



TENGOKU
天国



TENGOKU
天国

TENGOKU
天国

Japanese Tea

SENCHA SHIZUOKA SUMMER - 190

Beautiful green colored Sencha from the Shizuoka prefecture harvested in the summer months for a wonderful fresh cup with a slight tartness at the end

SENCHA ROMANCE GREEN TEA - 190

Mild and refreshing green tea refined with leaves of rose blossom and completed with sweet strawberry pieces which is the perfect combination for every season of the year

SENCHA MADAME BUTTERFLY - 190

This tastefully blended green tea with pieces of sweet, juicy peach and sunflower blossom will make your day brighter.

ROYAL GENMAICHA - 190 SHIZUOKA SUMMER

A blend of Sencha, roasted rice and Macha from the summer harvest from the Shizuoka prefecture

FINE BANCHA - 190 SHIZUOKA SUMMER

A slightly larger leaf than Sencha, this is an everyday Japanese green tea which can be enjoyed around the clock. Aromatic in the nose and medium strong in body, a tea not to be missed.

FRUITY SENCHA - 190

The perfect mixture: sencha with a fruity, creamy rhubarb and strawberry note

FANCY SENCHA SUMMER - 190

An exquisite delicately leaf Sencha from Japan; light-green in the cup with a continual but gentle breath of bitter sweetness

SUPERIOR GYOKURO - 190

Harvested only once a year, this unbelievably fine, premium quality tea has a subtle and mildly sweet aroma

Japanese Craft Cocktail

Japanese 0 Proof

Japanese Spirit

KAI - 590

Gin 7 02 infused ginger, miso yuzu sake, pomelo mirin cordial, citric acid

HANA - 590

Gin 7 02, rose syrup, pomelo acid, elderflower tonic

YOUJUU - 590

Gin 7 01, dark beer sencha, citric acid, syrup, tonic

UME SOUR - 590

Gin 7 01 infused japanese salt plum, midori, matilde peach, malic citric

KUTSUO MARTINI - 590

Gin 7 00, infused dried kutsuo, mirin, miso vermouth, squid ink yuzu, olive brine, citric acid

MATCHA TONIC - 250

Matcha, lime, pomelo syrup, tonic

MOMO SUPPAI - 250

Miso yuzu, peach, lime, egg white

KURO INKU - 250

Black squid ink yuzu, salt plum syrup

GENMAICHA HIGH - BALL - 250

Japanese sencha, roast rice, wild honey

BEER

Asahi **190**
Hitachino Nest White Ale **450**
Hitachino Nest Red Rice **450**

GIN

GIN 7 00 580

Rose Geranium,
Mint or even Lemongrass

GIN 7 01 580

Bitter orange, green tea and

Japanese maple

GIN 7 02 sakura cask 620

Floral aroma, a light scent
of cherry blossom
and an exciting complexity

ROKU 580

Cherry blossom and green tea
provide a floral and sweet aroma

KI NO BI 855

Aroma of yuzu, ginger, green sanshō
(Japanese peppercorn) berries

SINGLE MALT

The Chita **550**

Suntory Special Reserve 70 **550**

The Yamazaki Single malt **775**

Hibiki Harmony **985**

Hakushu **1,140**

Hakushu 12 YO **2,900**

Yamazaki 12 YO **2,940**

The producer of JIN7 is Oyama Jinshichi Shoten in Ibusuki in the extreme south of Kyushu. The small distillery has been producing the finest Imo (sweet potato) shochus since 1875, which is the basis for the recently produced JIN7. Organic herbs from Japan's oldest herb garden "Kaimon Sanroku" are used as botanicals

Jin 7 is exclusive available at InterContinental Phuket only

Starters

TAKO - 365

Chared octopus with chili oil / grilled cabbage / takoyaki sauce / aonori and bonito powder



