

# 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
mushroom ceviche ♦ lime, cilantro, avocado	14
chicken karaage togarashi kewpie, nori honey	9
king crab croquettes 3pc arugula puree, pickled mustard	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](http://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

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

## rosé

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

## white

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

## red

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

## beer

<b>sapporo</b>	7	<b>hitachino yuzu lager</b>	12
<b>sapporo light</b>	7	<b>hitachino weisen</b>	12
<b>sapporo black (22oz)</b>	16	<b>asahi super dry rice lager</b>	7
<b>sapporo reserve (22oz)</b>	16	<b>asahi 0.0 non alcoholic</b>	7

## cocktails

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

## n/a cocktails

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

## sake

### cups / small format

<b>otokoyama</b> "kimoto" tokubetsu junmai 180ml	15
<b>kikusui</b> "perfect snow" nigori 180ml	16
<b>nakagawa</b> "pure grain" komedake junmai 180ml	22
<b>dassai 39</b> junmai daiginjō 300ml	44
<b>dassai 45</b> junmai daiginjō nigori 300ml	39
<b>miyashita</b> "sacred mist" honjozo nigori 300ml	38
<b>hitachino</b> "awashizukui" sparkling sake 300ml	29
<b>sho chiku bai</b> "mio" sparkling sake 200ml	27
<b>dewanayuki</b> junmai daiginjō 300ml	36
<b>white sun</b> junmai ginjō hakuyou 300ml	48

### by the glass

<b>shiokawa</b> "cowboy yamahai" junmai ginjō genshu 720ml	13/72
<b>kiku masamune</b> "white silk" junmai nigori 500ml	12/44
<b>nihon sakari</b> junmai shu 1.8l	8/98
<b>suigei</b> "drunken whale" tokubetsu junmai 1.8l	12/150
<b>tsukinowa</b> "blue hue" honjozo kinen 1.8l	13/115
<b>dassai 45</b> junmai daiginjō 1.8L	17/200

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

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