



TENGOKU

天国

Thailand's
Favourite
Restaurants
by KOKTAIL
2025

Spring season sake selection offer

A special winter's sake selection from five different regions is a great way to explore the diverse flavors of sake. Pre-tasting in a sake corner will definitely allow you to savor and appreciate the unique qualities of each one before making your choice.

CHUUBU CHIHOU

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.



BOTTLE



CARAFE

8,325
720ML

2,150
180ML

NAGANO

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.

6,200
720ML

1,800
180ML

CHUUGOKU CHIHOU

YAMAGUCHI

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

6,400
720ML

1,750
180ML

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.

5,450
720ML

1,500
180ML

TOHOKU CHIHOU

AKITA

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.

4,000
720ML

1,100
180ML

As a special token of appreciation for your interest in our Spring Sake selection we are delighted to offer you a special discount of 20% on the listed price when you buy a bottle of Sake

Starters

OSAKA WAGYU DOTEYAKI - 730

Akita wagyu stew / miso / ginger / konjac / green onion / mixed chili powder / mustard



HOTARU IKA WITH - 650 SUMISO SAUCE

Steamed firefly squid / rapeseed / vinegar miso / squid ink / wild parsley



HAMAGURI USHIO-JIRU - 435

Clear clam soup / Fukuraijun sake / wild parsley / yuzu zest



NIBITASHI NASU - 295

Organic purple eggplant / bonito stock / ginger / shiso leaf

SHIBA EBI CREAM KOROKKE - 335 KATSU SAUCE

Shiba shrimp / tomalley / yolk / potato / cream / onion / katsu sauce / lemon



TEBA KARAAKE - 335

Chicken wing / ginger / garlic / moshio salt / tartar sauce / lemon



Raw and Sashimi

AKAMI - 990

CHU - TORO - 1,150

O-TORO - 1,350

Japanese bluefin tuna / turnip / shiso leaf / wasabi / koji soy sauce



SAKURA MASU - 900

Japanese spring salmon / turnip / shiso leaf / wasabi / koji soy sauce



MADAI AND TOMATO - 670 WITH SHOYU JELLY

Japanese red snapper / plum tomato / wasabi / koji soy sauce / sudashi zest



KATSUO TATAKI WITH - 1,050 YUZU PONZU

Japanese skipjack tuna / garlic oil / yuzu / citrus soy sauce / green onion / wasabi



NEGI TORO ON - 780

KOMBU TARTLET

Minced bluefin tuna / kelp flatbread / leek / green onion / wasabi / koji soy sauce



HOTATE WITH PICKLE - 645

PLUM SAUCE

Hokkaido scallop / shiso leaf / wasabi / koji soy sauce / pickled plum sauce



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

Kaisendon and Rice

OMAKASE KAISENDON - 1,400

Chef's selected fish / sushi rice / pickled ginger / wasabi



AKAMI KAISENDON - 1,480



CHU-TORO KAISENDON - 1,680

O-TORO KAISENDON - 1,930

Bluefin tuna / sushi rice / nori seaweed / green onion / pickled ginger / wasabi

NINNIKU YAKIMESHI - 350

Garlic fried rice / umami soy sauce / green onion



A4 WAGYU YAKIMESHI - 980

Kagoshima beef / garlic fried rice / umami soy sauce / green onion



Noodles

UNI IKURA GOMA COLD RAMEN - 1,580

Sea urchin / salmon roe / sesame paste / soy sauce / green onion / ginger buds / wasabi



TENGOKU TONKOTSU RAMEN - 480

Pork broth / chashu pork / boiled egg / bamboo shoots / wood ear mushroom / sesame / green onion / nori seaweed



TORI SHIO RAMEN - 580

Chicken broth / charred chicken thigh / salt sauce / sweet corn / onion / lemon / peppercorn