YASAI HARUMAKI (V) - 215

Spring roll seasonal vegetables / asparagus / bamboo shoot / cabbage / mushroom



EBI TEMPURA - 325

White shrimp / mayonnaise / Okinawa salt / spicy shrimp paste butter



NAGAIMO MENTAICO - 590

Chinese yam / spicy cured pollack roe / spring onion / micro salad



NASU NIBITASHI - 265

Organic eggplant 24hrs. marinated in dashi stock / green shiso / ginger



MIXED SALAD (V) - 250

Fresh green salad / green pea sprout / radish / burdock root / sesame dressing



ADD ON MIXED SASHIMI - 610



Raw

HON - MAGURO

AKAMI - 715

CHU - TORO - 860

O-TORO - 980

Bluefin tuna / umami soy sauce / fresh hon wasabi from Shizuoka



HOTATE SASHIMI - 595

UME SHIO TARE

Hokkaido scallop sliced thin / pickle lemon / plum salt sauce / fresh wasabi



SHIME SABA SASHIMI - 270

Cured mackerel / pickle ginger / fresh wasabi / lime



SAKURA MASU - 975

YUZU PONZU

Japanese cherry salmon / umami citrus soy sauce / spring onion / tomato / micro salad



KATSUO TATAKI - 670

Skipjack tuna / citrus soy sauce / spring onion / ginger / chili / garlic oil



SHIRASU - 590

Whitebait / umami soy sauce / ginger / spring onion / Japanese ginger buds / lemon



Donburi

HON - MAGURO KAISENDON AKAMI - 820
CHU- TORO - 990
O-TORO - 1,150

Rice bowl topped with sliced raw bluefin tuna / yolk sauce / nori seaweed / spring onion / pickle ginger / wasabi



HOTATE - 790

Rice bowl Hokkaido scallop / salt sauce / aonori and bonito powder / yakumi / pickle ginger / wasabi



SAKURA MASU - 975

Japanese cherry salmon / salmon roe / yolk sauce / nori seaweed / pickle ginger / wasabi



BARAZUSHI - 905

Rice bowl / mixed sashimi / umami soy sauce / pickle ginger / wasabi



Ramen

TENGOKU RAMEN - 440

Chashu (2) / half boiled egg / bamboo shoots / wood ear mushroom / sesame / spring onion / nori



CHASHU RAMEN - 510

Chashu (8) / bamboo shoots / wood ear mushroom / sesame / spring onion / nori



YASAI RAMEN - 320

Stir-fried vegetables / half boiled egg / bamboo shoots / wood ear mushroom / sesame / spring onion / nori



TANTANMEN - 435

Spicy mince pork / wood ear mushroom / sesame / spring onion / bok choy / chili oil



TSUKEMEN - 450

Cold ramen noodle / chashu (2) / boiled egg / spring onion / nori / dipping soup



Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.
All prices are in Thai Baht and subject to 10% service charge and applicable taxes.

Wine by the glass

CHAMPAGNE

NV, Lombard Extra Brut Premier Cru, France

GLASS 1,100
BOTTLE 5,500

SPARKLING

NV, Villa Sandi Prosecco, Veneto, Italy

450 2,800

WHITE WINE

2020 Alpaca, Sauvignon Blanc, Central Valley, Chile

390 1,850

2020 Villa Sandi, Pinot Grigio, Veneto DOC, Italy

430 2,100

2019 Vasse Felix, Chardonnay, Margaret River, Australia

660 3,300

ROSE WINE

2020 Planeta Rose Sicilia IGT, Sicily, Italy

450 2,200

RED WINE

2021 Concha y Toro, Cabernet Sauvignon Frontera,
Central Valley, Chile

390 1,850

2019 Anakena, Merlot, Central Valley, Chile

470 2,400

2018 Wither Hills, Pinot Noir, Marlborough, New Zealand

520 2,600

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.
Menu is subject to change. All prices are in Thai Baht and subject to 10% service charge and applicable taxes.

Sake

TENGOKU
天国

TOHOKU CHIHOU

AKITA

KINMON AKITA JUNMAI X3

Using 3 times the amount of 'Koji' than your ordinary sake, the umami and smooth sweetness of the rice is displayed as well as the rich flavors

KINMON AKITA PLUM SAKE SHIZUKU

Umeshu that uses the popular Yamabuki Gold vintage sake as the base, this is an item that is deep in color, aroma and flavor and one can enjoy the complex sweetness balanced with the sourness of the plum.

