

THE FRIDAY LUNCH AT



appetizers

charred edamame ♦ chili honey furikake	4
miso soup ♦ tofu, wakame	5
tuna gyoza taco * aji amarillo, jalapeno salsa	10
shrimp tempura * rocoto cream sauce	11
chilled sautéed spinach ♦ goma dressing, ginger, crispy shallots	7
steamed rice miso butter, furikake, bonito flakes	4
sunomono ♦ cucumber, daikon, onion	6

maki

spicy tuna * cucumber, serrano	14
avocado ♦ yamagobo, jalapeno	10
hamachi * miso, cucumber, umami tobiko	15

plates

green salad ♦ tomato, carrot, avocado, radish, yuzu sake vinaigrette	12
miso salmon * bok choy, green onion, sesame seeds	18

nigiri \$5pc

salmon * nikiri, ponzu celery	
salmon toro * cherry tomato, ikura	
hamachi * nikiri, pickle ginger	
hamachi toro * robata salt	
tuna * kizame wasabi	
akami * nikiri	

yaki (skewers)

eggplant ♦ miso glaze, thai basil	8
chili salmon * rocoto glaze, aji amarillo	14
chicken * yakniku sauce, sesame	12

smoked tofu ♦ bbq glaze, pickle vegetables, shiso	17
vegetable poke ♦ truffled mushrooms, avocado, pickled vegetables, seaweed	16

dinner favorites

scallop maki * tempura, truffle sauce	18
king crab croquettes * arugula pure, pickle mustard, dill	12
chicken karaage * togarashi keewpie, nori honey	8
hamachi carpaccio * yuzu truffle vinaigrette, fresh truffle, shiso	12
10 pc sashimi * chef's selection	48
a5 wagyu * 3 oz, shiso gremolata, wasabi cream sauce	25

donburi (rice bowl)

chicken & egg * pickled cabbage, ume chimichurri	16
iberico pork * pickled cabbage, bbq sauce, green onion	19
wagyu beef * sweet potato, shimeji mushrooms, jalapenos, black garlic	25

501 west sixth street suite 101 | tentenaustin.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

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

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cocktails

13

peach blossom

americano, jasmine tea, tonic,
peach puree

bellini

rin quin quin, prosecco, peach puree

classic house choices

12

lychee martini

vodka, lychee liqueur, lemon

cucumber water

mezcal, muskmelon, cucumber, lime

yuzu picante

tequila, pineapple, yuzu

no/low proof

12

moscow mule*

lime, cucumber, ginger beer

earl grey fig spritz*

earl grey tea, fig, pandan

blueberry jalapeño margarita

n/a tequila, blueberry, lime, jalapeno

surely n/a wines*

14/52

sparkling brut

sparkling brut can

12

white

matanzas creek

13/50

sauvignon blanc
sonoma, ca

laurenz v.

14/56

gruner veltliner
austria

penfold's "max's"

12/48

chardonnay
adelaide hills, aus

bubbles

poggio costa prosecco

12/48

rosé

underground

10/42

"and why am i mr pink" sangiovese
washington

red

paolo manzone

14/56

piedmont blend
langhe, it

chateau couronneau

15/50

right bank bordeaux, fr

couly dutheil

16/62

cabernet franc
chinon, fr

hot tea

5

emperor's dragonwell

french kissed mint heritage

rtc regal earl grey

georgia peach nectar rooibos

emperor's chamomile

shizuoka matcha

iced

5

stimulus chill pomegranate green dream

3 estate black tea

coffee

shot of espresso

5

cold brew

5

ALL NIGHT ON MONDAYS

50% off all bottles of wine & sake

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TENTEN BENTO BOX \$24

choice of one from each category, served with miso soup
add steamed rice + \$2

APPETIZER

charred edamame Vg
tuna gyoza taco*
sunomono V

MAKI 4PCS

spicy tuna*
hamachi*
avocado V

NIGIRI OR SASHIMI 2PCS

salmon*
hamachi*
akami*
tomato V

PROTEIN

miso eggplant V
chili salmon*
grill chicken*
pork katsu*
black garlic wagyu beef* + \$4

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