

TenGoku



a b u r i y a + p u b

Beverage Menu

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

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

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

Whiskey all imported from japan		
SUNTORY TOKI	11	
HIBIKI HARMONY	20	
AKASHI UME	23	
YAMAZAKI 12	45	

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

Wine by the glass		
CHURTON SAUVIGNON BLANC 2024	13	marlborough, new zealand citrus, flint, matchstick, stone fruit, focused and mineral
DE DAUZAC BORDEAUX SUPERIEUR 2022	13	bordeaux, france full bodied, notes of plum and cassis and eucalyptus. long and intense finish.

non-ALCOHOLIC

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

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

Tea		
GREEN TEA	5	hot or iced
OO LONG TEA	5	iced

SAKE

NIGORI & SPARKLING:



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

15



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

15



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

15



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

22 / 42 / 105



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

17 / 36 / 93



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

50

JUNMAI DAIGINJO:



WAKATAKE
shizuoka prefecture
light, smooth, rich and
perfectly clean smv 0

21 / 46 / 120



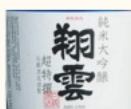
REI 300ml
california
light fruit and blossom flavors,
chardonnay-like qualities smv +3

30



UKA DRY
fukushima prefecture
aromas of green apple and
anise, light and long finish smv +7

23 / 50 / 133



HAKUTSURU SHO UNE
hyōgo prefecture
smooth, fruity aromas and a
light finish. smv +2

13 / 29 / 73

JUNMAI:



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

16 / 35 / 89



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

16 / 35 / 89



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

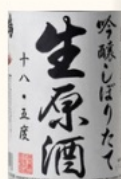
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SHIRAKABEGURA KIMOTO 300ml
hyōgo prefecture
earthy and robust, followed by a trailing
umami finish smv +2

28

GINGO:



NARUTOTAI
akita prefecture
layers of dried flowers
and baking spice, slightly dry
and medium-bodied smv +4

17 / 37 / 95



YOSHINOAWA "GOKUJO"
niigata prefecture
notes of white flowers, fruits
and herbs follows this sake's
smooth but dry finish smv +7

15 / 35 / 90

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

MAURO MOLINO LANGHE NEBBIOLO 2021 45
piedmont, italy
expressive rose, strawberry, cherry, and a hint of wild
herb. structured and balanced with a fading fruit
finish.

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.

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

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