



TENGOKU
天国



Starters

TAKO AND HON MAGURO BUSHI- 500

Octopus / bonito stock / takoyaki sauce / cabbage / leek / tuna flake / nori powder



EIHIKE- 260

Grilled fish fins / mayonnaise / mixed chili powder



SEAFOOD KUSHIKATSU- 390

3 skewers seafood deep fried / bread crumbs / red shiso tartar sauce / lemon / salt



TORI KARAAGE WITH - 235 YUZU PONZU SAUCE

Fried chicken / ginger / garlic / yuzu chili paste / yuzu ponzu sauce / lemon



WINTER KUSHIKASTU- 550

6 skewers seasonal seafood and vegetables / bread crumbs / red shiso tartar sauce / lemon / salt



KAKI KATSU - 210

Deep fried oyster / bread crumbs / fresh tomato / tarutaru sauce / lemon



GYUTAN AND JAPANESE - 310 GREEN ONION

Beef tongue / sweet onion soy sauce / mustard / Japanese spring onion



NASU AND SHISHITO NIBITASHI - 270

Chilled eggplant / shishido pepper / bonito stock / turnip / ginger / shiso leaf



SENBON TSUKE - 240

Dried daikon radish



Salad

AVOCADO&STRAWBERRY - 345 WITH YUZU DRESSING(V)

Mixed salad / fresh tomato / mint leaf / strawberry / avocado / yuzu vinaigrette / yuzu zest



TORI AND COS SESAMI SALAD- 390

Grilled chicken / dried chicken flakes / cos / sesame mayo / sesame seed



PERSIMMON TOMATO - 320 AND SEMI DRIED BONITO

Fresh persimmon / sweet tomato / dried bonito / chive / lemon / olive oil



SASHIMI SALAD WITH - 860 SOY SAUCE DRESSING

Mixed sashimi / fresh salad/ tomato/ radish/ lotus root/ sesame/ soy sauce



Raw

HON - MAGURO AKAMI - 750 CHU - TORO - 860 O-TORO - 980

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



UNI - 1,750

Sea urchin / fresh wasabi / nori seaweed / red radish



BURI SASHIMI - 590

Japanese amberjack / Japanese green onion / sudashi / fresh wasabi



SHIME SABA - 320

Cured mackerel / pickled ginger / fresh wasabi / lime



HOTATE - 595

Hokkaido scallop / pickled lemon / fresh wasabi



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.

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

Kaisendon

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 / pickled ginger / wasabi



OMAKASE KAISENDON - 1,350

Chef's selected fresh fish / salmon roe / pickled ginger / wasabi



BURI KAISENDON - 670

Japanese amberjack / vinegared sushi rice / pickled ginger / wasabi



HOTATE KAISENDON - 790

Hokkaido scallop / bonito / spring onion / salted kombu / Ginger buds / pickled ginger / wasabi



Ramen

TENGOKU RAMEN - 440

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



UNI IKURA GOMA COLD RAMEN- 900

Cold home-made ramen noodle / sea urchin / salmon roe / sesame paste / soy sauce / spring onion / ginger buds / wasabi



TORI SHIO RAMEN - 430

Chicken broth / home-made ramen noodle / charred chicken / charred nanohana / salt sauce / sweet corn / onion / lemon / peppercorn



TANTANMEN - 435

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



TSUKEMEN - 450

Pork and dried fish broth / chashu pork / bonito flake / boiled egg / bamboo shoots / onion / lime / mixed chili powder



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Robatayaki

SEAFOOD

GINDARA SAIKYO MISO - 950

Cod fish / sweet miso / pickles

SAWARA AND SANSHO - 990 PEPPER SHOYU

Japanese and Spanish mackerel / sansho soy sauce / yakumi / smoked turnip

SUZUKI SHIOYAKI GREEN - 1,100 GARLIC BUTTER

Japanese seabass / salt / yuzu chili paste / lemon / pickles

VEGETABLES

JAPANESE MUSHROOM - 250

Shitake mushroom / mushroom shoyu / chicken oil / sansho powder

SHISHITO SHIO - 220 AND LIME (V)

