



PLANT-BASED

starters

miso soup <i>tofu, wakame</i>	6
spicy edamame <i>rocoto sauce, smoked salt</i>	10
mushroom ceviche <i>avocado, aji amarillo, ume, cilantro</i>	14
tofu and mango tartare <i>avocado, pickled daikon</i>	18
brussels sprouts <i>natto, togarashi, shibazuke</i>	10
blistered shishito peppers <i>green yuzukosho, ponzu</i>	10
cucumber sunomono <i>daikon, sesame</i>	9

nigiri

miso eggplant <i>sesame, negi</i>	5
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maki

tofu <i>avocado, cucumber, inari, tofu cream</i>	15
avocado <i>grilled jalapeños, cucumber, yamagobo</i>	15
mushroom <i>kombu aioli, crispy shallots</i>	15
broccoli <i>parsnips, shiso furikake</i>	17

plates

grilled squash <i>sautéed spinach, black garlic, pepitas</i>	22
roasted cauliflower <i>eggplant purée, preserved wild mushrooms</i>	18
smoked tofu <i>pickled vegetables, tofu purée, shiso</i>	20

dessert

raspberry yuzu nice cream <i>oats, coconut crumble, ginger pearls</i>	9
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JOIN US FOR FRIDAY LUNCH

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