

# TenGoku

天国

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a b u r i y a + p u b

Beverage Menu

## Beer

imported from japan

<b>NAMA BEER</b> rotating draft lager	<b>8</b>
<b>ASAHI SUPER DRY BOTTLE</b> dry and crisp lager	<b>7</b>
<b>ORION</b> crisp, light-bodied Japanese rice lager	<b>7</b>
<b>ECHIGO WEIZEN</b> brewed with 100% wheat and barley malt, delicate, fruity and refreshing	<b>9</b>
<b>HITACHINO NEST WHITE ALE</b> mildly hoppy Belgian style ale, tart flavors of coriander, orange peel and nutmeg	<b>12</b>
<b>YONA YONA PALE ALE</b> medium bodied and citrus aromas, rich in cascade hops	<b>12</b>
<b>AOONI IPA</b> floral hops, orange peel and grapefruit notes, light grainy malts	<b>12</b>
<b>UMAMI IPA</b> the umami extracted from bonito flakes increases the complex flavors and unique aromas.	<b>12</b>
<b>KAWABA TWILIGHT ALE</b> refreshing, crisp, light hops followed by a soft bitterness	<b>13</b>
<b>KAWABA SUNRISE ALE</b> aromas of bready yeasts, bananas, cloves, toffee and citrusy hops	<b>13</b>

## Shochu

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

## Cocktails

<b>SAKURA SPRITZ</b> cherry blossom, setouchi citrus gin, tsukinowa 'blue hue' honjozo, prosecco, aperol	<b>15</b>	<b>WHEN LIFE GIVES YOU YUZU...</b> chumchurum soju, yuzu liqueur yuzu, honey syrup, shiso	<b>15</b>
<b>LYCHEE PLEASE</b> roku gin, lychee liqueur, yuzu, calpico, lychee	<b>14</b>	<b>NIPPON MULE</b> haku vodka, lime, ginger beer	<b>14</b>
<b>BINCHOTAN OLD FASHIONED</b> suntory toki, mars shinsui iwai tradition, japanese bitters, company 'shiso' bitters, demerara, and smoke	<b>16</b>	<b>ESPRESSO MARTINI</b> haku vodka, espresso, simple syrup	<b>14</b>

## Highballs

classic japanese sparkling cocktail

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

## Whiskey

all imported from japan

<b>SUNTORY TOKI</b>	<b>11</b>	<b>YAMAZAKI 12</b>	<b>45</b>
<b>HIBIKI HARMONY</b>	<b>20</b>		

## Wine

by the glass

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

# non-ALCOHOLIC

## Soda

<b>SODA</b> coke, diet coke, sprite	<b>3</b>
<b>GINGER BEER</b>	<b>7</b>
<b>RAMUNE</b>	<b>8</b>

## Sparkling

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

## Tea

<b>GREEN TEA</b> hot or iced	<b>5</b>
<b>OOLONG TEA</b> iced	<b>5</b>

# 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



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



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

## 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

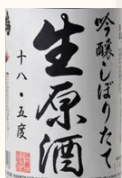


**HARADA JUNMAI 80** 300ml **24**  
*yamaguchi prefecture*  
 balanced, notes of ripe tropical fruit, notes of umami from the rice smv +3



**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



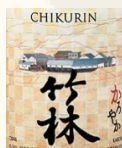
## JUNMAI GINGO:



**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**



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