The Best Fusion Japanese Restaurant

Tenno Sushi

www.tennosushi.com

BEVERAGES

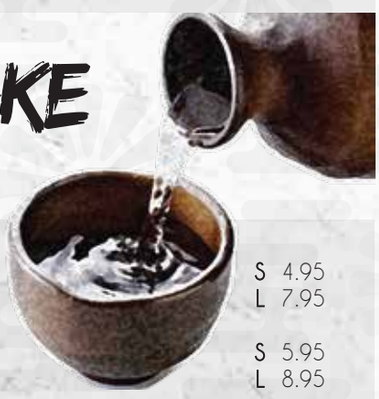
Fruit Juice	4.50
Flavored Iced Tea	3.50
Iced / Hot Green Tea	2.50
Sparkling Water	S 3.50 L 6.50
Soda	2.50

Coke, Diet Coke, Lemonade, Sprite, Iced Tea, Mr. Pibb

WINE

Chardonnay	BY GLASS 7.50
Cabernet Sauvignon	
Zinfandel	
Merlot	
Plum Wine	

HOT SAKE



Hot Sake House	S 4.95 L 7.95
Flavored Hot Sake Raspberry, Mango or Peach	S 5.95 L 8.95

COLD BEER

BOTTLED BEER

Bottled Japanese Beer S 4.95 L 7.95

Sapporo / Asahi / Kirin Ichiban / Kirin Light / Orion

DOMESTIC BEER

Modelo / Stella L 7.95

DRAFT BEER

Sapporo / Kirin Ichiban

16oz 4.95
34oz 10.95
PITCHER 14.95

TENNO DESSERTS

Macaron Ice Cream 3.50

Vanilla, Strawberry, Mango, Green Tea, Capuccino

Mochi Ice Cream 4.50

Green Tea, Mango, Strawberry

Oreo Tempura Ice Cream 5.95

Vanilla, Green Tea

Tempura Ice Cream 5.95

Vanilla, Green Tea

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SAKE

Traditional Japanese Rice Wine

Hakutsuru Draft

This sake has its refined freshness. It is characterized for its light, fresh and smooth taste

Japan 300ml 9.95

Sho Chiku Bai Ginjo

Ginjo is a Special reserve, connoisseur class of sake. Highly polished rice and a distinctive strain of yeast are used to create a silky- smooth rich texture and an appealing, fruity flavor

California 300ml 15.95

Sho Chiku Bai Nigori

Full-bodied, pleasantly sweet and complex flavor with a smooth texture

California 375ml 12.95

Sayuri Nigori

The Creamy sake passes through a mesh and it is coarsley filtered. It has a refreshing aroma, natural sweetness and smooth aftertaste

Japan 300ml 12.95

Soju "Chamisul"

Korean Soju. Its taste is comparable to Vodka, though after slightly sweeter due to sugars added in the manufacturing process

Korea 375ml 11.95

Otokoyama

Light, smooth and rich type. Quiet grain-like aroma with a hint of fruity nose. Refreshing lightness with vivid acidity. Very dry sake with sharp, right and full-bodied taste

Japan 300ml 19.95
720ml 44.95

Kurosawa

Boasts a natural Kimoto flavor, which is full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake

Japan 300ml 17.95

Kikusui

Delicate with clean aromatics and rich sapinity smooth, rooted and articulated in elegance

Japan 300ml 18.95

Hakutsuru Superior

This Sake offers a full and fruity aroma, with a light texture and a rich taste. One of the highest quality sakes available

Japan 300ml 14.95

Sho Une

Premium Junmai Ginjo sake light, smooth and crisp full of aromatics with the power of fruit

Japan 300ml 20.95

Strawberry Nigori

Sweet, thick and full of rich strawberry flavor. This sake is very much a low alcohol strawberry smoothie.

Japan 300ml 13.95

Onikoroshi Junmai Dai Ginjo

From Kyoto perfecture, very famous traditional sake with a smooth and dry taste; very popular amongst the young crowd.

Japan 720ml 85.00

SOJU COCKTAIL

Flavored Soju Martini 7.95
Peach/ Mango/ Raspberry

Tokyo Bomb 7.95
Soju mixed with Plum Wine

CORONITA COCKTAIL

Coronita Cocktail 9.95
Peach/ Mango/ Raspberry

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APPETIZERS

A small dish of food or a drink taken before a meal or the main course of a meal to stimulate one's appetite.

