



TENGOKU

天国



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## Gourmet Menu

### STARTERS

#### KATSUO TATAKI

Seared skipjack tuna / radish and ginger / spring onion / umami ponzu sauce / mixed chili pepper

OR

#### SHIME SABA

Cured mackerel / pickle ginger / hon wasabi / lime

OR

#### NIBITASHI NASU

Grilled organic eggplant, 24hrs. marinated in dashi stock / grated radish / ginger / shiso oba

### MAIN COURSES

#### MADAI KAISENDON

Red snapper / sushi rice / nori seaweed / shiso oba / pickle ginger / wasabi

OR

#### TENGOKU RAMEN

Chashu (2) / half boiled egg / bamboo shoots / wood ear mushroom / sesame / spring onion / nori

OR

#### SHRIMP GOMA SOBA

Cold buckwheat noodle / sesame / shrimp tempura / yakumi / tsuyu dipping sauce

OR

#### SUZUKI

Robata seabass / Japanese rice / yuzu kosho / moshio salt / lemon

### SWEETS

#### MATCHA ICE CREAM & RED BEAN

OR

#### SEASONAL FRUIT & HONEY JELLY

**PRICE: 850++**

## Starters

### KATSUO TATAKI - 320

Seared skipjack tuna sliced thin / grated radish and ginger / spring onion / umami ponzu sauce / mixed chili pepper

### TAKO - 365

Chared octopus with chili oil / grilled cabbage / takoyaki sauce / aonori and bonito powder

### OYSTER KATSU - 450

Japanese oyster cutlet / bonito mayonnaise / lemon

### SHRIMP TEMPURA - 325

White shrimp battered deep fried / yuzu mayonnaise / mixed chili powder

### NIBITASHI NASU - 220

Grilled organic eggplant 24hrs. marinated in dashi stock / grated radish / ginger / shiso oba

### FRESH VEGGIE STICK & MISO (V) - 220

Fresh vegetable stick on ice / sweet miso dipping sauce

## Donburi

### HON - MAGURO KAISENDON

AKAMI - 820

CHU- TORO - 990

O-TORO - 1,150

Rice bowl / sliced raw bluefin tuna / yolk sauce / nori seaweed / spring onion / pickle ginger / wasabi

### HOTATE KAISENDON - 790

Rice bowl Hokkaido scallop / salt sauce / aonori and bonito powder / yakumi / pickle ginger / wasabi

### SALMON KAISENDON - 950

Rice bowl salmon / salmon roe / yolk sauce / nori seaweed / shiso oba / pickle ginger / wasabi

### BARAZUSHI - 905

Rice bowl / mixed sashimi / umami soy sauce / shiso oba / pickle ginger / wasabi

## Raw

### HON - MAGURO

AKAMI - 715

CHU - TORO - 860

O-TORO - 980

Bluefin tuna serve with umami soy sauce and fresh wasabi

### HOTATE PLUM SHIO TARE - 595

Hokkaido scallop sliced thin / pickle lemon / plum salt sauce / fresh wasabi

### SALMON YUZU PONZU - 715

Japanese salmon / salmon roe / yuzu ponzu sauce / spring onion / mixed chili pepper

### MADAI UMAMI GOMA (NAMERU) - 230

Raw red snapper / sesame / koji soy sauce jelly / spring onion / Japanese ginger / shiso oba

### SHIME SABA - 270

Cured mackerel / pickle ginger / fresh wasabi / lime

## Noodles

### TENGOKU RAMEN - 440

Chashu (2) / half boiled egg / bamboo shoots / wood ear mushroom / sesame / spring onion / nori

### CHASHU RAMEN - 510

Chashu (8) / bamboo shoots / wood ear mushroom / sesame / spring onion / nori

### YASAI RAMEN - 320

Stir-fried vegetables / half boiled egg / bamboo shoots / wood ear mushroom / sesame / spring onion / nori

