

## BAR MENU

バーメニュー

<b>Zuke-Edamame</b> Soy marinated Edamame 枝豆醤油漬け	260
<b>My Sweet Honey</b> Tomato compote フルーツマトの蜜煮	260
<b>Kari-kari Pork (2 sticks)</b> Crispy-fried pork on skewer カリカリとん串 (2本)	300
<b>Tofu Miso-Zuke</b> Marinated Tofu in miso クリームチーズみたいな、、絹豆腐	360
<b>Crispy Shrimp</b> Crispy-fried sweet shrimp クリスピーシュリンプ	360
<b>Hotate Jaga (2 sticks)</b> Hotate and potato on lemongrass stick 帆立とじゃが芋のレモングラス串 (2本)	380
<b>Wagyu &amp; Crisp (4pcs)</b> Chopped Wagyu beef on the crispy rice 和牛 & クリスプ	650

## DESSERT MENU

<b>Silky Condensed Milk-tofu Topped Ogura Red Beans</b> 甘酒風味の練乳とうふ 小倉掛け	250
<b>Matcha Panna Cotta</b> 和香パannaコッタ ~抹茶の余韻~	280
<b>Sweet Couple (for 2 persons)</b> Today's ice cream and sherbet with choco-banana 冷たいカップル (お二人様用)	540

# TENKU 33

**TENKU 33** embodies the essence of Japanese aesthetics through the four elemental expressions of nature – *Flower, Bird, Wind, and Moon.*

They are not mere symbols, but a poetic language of emotion – interpreted through flavor, aroma, texture, temperature, and presentation, distilled, refined, and transformed into a living, sensory experience.

A poetic expression of delicacy, vitality, freshness, and quiet depth, crafted into a refined and balanced sensory experience.



# TENKU 33

## **Our Signature Expressions**

*A curated selection inspired by Flower, Bird, Wind & Moon.*



### **Tsuki Hana** 🌸

*Roku Sakura Gin, Mancino Sakura, Lilleit Blanco,  
Chenin Blanc, Lemon Honey*

Beauty of cherry blossoms under moonlight, this cocktail is soft, elegant, and gently floral. Smooth and refreshing, with a delicate sweetness that lingers like Sakura in bloom.

**490**

### **Wisteria Moon** 🌸

*Chardonnay, Prosecco, Flavored Soda*

Twilight vineyards, this cocktail opens deep and smooth, then brightens into crisp, lively notes, finishing with a soft, lingering sparkle.

**490**

### **Crimson Moon** 🌙

*Remy Martin VSOP, Amaro Averna, 1757 Dry Vermouth, Ratafia Rossi  
Vermouth, Griotties Cherry, Lemon Juice*

Rich Cognac blends seamlessly with bittersweet Amaro, balanced by dry and floral vermouth with a hint of cherry brandy. Finished with fresh lemon, each sip is smooth, layered, and refreshingly bright.

**690**

### **Akazuki** 🌙

*Tanqueray Gin, Red Wine Strawberry Cordial, Umeshu,  
Grapefruit Tonic, Foam*

A refined blend of herbaceous Gin, strawberry-red wine cordial, and silky Umeshu. Lifted by the crisp bittersweet character of grapefruit tonic and crowned with a light foam, this cocktail offers a bright, elegant profile of layered red fruit and citrus notes.

**490**

# TENKU 33

## Fūjin Highball

*Ketel One Vodka, Heaven Sake Label 12,  
Shiso Leaf, Wasabi, Cucumber Tonic*

Heaven Sake delivers a delicate smoothness, layered with the refreshing character of shiso leaf, gentle heat from fresh wasabi, and the bright crispness of cucumber tonic, finishing light, refreshing, and elegantly complex.

**490**

## Harukaze

*Tanqueray Gin, Heaven Sake Label 12,  
Cocchi Extra Dry, Kalamansi, Wasabi, Foam*

The gentle breeze of spring, this cocktail expresses the vibrant brightness of kalamansi, the smooth delicacy of sake, and the subtle dryness of vermouth in perfect balance. Finished with the clean heat of wasabi and a silky texture from egg white, it delivers a light, refreshing, and elegantly refined Japanese character.

