12.00
Coconut Juice & Daikon		
Grilled Boneless Short Rib		12.00
Roasted Sweet Potato & Spicy Tangerine Miso Glaze		
Thai Chicken & Vegetable Spring Roll		8.00
Thai Chili Sauce		
Thai Crab Cake		10.00
Chive Creme Fraiche		
B.B.Q. Spare Ribs		9.00
Cream Wasabi Citrus Sauce		
Summer Roll		8.50
Shrimp, Crab Stick, Cucumber, Avocado, Red Oak Lettuce, Wrapped In Rice Paper, Honey Mayo Dressing		

LUNCH MAIN

Thai Red Snapper		18.00
Pan roasted with fresh greens, mild thai sweet chili sauce		
Roasted Chilean Sea Bass		22.00
Grilled asparagus, sesame soba noodles & chunky miso sauce		
Pork Tenderloin		20.00
Marinated in soy & sake, Asian greens, sweet & sour miso sauce		
Surf & Turf "Bird's Nest" Thai Style		20.00

JAPANESE LUNCH BOX

Served with Miso soup, salad, California roll, pot-stickers, & rice

Chicken Teriyaki	10.00	Beef Negimaki	12.00
Vegetable Tempura	9.00	Beef Teriyaki	14.00
Broiled Eel	12.00	Salmon Teriyaki	12.00
Sushi	12.00	Shrimp Teriyaki	12.00
Tofu Teriyaki	9.00	Sashimi	14.00
Shrimp & Vegetable Tempura	12.00		

TWO ROLL SPECIAL

Choose any two rolls with Miso soup or Green Salad

Tuna Roll	10.00	Tuna Cucumber Roll	10.00
Tuna Avocado Roll	10.00	Salmon Cucumber Roll	10.00
Salmon Avocado Roll	10.00	Spicy Crispy Salmon Skin Roll	10.00
Shrimp Cucumber Roll	10.00	Shrimp Avocado Roll	10.00
Shrimp Asparagus Roll	10.00	California Roll	10.00
Yellowtail Scallion Roll	10.00	Spicy Crab Salad Roll	10.00
Spicy Tuna Roll	11.00	Eel Avocado & Cucumber Roll	11.00
Cucumber Roll	 8.00	Vegetable Roll	 8.00
Shiitake Mushroom Roll	 8.00	Avocado Roll	 8.00
Avocado Cucumber Roll	 8.00	Asparagus Roll	 8.00
Sweet Potato Tempura Roll	 8.00		

LUNCH PLATTERS FROM SUSHI BAR

Served with Miso soup or Green Salad

Roll Platter	13.00	Spicy Roll Platter	14.00
Tuna Roll - Yellowtail Roll - California Roll		Spicy Tuna Roll - Spicy California Roll - Spicy Salmon Avocado Roll	
Sushi "A"	14.00	Sushi "B"	16.00
6 pieces of sushi with a Tuna roll		7 pieces of sushi with a spicu Tuna roll	
Chirashi Sushi	18.00	House Sashimi	20.00
Assorted sliced raw fish on a bed of seasoned rice		15 pieces of sashimi - chef's choice	
Una Don	16.00	Salmon Don	16.00
Broiled eel, glazed with special tangy sauce on a bed of seasoned rice		Sliced raw salmon on a bed of seasoned rice	
Tekka Don	18.00		
Sliced raw tuna on a bed of seasoned rice			

TASTE OF SOUTHEAST ASIA

Served with Miso soup or Tom Yam soup - White rice or Brown rice

Spicy Mango, Mild Thai Herb Sauce

with Chicken - \$9
with Shrimp - \$10
with Scallop - \$10


Thai Cocount Curry Sauce

Eggplant, tofu, shiitake mushroom & asparagus
with Vegetable - \$8
with Chicken or Beef - \$9
with Shrimp or Scallops - \$10

Wok Glazed Ginger

Long bean, mushroom, bell pepper, Japanese ginger
with Vegetable - \$8
with Chicken or Beef - \$9
with Shrimp or Scallops - \$10

Tengda General Tso's Chicken

 9.00

Szechuan Crispy Peppercorn Chicken

9.00

Tengda Pad Thai

with Vegetable - \$8
with Chicken or Beef - \$9
with Shrimp or Scallops - \$10

Wok Basil & Shiitake Mushroom

Basil, shiitake mushroom, bell pepper, red onion
with Vegetable - \$8
with Chicken or Beef - \$9
with Shrimp or Scallops - \$10