A1 Baked Green Mussel 7.95

5pcs. Green mussel baked with house baking mayo. Served with eel sauce, green onion and masago

A2 Ika Geso 7.95

Deep fried squid leg. Served with spicy mayo

A3 Dynamite 9.95

Scallop, mushroom, and onion baked with our creamy bake mayo. Topped with masago, green onion, eel sauce and sriracha

A4 Mixed Tempura 8.95

Deep fried shrimp and assorted vegetables served with tempura sauce

A5 Jalapeno Poppers 8.95

4pcs. Fried jalapeno stuffed with cream cheese and spicy tuna. Served on bed of greens, eel sauce and spicy mayo

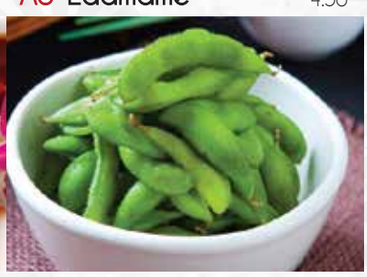
A6 Fried Calamari 8.95

Deep fried house made panko breaded calamari. Served with ponzu

A7 Sesame Chicken 8.95

Deep fried sesame garlic marinated chicken leg meat. Served with sweet house mayo

A8 Edamame 4.50



Steamed Japanese soybean

A9 Garlic Edamame 6.95

Pan fried steamed Japanese soybean with garlic, sweet soy sauce

A10 Shishito Pepper 7.95

Pan fried Shishito pepper with house made sweet soy sauce. Served with bonito flakes on top

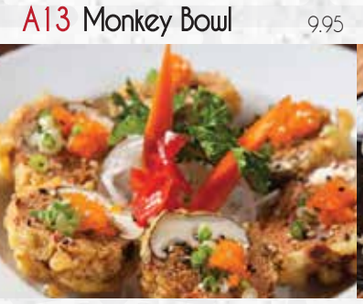
A11 Spicy Seafood Miso 7.95

Spicy miso soup cooked with shrimp, scallop and green mussel

A12 Gyoza (Beef/ Vegetable) 6.50

5pcs. Pan fried dumpling served with ponzu

A13 Monkey Bowl 9.95



Deep fried white button mushroom with spicy tuna and crabmeat. Served with eel sauce, green onion and masago

A14 Takoyaki 8.95

5pcs. Osaka style deep fried octopus ball. Served with takoyaki sauce, mayo, and bonito flakes on top

A15 BBQ Short Ribs 12.95

2pcs. Sweet and juicy Korean style BBQ short rib marinated in house soy sauce

A16 Honeymoon Oysters 6.95

1pc oyster with uni, ikura, masago, and green onion. Served with ponzu

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**Spicy Tuna Roll = Rice, Seaweed, Spicy Tuna, Cucumber*
**Crabmeat = Imitation Crabmeat*

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TENNO COMBINATION

Little Tokyo Sushi ---------- 20.95
9pcs assorted Chef's choice nigiri sushi with a choice of California roll or Spicy Tuna Roll

Sakura Sushi ---------- 23.95
12pcs Chef's choice nigiri sushi

Chirashi ---------- 23.95
9pcs of fresh sashimi with sushi shrimp, tamago, smelt egg, and salmon egg on a bed of sushi rice

Sakana Sashimi ---------- 23.95
12pcs assorted Chef's choice sashimi

Umi Sashimi ---------- 42.95
24pcs assorted Chef's choice sashimi

Hinagiku Sashimi ---------- 69.95
36pcs assorted Chef's choice sashimi

TENNO SALAD

All Salads come with daikon radish and tomatoes

S1 Soft Shell Crab Salad 13.95

Deep fried soft shell crab, crabmeat, and gobo on a bed of greens

S2 Spicy Tuna Salad 12.95

Spicy tuna and cucumbers on bed of greens

S3 Spicy Scallop Salad 12.95

Spicy scallop and cucumbers on top of greens

S4 Salmon Skin Salad 12.95

Baked salmon skin with gobo, cucumber on bed of greens

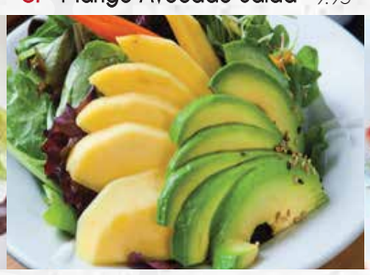
S5 Sashimi Salad 14.50

Hand picked fresh sashimi mixed with sesame oil, chili oil, green onion and masago. Served with cucumber, gobo on bed of greens

