

HAPPY HOUR

tuesday-saturday
5-6pm

SMALL PLATES \$9

LOLLIPOP WINGS

spicy korean-style fried chicken,
celery sticks

*YELLOWTAIL SASHIMI

yellowtail, serrano pepper, cilantro,
ponzu sauce

*CRISPY RICE

deep fried rice, spicy tuna,
avocado, micro greens, unagi
sauce

TEMPURA MORIAWASE

shrimp and veggie

COCKTAILS \$10

WHEN LIFE GIVES YOU YUZU...

chumchurum soju, yuzu, honey syrup,
yuzu liqueur

HARU SPRITZ

sparkling wine, persimmon
apologue liqueur, yuzu

NIPPON MULE

haku vodka, lime, ginger beer

BEER & WINE \$5

SAPPORO DRAFT

japanese lager

WHITE WINE

rotating selection

RED WINE

rotating selection



Sake

choose a from a glass, carafe or bottle

NIGORI & SPARKLING:



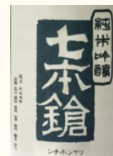
OZEKI NIGORI 375 ml **15**
hyōgo prefecture
rich, sweet and velvety smooth
with tropical flavors of coconut
and lychee smv -30



OZEKI NIGORI 300ml **15**
hyōgo prefecture
fruity sweetness and creamy
texture, strawberry or pineapple
flavor smv -70



HAKUTSURU SAYURI 300ml **15**
hyōgo prefecture
hints of white
grape and cherry blossom,
deliciously smooth finish. smv -11



SHICHI HON YARI **22 / 42 / 105**
shiga prefecture
notes of pineapple, and coconut,
bright and lively with a fresh
and robust mouthfeel smv -4



WAKAZE YUZU **17 / 36 / 93**
france
dry, followed by a light yuzu
essence, acidic, complete
with hints of mint smv -12



UKA SPARKLING **23 / 50 / 133**
fukushima prefecture
wildflower, pear, and anise
on the nose, silky texture,
fruity finish smv -28

JUNMAI DAIGINJO:



WAKATAKE **21 / 46 / 120**
shizuoka prefecture
light, smooth, rich and
perfectly clean smv 0



UKA BLACK LABLE **23 / 50 / 133**
fukushima prefecture
full-bodied and balanced,
notes of ripe fruit with a
hint of honey smv -1



UKA DRY **23 / 50 / 133**
fukushima prefecture
aromas of green apple and
anise, light andlong finish smv +7



HAKUTSURU SHO UNE **13 / 29 / 73**
hyōgo prefecture
smooth, fruity aromas and a
light finish. smv +2

JUNMAI:



AMA NO TO **16 / 35 / 89**
akita prefecture
layers of dried flowers and
baking spice, slightly dry and
medium bodied smv +4

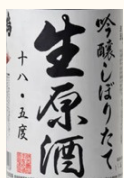


EVERLASTING ROOTS **16 / 35 / 89**
akita prefecture
savory and rustic in style with
smoky, nutty aromas, and notes
of orange and clove smv +4

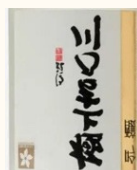


HARADA JUNMAI 80 300ml **24**
yamaguchi prefecture
balanced, notes of ripe tropical fruit,
notes of umami from the rice smv +3

GINGO:



NARUTOTAI **17 / 37 / 95**
akita prefecture
layers of dried flowers
and baking spice, slightly dry
and medium-bodied smv +4



YOSHINOAWA “GOKUJO” **15 / 35 / 90**
niigata prefecture
notes of white flowers, fruits
and herbs follows this sake's
smooth but dry finish smv +7

Sake

choose a from a glass, carafe or bottle

JUNMAI GINGO:



SEIKYO OMACHI

hiroshima prefecture

herbal and bright on the nose,
followed by a crisp and clean finish +3

17 / 33 / 78

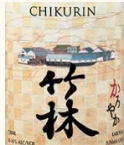


WANDERING POET

shimane prefecture

notes of banana and ripe
honeydew lingering finish moves
from juicy fruitiness to green,
herbal notes. smv +3

16 / 35 / 89



CHIKURIN KAROYAKA

okayama prefecture

a shining expression of mochi
sweetness followed up by
notes of cherry blossom +3

18 / 35 / 92



BRIDE OF THE FOX

niigata prefecture

aromas of pistachio, and a
hint of white chocolate, ripe
honeydew finish smv +3

16 / 35 / 89



AMABUKI STRAWBERRY

saga prefecture

strawberry flower yeast is used
to give this sake a refreshing
strawberry sweetness smv +1

18 / 36 / 85



MANTENSEI KINOKO

tottori prefecture

dried porcini on the nose,
notes of orange peel and mulling
spice followed by an earthy, clean finish +6

15 / 32 / 82

DAIGINJO:



OSAKAYA CHOBEI

hyogo prefecture

rich, fruity aroma
with a clean, delicate taste +4

11 / 21 / 55

Beer

all imported from japan

- SAPPORO DRAFT

light and refreshing lager

8
- ASAHI SUPER DRY BOTTLE

dry and crisp lager

7
- ECHIGO WEIZEN

brewed with 100% wheat and
barley malt, delicate, fruity and
refreshing

9
- HITACHINO NEST WHITE ALE

mildly hoppy Belgian style ale, tart
flavors of coriander, orange
peel and nutmeg

12
- YONA YONA PALE ALE

medium bodied and citrus aromas,
rich in cascade hops

12
- AOONI IPA

floral hops, orange peel and
grapefruit notes, light grainy malts

12
- UMAMI IPA

the umami extracted from bonito
flakes increases the complex flavors
and unique aromas.

