



Tengu, God of Mischief
 Joviality, temptation, feasting
 High in the mountains, he has lured many with wine, passion & song
 Sushi, a journey
 Sensual and beautiful, simple yet elegant
 The representation of Zen, bold, broad
 We would like to extend an invitation to you,
 so prepare yourself for a night of mischief & delectability
 Welcome to the House of Tengu

飲

signature cocktails

	glass	bowl
sake cosmo [sake, citrus liqueur, cranberry, lime, ginger]	12	36
japanese sangria [plum wine, red wine, Kintaro pine sake, fruit]	12	36
mischief melon [absolut citron, stirrings watermelon, cucumber]	12	36
plum geisha [plum wine, absolut vodka, cranberry, orange]	12	36
ginger fiji [skyy 90 vodka, ginger, basil, fresh apple, lemon]	12	-
samurai thief [absolut ruby red, jalapeno, fresh lemon]	12	36
yama [dark & light rums, midori, pineapple]	12	36
tengucumber [skyy 90 vodka, infusion of cucumber & mint]	12	-
cherry blossom [effen black cherry vodka, junmai sake, lemon]	12	36
white grape [ciroc vodka, white grape juice]	12	-

tengu signature house-infused sake

	glass	carafe
pineapple sake [infused with fresh maui pineapples]	12	36

麦

premium japanese beers

	single	tall
asahi	-	9
asahi select	5½	-
asahi black	5½	-
kirin ichiban	-	9
kirin light	5½	9
sapporo	5½	9
sapporo reserve	-	9
hitachino white ale	10	-
koshihikari echigo	-	12
bubblegum soda [non-alcoholic]	4	-

*18% gratuity will added to parties of five or more

*\$3 cake cutting fee

*\$15 corkage fee



sake flights

our flights consist of three two-ounce glasses of sake, to allow our guests to sample & enjoy our diverse sake collection

elegant

otokoyama, dewasansan, tama de izumi
(junmai, ginjo, daiginjo) 14

sophisticated

akitabare, oka, kubota
(junmai, ginjo, daiginjo) 16

unique

pineapple sake, nigori [unfiltered], plum wine 12



glass/carafe

		<u>glass</u>	<u>carafe</u>
junmai	a naturally bold & earthy sake		
otokoyama [dry, well-balanced]		10	32
akitabare [explosive, upfront, dry]		11	36
ginjo	slightly more refined, while retaining much of its natural qualities... light & refreshing on the palate		
kaori [light and refreshing, aroma of muscat and banana]		10	32
oka [delightful flowery bouquet, touch of pear & melon]		12	40
dewasansan [clean, brisk finish, hints of apple]		13	42
daiginjo	a brewer's delight... a complex sake with most of the rice impurities removed		
tama de izumi [fragrant, light & unassuming]		15	50
iki na onna [sexy, smooth, "the lucky lady of sake"]		16	52
kubota [light & dry, with a hint of peach]		16	52
other selections			
koshu masamune [hot junmai sake]		-	8
sho chiko bai, <i>nigori</i> [unfiltered sake]		10	32
hakutsuru, <i>plum wine</i> [sweet & light bodied]		8	26

bottle

	<u>bottle</u>
kikusui, junmai ginjo [elegant, aromas of rose and mandarin, spicy finish] 720ml	65
bichuwajo, junmai ginjo [subtle sweetness, refreshing and full-bodied] 720ml	80
tomoju, junmai ginjo [soft sweetness and a touch of marshmallow] 720ml	80
shin, junmai ginjo [mellow, sweet as apricot, medium dryness] 720ml	112
hakkaisan, junmai daiginjo [dry, slightly spicy, hints of toasted nuts and apple] 720ml	100
ken, junmai daiginjo [elegant and sharp taste, aroma of melon] 720ml	168
dassai, junmai daiginjo [clean, soft and subtle, with a mild sweetness] 720ml	200
houreki, junmai daiginjo [sweet and delicate, velvety aroma of fruit] 720ml	360
poochi poochi, sparkling nigori [light, refreshing, sparkling sake] 330ml	24

葡萄酒 wines

champagne & sparkling wines	glass	bottle
wolf blass "brut" [australia]	9	34
moët & chandon "white star" [eparnay, france]	375ml	48
veuve cliquot ponsardin "brut" [reims, france]		110
veuve cliquot ponsardin "rose" [reims, france]		140
dom perignon [eparnay, france] 1998		290

white

chardonnay

rosemount [australia] 2005	8	32
buena vista [carneros] 2004	9	34
beringer private reserve [california] 2005	16	64
chateau ste michelle [columbia valley, wash.] 2004		42
sbragia [napa] 2004		68

other varietals

gewurztraminer, columbia [columbia valley] 2004	8	32
pinot grigio, gabbiano [italy] 2006	8	32
sushi wine, oroya [spain] 2004	9	36
sauvignon blanc, honig [napa] 2006	9	36
sauvignon blanc, st. supery [napa] 2006	10	40
riesling, wolf blass [australia] 2004		35
moschofilero, boutari [greece] 2004		45
pinot grigio, santa margherita [italy] 2005		49
viognier, wattle creek [alexander valley] 2005		55
white bordeaux, st. supery [napa] 2005		56

red

cabernet sauvignon

avalon [sonoma] 2005	9	36
greg norman [california] 2005	10	40
katarina [alexander valley, sonoma] 2003	16	64
clos du bois reserve [sonoma] 2005		45
mt. veeder [napa] 2003		64
jordan [alexander valley] 2003		88

merlot

hoffman grove [sonoma] 2005	8	32
sbragia [sonoma] 2003	14	56
chateau st jean [california] 2004	16	62
vine cliff [napa] 2001		62

pinot noir

beringer founder's estate [california] 2005	8	32
bogle [russian river] 2005	10	40
wild horse [paso robles] 2006	14	56
orogeny [sonoma] 2004		62

[varietals, vineyards & vintages are subject to availability]