AZAKURA JUNMAI CHOUMA KARAKUCHI

A super dry Junmai sake with a dryness of +10, even with its clean and sharp finish the umami of the rice is prominent in the taste.

YAMAGATA

TATENOKAWA JUNMAI DAIGINJO SEIRYU

The word "Seiryu" meaning 'Clean stream' is named after its lightness and transparency. Light, fruity and vivacious palate with a slight hint of acidity, followed by a smooth finish

KANTOU CHIHOU

SAITAMA

BUNRAKU JUNMAI GINJO PURE

Light and easy to drink whilst keeping the umami of the rice, this elegant Junmai Ginjo has the perfect balance of fragrance and flavor.

TOCHIGI

AZUMARIKISHI NIGORI KASSEI NAMA GENSHU

A cloudy sake fermented at low temperature, this fresh nama sake has a high fragrance with a yoghurt like rich umami.

CHUUGOKU CHIHOU

YAMAGUCHI

DASSAI JUNMAI DAIGINJO 23

With a floral fragrance, crisp and clean initial impression and subtle sweetness of the rice, this sake is a delicate work of art with a refined elegance.

DASSAI JUNMAI DAIGINJO 39

A Fragrance with a gentle sweetness of a melon fruit and within that fruitiness is a good balance of acidity that allows for a refreshing sensation

DASSAI SPARKLING 45

A Natural secondary-fermentation within the bottle, resulting in a pleasant fruitiness and refreshing finish. Flavor and aroma are both smooth and fragrant.

KYUU SHUU SAGA

KOIMARI SAKI JUNMAI GINJO

Gentle Ginjo fragrance with a subtle sweetness of rice. There is a slight effervescence with a balanced acidity and sweetness followed by a comforting bitterness.

 BOTTLE  CARAFE

2,500
300ML

2,500
300ML

4,000
720ML

2,000
300ML

4,000
720ML

3,250
720ML

5,750 | 11,500
300ML 720ML

2,950 | 6,400
300ML 720ML

3,250
360ML

5,450
720ML

475
GLASS 50 ML

1,100
180ML

1,100
180ML

1,500
180ML

TENGOKU
天国

Robatayaki

SEAFOOD

GINDARA SAIKYO - 950 MISO

Cod fish marinated in sweet miso / sweet potato / sesame



MADAI - 850

Japanese red snapper / yuzu chili paste / sweet potato / pickles



SAWARA - 1,100

Japanese Spanish mackerel / yuzu chili paste / sweet potato / pickles



MASU - 1,300

Japanese salmon / yuzu chili paste / sweet potato / pickles



VEGETABLES

SORAMAME (V) - 640

Japanese broad beans / moshio salt



SHISHITO SHIO - 225 AND LIME (V)

Japanese shishito pepper / sesame oil / moshio salt / mixed chili pepper / lime



ASPARAGUS - 190 TRUFFLE SHOYU (V)

Green asparagus / sweet soy sauce / truffle paste and oil / sesame



YAKITORI

YUZU YAKITORI - 130

Chicken thigh / yuzu teriyaki sauce



TEBASAKI - 140

Chicken wing / sake salt sauce



WAKATORI - 120

Chicken meat / sake salt sauce



TORIKAWA - 125

Chicken skin / sake salt sauce



HATSU - 150

Chicken heart / sake salt sauce



REBA - 110

Chicken liver / teriyaki sauce



TSUKUNE - 95

Spicy grounded chicken meat / teriyaki sauce



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

Teppanyaki

MIYAZAKI A4 WAGYU - 1,950

Wagyu A4 / shishito pepper / shitake mushroom / onion shoyu butter / wasabi



MIYAZAKI A5 WAGYU - 2,150

Wagyu A5 / shishido pepper / shitake mushroom / onion shoyu butter / wasabi



**JAPANESE - 1,700
TENDERLOIN WAGYU**

Japanese tenderloin wagyu / shishito pepper / shitake mushroom / onion shoyu butter / wasabi