### SHRIMP GOMA SOBA - 390

Cold buckwheat noodle / sesame / shrimp tempura / yakumi / tsuyu dipping sauce

### ZARU SOBA - 420

Cold buckwheat noodle / mixed tempura / yakumi / tsuyu dipping sauce / wasabi

# Robatayaki

## SEAFOOD

### SAWARA - 870

Japanese spanish mackerel / moshio salt / cucumber / spring onion / yuzu kosho / lime

### SUZUKI - 750

Seabass / moshio salt / yuzu / lettuce / tomato / yuzu kosho / lime

### KUE - 790

Grouper / moshio salt / pickle radish / tomato / yuzu kosho / lime

## VEGETABLES

### CHOCLO CORN SPICY MISO (V) - 390

Peruvian / sake spicy miso / mixed chili pepper / lime

### SHISHITO SHIO AND LIME (V) - 225

Japanese shishito pepper / sesame oil / moshio salt / mixed chili pepper / lime

### ASPARAGUS TRUFFLE SHOYU (V) - 190

Green asparagus / sweet soy sauce / truffle paste and oil / sesame

## YAKITORI

### WAKATORI - 120

Chicken meat skewer glazed sake salt sauce

### TORIKAWA - 125

Chicken skin skewer glazed sake salt sauce

### YUZU YAKITORI - 130

Chicken thigh glazed yuzu sauce

### REBA - 110

Chicken liver skewer teriyaki sauce

### TSUKUNE - 95

Spicy grounded chicken meat skewer teriyaki sauce



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## Teppanyaki

### MIYASAKI A4 WAGYU - 1,950

Wagyu A4 / shishito pepper / shitake mushroom / onion  
shoyu butter / wasabi

### MIYASAKI A5 WAGYU - 2,150

Wagyu A5 / shishido pepper / shitake mushroom / onion  
shoyu butter / wasabi

### JAPANESE TENDERLOIN WAGYU - 1,700

Japanese tenderloin wagyu / shishito pepper / shitake mushroom /  
onion shoyu butter / wasabi

### OYSTER - 690

Japanese oyster / onion / butter soy sauce / spring onion /  
grated radish / umami ponzu / lemon

### TIGER PRAWN - 490

Phuket tiger prawn / butter soy sauce / shishito pepper /  
shitake mushroom / lemon

### HOTATE - 790

Hokkaido scallop / miso sauce / benitade / yuzu zest / houba leaf

## Sweets

### JAPANESE STRAWBERRY - 450

Seasonal strawberry from Japan

### FRUIT & HONEY JELLY - 250

Seasonal local fruit / berries / honey jelly

### MATCHA ICE CREAM & RED BEAN - 250

Green tea ice cream / red bean / pistachio / nut cookie / bean powder

### VEGETABLE TEPPANYAKI (V) - 350

Asparagus / pumpkin / pepper / sweet potato / mushroom /  
salt and pepper

### YASAI ITAME (V) - 220

Stir-fried vegetable / wood ear mushroom / soy sauce / pepper

### GARLIC FRIED RICE (V) - 350

Japanese rice / garlic / umami soy sauce / black pepper /  
spring onion

### WAGYU GARLIC FRIED RICE - 545

Japanese wagyu / wagyu fat / Japanese rice / garlic / umami  
soy sauce / black pepper / spring onion

### JAPANESE RICE (V) - 150

Premium rice from Toyama prefecture, Japan

## Japanese Tea

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### **SENCHA SHIZUOKA SUMMER - 190**

Beautiful green colored Sencha from the Shizuoka prefecture harvested in the summer months for a wonderful fresh cup with a slight tartness at the end

### **SENCHA ROMANCE GREEN TEA - 190**

Mild and refreshing green tea refined with leaves of rose blossom and completed with sweet strawberry pieces which is the perfect combination for every season of the year

### **SENCHA MADAME BUTTERFLY - 190**

This tastefully blended green tea with pieces of sweet, juicy peach and sunflower blossom will make your day brighter.

