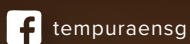
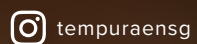




Tempura-EN is dedicated to the Japanese art of artisanal tempura — each piece freshly made upon order, delicately battered and fried to perfection to bring out the natural sweetness and texture of every ingredient. Deeply rooted in Japanese culinary culture, upholding premium craftsmanship, high-quality ingredients, and time-honoured tempura techniques executed with precision.

Beyond its signature handcrafted tempura, evolving into a more contemporary Japanese flavours with Kaisen Hitsumabushi, fresh sashimi, beautifully prepared carpaccio, and innovative tempura, alongside a selection of modern dishes.

Tempura-EN goes beyond tempura while staying true to its origins — offering an affordable yet elevated dining experience built on quality produce, thoughtful preparation, and flavours that enrich every visit.



APPETISERS



Chawanmushi Zuwai Kani Ankake



Chawanmushi Zuwai Kani Ankake

茶碗蒸しズワイガニあんかけ

Steamed egg topped with snow crab gravy

\$4.5

Cold Tofu with Special Dressing

オリジナル冷奴

\$6

Edatsuki Edamame

枝つき枝豆

\$4

Tomato Shikuwasa Zuke

トマトのシークワサー漬け

Skinless tomato with Okinawa citrus jelly

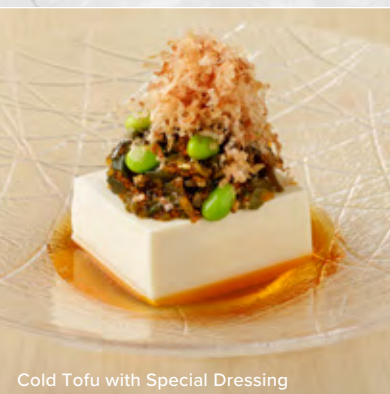
\$5.5

Kyuri Bainiku Ae

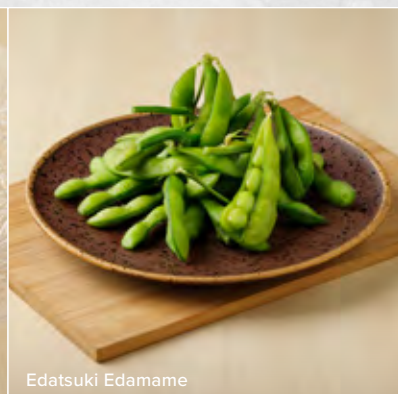
きゅうりの梅肉和え

Japanese cucumber with plum sauce

\$5.5



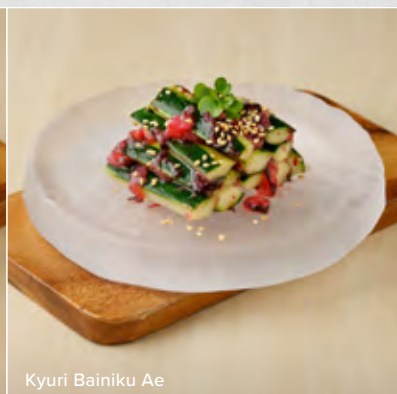
Cold Tofu with Special Dressing



Edatsuki Edamame



Tomato Shikuwasa Zuke



Kyuri Bainiku Ae

SEAFOOD

海鮮



Prawn
海老

\$3.8
(per piece)



Kisu Fish
キス

\$3.8
(per piece)



Squid
イカ

\$3.5
(per piece)



Anago
穴子

\$7.8
Sea eel (per portion)



Scallop
帆立

\$8.5
Sashimi-grade (per piece)

Oyster
牡蠣

\$4.5
(per piece)



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MEAT & EGG

肉・卵



Steak **\$12.5**
牛肉 (per piece)
Australian premium steak



Tonten **\$9**
豚天ぷら (per portion)
*Hokkaido pork collar
with Okinawa salt*



Egg Tempura **\$3**
卵天ぷら (each)
from Okinawa



Chicken Fillet **\$8.5**
鶏ささみ (per portion)

VEGETABLES

野菜

Japanese Eggplant \$2
ナス (per piece)

