

TenTen

starters

miso soup ♦ tofu, wakame	6
brussels sprouts ♦ natto, togarashi, pickles	8
cucumber sunomono ♦ daikon, sesame	6
charred edamame ♦ chili honey, furikake	9
crispy octopus aji amarillo	14
mushroom ceviche ♦ lime, cilantro, avocado	14
chicken karaage togarashi kewpie, nori honey	9
hanger steak hatcho miso, ume chimichurri	26
tuna gyoza tacos 2pc	16
wagyu gyoza tacos 2pc	24

crudos

hamachi carpaccio* black truffle, yuzu	28
tuna tataki sudachi, ponzu, crispy shallots	24
wagyu beef tartare quail egg	29
toro tartare* caviar, ginger	32

maki

braised mushroom ♦ miso, kombu aioli	15
avocado ♦ cucumber, roasted jalapeño, thai basil	15
tofu ♦ cucumber, avocado, tofu cream	15
beet ♦ serrano, aji amarillo, asparagus	15
scallop* truffle, yuzu	21
salmon* shiso, brûléed citrus	16
bbq toro* soy paper, snow crab	25
spicy tuna* cucumber, serrano, siracha	17
hamachi* ponzu, jalapeño, charred scallion	16
chirashi* tuna, salmon, hamachi, snow crab	21
shrimp tempura micro shiso, cucumber	21
snow crab* citrus, herbs, avocado, cucumber	24
toro* ginger, scallion, wasabi, fresh mint	17

nigiri/sashimi add caviar ...11

miso eggplant ♦ sesame, negi	4
asparagus ♦ aji amarillo, cilantro	4
quail egg* truffle aioli, rice pearl	8
uni* hokkaido, caviar, wasabi	15/39
bluefin tuna* smoked kazami wasabi	10/28
hamachi * ginger, scallions	8/20
masu* sesame, celery	6/16
madai* sesame, celery	8/22
shima aji* citrus salt, orange zest	9/25
hirame* engawa, nikiri	6/20
masu toro* yuzu, apple	8/22
salmon * pickled celery	5/13
itoyoridai * strawberry, lemon zest	9/25
ikura* wasabi, cucumber	6/16
salmon toro * ikura, cherry tomato	6/16
bluefin toro* wasabi, nikiri	11/30
bluefin o-toro* red yuzukoshō	12/32
unagi* charred sesame	7/19
scallop* umeboshi, nikiri	13/32
hamachi toro* robata salt	8/20
a5 wagyu* sweet soy, scallion	15/39

chef's premium selection

- sashimi 10 piece...62
- sashimi 18 piece...86
- 5 piece nigiri ...64

plates

grilled squash ♦ black garlic, baby spinach	19
charred hamachi kama black garlic, pickled vegetables	22
sea bass miso butter, bok choy	36
pork belly ssamjang, baby lettuce, pickles	28
short rib japanese bbq, shimeji	39
wagyu new york strip* summer squash, shiso, 10oz	68
king crab leg* chili garlic butter, micros salad	125
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 | tentinaustin.com | follow us everywhere @tentinaustx

*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

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

sparkling

miquel pons cava brut, spain nv	12/48
gruet sauvage , blanc de blanc, new mexico, nv	64
val de mer brut rose, france, nv	15/50
gaston chiquet tradition premier cru, champagne, fr nv	110
bodet - herold cremant de loire physis extra brut, fr nv	115
bruno paillard premiere cuvee extra brut, champagne, fr nv	150

rosé

dom les mesclances "charmes" gsc blend, mediteranee, fr	12/48
underground "and why am i mr pink" sangiovese, washington, 2021	10/42