### **ROYAL GENMAICHA - 190 SHIZOUKA SUMMER**

A blend of Sencha, roasted rice and Macha from the summer harvest from the Shizuoka prefecture

### **FINE BANCAN - 190 SHUZOUKA SUMMER**

A slightly larger leaf than Sencha, this is an everyday Japanese green tea which can be enjoyed around the clock. Aromatic in the nose and medium strong in body, a tea not to be missed.

### **FRUITY SENCHA - 190**

The perfect mixture: sencha with a fruity, creamy rhubarb and strawberry note

### **FANCY SENCHA SUMMER - 190**

An exquisite delicately leaf Sencha from Japan; light-green in the cup with a continual but gentle breath of bitter sweetness

### **SUPERIOR GYOKURO - 190**

Harvested only once a year, this unbelievably fine, premium quality tea has a subtle and mildly sweet aroma

## Craft Cocktails

### JAPANESE MARTINI - 450

Karakuchi gold, Roku gin, lemon bitters, olive brine, lemon zest

### SAKERONI - 450

Tokubetzu honjozo, campari , Antica formula, orange bitters, lemon brine, charred orange

### MATCHA BREEZE – 450

Roku gin, matcha, yuzu, tonic

### THE LAST SAMURAI – 450

Yuzu sake , Roku gin , pomelo syrup

## Spirits

### RUM

Nusacana Tropical Island White	315
Bayou Select Dark	480
Dictador 20 YO	605

### GIN

Brokers' London dry	395
Roku Japanese craft	580
Kanoshizuku craft	655
Ki No Bi	855

### VODKA

Stolichnaya Gluten Free	395
Belvedere	455
Stoli Eit Ultra luxury	605

## 0% Proof

### PINE HONEY BASIL - 220

Phuket pineapple, Thai basil, lime, wild flower honey

### ROSEBERRY - 220

Rosemary, blueberry, vanilla, lime, soda water

### MATCHA TONIC - 220

Matcha, lime, pomelo syrup, tonic

### COFFEE OR ME - 250

Cold brew coffee, cinnamon, rosella, citrus, Valencia orange infused lemongrass tonic

### TEQUILA

Cenote Blanco	390
SE Busca Joven Mezcal	390
Herradura Anejo	520

### SINGLE MALT

Glenfiddich 12 Yo	575
The Yamazaki Single malt	750
Hibiki Harmony	950
Hakushu 12 YO	2500

### BOURBON

Elijah craig 12 YO	450
Michter's 10 YO. Strainht bourbon	900

### BEER

Asahi	160
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Sake

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## TOHOKU CHIHOU

### AKITA

#### KINMON AKITA JUNMAI X3

Using 3 times the amount of 'Koji' than your ordinary sake, the umami and smooth sweetness of the rice is displayed as well as the rich flavors

#### KINMON AKITA PLUM SAKE SHIZUKU

Umeshu that uses the popular Yamabuki Gold vintage sake as the base, this is an item that is deep in color, aroma and flavor and one can enjoy the complex sweetness balanced with the sourness of the plum.

#### AZAKURA JUNMAI CHOUMA KARAKUCHI

A super dry Junmai sake with a dryness of +10, even with its clean and sharp finish the umami of the rice is prominent in the taste.

### YAMAGATA

#### TATENOKAWA JUNMAI DAIGINJO SEIRYU

The word "Seiryu" meaning 'Clean stream' is named after its lightness and transparency. Light, fruity and vivacious palate with a slight hint of acidity, followed by a smooth finish

## KANTOU CHIHOU

### SAITAMA

#### BUNRAKU JUNMAI GINJO PURE

Light and easy to drink whilst keeping the umami of the rice, this elegant Junmai Ginjo has the perfect balance of fragrance and flavor.