Asparagus \$3.5
アスパラ (per piece)
Airflown from Australia

Cha Enoki \$2.5
茶エノキ (per piece)
Airflown from Nagano

Maitake Mushroom \$3
北海道産舞茸 (per piece)
Airflown from Hokkaido

Pearl Sweet Corn \$1.5
スウィートコーン (per piece)

French Beans \$2
インゲン (3pcs per portion)

Butternut Pumpkin \$2
バターナッツパンプキン (per piece)



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TEMPURA PLATTER



Prawn & Vegetable Tempura 海老と野菜の天ぷら \$18.5
Prawns (3pcs), eggplant, cha enoki, butternut pumpkin, french bean

天盛り



Anago & Seafood Tempura 穴子と魚介の天ぷら \$25.5
Anago (sea eel), squid, kisu fish, prawn, eggplant, cha enoki, butternut pumpkin, french bean





Chicken & Vegetable Tempura 鶏肉野菜天ぷら \$15.5

Tender chicken fillet (2pcs), butternut pumpkin, cha enoki, french bean, eggplant

Vegetables Tempura 野菜ずくしの天ぷら \$15

Butternut pumpkin, eggplant, maitake mushroom, asparagus, french bean, cha enoki, tomato vine (served with matcha, curry and yukari salt)



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KAKIAGE MIXED TEMPURA



かき揚げ

Corn and Vegetables Kakiage コーンと野菜のかき揚げ \$4

Prawn and Vegetables Kakiage 海老と野菜のかき揚げ \$8



SET MEALS

SPECIAL TENDON



Come with miso soup and appetiser of the day

定食
特製天丼



Signature Special Tendon 特選天丼 \$28

Prawn, kisu fish, anago (sea eel), squid, maitake mushroom, eggplant, butternut pumpkin, french bean and egg served on rice with tendon sauce

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Special Tendon & Soba Set 特選天丼とそば定食 \$26.5

Prawn, squid, maitake mushroom, eggplant, butternut pumpkin, french bean and egg served on half portion rice and half portion soba (hot/cold)



Tendon 天井 \$22

Prawn (2pcs), kisu fish, chicken fillet, maitake mushroom, eggplant, butternut pumpkin, french bean and egg served on rice

Tontendon 豚天井 \$19.5

Hokkaido pork collar and Okinawa egg tempura served on rice with tendon sauce



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Stamina Tendon スタミナ天丼 \$19

Chicken fillet, Hokkaido pork collar, maitake mushroom, butternut pumpkin, eggplant, french bean and egg, served on rice with tendon

Yasai Tendon 野菜天丼 \$15.5

Cha enoki, butternut pumpkin, sweet corn, maitake, french bean, eggplant, tomato vine served on rice with tendon sauce



SET MEALS | DONBURI

 Come with miso soup and appetiser of the day



丼物

Buta Kakuni Egg Tempura Don 豚角煮と玉子天丼 \$18

Braised pork belly with egg tempura and crispy tempura crumbs on rice

Unagi Egg Tempura Don 鰻と玉子天丼 \$25

Grilled eel with egg tempura and crispy tempura crumbs on rice



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GOZEN

*Come with miso soup. Top-up \$3.5
to replace rice with soba or udon
(hot/cold)*



Salmon Belly Tempura Gozen 鮭ハラス天ぷら御膳 \$22.5

Grilled salmon belly, assorted tempura (prawn, chicken fillet, butternut pumpkin, french bean and eggplant), 3 kinds appetiser, salad, miso soup and rice

Unagi Tempura Gozen 鰻と天ぷら御膳 \$25

Grilled Japanese eel, assorted tempura (prawn, chicken fillet, butternut pumpkin, french bean and eggplant), 3 kinds appetiser, salad, miso soup and rice

御膳



WAZEN

和膳



Executive Tempura & Sashimi Wazen 至福の天ぷら和膳 \$36.5

Prawn, kisu fish, squid, chicken fillet, asparagus, maitake mushroom, 3 kinds sashimi (salmon, yellowfin tuna, scallop), 3 kinds appetiser, kani chawanmushi, salad, miso soup and rice

 Top-up \$3.5 to replace rice with soba or udon (hot/cold)

