



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
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 vanilia 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

麦 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

葡萄酒 wines

champagne & sparkling wines

	glass	bottle
wolf blass "brut" [austrailia]	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]



sushi bar signature items

albacore kalamata

seared albacore, kalamata olive, wasabi mayo, micro rainbow greens, grapeseed oil, black pepper, roasted brown crispy rice ... 16

red snapper carpaccio

okra, yuzu dressing, shichimi togarashi ... 23

kanpachi carpaccio

baby yellowtail, truffle oil, yuzu dressing, black pepper, chive ... 23

halibut usuzukuri with ponzu

thinly sliced halibut, momiji, scallion, ponzu ... 20

halibut usuzukuri with yuzu kosho

thinly sliced halibut, yuzu kosho, yuzu juice, himalayan rock salt ... 20

sashimi picante

trio of tuna, yellowtail & salmon - jalapeño, garlic-ginger ponzu ... 19½
tuna only / tuna & yellowtail / yellowtail only ... 21½

bigeye tuna tataki

seared tuna sashimi with garlic chips, ground ginger, tosazu ... 18

sawagani

flash fried tiny freshwater crabs, sea salt, lemon ... 8
subject to availability

aburi shime saba

torched mackerel sashimi with kelp ... 20

zuke salmon sashimi

marinated in a soy-mirin sauce, with lemon, black pepper, dill ... 17

midnight shooter

spicy tuna, quail egg, scallion, momiji, smelt eggs, ponzu ... 9

tuna a la tostada

crispy rice, spicy tuna, ginger vinaigrette, wasabi mayo, scallion ... 12



specialty rolls

kurama yama

spicy tuna, shrimp tempura, asparagus, cucumber, yama gobo, soy paper handroll, no rice ... 9

basil tuna

bigeye tuna, avocado, rosso bruno tomato, basil, smelt eggs, sesame oil, garlic-ginger ponzu, soy paper, no rice ... 12½

blue crab hand roll

blue crab, wasabi tobiko ... 9

subarashi

spicy shrimp, seared tuna, avocado, sweet onion, ginger vinaigrette ... 19

mizore

crab, avocado, seared albacore, crispy shallots & carrots, jalapeño, mizore ponzu ... 19

crispy salmon

avocado, cucumber, yama gobo, masago, dynamite-eel sauce ... 15

zen crunch

spicy albacore, ginger vinaigrette, sweet onion, tempura style ... 10

red dragon

crab, spicy tuna, green bean tempura, scallion ... 18

eel & shrimp tempura

freshwater eel, shrimp tempura, avocado, cucumber, eel sauce ... 18

lobster

asparagus, avocado, flying fish eggs, miso-mayonnaise ... 19

vegetable tempura roll

asparagus & boniato yam tempura, yama gobo, cucumber, sprouts ... 9

diablo

seared albacore, yama gobo, cucumber, jalapeño, shichimi togarashi, habanero ponzu ... 18

naminori

yellowtail, avocado, green bean tempura, asparagus, yama gobo, cucumber, yuzu dressing ... 17

yamabushi

halibut, scallop, asparagus, shiso leaf, yuzu kosho, nikiri, sesame chili oil ... 19

菜 vegetable

shishito peppers

japanese mild peppers, soy sauce, bonito flakes . . . 8½

wilted wok spinach

slivered garlic, shiitake mushrooms, sweet soy sauce . . . 9

shimeji mushroom sauté

asparagus spears, lemon tamari sauce . . . 12

wild mushrooms & tofu

seared tofu medallions, chive, soy mirin glaze . . . 12

vegetable tempura

medley of vegetables, warm dashi sauce . . . 14

crispy spicy tofu

shitake mushrooms, cherry tomatoes, scallions, chili dashi broth . . . 9

grilled vegetables

japanese eggplant, baby bok choy, zucchini,
portobello mushroom, asparagus spears, bell pepper,
basil-scented ponzu . . . 16

edamame

warm soy beans in the pod, lightly salted . . . 4½

miso soup

bonito broth, tofu, wakame seaweed, scallions . . . 4

緑 garden

asian pear & arugula salad

julienned asian pear, baby arugula, pomegranate seeds, walnut,
danish buttermilk bleu cheese, apple-cider vinaigrette . . . 12

blue crab & avocado salad

blue point crab, petite asian mixed greens, avocado, cilantro,
cucumber, jalapeno, crispy leek, yuzu dressing . . . 15

roasted beet & goat cheese salad

sliced roasted baby red & golden beets, crumbled goat cheese,
watercress, lemon juice, carrot-ginger dressing . . . 10½

avocado & grapefruit salad

sliced avocado, ruby red grapefruit, baby arugula,
slivered red onion, asian mustard vinaigrette . . . 10

sunomono salad

thinly sliced marinated japanese cucumber, lemon, sesame . . . 7½
add shrimp, crab, or octopus . . . 12½

warm spinach salad

warm spinach leaves, sautéed wild mushrooms,
frizzled potato strings, ponzu dressing . . . 12