Wok Grilled Garlic

Bell pepper, shiitake mushroom, red onion, fresh pineapple
with Vegetable - \$8
with Chicken or Beef - \$9
with Shrimp or Scallops - \$10

Tengda Sesame Chicken

9.00

Szechuan Crispy Shredded Beef

9.00

Shredded vegetable, wok fried sweet soy

[Print](#)

Darien Dinner

APPETIZER FROM SUSHI BAR

Yellowtail Jalapeno

Jalapeno, Cilantro, Soy Yuzu Sauce

16.00

Tengda Tacos

(Choose One) Tuna, Salmon or Shrimp, Spicy Wasabi Aioli

12.00

Octopus Salad Ponzu Soy

8.00

Seafood Ceviche

White Fish, Octopus, Shrimp, Lemon Zest

12.00

Tuna Tartar

Shiro Miso, Quail Egg

12.00

Tempura White Fish

Avocado Salsa, Spicy Eel Sauce

9.00

Honey Wasabi Tuna

Rice Seasoning, Honey Wasabi Sauce

14.00

Sashimi Salad

Onion, Sesame Dressing

12.00

Spicy Seafood Salad

10.00

Tuna Pizza

Tobiko, Onion, Jalapeno, Cilantro, Rice Seasoning, Mild Spicy

14.00

Tuna Tower

Roasted Pine Nuts, Cilantro, Wonton Crisps

16.00

PLATTERS FROM SUSHI BAR

(No Substitutions)

Roll Platter

Tuna Roll, Yellowtail Roll and California Roll

15.00

Spicy Roll Platter

Spicy Tuna Roll, Spicy California Roll & Spicy Salmon Avocado Roll

 17.00

Sushi A

17.00

Sushi B

21.00

7 Pieces Of Sushi with a California Roll		9 Pieces Of Sushi with a Tuna Roll	
Sushi C	24.00	Chirashi Sushi	21.00
11 Pieces Of Sushi with a Spicy Tuna Roll		Assorted Sliced Raw Fish On A Bed Of Seasoned Rice	
Dynamite Platter	25.00	Small Boat (For Two)	78.00
3 Pieces Each, Tuna, Yellow Tail, Salmon & A Dynamite Roll		2 Special Rolls Plus Chef's Choice	
Una Don	20.00	Tekka Don	21.00
Broiled Eel Glazed With Our Special Tangy Sauce Over Rice		Sliced Raw Tuna On A Bed Of Seasoned Rice	
Salmon Don	20.00	House Sashimi	21.00
Sliced Raw Salmon On A Bed Of Seasoned Rice		15 Pieces	
Imperial Sashimi	27.00	Tengda's Platter A	26.00
20 Pieces		9 Pieces Of Sashimi, 4 Pieces Of Sushi & A Spicy Crab Salad Roll	
Tengda's Platter B (For Two)	47.00		
12 Pieces Of Sashimi, 6 Pieces Of Sushi, 1 Spicy Tuna Roll, 1 Shrimp Tempura Roll and 1 Eel Roll			

SUSHI OR SASHIMI BY THE PIECE

Live Scallop	MP	Tuna	2.95
White Tuna	2.95	Blackened Tuna	3.00
Fatty Tuna (OToro)	8.00	Yellowtail	2.95
Salmon	2.95	Smoked Salmon	2.95
Stripe Bass	2.95	Spicy Tuna	3.50
Fluke	3.50	Sweet Shrimp	2.95
Shrimp	2.75	Sea Urchin	5.50
Eel	2.95	Squid	2.75
Octopus	2.75	Salmon Roe	2.95
Red Clam	2.75	Spicy Crab	2.95
Egg Omelet	2.50	Crab Stick	2.50
Flying Fish Roe	2.75	Scallop	2.95
Alaskan King Crab	7.00	Mackeral	2.75
Spanish Mackeral	2.75	Kampachi (Amber Jack)	4.50

