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TenGoku

ABURIYA

Starters

from the sushi bar

*TORO TARTARE tuna belly, scallions, cucumber, takuan, & marinated wasabi on a bed of sliced onions	18
*WHITE FISH USUZUKURI thinly sliced white fish of the day, roasted sesame-soy sauce, sprouts, shiso	17
*SALMON CARPACCIO salmon, ikura, & chef's carpaccio sauce	17
*CRISPY RICE deep fried rice, spicy tuna, avocado, microgreens, unagi sauce	10

*TAKO NUTA sliced octopus, fresh seaweed, yuzu-miso sauce	13
*YELLOWTAIL SASHIMI yellowtail, serrano pepper, cilantro, ponzu sauce	20
*BOTAN EBI SHOOTER sweet shrimp, ikura, quail egg <i>add sake +\$1</i>	14
OII MUCHIM spicy cucumber salad	5
JAPANESE POTATO SALAD V mixed greens, tomato	4

from the kitchen

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

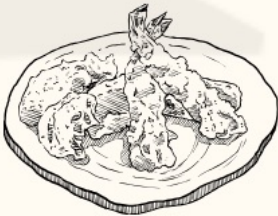
Age

battered fried

AGEDASHI TOFU tofu, green onion, daikon oroshi, dashi, nori, bonito flakes	8
CHICKEN KARAAGE japanese-style deep-fried chicken, cabbage, mayo	9
AJI FRY deep-fried horse mackerel	9

IKAGESO KARAAGE deep-fried squid legs	10
LOLLIPOP WINGS spicy korean-style fried chicken, celery sticks	12
KAKI FRY deep-fried oysters	10

TEMPURA MORIAWASE shrimp and veggie	12
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Yaki

from the grill

BUCHU JEON V korean chive pancake, onions, carrots, spicy chive salad	10
KIMCHI OKONOMIYAKI japanese cabbage pancake, pork, kimchi, mayo, tonkatsu sauce, onion, bonito flakes	14

SPICY PORK RIBS baby back ribs, spicy bbq	15
*HAMBAGU STEAK ground beef, bean sprouts, onion, fried egg, demi-glace, cabbage	17

GRILLED KAMA daily white fish collar	M/P
BLACK COD MISOYAKI miso-marinated black cod	20
KALBI korean bbq L.A. style short ribs	18

Kushiyaki

skewers grilled on our binchotan grill

Chicken

NEGIMA chicken thigh and green onion	4.5
BREAST	4
GIZZARD	4
SKIN	4
*TSUKUNE meatball, egg yolk, tare	5
WING 3 pcs	4.5

Beef

CHADOL ENOKI brisket wrapped enoki mushrooms	4.5
TTEOKGALBI minced short rib	7.5
BEEF TONGUE	12
WAGYU	21
Seafood	
SHRIMP	6.5
EEL	10.5

Pork

SHIO PORK BELLY	4.5
KIMCHI PORK BELLY	4.5
BLACK PORK SAUSAGE	3.5
Veggie	
TOMATO V	3
SHISHITO V	3
SHIITAKE V	3.5

Chef's Kushiyaki Set

includes four meat and one veggie	20
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*THESE ITEMS ARE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER OF ANY DIETARY RESTRICTIONS. A 20% GRATUITY FEE WILL BE ADDED TO PARTIES OF 5 OR MORE.

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A La Carte

	nigiri (1 piece)	sashimi (2 pcs)
TAMAGO omelette	5	9
* AKAMI red tuna	7	13
* CHUTORO medium fatty tuna	11	21
* OTORO fatty tuna	16	30
* MADAI red snapper	6.5	11
* KANPACHI amberjack	6	11
* HAMACHI yellowtail	6	11
* SAKE salmon	6	11
* HOTATEGAI scallop	8	15
* TAKO octopus	4.5	8
* IKURA salmon roe	7	13
* UNI sea urchin	M/P	M/P
* BOTAN EBI sweet shrimp	10	20

Noodles, Nabe and Rice

* CHICKEN PAITAN RAMEN 16 chicken paitan broth, pork belly, seasoned egg, green onion, minced garlic, tsukemono, noodles <i>add-on: chashu 4 / aji-tama 2.5</i>	* IKURA-UNI DON M/P house-marinated ikura, uni, toro, over sushi rice
* WAGYU SUKIYAKI 35 american wagyu, tofu, mushrooms, udon, shirataki, napa cabbage, shungiku, scallions <i>add-on: wagyu 20/ egg 3</i>	* MAZE SOBA MIXED UDON 24 udon, ground pork, ground fish flakes, seaweed, green onion, chives, garlic, sesame seeds, egg yolk, rice <i>add-on: chashu 4 / aji-tama 2.5</i>
WAGYU FRIED RICE 24 wagyu beef, green onion, rice	* CHIRASHIDON 38 variety of raw fish on a bed of sushi rice

Sides

WHITE RICE V 3	UDON V 4	HOUSE MADE SAUCES 2 spicy mayo, chili oil, unagi sauce, ponzu
SUSHI RICE V 5	KIMCHI 5	
ASARI MISO SOUP 6	EDAMAME V 4	

Maki

classic rolls or make it a handroll

* TUNA 10	KANPYO V 7 japanese sweet braised gourd	CUCUMBER V 7	* SPICY SALMON 10 sliced salmon, cucumber, spicy mayo
* SALMON 10		AVOCADO V 7	
* NEGI-HAMACHI 10 yellowtail, scallions	KIMCHI 7	SOFT SHELL CRAB 13 deep fried soft shell crab, green onion, wasabi mayo	SHRIMP TEMPURA 10 deep fried shrimp, green onion, wasabi mayo
* SPICY TUNA 10	CALIFORNIA 10 kani kama, avocado, cucumber		

Signature Maki

* TENGOKU 24 spicy tuna, shrimp tempura, tuna, spicy mayo, cucumber, creamy & unagi sauce	* CITRUS HAMACHI NEW 24 hamachi, avocado, cilantro, wasabi tobiko, cucumber, jalapeño, yuzu pearls	* JIGOKU 20 spicy tuna, cucumber, tuna, roasted spicy mayo, jigoku sauce, serrano pepper
* KUMA 24 spicy crab meat, smoked salmon, cucumber, unagi sauce	* NEGI TORO 24 fatty tuna, tokyo scallions, house soy sauce	* NEO TOKYO NEW 24 hamachi, sake, jalapeño tempura, cilantro, spicy tuna, avocado, sweet soy sauce
VEGGIE TEMPURA V 18 sweet potato & asparagus tempura, ground sesame, kanpyo-shiitake paste	* SUMMER OF TENGOKU 24 snow crab, shrimp tempura, avocado, yellowtail, crunchy chili garlic	* TOKYO NEW 19 spicy octopus, spicy salmon, avocado, cucumber, crispy shallot

Chef's Choice

* NIGIRI SET ONE 38 5 pcs of nigiri selected and dressed by the chef & a 6-pc tuna maki
* NIGIRI SET TWO 58 8 pcs of nigiri selected and dressed by the chef & a 6-pc negitoro maki
* SASHIMI SET 36 10 pcs of chef's choice classic sashimi
* SASHIMI MORIAWASE 84 18 pcs of chef's choice premium sashimi

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