



天禾

TENNOGI
TEMPURA

TENNOGI

Dinner Course

TEMPURA

ディナーコース

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.



AKI 秋

..... \$198

SAKIZUKE
3 kinds of Seasonal Appetiser

先付

AGEMONO
8 kinds of Assorted Tempura

揚げ物

YAKIMONO

焼物

SUKOJI
Tendon or Tencha
-- (Choice of one) --
Red Miso Soup

お食事

MIZUMONO

デザート

.....



FUYU 冬

..... \$268

SAKIZUKE
3 kinds of Seasonal Appetiser

先付

OTSUKURI
3 kinds of Seasonal Sashimi

御造り

AGEMONO
6 kinds of Assorted Tempura (Include two Premium Items)

揚げ物

SEASONAL DISH

季節の料理

SUKOJI
Claypot Rice, Tendon or Tencha
-- (Choice of one) --
Red Miso Soup

お食事

MIZUMONO

デザート

.....



TENNOGI OMAKASE

おまかせ \$348

CHEF EXCLUSIVE MENU

シェフ限定メニュー

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.