ROLLS OR HAND ROLLS

California Roll	5.50	Salmon Avocado Roll	5.50
Tuna Roll	5.50	Eel w. Cucumber or Avocado Roll	6.50
Tuna w. Cucumber or Avocado	5.50	Eel Cucumber Cream Cheese Roll	7.50
Spicy Tuna Roll	7.50	Philadelphia Roll	5.50
		Smoked salmon, cream cheese, cucumber	
Spicy Crunchy Tuna Roll	8.00	Spicy Crab Salad Roll	6.50
Yellowtail Roll	5.50	Futo Maki Roll	6.50
Spicy Yellowtail Roll	7.50	Smoked Salmon Roll	5.50
Salmon Roll		Vegetable Roll	

	5.50		4.00
Spicy Crispy Salmon Skin Roll	5.50	Cucumber Roll	4.00
White Fish Tempura Roll	14.50	Sweet Potato Tempura Roll	4.50
Blackened Tuna Roll	10.50	Shrimp Tempura Roll	8.50
Tobiko, asparagus, scallion, wasabi soy mayo			
Alaskan King Crab Roll	15.50	Spider Roll	12.50
Spicy Rock Shrimp Roll	10.50	Honey Boston Roll	6.50
Cajun rock shrimp, spicy aioli		Shrimp, lettuce, tobiko & honey wasabi	
Green Dragon Roll	12.50	Peppered Salmon Avocado Roll	9.50
Eel & cucumber topped with avocado & eel sauce		Spicy Vietnamese lime garlic sauce	

SPECIAL ROLLS

No Hand Rolls

Angel Roll		18.00
Blackened tuna, tobiko, asparagus, radish sprouts, topped w. yellow tail, salmon, eel, salmon roe and chef's special sauce		
Titanic Roll		17.00
Spicy shrimp, avocado, tempura flakes topped with yellow tail, tuna, tobiko, chef's special sauce		
Pink Lady Roll		18.00
Shrimp tempura, eel, spicy tuna, cucumber wrapped in soy bean paper, eel sauce		
Deluxe Softshell Crab Roll		22.00
Crispy softshell crab, cucumber, avocado, chives topped with spicy tuna, black tobiko and gold flakes		
Lobster Tempura Roll		15.00
Fresh lobster, asparagus, avocado, red leaf lettuce, and tobiko		
Deluxe Rainbow Roll		16.00
Tuna, yellowtail, tobiko, scallion & asparagus topped with assorted raw fish		
Phoenix Roll		18.00
Shrimp tempura topped w. spicy king crab, honey wasabi sauce		
Deluxe Cajun Roll		18.00
Cajun rock shrimp & avocado topped w. spicy tuna, japanese seasoning & spicy wasabi aioli		
Black Dragon Roll		16.00
Shrimp tempura and cucumber topped with eel & avocado		
Godzilla Roll		16.00
Spicy crunchy crab meat topped with eel		
Post Roll		18.00
Spicy crunchy salmon, fresh mango topped with blackened tuna, sweet shrimp, eel avocado & tobiko		
Dynamite Roll		16.00
Spicy yellowtail and tuna topped with spicy crunchy crab meat		
Magical Roll		18.00
Spicy crunchy tuna topped with eel, shrimp, avocado, tobiko, scallion & wasabi mayo		

Spicy Tuna Sandwich 16.00
Spicy tuna, avocado, tempura flakes, tobiko, soy bean wrap, spicy sauce

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SOUP

Miso Soup 3.00	Lemongrass Coconut Chicken Soup 6.00
Enoki Mushroom, Seaweed & Tofu	Kaffir Lime Leaf, Asparagus, Shiitake Mushroom
Chicken Hot And Sour Soup 🌶️ 3.00	Thai Seafood Soup 🌶️ 6.00
	Shrimp, Scallop, Squid & Vegetables
Creamy Corn Soup 5.00	Thai Pork & Shrimp Dumpling Soup 5.00
Garlic Bread	

