

STARTERS

FROM THE SUSHI BAR

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

FROM THE KITCHEN

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

AGE battered fried

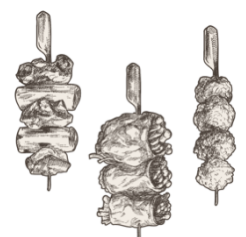
AGEDASHI (TOFU OR AVOCADO) yuzu, green onion, daikon oroshi, nori katsuobushi	8	LOLLIPOP WINGS korean-style fried chicken wings, celery select spice level: mild or hell spicy	12
IKAGESO KARAAGE deep-fried calamari legs	10	KAKI FRY deep-fried oysters	10
CHICKEN KARAAGE japanese-style deep-fried chicken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

YAKI direct from the heat

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

KUSHIYAKI skewers direct from the bincho grill

CHICKEN Negima 4.5 (thigh with green onion) Tsukune 5 (meatball, egg yolk with tare sauce) Breast 4 Gizzard 4 Skin 4 Wing 4.5	BEEF Chadol Enoki (brisket) 5 Tteokgalbi 7.5 (minced beef short ribs) Gyutan (tongue) 12.5 Wagyu 21 SEAFOOD Ebi (shrimp) 6.5 Unagi (eel) 10.5	PORK Shio Pork Belly 4.5 Kimchi Pork Belly 4.5 Bacon Tomato 4 Black Pork Sausage 3.5 VEGETABLES Shishito Peppers 3 Cherry Tomatoes 3 Shiitake Mushrooms 3.5	CHEF'S KUSHIYAKI SET 20 Chef's Choice of Five Kushi-yaki - 4 meats - 1 vegetable
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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	12	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	21
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 PM

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

CATERING INQUIRIES :: info@tengokuaburiya.com

FOLLOW US :: TENGOKU_ABURIYA

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