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Deluxe Tempura & Kaisendon Wazen 上撰天ぷらと海鮮丼和膳 \$36

Kaisendon (akaebi, maguro, salmon, baby scallop, negitoro, kyuri, hamachi, tobikko with rice), assorted tempura (prawn, chicken fillet, french bean, butternut pumpkin, eggplant), tai goma carpaccio, taidashi (fish broth), 3 kinds appetiser and kani chawanmushi

海鮮 ひつまぶし

KAISEN HITSUMABUSHI

🌸 Comes with Chef's homemade Taidashi (sea bream broth), tai goma carpaccio and tempura seaweed

Taidashi
鯛出汁



Kaisen Hitsumabushi 海鮮ひつまぶし \$28

Akaebi, maguro, salmon, baby scallop, negitoro, kyuri, hamachi and tobikko



Add on:

- **Zuwai Kani** ズワイ蟹 \$4
(Queen crab)
- **Ikura** イクラ \$4
(Salmon Roe)

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CARPACCIO



Truffle Hamachi Carpaccio

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Truffle Hamachi Carpaccio トリュフハマチカルパッチョ \$15

Amberjack sashimi with sesame truffle sauce, topped with truffle slices

Maguro Caviar Tataki マグロキャビアたたき \$12

Seared yellowfin tuna sashimi with caviar and sweet citrus sauce

Salmon Ikura Carpaccio サーモンイクラカルパッチョ \$10

Salmon sashimi in sweet garlic citrus sauce, topped with salmon roe



Maguro Caviar Tataki



Salmon Ikura Carpaccio

SASHIMI



7 Kinds Sashimi

刺身

3 Kinds Sashimi

3種身刺身盛り合わせ

Salmon, maguro, hamachi (3pcs each)

\$25

5 Kinds Sashimi

5種身刺身盛り合わせ

Salmon, maguro, hamachi, tai (3pcs each), ikura

\$38

7 Kinds Sashimi

7種身刺身盛り合わせ

Akaebi, salmon, maguro, hamachi, tai, ikura, hotate (3pcs each)

\$65

Salmon Sashimi

サーモン刺身 5pcs Salmon

\$10.5

Maguro Sashimi

マグロ刺身 5pcs Yellowfin tuna

\$10.5

Hotate Sashimi

ホタテ刺身 5pcs Scallop

\$16

Akaebi Sashimi

赤海老刺身 3pcs Red shrimp

\$15

Hamachi Sashimi

ハマチ刺身 5pcs Amberjack

\$14

Tai Sashimi

鯛刺身 5pcs Sea bream

\$14

Ikura (30g)

イクラ刺身 Salmon roe

\$16



Salmon Sashimi



Maguro Sashimi



Hotate Sashimi



Akaebi Sashimi



Hamachi Sashimi



Tai Sashimi



Ikura

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NOODLES, RICE & SOUP



Asari Taidashi

挽
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の

Asari Taidashi

あさり網出汁 Sea bream broth with clams

\$7

Miso Soup

味噌汁

\$2

Rice

ライス

\$2

Inaniwa Udon

稲庭うどん (Hot/cold)

\$8

Ishibiki Soba

石挽きそば (Hot/cold)

\$8



Miso Soup



Rice



Inaniwa Udon



Ishibiki Soba

DESSERT



Sweet Potato Tempura with Hojicha Ice Cream

甘
味

Sweet Potato Tempura with Hojicha Ice Cream

茶碗蒸しズワイガニあんかけ

\$7

Yuzu Sherbet

柚子シャーベット (single scoop)

\$4.5

Hojicha Ice Cream

ほうじ茶アイス (single scoop)

\$4.5

Matcha Mochi Tempura

抹茶もちの天ぷら

\$5.5

Strawberry Mochi Tempura

いちごもちの天ぷら

\$5.5



Yuzu Sherbet



Hojicha Ice Cream



Matcha Mochi Tempura



Strawberry Mochi Tempura

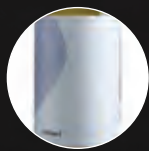
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DRINKS