KITSUNE UDON - 380

Dried bonito broth / fried tofu / spring onion



WAGYU KARE UDON - 1,320

Curry dried bonito broth / Kagoshima beef / fried tofu / green onion / onion



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy



TENGOKU

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Yakitori

YAKITORI OMAKASE SET - 495

Chef's selected 5 skewers



YUZU YAKITORI - 130

Chicken thigh skewer glazed yuzu teriyaki sauce



TEBASAKI - 95

Chicken wing skewer glazed sake salt sauce



WAKATORI - 120

Chicken meat skewer glazed sake salt sauce



TORIKAWA - 125

Chicken skin skewer glazed sake salt sauce



HATSU - 150

Chicken heart skewer glazed sake salt sauce and black pepper



SUNAKIMO - 100

Chicken gizzard skewer glazed sake salt sauce and black pepper



REBA - 110

Chicken liver skewer glazed teriyaki sauce



TSUKUNE - 95

Spicy chicken meat ball skewer glazed teriyaki sauce



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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

Main dishes

FISH OF THE DAY - 2,300 "SAKEMUSHI"

Sake steamed Japanese white fish / Fukurajun aroma sake / aosa seaweed / hanaho flower / leek / sudashi zest



MATCHA ICE CREAM - 295 & RED BEAN

Kyoto matcha ice cream/ cacao crumble / red bean / bean powder



FUJIYAMA SALMON WITH - 1,900 GREEN LEAFS

Teppanyaki salmon / mixed spring herbs puree / pickle mustard seed / wasabi leaf / green lime



CHEESE CAKE STRAWBERRY AND - 540 SORBET

Fresh strawberry / cream cheese / vanilla / crumble / sorbet



GINDARA SAIKYO MISO - 1,300

Charred black cod fish / white miso / burdock root / pickled tomato



YUZU SORBET AND - 520 FRESH FRUIT WITH HONEY

Fresh fruit / yuzu sorbet / yuzu zest / honey



TEPPANYAKI KUROMAME - 3,500 A5 STRIPLOIN

Japanese beef striploin 150 g. / soy butter sauce / seasonal grilled vegetables / garlic chips



TEPPANYAKI KUROMAME - 4,000 A5 TENDERLOIN

Japanese beef tenderloin 150 g. / soy butter sauce / seasonal grilled vegetables / garlic chips



SNOW PORK KATSU WITH - 1,155 NAGOYA'S MISO SAUCE

Hokkaido pork / hacho miso / walnut / sesame / pickled mustard / green onion



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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Umeshu

 **GLASS**  **BOTTLE**

PLUM LIQUEUR PLUMITY PINK 720 ML

This plum liqueur is crafted by steeping bright red plums, a hybrid of regular and Japanese plums, in tsuyuakane ginjo sake. By blending this with nankou plums, we've achieved a well-balanced liqueur that combines the delicate aroma of ginjo sake with the rich flavor of plums and the distinctive plum-like sourness of tsuyuakane.

470
45 ML

6,200

SHOKIBAI BRANDY UMESHU 700 ML

Brandy-based Umeshu / Deep & Rich Remains the major of Brandy characteristically, well-structured as spirit Ume acids and mild sweetness promote lively fruitiness to it.

390
45 ML

5,200

PLUM LIQUEUR PLUMITY BLACK 720 ML

This plum wine introduces new charms not found in nanko. Crafted from the rare and lesser-known suikou variety, it is produced quickly to preserve its unique aroma. The refined taste of Takagaki Shuzo's ginjo sake complements the suika flavor, resulting in a refreshing aroma and a tropical flavor profile.

4,850

KISHUROMAN GOLD UMESHU 720 ML

Kome shochu - based grainy / mellowed

Kishu Roman Kanousui is a plum wine infused with gold leaf. Its transparent processing removes bitterness, resulting in a refreshing and clean taste. The elegant gold leaf makes it a perfect choice for gifts and special occasions clean taste. The elegant gold leaf makes it a perfect

4,500

KISHUROMAN UMESHU 720 ML

Kome Shochu - Based Grainy

Kishu Roman is a premium plum wine made by steeping freshly harvested nanko plums from Minabe Town Farm in rice shochu. They select and steep the plums on the same day to preserve their aroma, creating a perfect balance of the rich nanko plum flavor and the smooth, mellow notes of rice shochu.

