

Tennogi Tempura serves deep-fried seasonal seafood, vegetables, or other ingredients coated in a light, crispy batter. Its delicate yet flavorful nature has made it a staple of Japanese cuisine, enjoyed both as a standalone meal and as part of a multi-course tempura omakase experience only at Tennogi.

 **HARU 春** \$98

SAKIZUKE 2 kinds of Seasonal Appetiser	先付
MUSHIMONO Chawanmushi	蒸し物
AGEMONO 7 kinds of Assorted Tempura	揚げ物
SUKOJI Tendon or Tencha -- (Choice of one) -- Red Miso Soup	お食事
MIZUMONO Goma Ice cream or Matcha Ice cream -- (Choice of one) --	デザート

 **NATSU 夏** \$138

SAKIZUKE 3 kinds of Seasonal Appetiser	先付
OTSUKURI 2 kinds of Seasonal Sashimi	御造り
AGEMONO 6 kinds of Assorted Tempura	揚げ物
SEASONAL DISH	季節の料理
SUKOJI Tendon or Tencha -- (Choice of one) -- Red Miso Soup	お食事
MIZUMONO Goma Ice cream or Matcha Ice cream -- (Choice of one) --	デザート

 **MINI OMAKASE ミニ おまかせ** \$180

SAKIZUKE 3 kinds of Seasonal Appetiser	先付
OTSUKURI 2 kinds of Seasonal Sashimi	御造り
AGEMONO 5 kinds of Assorted Tempura (Include one Premium Item)	揚げ物
YAKIMONO Wagyu Beef	焼物
SUKOJI Tendon or Tencha -- (Choice of one) -- Red Miso Soup	お食事
MIZUMONO Goma Ice cream or Matcha Ice cream -- (Choice of one) --	デザート

Tuesday to Sunday : (Lunch Menu : 12:00 p.m. to 2:00p.m. & Dinner Menu 6:00 p.m. to 10:00 p.m)
Address : 51 Tras Street, Singapore 078990 | For Reservation : +65 6320 3313

All prices are subject to service charge and GST (Goods and Service Tax).

Menu items are subject to seasonal availability and may be changed without notice.