

STARTERS

FROM THE SUSHI BAR

<p>TORO TARTARE 18 diced tuna belly mixed with scallions, cucumber, takuan, marinated wasabi on a bed of sliced onions</p> <p>WHITE FISH USUZUKURI 17 thinly sliced white fish of the day, roasted sesame-soy sauce, sprouts, shiso</p> <p>SALMON CARPACCIO 17 thinly sliced salmon, carpaccio sauce</p> <p>ZUKE TUNA 12 soy-marinated tuna, ikura, tofu cream</p>	<p>TAKO NUTA 13 octopus, fresh seaweed, yuzu-miso sauce</p> <p>BOTAN EBI SHOOTER 14 sweet shrimp, ikura, quail egg (add sake +\$1)</p> <p>OII MUCHIM 5 spicy cucumber salad</p> <p>JAPANESE POTATO SALAD 4</p> <p>ZUKE CREAM CHEESE 6 soy-marinated cream cheese, marinated wasabi</p>
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FROM THE KITCHEN

<p>TAKO YAKI 8 octopus balls, teriyaki sauce, mayo, bonito flakes</p> <p>GYOZA 9 pan-fried beef and vegetable Japanese dumpling</p>	<p>SHISHAMO 10 grilled smelt fish</p> <p>CLAM & MUSSEL SAKAMUSHI 12 steamed clams & mussels, sake broth</p>
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AGE battered fried

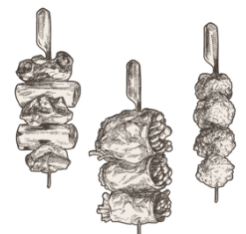
<p>AGEDASHI (TOFU OR AVOCADO) 8 yuzu, green onion, daikon oroshi, nori katsuobushi</p> <p>IKAGESO KARAAGE 10 deep-fried calamari legs</p> <p>CHICKEN KARAAGE 9 japanese-style deep-fried chicken boneless, mayo</p> <p>AJI FRY 9 deep-fried horse mackerel</p>	<p>LOLLIPOP WINGS 12 korean-style fried chicken wings, celery select spice level: mild or hell spicy</p> <p>KAKI FRY 10 deep-fried oysters</p> <p>TEMPURA MORIWASE 12 shrimp and veggie</p>
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YAKI direct from the heat

<p>KALBI 18 korean bbq la short ribs</p> <p>SPICY PORK RIBS 15 baby back ribs, spicy bbq marinade</p> <p>HAMBAGU STEAK 17 ground beef, bean sprouts, onion, fried egg, demi-glace sauce, cabbage</p> <p>BLACK COD MISOYAKI 20 miso-marinated black cod kama</p>	<p>BUCHU JEON 10 korean chive pancake, onions, carrots</p> <p>KIMCHI OKONOMIYAKI 14 japanese cabbage pancake, pork, kimchi, mayo, teriyaki sauce, katsuobushi</p> <p>GRILLED KAMA M/P Collar of white fish of the day</p>
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KUSHIYAKI skewers direct from the bincho grill

<p>CHICKEN</p> <p>Negima 4.5 (thigh with green onion)</p> <p>Tsukune 5 (meatball, egg yolk with tare sauce)</p> <p>Breast 4</p> <p>Gizzard 4</p> <p>Skin 4</p> <p>Wing 4.5</p>	<p>BEEF</p> <p>Chadol Enoki (brisket) 5</p> <p>Tteokgalbi 7.5 (minced beef short ribs)</p> <p>Gyutan (tongue) 12.5</p> <p>Wagyu 21</p> <p>SEAFOOD</p> <p>Ebi (shrimp) 6.5</p> <p>Unagi (eel) 10.5</p>	<p>PORK</p> <p>Shio Pork Belly 4.5</p> <p>Kimchi Pork Belly 4.5</p> <p>Black Pork Sausage 3.5</p> <p>VEGETABLES</p> <p>Shishito Peppers 3</p> <p>Cherry Tomatoes 3</p> <p>Shiitake Mushrooms 3.5</p>	<p>CHEF'S KUSHIYAKI SET 20 Chef's Choice of Five Kushi-yaki - 4 meats - 1 vegetable</p>
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** 20% GRATUITY WILL BE AUTOMATICALLY ADDED FOR PARTIES OF FIVE OR MORE **