4,500

GODAIAN ROSE 720 ML

A wine that expresses the terroir of Mimakigahara, featuring aromas of figs and plums, along with forest undergrowth. It has a smooth tannin texture characteristic of clay-rich soil, rich fruit flavors, and high-altitude acidity that provides structure.

390
45 ML

4,250



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Japanese Wine



GLASS



BOTTLE

ROSE WINE

COCO10R PINOT ROSE, Pinot Noir 100%, Hokkaido, 2020

6,200

The aroma is complex, blending fruits like orange and plum with black pepper, toast, and yogurt.

The taste offers refreshing acidity with a rounded fruitiness and a light tannin complexity.

The winemaking process at Iwamizawa involved whole-cluster carbonic maceration at low temperatures unique to Hokkaido's cool climate, extracting soft aromas, flavors, umami.

WHITE WINE

KISVIN BLANC , 23 varieties of Muscat Yamanashi, Japan 2022

6,300

A pale yellow with a hint of green. It has a very high aromatic profile, reminiscent of a bouquet, with aromas of melon, muscat, white peach, orange blossom, and spices. The initial taste is light and brisk due to its smooth texture and high acidity.

From the mid-palate, a gripping bitterness and richness emerge, giving the wine depth and body. The finish extends with various fruit flavors suggested by the aroma, with a touch of salinity, resulting in a crisp wine.

SOLEIL CLASSIC WHITE ,Yamanashi , Koshu 100%, Japan 2022

790

3,850

This wine's shiny lemon yellow appearance and aromas of Satsuma mandarin orange, mangosteen, and green apple offer a refreshing yet warm sensation. In the mouth, it features a delightful mix of subtle sweetness and gentle acidity, rounded off with a unique soft bitterness from the Koshu variety. Its bright fruit aroma and pleasing balance make it an excellent choice for a refined and enjoyable tasting

TAKAHATA CLASSIC CHARDONNAY , Yamagata, Japan 2023

4,750

This wine features a bright lemon yellow hue, exuding refreshing aromas of grapefruit, lemon, and pear.

It offers a lively aroma transitioning into a medium body, characterized by rich minerality and a dynamic acidity that varies with temperature, enhancing its complexity. The palate experiences the true essence of the fruit, creating a delightful and succinct taste profile.

RED WINE

KISVIN RUBIS, Pinot noir 67% Shiraz 33%, Yamanashi, Japan 2020

6,500

This wine has a high aromatic profile, featuring ripe plum, fresh blueberry, sweet spices like clove and nutmeg, sweet vanilla notes from the barrel, and a hint of spicy black pepper. It is a style that can be enjoyed young, with a balanced high acidity that harmonizes with the flavors of vanilla and fresh, juicy red fruits, lingering quietly. The tannins are fine-grained, with slight tannins and bitterness from the barrel.

MIMAKIGAHARA M, Merlot 100%, Nagano, Japan 2022

5,900

A wine that expresses the terroir of Mimakigahara, featuring aromas of figs and plums, along with forest undergrowth.

It has a smooth tannin texture characteristic of clay-rich soil, rich fruit flavors, and high-altitude acidity that provides structure.

CÁM ƠN MERLOT, Merlot 100%, Nagano, Japan 2021

950

4,650

A balanced Merlot with aromas of black tea and chocolate, complemented by fresh fruitiness reminiscent of raspberries.

The tannins are gentle, with acidity that adds to its well-rounded profile.