**490**

## Silent Wings

*Wild Turkey Bourbon, Prakaan Peated Malt, Beer Syrup, Lime, Foam*

Warmth and quiet strength from peated malt and Bourbon are gently complemented by a soft malted note from beer cordial. A silky egg white foam adds a refined, velvety texture to each sip.

**550**

## Amber Falcon

*400 Conejos Mezcal, Jose Cuervo Traditional,  
Bergamot Pomelo Cordial, Soda*

Mezcal brings bold smoky depth, layered with bright pomelo and yuzu for a vibrant citrus lift. Soda adds crisp refreshment, while silky tequila foam finishes with smooth texture and lingering character.

**550**

## Negroni@33



*Roku Gin, Amazzoni Rio Negro Gin, Monkey47 Gin, Heaven Sake Label 12,  
Antica Carpano, Cocchi Extra Dry, Campari*

Opening with the intense botanical and floral notes, blended with the clean, smooth character of dry sake. Enhanced with a special blend vermouth to provide perfect balance, and finished with the deep, lingering bitterness of an aperitif bitter.

**690**

## CLASSIC COCKTAILS

<b>Sidecar</b>	690
Remy Martin VSOP, Cointreau, Simple Syrup, Lemon	
<b>Last Word</b>	480
Tanqueray Gin, L'Ermitage Green, Luxardo Maraschino, Simple syrup, Lemon	
<b>Martini</b>	480
Tanqueray Gin or Ketel One Vodka, Cocchi Extra Dry	
<b>Corpse Reviver No.2</b>	480
Tanqueray Gin, Lillet Blanc, Cointreau, Absinthe, Simple Syrup, Lemon	
<b>Vesper Martini</b>	480
Tanqueray Gin, Ketel One Vodka, Lillet Blanc	
<b>Manhattan</b>	480
Bulleit Bourbon, Bulleit Rye, 1757 Vermouth Rosso, Angostura Bitter	
<b>Old Fashioned</b>	480
Bulleit Bourbon, Angostura Bitter	
<b>Sazerac</b>	690
Bulleit Rye, Remy Martin VSOP, Absinthe, Angostura Bitter	
<b>Mint Julep</b>	480
Bulleit Bourbon, Mint, Angostura Bitter, Simple Syrup, Lime	
<b>Revolver</b>	480
Bulleit Bourbon, Kahlua, 1757 Vermouth, Simple Syrup, Orange Bitter	
<b>JP Reserve Flight</b>	999
Yamazaki Single Malt (10ml), Yamazaki 12yr (10ml), Nikka Miyagikyo (10ml), Nikka Take Tsuru (10ml)	
<b>Thai Reserve Flight</b>	500
Prakaan Select (15ml), Prakaan Double Cask (15ml), Prakaan Peated Malt (15ml)	

## SPIRITS

	Glass	Bottle
<b>GIN</b>		
No.3 Gin	690	9,000
The Botanist Gin	520	8,200
Tanqueray	380	4,500
Tanqueray 10	480	6,500
Iron Balls Gin	380	5,000
Hendricks	500	7,000
Roku Sakura Bloom	420	5,200
Roku Gin	420	5,200
Monkey 47 Gin	680	8,000
Stranger & Sons Gin	380	5,000
Amazzone Gin Rio Negro	380	5,000
<b>RUM</b>		
Appleton Estate Rum	350	4,200
Ron Zacapa 23yr	550	8,000
Matusalem Solera 7yr	320	3,500
Plantation 3 Stars	350	4,200
Plantation Original Dark	350	4,200
Phraya Gold	420	6,000
<b>VODKA</b>		
Hanger 1	380	4,500
Titos Vodka	320	3,500
Ketel One Vodka	380	4,000
Ciroc Vodka	350	5,500
Grey Goose Vodka	400	6,000
Haku Vodka	380	4,500
<b>TEQUILA</b>		
Dobel Reposado	480	7,500
1800 Reposado	400	7,500
1800 Anejo	580	8,800
1800 Cristiano	420	7,000
Don Julio Reposado	550	9,000
Don Julio 1942	1,800	30,000
818 Tequila Reposado	550	9,000
818 Tequila Anejo	800	12,000
Herradura Reposado	580	8,000
Komos Anejo Reserva	1,600	28,000
<b>MEZCAL</b>		
400 Conejos Mezcal	400	6,000
Dazantes Mezcal	550	8,000
La Travesia Mezcal	380	5,500
<b>BLENDED WHISKY</b>		
Johnnie Walker Black label	380	3,500
The Kyoto Aka-Obi	350	4,500
The Kyoto Murasaki-Obi	550	4,500
Hibiki Japanese Harmony	1,000	14,000

