



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



signature cocktails

	glass	bowl
sake cosmo [sake, citrus liqueur, cranberry, lime, ginger]	12	36
asian pear [grey goose la poire vodka, cranberry, lime]	12	36
japanese sangria [plum wine, red wine, pineapple sake, fruit]	12	36
mischief melon [absolut citron, stirrings watermelon, cucumber]	12	36
plum geisha [plum wine, skyy 90 vodka, cranberry, orange]	12	36
orange blossom [unfiltered sake, absolut vanilla vodka, orange]	12	36
samurai thief [absolut ruby red, jalapeño, fresh lemon]	12	36
tengucumber [skyy 90 vodka, infusion of cucumber & mint]	12	-
yama [dark & light rums, midori, pineapple]	12	36
zakuro [otokoyama sake, pama pomegranate liqueur]	12	36

tengu signature house-infused sake

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



premium japanese beers

	single	tall
asahi	-	9
asahi select	5½	-
asahi black	5½	-
hitachino white ale	10	-
hitachino pale ale	10	-
kirin ichiban	-	9
kirin light	5½	9
sapporo	5½	9
sapporo reserve	-	9
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

		glass	carafe
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 chiku bai, <i>nigori</i> [unfiltered sake]		10	32
hakutsuru, <i>plum wine</i> [sweet & light-bodied]		8	26

bottle

bottle

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, hint 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

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wines

champagne & sparkling wines

glass bottle

wolf blass "brut" [australia]	9	34
moët & chandon "imperial" [epernay, france]	375ml	48
veuve clicquot ponsardin "brut" [reims, france]		110
veuve clicquot ponsardin "rose" [reims, france]		140
dom perignon [epernay, france] 2000		290

white

chardonnay

rosemount [australia] 2007	8	32
sebastiani [sonoma] 2007	9	36
wild horse [paso robles] 2007	9	36
buena vista [carneros] 2006	10	40
lincourt [sta. rita hills] 2007	13	52
beringer private reserve [california] 2007	16	64
chateau ste michelle [columbia valley, wash.] 2006		42
sbragia [napa] 2006		68

other varietals

gewurztraminer, columbia [columbia valley] 2007	8	32
pinot grigio, gabbiano [italy] 2007	8	32
sushi wine, oroya [spain] 2007	9	36
heritage blanc, curtis [central coast] 2007	9	36
sauvignon blanc, honig [napa] 2008	9	36
riesling, wolf blass [australia] 2005	9	36
sauvignon blanc, st. supery [napa] 2008	10	40
viognier, wild horse [paso robles] 2007	12	48
moschofilero, boutari [greece] 2004		45
pinot grigio, santa margherita [italy] 2007		55
viognier, wattle creek [alexander valley] 2005		55
white bordeaux, st. supery [napa] 2005		56

red

cabernet sauvignon/malbec

avalon [sonoma] 2006	9	36
greg norman [california] 2006	10	40
clos du bois reserve [sonoma] 2005	14	56
katarina [alexander valley, sonoma] 2003		82
jordan [alexander valley] 2004		112
bodega tamari, malbec [argentina] 2008	11	44

merlot

tunnel of elms [california] 2007	8	32
sbragia [sonoma] 2006	16	62
pinot noir		
beringer founder's estate [california] 2007	8	32
wild horse [paso robles] 2007	14	56
lincourt [santa barbara] 2007	14	56
orogeny [sonoma] 2006		62

[varietals, vineyards & vintages are subject to availability]