Japanese Tea

SENCHA SHIZUOKA SUMMER - 195

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 - 195

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 - 195

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

ROYAL GENMAICHA - 195 SHIZUOKA SUMMER

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

FINE BANCHA - 195 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 - 195

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

FANCY SENCHA SUMMER - 195

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

SUPERIOR GYOKURO - 195

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

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Japanese Craft Cocktail

MATCHA LATTE - 400

Matcha sake, coconut rum, fresh lime juice clarified, matcha yuzu foam

HANA - 590

Gin 7, rose syrup, pomelo acid, elderflower tonic

HARU - 490

Shokibai, rose craft soda, tiramisu, fruity sencha

ICHIGO - 420

Nikka coffey vodka, aperol, sencha madame, strawberry water

URIKOHIME - 490

Nikka coffey gin, manchino sakura, midori, mediterranean tonic

Japanese 0 Proof

MATCHA TONIC - 250

Matcha, lime, pomelo syrup, tonic

MOMO SUPPAI - 250

Yuzu juice, peach, syrup, egg white

KANJI - 250

Green tea peach, lychee, coconut, lime

GENMAICHA HIGH - BALL - 250

Japanese sencha, roast rice, wild honey

BEER

Asahi **200**

Kirin **200**

WATER

Mineral still water 750ml **295**

Mineral sparkling water 750ml **295**

Japanese spirits

KI NO BI 855

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

GIN 7 580

Floral aroma a light scent provide a floral and sweet aroma

ROKU 580

Cherry blossom and green tea provide a floral and sweet aroma

SUI GIN 395

Bright sunny and warm yuzu alongside plenty of ginger

NIKKA COFFEY GIN 450

Yuzu, kabosu, amanatsu and shequasar, as well as the usual juniper berries, angelica, coriander seeds, lemon and orange peels

NIKKA COFFEY VODKA 425

Malty hints, though clean and crisp. A touch of floral sweetness

MANCINO SAKURA VERMOUTH 395

A limited edition of mancino vermouth with cherry blossoms from Kyoto and Italian viola flowers

Japanese Single Malt

The Chita	550	Hibiki Harmony	985
Suntory Special Reserve 70	550	Hakushu	1,140
Nikka From the Barrel	725	Hakushu 12 YO	2,900
Nikka Yoichi	795	Yamazaki 12 YO	2,940



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Sake



BOTTLE



GLASS

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.

1,900
300ML

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.

12,000
720ML

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.

5,450
720ML

1,500
180ML

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

2,500
300ML

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.

2,500
300ML

475
GLASS 50 ML

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.

4,000
720ML

1,100
180ML

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

2,000
300ML



TENGOKU
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Sake



BOTTLE



GLASS

KANTOU CHIHOU

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.

3,250

720ML

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.

5,750 | 11,500

300ML

720ML

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

2,950 | 6,400

300ML

720ML

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.

3,250

360ML

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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.



BOTTLE



CARAFE

1,700
300ML

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.

1,950
300ML

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.

8,325
720ML

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.

2,150
300ML

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.

4,450
720ML

1,200
180ML

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.

6,200
720ML

1,800
180ML

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.

4,500
720ML

1,250
180ML



TENGOKU

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Wine by the glass

 GLASS

 BOTTLE

CHAMPAGNE

NV, Nicolas Feuillatte ,Brut

990

5,850

SPARKLING

NV, Villa Sandi Prosecco Il fresco Bio Organic

450

2,800

WHITE WINE

2021 Chateau Roubie Picpoul De Pinet, Languedoc ,France

550

2,650

2022 Corte Viola Pinot Grigio Delle Venezie IGT, Italy

475

2,300

2022 Elderton E Series Chardonnay ,Barossa Valley ,Australia

620

3,000

ROSE WINE

2021 Planeta Rose Sicilia IGT, Sicily, Italy

450

2,200

RED WINE

2022 Wither Hills, Pinot Noir, Marlborough, New Zealand

550

2,600

2021 Anakena, Merlot, Central Valley, Chile

470

2,400

2022 Concha y Toro, Cabernet Sauvignon Frontera,
Central Valley, Chile

390

1,900

NON ALCOHOL WINE

French Bloom Alcohol Free Organic Bubbly Le Blanc

4,500

French Bloom Alcohol Free Organic Bubbly Le Rose

4,500

Chavin Chardonnay White, Southern France

3,200

Chavin Syrah Red , Southern France

3,200