

TenGoku

天国

a b u r i y a + p u b

Beverage Menu

Beer

imported from japan

NAMA BEER rotating draft lager	8
ASAHI SUPER DRY BOTTLE dry and crisp lager	7
ORION crisp, light-bodied Japanese rice lager	7
ECHIGO WEIZEN brewed with 100% wheat and barley malt, delicate, fruity and refreshing	9
HITACHINO NEST WHITE ALE mildy 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

Shochu

YOKAICHI MUGI made from barley	7/56
KAIKOUZU IMO made from sweet potato	9/72
CHUMCHURUM 300ml korean soju	21

Cocktails

HARU SPRITZ sparkling wine, persimmon apologue liqueur, yuzu	12	WHEN LIFE GIVES YOU YUZU... chumchurum soju, yuzu liqueur yuzu, honey syrup, shiso	15
LYCHEE PLEASE roku gin, lychee liqueur, yuzu, calpico, lychee	14	NIPPON MULE haku vodka, lime, ginger beer	14
TENGOKU OLD FASHIONED toki whiskey, persimmon liqueur, maraschino cherry	16	ESPRESSO MARTINI haku vodka, espresso, simple syrup	14

Highballs

classic japanese sparkling cocktail

HIBIKI hibiki whiskey, club soda	21	TOKI HIGHBALL suntory toki whiskey, club soda	12
KIUCHI UMESHU plum highball created using hitachino nest beer	16	CHUHAI yokaichi shochu, simple syrup, choice of lemon, lime, yuzu, green tea or oolong flavors	10

Whiskey

all imported from japan

SUNTORY TOKI	11	YAMAZAKI 12	45
HIBIKI HARMONY	20		

Wine

by the glass

CHURTON SAUVIGNON BLANC 2024 <i>marlborough, new zealand</i> citrus, flint, matchstick, stone fruit, focused and mineral	13
DE DAUZAC BORDEAUX SUPERIEUR 2022 <i>bordeaux, france</i> full bodied, notes of plum and cassis and eucalyptus. long and intense finish.	13
FLORES BLANC NV <i>extremadura, spain</i> honeysuckle, orchard fruit, citrus, subtle brioche	12

non-ALCOHOLIC

Soda

SODA coke, diet coke, sprite	3
GINGER BEER	7
RAMUNE	8

Sparkling

SARATOGA SPARKLING	5/7
KIMINO SPARKLING japanese sparkling juice <i>yuzu, peach, orange, apple, plum</i>	8

Tea

GREEN TEA hot or iced	5
OOLONG TEA iced	5

SAKE

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 STRAWBERRY 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 300ml **50**
fukushima prefecture
 wildflower, pear, and anise on the nose, silky texture, fruity finish smv -28

JUNMAI DAIGINJO:



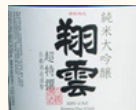
WAKATAKE **21 / 46 / 120**
shizuoka prefecture
 light, smooth, rich and perfectly clean smv 0



HOUOUBIDEN ASAHI MAI **15/48/81**
okayama prefecture
 polished and structured. cherry blossom and stone fruit balanced with minerality and long finish



UKA DRY **23 / 50 / 133**
fukushima prefecture
 aromas of green apple and anise, light and long 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



SHIRAKABEGURA KIMOTO 300ml **28**
hyōgo prefecture
 earthy and robust, followed by a trailing umami finish smv +2

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



JUNMAI GINGO:



SEIKYO OMACHI 17 / 33 / 78
hiroshima prefecture
herbal and bright on the nose,
followed by a crisp and clean finish +3



WANDERING POET 16 / 35 / 89
shimane prefecture
notes of banana and ripe
honeydew lingering finish moves
from juicy fruitiness to green,
herbal notes. smv +3



CHIKURIN KAROYAKA 18 / 35 / 92
okayama prefecture
a shining expression of mochi
sweetness followed up by
notes of cherry blossom +3



BRIDE OF THE FOX 16 / 35 / 89
niigata prefecture
aromas of pistachio, and a
hint of white chocolate, ripe
honeydew finish smv +3



AMABUKI STRAWBERRY 18 / 36 / 85
saga prefecture
strawberry flower yeast is used
to give this sake a refreshing
strawberry sweetness smv +1



MANTENSEI KINOKO 15 / 32 / 82
tottori prefecture
dried porcini on the nose,
notes of orange peel and mulling
spice followed by an earthy, clean finish +6

DAIGINJO:



OSAKAYA CHOBEI 11 / 21 / 55
hyogo prefecture
rich, fruity aroma
with a clean, delicate taste +4



KONTEKI "TEARS OF DAWN" 15 / 34 / 84
kyoto prefecture
light and fruity followed by
notes of white pepper and cream +4

Wine

by the bottle

red

PALA "CENTOSERE" CANNONAU 2021 47
sardinia, italy
an almost creamy mouthfeel with deep vibrancy.
ripe berry, hints of spice and black pepper.

E. GUIGAL CÔTES DU RHÔNE RED 2019 49
rhône valley, france
plum and chocolate on the nose. luscious red
berry on the palate. well balanced and pleasant.

LIONEL FAURY SYRAH 2024 47
northern rhône, france
Bright notes of blackberry and violet layered over
soft mineral tannins. Lively with an earthy intensity.

LE PIANE COLLINE NOVARESI NEBBIOLO 2023 55
boca, italy
elegant showing of this regal varietal. high toned red
fruit, dried roses and anise. well rounded and
structured.

white

FOLIE À DEUX CHARDONNAY 2021 35
russian river valley, california
bright acidity beneath notes of sweet melon,
golden apple, and perfumed pear. medium-bodied
with a smooth and balanced finish.

LOOSEN BROS DR. L RIESLING 2023 45
mosel, germany
bright, refreshing, fruit-driven wine, with a
juicy mid-palate and a crisp, drying finish.

ROUND POND KITH AND KIN CABERNET 2022 70
napa valley, california
notes of bright red cherry, cranberry and allspice on
the nose. rich fruit flavors and velvety tannins lead to a
beautiful length and satisfying finish.

OBSIDIAN "POSEIDON VINEYARD" PINOT NOIR 2022 67
carneros, napa valley
notes of cloves, nutmeg, black pepper. meaty texture
and bright, ripe berries all lifted by high acidity.

BLACK MAGNOLIA PINOT NOIR 2017 65
willamette valley, oregon
cranberry fruit, nuanced with vanilla and milk
chocolate coat the palate. long bitter herb finish.

rose

FOSSIL POINT GRENACHE 2022 35
edna valley, california
tropical passionfruit and guava notes.
classic provencal flavors of strawberry and melon with
a balance of acidity and fruit on the palate.

sparkling

SCHRAMSBERG BLANC DE BLANCS 2021 68
healdsburg, california
racy, mineral driven, and citrusy with notes of fine
mousse and a touch of brioche.

Tengoku Aburiya

Dinner:

Tuesday-Sunday 5pm-10pm

Lunch:

Tuesday-Friday 11:30am-1:30pm

651 W Washington Blvd, Chicago, IL 60661

Follow us to stay up to date with special events:

@tengoku_aburiya



天
国