

TenTen

starters

miso soup ♦ tofu, wakame	6
cucumber sunomono ♦ daikon, sesame	6
brussels sprouts ♦ natto, togarashi, eggplant	8
charred edamame ♦ chili honey, furikake	9
blistered shishito peppers ♦ green yuzu koshō, ponzu	10
chicken karaage togarashi kewpie, nori honey	9
king crab croquettes 3pc arugula puree, pickled mustard	14
mushroom ceviche ♦ lime, cilantro, avocado	14
tuna gyoza tacos 2pc aji amarillo	16
wagyu gyoza tacos 2pc rocoto sauce	24

crudos

hamachi carpaccio* black truffle, yuzu	28
tuna tataki sudachi, ponzu, crispy shallots	24

maki

braised mushroom ♦ miso, kombu aioli	15
avocado ♦ cucumber, roasted jalapeño, thai basil	15
charred broccoli ♦ parsnips, shiso furikake	17
smoked tofu ♦ cucumber, avocado, tofu cream	15
scallop* truffle, yuzu	21
salmon* blistered shishitos, shibazuke, fuji apple	16
bbq toro* snow crab, bluefin toro, soy paper	25
spicy tuna* cucumber, serrano, sriracha	17
hamachi* golden tobiko, miso reduction	16
chirashi* tuna, salmon, hamachi, snow crab	21
shrimp tempura micro shiso, cucumber	21

nigiri/sashimi add caviar ...11

miso eggplant ♦ sesame, negi	4
quail egg* truffle aioli, rice pearl	8
bluefin tuna* smoked kazami wasabi	10/28
bluefin toro* wasabi, nikiri	11/32
bluefin o-toro* red yuzu koshō	12/34
hamachi* ginger, scallions	8/20
hamachi toro* robata salt	9/20
shima aji* citrus salt, orange zest	9/25
madai* green yuzu kosho	8/21
salmon* pickled celery	6/14
salmon toro* ikura, cherry tomato	7/18
scallop* red yuzu kosho, nikiri	13/32
unagi* charred sesame	7/19
uni santa barbara * caviar, wasabi	11/33
a5 wagyu* sweet soy, scallion	15/39

chef's premium selection

sashimi 10 piece...	62
sashimi 18 piece...	86
5 piece nigiri...	45

plates

acorn squash ♦ black garlic, baby spinach	21
roasted cauliflower ♦ eggplant, wild mushroom	19
smoked tofu ♦ pickled vegetables, shiso	20
charred hamachi kama black garlic, pickled vegetables	28
miso king salmon eggplant purée, rice pearls	36
short rib ume chimichurri	39
wagyu new york strip* shiso, 10oz	64
pork chop japanese curry, pickled vegetables	33
king crab leg* chili garlic butter, micros salad	95
a5 wagyu tenderloin* shiso gremolata, 8oz	180
a5 wagyu strip* wasabi peppercorn cream, 14oz	185
a5 wagyu ribeye* charcoal salt, 24oz	250



FRIDAY LUNCH

Downtown Austin's new favorite Friday lunch spot. Join us from 11:30am-2pm for your TenTen favorites & a lunch-exclusive menu.

501 west sixth street suite 101 | tentenaustin.com | follow us everywhere @tentenatx

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ♦vegan item

our kitchen is completely seed oil free. the only oils we use are olive and zero acre farms.

20% service charge will be added to groups of 6 or more

sparkling

antech 'cuvee francoise' cremant de limoux, france nv	15/56
poggio costa prosecco, italy nv	12/48
gaston chiquet tradition premier cru, champagne, fr nv	110
janz rosé brut , tasmania, aus 2019	90
bruno paillard premiere cuvee extra brut, champagne, fr nv	150

rosé

paladin pinot grigio, veneto, it 2022	45
underground "and why am i mr pink" sangiovese, wa 2021	42
futurosa merlot/barbera blend, piedmonte, it 2022	13/50

white

ramon bilbao albarino, rias baixas, sp 2020	56
ceretto arneis, langhe, it 2021	68
marco bonfate gavi, it 2022	55
crazy crreatures grüner veltliner, kremstal, austria 2022	68
andrian müller thurgau, alto adige, it 2022	15/56
michel armand muscadet sevre-et-maine, fr 2021	14/52
chateau goudichaud sauvignon blanc, graves, fr 2021	16/62
campagnola chardonnay, veneto, italy 2022	13/50
dom guilberte 'breze' chenin blanc, samur, fr 2019	120
ashes & diamonds blanc #5 napa valley, ca 2019	110
abad dom bueno godello, bierzo, sp 2020	62

red

nals margreid 'galea' schiava, alto adige, it 2022	15/56
patz & hall pinot noir, sonoma coast, ca 2021	102
outlier pinot noir, lake county, ca 2022	14/56
a pie de tierra 'fuerza bruta' garnacha, madrid, sp 2018	77
ferdinando principiano barbera d'alba, it 2020	74
torbreck 'the struie' shiraz, barossa, aus 2019	120
grosjean gamay, valley d aostra, it 2021	58
marqués de risca 'riserva' rioja, sp 2019	16/62
bastide du claux 'malacare' cdr blend, luberon, fr 2020	17/68
thalvin 'syrocco' syrah, zenata, morocco 2020	74
le volte dell'ornellaia super tuscan, toscana, it 2020	92
penfold's 'bin 389' cab/shiraz, barossa, aus 2021	95

beer

sapporo	7	asahi	7
sapporo light	7	asahi 0.0 n/a	7
sapporo black (22oz)	16		
sapporo reserve (22oz)	16		

cocktails

lychee martini vodka, lychee liqueur, lemon	15
geisha vodka, passionfruit, vanilla, clarified	18
mango spritz gin, cocchi americano, mango	17
cucumber water rosaluna mezcal, muskmelon, cucumber, lime	19
ume dragon LALO tequila, prickly pear, umeboshi, citrus	18
wasabi martini vodka, wasabi, honey, pineapple	19
suko spice bourbon, ginger, lemon, szechuan peppercorn	15
yuzu picante tequila, charred pineapple, chili tincture, yuzu	17
tsuki rosaluna mezcal, grapefruit, chili tincture	19

n/a cocktails

cucumber mule ginger beer, cucumber, shiso	12
blueberry jalapeño margarita n/a tequila, blueberry, lime, jalapeno	12

sake

cups / small format

otokoyama "kimoto" tokubetsu junmai 180ml	15
kikusui "perfect snow" nigori 180ml	16
kikusui "funaguchi" honjozo nama genshu 200ml	18
nakagawa "pure grain" komedake junmai 180ml	15
dassai 39 junmai daiginjō 300ml	44
dassai 45 junmai daiginjō nigori 300ml	39
miyashita "sacred mist" honjozo nigori 300ml	38
white sun junmai ginjō hakuyou 300ml	48

by the glass

shiokawa "cowboy yamahai" junmai ginjō genshu 720ml	12/45
sho chiku bai nigori 720ml	12/45
nihon sakari junmai shu 1.8l	8/98
suigei "drunken whale" tokubetsu junmai 1.8l	12/150
tsukinowa honjozo kinen blue hue 1.8l	13/115
dassai 45 junmai daiginjō 1.8L	17/200
kubota junmai daiginjō 1.8L	18/180

ALL NIGHT ON MONDAYS
50% off all bottles of wine & sake

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