white

stoneleigh sauvignon blanc, new zeland, 2022	13/50
torbreck woodcutters semillon, barossa valley, aus 2021	52
marco bonfate gavi, italy 2022	14/55
ramon bilbao albarino, rias baixas, sp 2020	56
the calling chardonnay, sonoma coast, ca 2021	15/58
abad dom bueno godello, bierzo spain, 2020	62
sylvaine & alain normand mâcon la roche vineuse, fr 2018	63
ceretto arneis, langhe, italy 2021	17/68
j vineyards pinot gris, russian river valley, ca 2022	78
brash higgins 'sm/ r' field blend McLaren vale, aus 2018	82
domaine jean-paul ballard sancerre, france, 2022	86
ten guado al tasso vermentino, bolgheri, it 2022	86
robert sinskey 'abraxas' los carneros, ca 2020	98
ashes & diamonds blanc #5 napa valley, ca 2019	110

red

san silvestro appassimento 'passito' barbera, italy 2020	56
paolo manzone piedmonte blend, langhe italy 2020	14/56
grosjean gamay valley d aostra, italy 2021	58
cocodrillo 'corte' cabernet blend mendoza, argentina 2021	15/58
jean-paul dubost 'recolte' beaujolais-lantiginie 2021	16/62
sierra de gredos 'granito del cadalso' garnacha, spain 2021	64
mark ryan board track racer, the vincent, red blend 2020	68
dom polleau pinot noir, burgundy 2021	19/72
thalvin 'syrocco' syrah, zenata, morocco 2020	20/74
ferdinando principiano barbera d'alba, it 2020	74
jonata "tierra" sangiovese, santa ynez valley, ca 2005	80
camando g granito del casalso, garnacha, madrid, spain 2005	85
domaine cheveau beaujolais, saint armour, france 2019	90
penfold's 'bin 389' cabernet shiraz, barossa valley, aus 2019	92
le volte dell'ornellaia sangiovese, toscana, italy 2020	92
domaine valma beaujolais, fleurie, fr 2021	95
domaine carneros pinot noir, estate grown, carneros, ca 2020	98
shaw + smith shiraz, barossa valley, aus 2021	98
torbreck 'the struie' shiraz, barossa, aus 2019	120

cocktails

lychee martini ...17
vodka, lychee liqueur, lemon

cucumber water ...19
mezcal, muskmelon, cucumber, lime

tsuki ...18
mezcal, grapefruit, chili

yuzu picante ...19
tequila, pineapple, yuzu

the lost pumpkin ...19
mezcal, pumpkin spice, lemon

suko spice ...18
bourbon, ginger, szechuan peppercorn, lemon

hikaru...19
gin, fig, amaro. lemon

sakamoto ...20
banana chai infused rum, chocolate, smoked

katana ...25
michter's, japanese whisky, sesame, corn

geisha...19
vodka, passionfruit, vanilla

n/a cocktails

cucumber mule ...12
ginger beer, cucumber

blueberry jalapeño margarita ...12
n/a tequila, blueberry, lime, jalapeno

sake

cups / small format

bushido ginjō genshu 180ml	12
ninoseki "daruma" tokubetsu junmai 180ml	13
kikiusui nama genshu 200ml	18
housui "old mountain" yamahai tokubetsu junmai, 180ml	20
kikusui "funaguchi" sparkling, 270ml	25
pure grain fukujukai komedake junmai 180ml	22
dewanoyuki junmai daiginjō 300ml	36
sake baby "heaven sake" junmai ginjo 300ml	39
tamayura "rhythmic droplets" junmai 300ml	40
dassai 39 junmai-daiginjo 300ml	44

by the glass

sho chiku bai nigori sake 720ml	12/45
miyashita "sacred mist" honjozo nigori 720ml	15/72
gozenshu junmai nigori sake 720ml	16/95
nihon sakari junmai shu 1.8l	8/98
kikusui junmai ginjo, 1.8l	15/140
dassai "45" junmai daiginjō 720 ml	17/95
kanbara "bride of the fox" junmai ginjo	13/195

beer

hitachino nest anbai...12
sapporo ...7 sapporo black (22oz) ...16
asahi ...7 sapporo reserve (22oz) ...16

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