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

NABE + RICE + NOODLES

CHICKEN PAITAN RAMEN	16	IKURA-UNI DON	M/P
chicken paitan broth, green onion, minced garlic, tsukemono, noodles		house-marinated ikura, uni with sushi rice	
<u>add-on</u> : chasu \$4 / aji-tama \$2.5		MAZE SOBA MIXED UDON	24
WAGYU SUKIYAKI	35	udon, ground pork, ground fish flakes, seaweed, green onion, chives, garlic, sesame seeds, egg yolk, side of rice	
tofu, mushroom, udon noodle, shirataki, napa cabbage, shungiku, scallions, wagyu beef		<u>add-on</u> : chasu \$4 / aji-tama \$2.5 / extra rice \$3	
WAGYU FRIED RICE	24	CHIRASHIDON	38
wagyu beef, green onion, rice		variety of raw fish topped on a bowl of sushi rice	

FRESH FROM THE SUSHI BAR

A LA CARTE

	NIGIRI	SASHIMI 2-PCS
TAMAGO	5	9
AKAMI red tuna	7	13
CHUTORO medium-fatty tuna	11	21
OTORO fatty tuna	16	30
MADAI snapper	6.5	11
KANPACHI amberjack	6	11
HAMACHI yellowtail	6	11
SAKE salmon	6	11
ZUKE SAKE marinated salmon	6.5	12
HOTATEGAI scallop	8	15
TAKO octopus	4.5	8
IKURA salmon roe	7	13
UNI sea urchin	M/P	M/P
WAGYU	20	
BOTAN EBI sweet shrimp	10	20

CLASSIC MAKI

TUNA	9
SALMON	9
HAMACHI	9
CUCUMBER	7
AVOCADO	7
KIMCHI	7
KANPYŌ	7
SPICY TUNA	10
CALIFORNIA	9
SOFT SHELL CRAB	13
SHRIMP TEMPURA	10
NEGI TORO	14

CHEF'S CHOICE SIGNATURE SET

CHEF'S CHOICE NIGIRI SET 1	38
5-pcs chef choice nigiri with chef choice toppings and 6-pcs tuna tekka maki	
CHEF'S CHOICE NIGIRI SET 2	58
8-pcs chef choice nigiri with chef choice toppings and 6-pcs negi toro maki	
CHEF'S CHOICE LUXE NIGIRI SET	70
10-pcs chef's choice premium nigiri	
CHEF'S SPECIAL MAKI PLATTER	21
6-pcs of assorted maki with chef's choice toppings	
CHEF'S CHOICE SASHIMI SET	36
5-pcs of chef's choice premium sashimi	
CHEF'S CHOICE SASHIMI MORIAWASE	84
9-pcs of chef's choice premium sashimi	

SIGNATURE MAKI

TENGOKU	24
shrimp tempura, spicy tuna, cucumber, sliced tuna, spicy mayo, creamy + unagi sauces	
KUMA	24
spicy crab meat, smoked salmon, cucumber, unagi sauce	
T. T.	24
spicy tako, spicy tuna, unagi sauce	
VEGGIE TEMPURA MAKI	18
tempura sweet potato, asparagus, fresh ground sesame seed, kanpyo-shiitake paste	
JIGOKU MAKI	20
spicy tuna, cucumber, sliced tuna, roasted mayo, jigoku sauce, serrano pepper	

HAPPY HOUR :: TUESDAY-THURSDAY 5-6

LUNCH :: TUESDAY-FRIDAY 11:30 AM - 1:30 PM

CATERING INQUIRIES :: info@tengokuaburiya.com

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