# TENKU 33

<b>SINGLE MALT</b>		Glass	Bottle	<b>COGNAC/BRANDY</b>		Glass	Bottle
Macallan 12 yr Sherry		880	13,500	Hennessy VSOP		690	10,000
Macallan 12 yr Double		900	14,000	Hennessy XO		1,500	25,000
Macallan 18 yr Sherry		3,200	50,000	Remy Martin XO		1,800	30,000
Highland Park 10 yr		500	8,000	Remy Martin VSOP		690	10,000
Highland Park 12 yr		790	12,000				
Glenrose's 12 yr		720	11,000	<b>BEER</b>			
Glenfiddich 18 yr		690	11,000	Asahi		240	
The Singleton 12yr		400	8,000	Singha		240	
Yamazaki Single Malt		1,200	18,000	Kirin		260	
Yamazaki 12yr		1,800	25,000	VANA Whale Pale ale		300	
Nikka Miyagiko		1,000	15,000	VANA Wila Weizen		300	
Nikka Take Tsuru		880	13,000	Sapporo Daught(330ml)		280	
PraKaan Select Cask		380	5,000	Sapporo Daught(600ml)		490	
PraKaan Double Cask		480	6,500				
				<b>SOFT DRINK</b>			
<b>PETED</b>				Coke		120	
Talisker 10yr		580	8,500	Coke Zero		120	
Octomore 13.1		2,000	30,000	Sprite		120	
Ardbeg 10		580	9,000	Ginger Ale		120	
Lagavulin 8yr		580	9,000	Vittel Mineral Water(750ml)		220	
PraKaan Peated Malt		480	6,500				
				<b>PREMIUM FRANKLIN &amp; SON</b>			
<b>IRISH</b>				Grapefruit & Bergamot Tonic		190	
Bushmills		320	4,000	Classic Indian Tonic		190	
Bushmills Black Bush		350	5,000	Elderflower & Cucumber Tonic		190	
				Ginger Beer		190	
<b>BOURBON</b>							
Wild Turkey Bourbon		380	5,500				
Bulleit Bourbon		380	5,500				
Woodford Reserve		480	8,000				
Eagle Rare		660	10,000				
Maker's Mark		400	5,500				
Gentleman Jack		380	5,000				
				<b>HOUSE WINE &amp; SAKE</b>			
<b>CHAMPAGNE   SPARKLING</b>							
Champagne Pommery Brut, France				Glass		Bottle	
Astoria Butterfly Prosecco, Veneto, Italy				1,150		5,800	
				390		1,950	
<b>WHITE</b>							
Anakena Nuna Chardonnay, Central Valley, Chile				390		1,950	
Journey's End Mount Rozier Chenin Blanc, Western Cape, South Africa				480		2,400	
Quinta da Avelada Alvarinho Vinho Verde, Portugal				500		2,500	
Pfaff Tradition Gewürztraminer Alsace AOC, Alsace, France				620		3,100	
<b>RED</b>							
Magarey Lane Limestone Coast Shiraz, Limestone Coast, Australia				390		1,950	
Château Saintongey Vieilles Vignes Bordeaux AOC, Bordeaux, France				400		2,000	
Ricossa Barbera d'Asti DOCG, Piedmont, Italy				500		2,500	
Zuccardi Serie A Malbec, Valle de Uco, Mendoza, Argentina				620		3,100	
<b>SAKE</b>							
Heaven Sake Label 12 Junmai Konishi				690		4,200	
Heaven Sake Label Azur Junmai Ginjo Dewazakura						5,500	
Heaven Sake Label Noir Junmai Daiginjo Dewazakura						8,000	

All prices are in Thai Baht and subject to 10% service charge and 7% applicable government tax.  
 上記タイバーツ表示価格に別途サービスチャージ 10% と税金 7%。