### TOCHIGI

#### AZUMARIKISHI NIGORI KASSEI NAMA GENSHU

A cloudy sake fermented at low temperature, this fresh nama sake has a high fragrance with a yoghurt like rich umami.

## CHUUGOKU CHIHOU

### YAMAGUCHI

#### DASSAI JUNMAI DAIGINJO 23

With a floral fragrance, crisp and clean initial impression and subtle sweetness of the rice, this sake is a delicate work of art with a refined elegance.

#### DASSAI JUNMAI DAIGINJO 39

A Fragrance with a gentle sweetness of a melon fruit and within that fruitiness is a good balance of acidity that allows for a refreshing sensation

#### DASSAI SPARKLING 45

A Natural secondary-fermentation within the bottle, resulting in a pleasant fruitiness and refreshing finish. Flavor and aroma are both smooth and fragrant..

### KYUU SHUU SAGA

#### KOIMARI SAKI JUNMAI GINJO

Gentle Ginjo fragrance with a subtle sweetness of rice. There is a slight effervescence with a balanced acidity and sweetness followed by a comforting bitterness.



BOTTLE



CARAFE

2,500  
300ML

2,500  
300ML

4,000  
720ML

2,000  
300ML

4,000  
720ML

3,250  
720ML

5,750 | 11,500  
300ML 720ML

2,950 | 6,400  
300ML 720ML

3,250  
360ML

5,450  
720ML

475  
GLASS 50 ML

1,100  
180ML

1,100  
180ML

1,500  
180ML



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## CHUUBU CHIHOU

### GIFU

#### KOZAEMON JUNMAI GINJO SHINANO MIYAMA-NISHIKI

A light and fruity taste with a refined fragrance, this all rounded player can be enjoyed at many levels from a wide range of serving temperature to various food pairing.

#### KOZAEMON JUNMAI GINJO BIZEN OMACHI

A soft umami unique to Omachi, one of the finest rice used for sake brewing, followed by a comforting Ginjo fragrance and perfect balance of acidity and sweetness.

### NIGATA

#### KIRINZAN JUMMAI FAIGINJO BLUE BOTTLE

A sharp initial fragrance, followed by a clear and smooth flavor with some dryness, this beautiful sake is a great match with many kinds of food.

### NAGANO

#### MASUMI JUNMAI GINJO KURO BLACK

A dry Junmai Ginjo with a clear and sharp umami that expands softly on the palate, the harmony of the flavors make this item ideal to enjoy in various situations from a casual daily setting to a lively party.

#### MASUMI JUNMAI GINJO KARAKUCHI KIIPPON

Even with a dryness of 6, there is a pleasant sweetness with a subtle fragrance that does not linger too long, giving it a clean finish and good balance.

### NAGANO

#### TAKIZAWA DAIGINJO SHINBUN-NO SAKE

Lively fragrance reminiscent of fresh fruits with a silky mouthfeel followed by an umami-filled taste, this is lively and elegant Daiginjo.

#### SAKUNOHANA JUNMAI DAIGINJO

A quality Junmai Daiginjo that uses Nagano's local sake rice 'Hitogokochi Rice' polished down to 45%. A beautifully elegant piece filled with umami.

### SHIZUOKA

#### TAKASAGO JUNMAI GINJO

A crisp and dry Junmai Ginjo that uses the king of sake rice 'Yamada-Nishiki'. The gentle fragrance perfectly balanced with the smooth mouthfeel and clean finish.

#### TAKASAGO JUNMAI DAIGINJO

Brewed using the natural water that runs in the subterranean river near Mt. Fuji, it is a beautifully elegant sake using the best of sake rice.



BOTTLE



CARAFE

1,700  
300ML

1,950  
300ML

7,500  
720ML

2,150  
300ML

4,450  
720ML

1,200  
180ML

4,500  
720ML

1,250  
180ML

6,200  
720ML

1,800  
180ML

1,900  
300ML

12,000  
720ML