STARTERS






Edamame 5.00	
Young Soybean - Served Hot or Cold	
Szechuan Pork & Shrimp Dumpling 9.00	
Sesame Peanut Sauce	
Thai Chicken Lettuce Wrap 🌶️ 10.00	
Diced Chicken, Long Beans, Bell Pepper, Jicama, Spicy Thai Hoisin Sauce	
Summer Roll 8.50	
Shrimp, Crab Stick, Cucumber, Avocado, Red Oak Lettuce, Wrapped In Rice Paper, Honey Mayo Dressing	
B.B.Q. Spare Ribs 9.00	
Shrimp & Vegetable Tempura 9.00	
Ginger Aioli & Classic Tempura Dipping Sauce	
Peking Duck Crepe 12.00	
Scallion And Miso Hoisin Sauce	
Thai Chicken & Vegetable Spring Roll 8.00	
Thai Chili Sauce	
Home Made Pork Dumpling 10.00	
Shiitake Mushroom, Balsamic Vinegar Sauce	
Goat Cheese Spring Roll 8.00	
Lemongrass Dipping Sauce	
Curry Glazed Rock Shrimp 🌶️ 12.00	
Coconut Juice & Daikon	
Grilled Boneless Short Rib 🌶️ 12.00	
Roasted Sweet Potato, Spicy Tangerine Miso Glaze	
Thai Crab Cake 🌶️ 10.00	
Chive Creme Fraiche	



Chicken or Beef Satay Grilled Pineapple, Lemongrass Peanut Sauce	7.00
Scallion Pancake	5.00
Pork Goyza or Shrimp Shu Mai	6.00

SALADS

Green Salad House-made ginger dressing	4.00	Grilled Chicken or Shrimp Salad Mango, jicama, honeyed cashews, champagne mango lime vinaigrette	9.00/12.00
Crispy Duck Salad	12.00	Seared Pepper Tuna Salad Sesame onion dressing	11.00
Crispy Calamari Salad Roasted garlic, Thai chili dressing	9.50	Avocado Salad Add Shrimp \$4 Mixed green, radishes, tempura red onion, green peppercorn vinaigrette	8.00

MAIN DISHES

Spicy Mango Chicken or Prawns Mango, jicama, bell pepper, crispy vermicelli, mild Thai herb sauce		 18.50/20.50
Thai Red Snapper Pan roasted with fresh green, mild Thai sweet chili sauce		 21.50
Roasted Chilean Sea Bass Grilled asparagus, sesame soba noodle, chunky miso sauce		26.50
Chicken, Shrimp, Rib Eye Teriyaki		18.50/20.50/22.50
Surf & Turf "Bird's Nest" Thai Style Filet Mignon, shrimp and scallop served in potato taro nest		 23.50
Two Flavor Shrimp Szechuan tomato onion sauce & mango wasabi citrus cream sauce		19.50
Tengda Curried Seafood Hot Pot Chilean sea bass, shrimp, scallop, salmon, Asian vegetables, mild coconut curry sauce		 23.50
Shrimp & Vegetable Tempura Ginger aioli & classic tempura dipping sauce		20.50
Wok Ginger Duck Marinated half boneless duck, vegetable, soy ginger glaze		19.50
Szechuan Crispy Peppercorn Chicken Celery, onion, Long pepper, red and green bell pepper		 16.50
Sesame or General Tso's Chicken		15.50
Pan Roasted Salmon Salmon stuffed with ginger, scallion & lemongrass, stir fried cauliflower, yellow squash, asparagus, yuzu sauce		22.50

Vietnamese Style Filet Mignon Cubes	22.50
Wok grilled, garlic mashed potato, baby bok choy	
Wok Basil Shrimp & Scallop	 22.50
Basil, shiitake mushroom, bell peppers. onion, mild herb sauce	
Szechuan Crispy Shredded Beef	 16.50
Shredded Vegetable, Wok fried sweet soy	
Stir Fried Seafood Udon Noodle	16.50
Shrimp, scallop, squid, egg & vegetable	
Wok Grilled Lemongrass Shrimp	20.50
Baby bokchoy, jicama, Shiitake mushroom, tamarind glaze	




VEGETABLES

Tofu, Eggplant, Long Bean, Mild Thai Herb Sauce	12.00	Curried Vegetable & Tofu Hot Pot	12.00
		Add Chicken \$5	
Wok Flashed Garlic Asian Vegetables	12.00	Steamed Asian Vegetables	10.00
Stir Fried Baby Bok Choy	10.00		

JAPANESE NOODLE SOUP

Udon Suki with Chicken, Scallops & Shrimp Tempura	16.00	Udon Suki with Shrimp and Vegetable Tempura	14.00
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NOODLES & RICE