12
- KAWABA TWILIGHT ALE

refreshing, crisp, light hops followed
by a soft bitterness

13
- KAWABA SUNRISE ALE

aromas of bready yeasts, bananas,
cloves, toffee and citrusy hops

13

Cocktails

handcrafted

- NIPPON MULE

haku vodka, lime, ginger beer

14
- LYCHEE PLEASE

roku gin, lychee liqueur, yuzu,
calpico, lychee

14
- TENGOKU OLD FASHIONED

suntory toki whiskey,
persimmon apologue liqueur,
maraschino cherry

16
- WHEN LIFE GIVES YOU YUZU...

chumchurum soju, yuzu liqueur
yuzu, honey syrup, shiso

15
- HARU SPRITZ

sparkling wine, persimmon
apologue liqueur, yuzu,
maraschino cherry

12

Highballs

classic japanese sparkling cocktail

- HIBIKI

hibiki whiskey, club soda

21
- KIUCHI UMESHU

plum highball created
using hitachino nest beer

16
- TOKI HIGHBALL

suntory toki whiskey, club soda

12
- CHUHA!

haku vodka, simple syrup,
choice of lemon, lime, yuzu,
green tea or oolong flavors

10

Whiskey

all imported from japan

- SUNTORY TOKI

11
- HIBIKI HARMONY

20
- AKASHI UME

23
- YAMAZAKI 12

45

Non-Alcoholic

GINGER BEER	7	GREEN TEA	3
		hot or iced	
SODA	3	KIMINO SPARKLING	8
coke, diet coke, sprite		japanese sparkling juice yuzu,	
OLIPOP SODA	5.5	mikan, ringo, ume	
classic grape, cream soda,		SARATOGA SPARKLING	5/7
strawberry vanilla			

Shochu

KAIKOUZU IMO	9/72
made from sweet potato	
CHUMCHURUM 300ml	12
korean soju	

Wine

by the glass

AMISFIELD SAUVIGNON BLANC 2023	13	DE DAUZAC BORDEAUX SUPERIEUR 2022	13
central otago, new zealand		bordeaux, france	
notes of cantaloupe, green apple, and grapefruit.		full bodied, notes of plum and cassis and eucalyptus.	
medium body, crisp and refreshing		Long finish with grip and intensity.	

Wine

by the bottle

white

FOLIE À DEUX CHARDONNAY 2021	72	LOOSEN BROS DR. L RIESLING 2023	45
russian river valley, california		mosel, germany	
bright acidity beneath notes of sweet melon,		bright, refreshing, fruit-driven wine, with a	
golden apple, and perfumed pear.		juicy mid-palate and a crisp, drying finish.	
medium-bodied with a smooth and balanced finish.			

red

JULIEN CECILLIN “LES GRAVIERS” SYRAH 2021	36	FOSSIL POINT GRENACHE 2022	35
rhône valley, france		edna valley, california	
derived from clay-limestone and granite soils, dark-		tropical passionfruit and guava notes.	
fruited, rich, with white pepper and spice flavors.		classic provencal flavors of strawberry and melon	
		with a balance of acidity and fruit on the palate.	

MAURO MOLINO LANGHE NEBBIOLO 2021	45	ANATOMY #1 CABERNET SAUVIGNON 2021	63
piedmont, italy		napa valley, california	
expressive rose, strawberry, cherry, and		bordeaux-like nose of black currant and maduro	
a hint of wild herb. structured and balanced with		cigar. dark cherry, black truffle and rich raspberry	
a fading fruit finish.		aromas with a rich fruity, earthy finish.	

PALA “CENTOSERE” CANNONAU 2021	47	OBSIDIAN “POSEIDON VINEYARD” PINOT NOIR 2022	67
sardinia, italy		carneros, napa valley	
an almost creamy mouthfeel with deep vibrancy.		notes of cloves, nutmeg, black pepper. meaty texture	
ripe berry, hints of spice and black pepper.		and bright, ripe berries all lifted by high acidity.	

E. GUIGAL CÔTES DU RHÔNE RED 2019	49	BLACK MAGNOLIA PINOT NOIR 2017	65
rhône valley, france		willamette valley, oregon	
plum and chocolate on the nose. luscious red		cranberry fruit, nuanced with vanilla and	
berry on the palate. well balanced and pleasant.		milk chocolate coat the palate.	
		finishes with trailing flavors of bitter herbs.	

sparkling

SCHRAMSBERG BLANC DE BLANCS 2021	68	FAILLA PINOT NOIR 2022	74
healdsburg, california		willamette valley, oregon	
racy, mineral driven, and citrusy with notes of		with notes of ruby red fruit, tea leaves, and forest	
fine mousse and a touch of brioche.		floor, this red is well structured and exceptionally	
		balanced.	

HAPPY HOUR :: TUESDAY-SATURDAY 5-6 LUNCH :: TUESDAY-FRIDAY 11:30 AM – 1:30 PM

CATERING INQUIRIES :: info@tengokuaburiya.com

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