seared tuna salad

sesame-crusting tuna, tomato, red onion,
crispy garlic chips, ponzu dressing . . . 12

organic mixed baby greens

organic mixed field greens, cherry tomatoes, red leaf lettuce,
japanese cucumber, ginger-soy vinaigrette . . . 7½

asian chicken salad

shredded chicken breast, baby greens, red onion, cilantro,
rice noodles, crispy wontons, sesame dressing . . . 13½

seared togarashi beef salad

togarashi-crusting prime new york strip, mixed micro greens,
tomato, red onion, meyer-lemon dressing, white truffle oil . . . 15

chuka salad

marinated hiyashe wakame seaweed, sliced hot house cucumbers,
sesame, ginger, orange zest, chili flakes rice-wine vinegar . . . 8



sea

asian tartare

diced tuna, avocado sauce, crispy wontons, soy-lime dressing
3 layers . . . 19 4 layers . . . 24

baked citrus black cod

marinated in soy-citrus glaze, teriyaki-citrus sauce . . . 19

sesame peppercorn-crusting tuna steak

shitake-bok choy sauté, sweet soy wasabi sauce . . . 27

jalapeño-miso chilean sea bass

miso-marinated roasted chilean sea bass,
grilled garlic shoots, jalapeño, chili-lime sauce . . . 28

coconut shrimp

tempura style, spicy plum sauce . . . 15½

crispy calamari

crispy zucchini, shallots, habañero lime yogurt . . . 11

rock shrimp tempura

lightly breaded, tempura-style, spicy aioli sauce . . . 14

sake-fired garlic sprouts

choice of wok sautéed shrimp or scallops, white mushrooms,
green onion, oyster sauce, garlic, chili flakes . . . 12½

wok-sautéed chilean seabass

sautéed baby bok choy, ginger, wasabi-butter sweet soy,
crispy shallots . . . 20

grilled king salmon teriyaki

steamed baby vegetables, roasted garlic potato . . . 22



land

roasted new zealand lamb chops

herb-roasted fingerling potatoes, raspberry miromi demi-glaze . . . 16

grilled chicken teriyaki

sliced marinated breast of chicken, steamed vegetables,
roasted garlic potato . . . 20

mushroom & seared togarashi beef

togarashi-crusting prime new york strip, marinated enoki mushrooms,
micro arugula, balsamic reduction, white truffle oil drizzle . . . 16

filet-wrapped asparagus

prime filet mignon, grilled asparagus spears, oyster demi-glaze . . . 18

togarashi-crusting prime new york strip

fanned and crusting with a chili-spice, grilled ginger-asparagus,
frizzled boniato, pomegranate demi-glaze . . . 25

twice-cooked chicken

spicy szechuan glaze, steamed broccoli, carrots, haricot vert,
snow peas, roasted garlic whipped potato . . . 19½

grilled prime filet mignon

wasabi-herb butter, sliced marinated japanese tomatoes,
crispy maui onions, snow pea whipped potato . . . 29½

grilled curry chicken satay

marinated grilled chicken skewers, thai chili peanut sauce . . . 12

grilled beef teriyaki

sliced new york steak, steamed vegetables,
roasted garlic potato . . . 20

sake-fired garlic sprouts

wok sautéed chicken breast, white mushrooms, green onion,
oyster sauce, garlic, chili flakes . . . 11½

鮨 sashimi, sushi & rolls

		sashimi	nigiri sushi
bluefin tuna belly	toro	mp	mp
bluefin tuna	kuro-maguro	26	10½
bigeye tuna	mebachi maguro	19	7½
seared bigeye tuna	maguro tataki	19	7½
seared albacore tuna	bincho maguro	17	6
yellowtail	hamachi	19	7½
baby yellowtail	kanpachi	21	8½
salmon	sake	16	6
zuke salmon	zuke sake	17	7
halibut	hirame	20	8
red snapper	tai	22	9
spanish mackerel	aji	25	8½
mackerel	saba	20	8
gizzard shad	kohada		8
sea urchin	uni		9
salmon eggs	ikura		6½
smelt eggs	masago		6
flying fish eggs	tobiko		6
sea eel	anago		8
freshwater eel	unagi		7
sweet shrimp	ama ebi		12
shrimp	ebi		5½
crab	kani		8
octopus	tako	16	6
squid	ika	17	7
giant clam	miru gai	29	13
scallop	hotate	18	6½
egg	tamago	4½	4½
quail egg			1
monkfish pate	ankimo	12	
assorted chef's sashimi		32	
rolls			
tuna, spicy tuna		6½	
yellowtail, spicy yellowtail		6½	
scallop, spicy scallop		6½	
california		6½	
salmon skin		5	
salmon & asparagus		6	
freshwater eel & cucumber		6½	
freshwater eel & avocado		7½	
shrimp & asparagus		6	

crab & asparagus	8
vegetable	6
vegetable tempura	9
shrimp tempura	12½
shrimp tempura - hand roll	8½
soft-shell crab	14½
caterpillar	15
rainbow	16

customizing rolls

soy paper	1
inside-out	1
no rice r/cut roll	3
no rice r/hand roll	2