Stir Fried Vegetable Pad Thai Noodle	 11.00
Pad Thai Noodle	 13.00
Chicken, shrimp or beef	
Thai Flat Rice Noodles	 13.00
Shrimp, chicken or beef shrimp	
Tengda Style Lo Mein	13.00
Shrimp, chicken or beef	
Basil Mango Fried Rice	12.00
Chicken, Shrimp or Beef	
Fried Rice	10.00/11.00
Vegetable, shrimp, chicken or beef	
Fresh Pineapple Fried Rice with Raisins & Honeyed Cashews	12.00
Vegetable, shrimp, chicken or beef	
Thai Vegetable Fried Rice	10.00
Thai Shrimp, Chicken or Beef Fried Rice	12.00

SIDES

White or Brown Rice	1.50	Sushi Rice	2.50
Garlic Mashed Potato	5.50		

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Darien Saké

HOT

Ozeki Premium Saké	5.00 Small	8.00 Large
Served piping hot - fragrant dry finish		

JUNMAI

Pure rice saké. Served chilled

Namahage "Devil's Mask"	13.00 Glass	45.00 720ml
Extremely dry, full-bodied saké with expansive savory flavors		

Nanburyu	12.00 Glass	42.00 720ml
Medium dry sake with a rounded, well-balanced richness		

Ama No To "Heaven's Door"		23.00 300ml
Slightly dry with nice fruity essences & a gentle sweetness beneath		

Poochi Poochi Sparkling Sake		21.00 300ml
Soft with light fruit		

Ai San San		22.00 300ml
Light & compact, with a fragrant, rounded, yet clean taste. Medium dry		

Hitorimusume Sayaka "Only One Daughter"	15.00 300ml	34.00 720ml
Very clean medium dry saké, with round taste & soft texture		

JUNMAI GINJO

Premium pure rice saké. Served chilled

Rihaku	13.00 Glass	21.00 300ml - 52.00 720ml
"Nigori" or unfiltered, cloudy saké - ripe red plums		

Nanbu Bijin "Southern Beauty"		24.00 300ml
Elegant & soft with flavors reminiscent of pears & muscat grapes		

Kaori		20.00 300ml
Prominent fragrance with a clean, fresh taste		

Sato No Homare "Pride of the Village"	35.00 300ml	80.00 720ml
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(Oldest active brewery in Japan) Light fruity nose, laced with violets, strawberries & grape. Refined, yet settled & deep

Kanbara "Bride of the Fox" 53.00 720ml
Aromas of cashew & pistachio, flavors follow through with nuts & melon as it heads for a crisp finish, and just a hint of lingering sweetness. It is at once savory & sweet

JUNMAI DAIGINJO

Ultra premium rice saké. Served chilled

Osakaya Chobei 16.00 Glass 23.00 300ml - 48.00 720ml
Beautifully light & fragrant - luscious fruit & a smooth finish

Nobu 34.00 300ml
Floral & spice - bold & creamy with a beautifully lingering finish

Ginga Shizuku "Divine Droplets" 92.00 720ml
Prominent plum & tropical fragrance, clean fresh taste

Kikusakari Vintage Gekkakow 77.00 375ml
Elegant & light, bright pineapple-coconut scent, fine, silky texture, nectarine-like finish tinged with a whispering sweetness. Voted "Best Daiginjo in America", International Sake Summit 2002.

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Darien After Dinner

PORT

Ramos Pinto Collector 9.00 **Proseca Proto 09** 12.00

SINGLE MALT SCOTCH

Macallan 12 year 12.00 **Macallan 18 year** 23.00
Glenmorangie 18 year 15.00 **Glenfiddich 15** 13.00
Glenlivet 12 12.00

BLENDED SCOTCH

Dewars 11.00 **Johnnie Walker Black** 10.00
Johnnie Walker Blue 25.00 **Chivas Regal** 8.00

COGNAC

Hennessey VS 10.00 **Remy Martin VSOP** 12.00

SWEET LIQUEUR

Romana Sambuca	9.00	Cointreau	10.00
Kahlua	9.00	Grand Marnier	12.00
Tia Marie	9.00	Comari	9.00

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Darien

25 Old Kings Highway North
Darien, CT 06820
Tel (203) 656-1688

[Take Out Menu](#)

[Dine In Menu](#)

[Directions](#)

Greenwich

21 Field Point Rd,
Greenwich, CT 06830
Tel (203) 625-5338

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[Directions](#)

Milford

1676 Boston Post Road
Milford, CT 06460
Tel (203) 877-8880

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Stamford

235 Bedford St,
Stamford, CT 06901
Tel (203) 353-8005

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Tengda

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