ASARI CLAM - 850

Japanese manila clams / cabbage / sake / butter / parsley / garlic / lemon



TIGER PRAWN - 490

Phuket tiger prawn / butter soy sauce / shishito pepper / shitake mushroom / lemon



HOTATE - 790

Hokkaido scallop / miso sauce / benitade / yuzu zest / houba leaf



Sweets

MIRIN CREPE AND BERRIES - 420

Fresh crepe / premium mirin syrup / mixed berries



(Select mirin syrup from your favorite prefecture, Japan)

MIXED FRUIT PARFAITS - 250

Seasonal fresh fruit / granita / honey jelly



**MATCHA ICE CREAM - 295
& RED BEAN**

Green tea ice cream / red bean / pistachio / nut cookie / bean powder



YUZU ICE CREAM AND HONEY - 230

Cream cheese yuzu ice cream / vanilla crumble / fresh honey / yuzu zest



**VEGETABLE - 350
TEPPANYAKI (V)**

Asparagus / pumpkin / pepper / sweet potato / mushroom / salt and pepper



YASAI ITAME (V) - 220

Stir-fried vegetable / wood ear mushroom / soy sauce / pepper



GARLIC FRIED RICE (V) - 350

Japanese rice / garlic / umami soy sauce / black pepper / spring onion



**WAGYU GARLIC - 545
FRIED RICE**

Japanese wagyu / wagyu fat / Japanese rice / garlic / umami soy sauce / black pepper / spring onion



JAPANESE RICE (V) - 150

Premium rice from Toyama prefecture, Japan



Soup

**SEASONAL - 100
MISO SOUP (V)**

Miso from Kyoto and chef's selected seasonal ingredients



Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.

All prices are in Thai Baht and subject to 10% service charge and applicable taxes.

Sake

**CHUUBU CHIHOU
GIFU**

KOZAEMON JUNMAI GINJO SHINANO MIYAMA-NISHIKI

A light and fruity taste with a refined fragrance, this all rounded player can be enjoyed at many levels from a wide range of serving temperature to various food pairing.

KOZAEMON JUNMAI GINJO BIZEN OMACHI

A soft umami unique to Omachi, one of the finest rice used for sake brewing, followed by a comforting Ginjo fragrance and perfect balance of acidity and sweetness.

NIGATA

KIRINZAN SHOOTING STAR

Bright and exuberant this Junmai Daiginjo is dry and crisp with a round finish. Sharp & clean like a shooting star that cuts through the night sky. It is best served gently chilled.

NAGANO

MASUMI JUNMAI GINJO KURO BLACK

A dry Junmai Ginjo with a clear and sharp umami that expands softly on the palate, the harmony of the flavors make this item ideal to enjoy in various situations from a casual daily setting to a lively party.

MASUMI JUNMAI GINJO KARAKUCHI KIIPPON

Even with a dryness of 6, there is a pleasant sweetness with a subtle fragrance that does not linger too long, giving it a clean finish and good balance.

NAGANO

TAKIZAWA DAIGINJO SHINBUN-NO SAKE

Lively fragrance reminiscent of fresh fruits with a silky mouthfeel followed by an umami-filled taste, this is lively and elegant Daiginjo.

SAKUNOHANA JUNMAI DAIGINJO

A quality Junmai Daiginjo that uses Nagano's local sake rice 'Hitogokochi Rice' polished down to 45%. A beautifully elegant piece filled with umami.

SHIZUOKA

TAKASAGO JUNMAI GINJO

A crisp and dry Junmai Ginjo that uses the king of sake rice 'Yamada-Nishiki'. The gentle fragrance perfectly balanced with the smooth mouthfeel and clean finish.

TAKASAGO JUNMAI DAIGINJO

Brewed using the natural water that runs in the subterranean river near Mt. Fuji, it is a beautifully elegant sake using the best of sake rice.



1,700
300ML

1,950
300ML

8,325
720ML

2,150
300ML

4,450 **1,200**
720ML 180ML

4,500 **1,250**
720ML 180ML

6,200 **1,800**
720ML 180ML

1,900
300ML

12,000
720ML

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.

Menu is subject to change. All prices are in Thai Baht and subject to 10% service charge and applicable taxes