酒



SAKE 酒



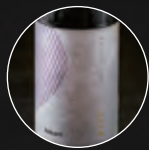
Sakari Junmai Daiginjo

盛 純米大吟醸

Fresh tropical aromas with a hint of persimmon

(720ml)

\$100



Sakari Junmai Ginjo

盛 純米吟醸

Tropical nose of mango and melon. Creamy mouthfeel, good body, hint of citrus

(720ml)

\$95



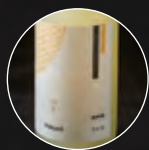
Keigetsu Junmai Daiginjo Cel24

桂月 純米大吟醸 CEL24

Very modern style of Japanese Sake, a koji only yeast sake. Super aromatic, with a nose of almost pure pineapple, and noted of mango, banana & fruit candy

(720ml)

\$109



Sakari Yuzu

盛 ゆず

Very well balanced and enjoyable fruit infused sake

(720ml)

\$85



Kawatsuru Sanuki Cloudy

川鶴 讃岐くらくらうでい

This sake tastes abit like Yakult, with a very pleasant lemon sourness, creamy and aromatic. This sake is very popular in Japan. It uses 3 times the koji of normal sake

(720ml)

\$75



Ayu Masamune Tokubetsu Honjozo Namachozo

鮎正宗「初鮎」特別本醸造 生貯蔵酒

Very clean, light and dry sake that showcases the soft sweetness of rice with fragrant melon aroma and mild elegance

(720ml)

\$75

(300ml)

\$45

HOUSEPOUR SAKE ハウス酒

Tomioh Gin No Tsukasa Junmai Daiginjyo (Cold)

富翁 吟の司 純米大吟醸

Brewed with high-quality rice. Fragrant with light rice taste

(300ml)

\$39

(180ml)

\$35

Hakushika Nadajikomi (Hot)

白鹿 灘仕込

Slightly dry with a refreshing aftertaste

(300ml)

\$35

(180ml)

\$25

PLUM WINE 梅酒

Choya Umeshu

チョーヤ梅酒

Traditional japanese plum liqueur made in japan

(300ml)

\$29

(180ml)

\$22

(Glass)

\$9

SHOCHU 焼酎



Ichiko – Mugi (barley)

麦焼酎 いいちご

Outstanding aroma with excellent body

(720ml) bottle

\$99

(180ml)

\$23

(60ml) glass

\$9

DRAFT BEER ビール



Suntory The Premium Malts Pilsner Beer (draft)

サントリー ザ・プレミアム・モルツ

(half pint)

\$9

(full pint)

\$16

HIGHBALL ハイボール



Classic クラシック

\$10

Yuzu 柚子

\$11

Orange オレンジ

\$11

Lime ライム

\$11

Mango マンゴー

\$11

Apple アップル

\$11

CHU-HAI 酎ハイ

Oolong \$9
ウーロン

Lychee \$9
ライチ

Calpico \$9
カルピス

Ume
梅
\$9

Yuzu Lemon
柚子レモン
\$9

Sakura Lemon
さくらレモン
\$9

MOCKTAILS ノンアルコール



C 8%
sugar

Shirley Temple

シャーリーテンブル

Ginger ale, grenadine, lime juice

\$7



C 5%
sugar

Virgin Mojito

ヴァージンモヒート

Mojito syrup, lime juice, sprite, mint

\$6



C 9%
sugar

Mango Calpis Soda

マンゴーカルピスソーダ

Mango juice, calpis, soda

\$6

FRUIT JUICES フルーツジュース

Apple
アップル



\$5

Orange
オレンジ



\$5

Lime
ライム



\$5

Mango
マンゴー



\$5

SOFT DRINKS ソフトドリンク

Coke
コーラ



\$4

Coke Zero
コーラゼロ



\$4

Sprite
スプライト



\$4

Ginger Ale
ジンジャーエール



\$4

Soda
ソーダ



\$4

TEA & WATER 茶・水

Genmai Tea
(Refillable) 玄米茶



(Hot/Cold)

\$3

Yuzu Tea
柚子茶



(Hot/Cold)

\$5

Oolong Tea
(Can) ウーロン茶



(Cold)

\$4

Bottled Water



\$2