

# TenGoku

ABURIYA

MICHELIN  
2022

## STARTERS

### From the Sushi Bar

Kale Miso Salad <i>kale, Italian parsley, garlic, miso, sesame oil</i>	5
Zuke Cream Cheese <i>Soy-marinated cream cheese, marinated wasabi</i>	6
Zuke Tuna <i>Soy-marinated tuna, ikura, tofu cream</i>	12
Tako Nuta <i>octopus, fresh seaweed, yuzu miso sauce</i>	13
Ama Ebi Shooter <i>Sweet shrimp, ikura, quail egg</i> <b>Add sake \$1</b>	12
Mulhwae (Korean-spicy ceviche) <i>assorted greens, assorted sashimi, spicy vinaigrette broth</i>	18

### From the Kitchen

Japanese Potato Salad	4
Oii Muchim <i>spicy cucumber salad</i>	5
Tako Yaki <i>octopus balls topped with teriyaki sauce, mayo, bonito flakes</i>	8
Gyoza <i>pan fried beef and vegetable Japanese dumpling</i>	9
Shishamo <i>grilled smelt fish</i>	10
Clam & Mussel Sakamushi <i>Clams &amp; mussels steamed w/ sake broth</i>	12

## AGE

Lollipop Wings <i>Korean-style fried chicken wing, celery mild   Hell spicy</i>	12
Chicken Karaage <i>Japanese-style deep-fried chicken, mayo</i>	9
Aji Fry <i>Deep-fried horse mackerel</i>	9
Kaki Fry <i>Deep-fried oyster</i>	10
Agedashi <b>Choice of tofu, avocado</b> <i>yuzu, green onion, daikon oroshi, nori katsuobushi</i>	8
Tempura Moriwase <i>Shrimp and veggie</i>	12

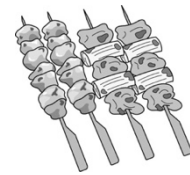
## YAKI (GRILLED)

Kalbi <i>Korean BBQ LA short ribs</i>	18
Spicy Pork Ribs <i>Baby back ribs, spicy BBQ marinade</i>	13
Hambagu Steak <i>ground beef, bean sprouts, onion, fried egg, demigras sauce, cabbage</i>	15
Black Cod Misoyaki <i>Miso-marinated black cod kama</i>	20
Buchu Jeon <i>Korean chive pancake, onions, carrots</i>	10
Kimchi Okonomiyaki <i>Japanese cabbage pancake, pork, kimchi, mayo and teriyaki sauce, katsuobushi</i>	14
Grilled Kama <i>White fish collar</i>	M/P

## KUSHIYAKI (Skewer)

### Chicken

Breast	4
Negima (thigh with green onion)	4.5
Tsukune (Meatball, egg yolk with tare sauce)	5
Gizzard	4
Skin	4
Wing	4.5

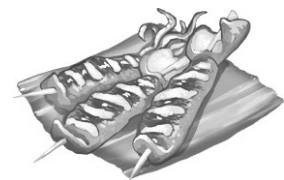


### Beef

Chadol enoki (brisket)	5
Tteokgalbi (minced beef short ribs)	7.5
Gyutan (tongue)	12.5
Wagyu	21

### Pork

Shio pork belly	4.5
Kimchi pork belly	4.5
Bacon tomato	4
Black pork sausage	3.5



### Seafood

Ebi (shrimp)	6.5
Unagi (eel)	10.5



### Vegetarian

Shishito peppers	3
Tomato	3
Shiitake mushroom	3.5

<b>Chef's Choice kushiyaki set</b> <i>Chef choice 5 pcs kushiyaki (4 meats + 1 vegetable)</i>	20
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\*\*20% gratuity is automatically added for parties of 5 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 + NOODLE

Chicken Paitan Ramen 12  
*Chicken paitan broth, green onion, minced garlic, tsukemono, noodles*  
**Add-on: Chasu \$4 / Aji-tama \$2.5**

Wagyu Sukiyaki 35  
*Tofu, mushroom, udon noodle, shirataki, napa cabbage, shungiku, scallions w/ wagyu beef*

Sea Yosenabe (Japanese Hot Pot) 20  
*seafood and vegetables with the soup dashi*

Wagyu Fried Rice 24  
*Wagyu beef, green onion, rice*

Ikura-Uni don 29  
*house-marinated ikura, uni with sushi rice*

Maze Soba *mixed udon* 21  
*ground pork, ground fish flakes, seaweed, green onion, chives, minced garlic, sesame seeds, egg yolk, side of rice*  
**Add-on: Chasu \$4 / Aji-tama \$2.5 / extra rice \$3**

Chirashidon 35  
*Variety of raw fish, on top of sushi rice*

### A la carte

### Nigiri / Sashimi

		2pcs
Tamago	5	9
Akami <i>red tuna</i>	7	13
Chutoro <i>medium-fatty tuna</i>	11	21
Otoro <i>fatty tuna</i>	16	30
Madai <i>snapper</i>	5.5	10
Kanpachi <i>amberjack</i>	6	11
Hamachi <i>yellowtail</i>	6	11
Sake <i>salmon</i>	6	11
Zuke Sake <i>marinated salmon</i>	6.5	12
Hotategai <i>scallop</i>	7.5	13
Tako <i>octopus</i>	4.5	8
Ikura <i>salmon roe</i>	5.5	9
Uni <i>sea urchin</i>	16	30
Wagyu	17	
Ama Ebi <i>sweet shrimp</i>	6	12

## FRESH FROM THE SUSHI BAR

White Fish Usuzukuri 17  
*Daily white fish, roasted sesame soy sauce, sprouts, shiso*

Salmon Carpaccio 17  
*Thin-sliced salmon in carpaccio sauce*

Chef's Choice Sashimi Set 36  
*5 kinds of chef's choice premium sashimi*

Chef's Choice Sashimi Moriawase 84  
*9 kinds of chef's choice premium sashimi*

**Chef's Choice nigiri set 1** 38

5 pcs chef choice nigiri  
 with chef choice toppings  
 6 pcs tuna tekkamaki

**Chef's Choice nigiri set 2** 58

8 pcs chef choice nigiri  
 with chef choice toppings  
 6pc negitoro

**Daily Special Fresh Nigiri Set** 70

10pc chef's choice nigiri

### MAKI

King maguro *Half / Full*  
 \*\*only weekend 45 / 80  
*Akami, chutoro, otoro, negitoro, chives, Japanese radish, marinated dry sqshi*

TenGoku 20

*Shrimp tempura, spicy tuna, cucumber, Topped w/ sliced tuna, spicy mayo, creamy sauce, unagi sauce*

Kuma 21

*Spicy crab meat, smoked salmon, cucumber, unagi sauce*

T. T 19

*Spicy tako, spicy tuna, unagi sauce*

Veggie Tempura Maki 16

*Tempura sweet potato, asparagus, fresh ground sesame seed topped w/ kanpyo & shiitake paste*

Jigoku Maki 20

*Spicy tuna, cucumber topped w/ sliced tuna, roasted mayo, jigoku sauce serrano pepper*

### Classic Maki

Tuna	9	Salmon	9	Hamachi	9
Cucumber	7	Avocado	7	Kimchi	7
Kanpyō	7	Spicy Tuna	9	California	9
Soft Shell Crab	12	Shrimp Tempura	10		
Negitoro	13				

**Chef's Special Maki Platter** 20

6pc assorted maki with chef's choice toppings

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