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

NAGAIMO TRUFFLE SHOYU- 290

Chinese gam / sweet soy sauce / truffle paste and oil

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 ground chicken meat / teriyaki sauce

RYU NO TAMAGO - 125

Japanese raw egg



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Gluten Free



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Dairy



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Alcohol



Sesame Seeds



Spicy

T Teppanyaki

JAPANESE OLIVE A5 WAGYU - 2,600

A5 striploin wagyu 100 gram / seasonal vegetable / shitake mushroom / onion shoyu butter / wasabi



KAGOSHIMA A4 WAGYU - 2,150

A4 striploin wagyu 100 gram / seasonal vegetable / Shitake mushroom / onion shoyu butter / wasabi



KAGOSHIMA TENDERLOIN - 2,150 A4 WAGYU

A4 tenderloin wagyu 100 gram / seasonal vegetable / Shitake mushroom / onion shoyu butter / wasabi



TIGER PRAWN SHOYU BUTTER - 490

Phuket tiger prawn / butter / tomato / onion / soy sauce / lemon



OYSTER SHOYU BUTTER - 550

Hokkaido oysters / butter / pepper / onion / soy sauce / lemon



HOTATE MISO SAUCE - 750

Hokkaido scallop / sweet miso / green onion / micro leaf



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



Sweets

PREMIUM MIRIN AND - 280 PERSIMMONS FRESH CREAM

Persimmon / mirin syrup / fresh cream / vanilla / crumble



MATCHA ICE CREAM - 295 & RED BEAN

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



YUZU ICE CREAM SWEET - 230 POTATO AND HONEY

Cream cheese yuzu ice cream / vanilla crumble / Japanese sweet potato / fresh honey



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Seafood



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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

Japanese Craft Cocktail

Japanese O 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

YOUJU – 590

Gin 7 01, dark beer honey 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, syrup

MATCHA TONIC - 250

Matcha, lime, pomelo syrup, tonic

MOMO SUPPAI - 250

Yuzu juice, peach, syrup, egg white

KURO INKU - 250

Black squid ink yuzu, salt plum syrup,
Mediterranean tonic

GENMAICHA HIGH – BALL - 250

Japanese sencha, roast rice, wild honey

BEER

Asahi	200
Hitachino Nest White Ale	450
Hitachino Nest Red Rice	450
Hitachino Nest Dai Dai Ale	450
Hitachino Nest Espresso Stout	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

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.



BOTTLE



CARAFE

1,700
300ML

1,950
300ML

8,325
720ML

2,150
300ML

4,450
720ML

1,200
180ML

4,500
720ML

1,250
180ML

6,200
720ML

1,800
180ML

1,900
300ML

12,000
720ML

Sake



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

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Wine by the glass

CHAMPAGNE

	GLASS	BOTTLE
NV, Nicolas Feuillatte ,Brut	890	5,200
NV, Nicolas Feuillatte, Brut Rosé	1,100	6,500

SPARKLING

NV, Villa Sandi Prosecco, Veneto, Italy	450	2,800
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WHITE WINE

2021 Alpaca, Sauvignon Blanc, Central Valley, Chile	390	1,850
2022 Vasse Felix, Chardonnay, Margaret River, Australia	660	3,300
2021 Villa Sandi, Pinot Grigio, Veneto DOC, Italy	430	2,100

ROSE WINE

2021 Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200
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RED WINE

2021 Concha y Toro, Cabernet Sauvignon Frontera, Central Valley, Chile	390	1,850
2020 Wither Hills, Pinot Noir, Marlborough, New Zealand	520	2,600
2021 Anakena, Merlot, Central Valley, Chile	470	2,400