S6 Seaweed Salad 6.95

Seasoned seaweed salad

S7 Mango Avocado Salad 9.95



Fresh mango and avocado on a bed of greens

S8 Blue Crab Avocado Salad 14.50

Blue crab and avocado on a bed of greens

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TENNO VALUE MEAL

LUNCH

Open ~ 4:00pm

Sashimi Lunch Special (Best Deal) 17.95
3pcs of tuna, salmon and yellowtail served with seaweed salad, spicy tuna, spicy crabmeat, pickled jalapeno, rice and miso soup

Una Jyu 15.95
Baked fresh water eel, avocado and gobo on bed of sushi rice

Crazy Combo (Best Deal) 17.95
4pcs of chef's choice sushi and special roll (value up to $12.95)

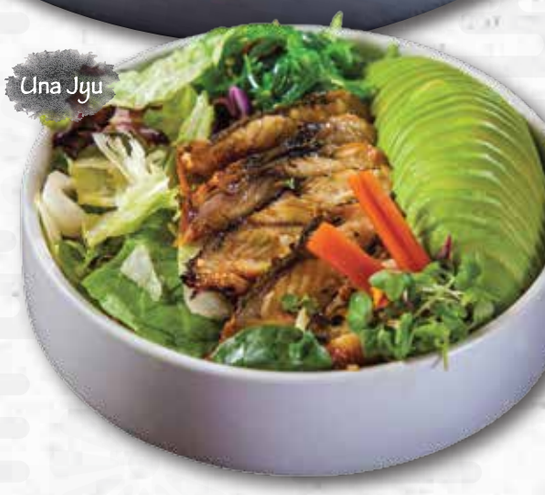
Bulgogi Bowl 8.95
House made Bulgogi with steamed broccoli with teriyaki sauce on bed of white rice

Steak Teriyaki Bowl 9.95
Grilled house marinated steak, served with steamed broccoli on bed of white rice

Spicy Pork Bowl 8.95
House marinated spicy pork served with steamed broccoli on bed of white rice

Chicken Bowl 7.95
Grilled chicken leg meat and vegetables with teriyaki sauce on bed of white rice

Katsu-Don (Chicken or Pork) 10.95
Pork of chicken cutlet simmered in soy-dashibroth with egg and onion. Served on bed of rice



DINNER

4:00pm ~ Close

Una Jyu 16.95
Baked fresh water eel, avocado and gobo on bed of sushi rice

Bulgogi Bowl 9.95
House made Bulgogi with steamed broccoli on bed of white rice

Steak Teriyaki Bowl 10.95
Grilled house marinated steak, served with steamed broccoli with teriyaki sauce on bed of white rice

Spicy Pork Bowl 9.95
House marinated spicy pork served with steamed broccoli on bed of white rice

Chicken Bowl 8.95
Grilled chicken lge meat and vegetables with teriyaki sauce on bed of white rice

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Pork of chicken cutlet simmered in soy-dashibroth with egg and onion. Served on bed of rice

NOODLES

Udon 9.95
WITH SHRIMP & VEGETABLE TEMPURA 14.95
WITH CALIFORNIA ROLL 13.95

Spicy Seafood Udon Pasta 14.95
Pan fried udon noodle with seafood and vegetables with house made pasta sauce

Jaru Soba with Shrimp & Vegetable Tempura 14.95
Japanese style cold buckwheat noodle served with scallion and grated radish and wasabi on the side of house dipping sauce

Yakisoba
Pan fried yakisoba noodle with choice of your protein with vegetables with yakisoba sauce
CHICKEN 11.95
BEEF 12.95
SEAFOOD 14.95

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TENNO SUSHI

	Sushi (2pcs)	Sashimi (6pcs)	
Tuna (Maguro) Fresh Tuna	6.50	15.25	
Salmon (Sake) Fresh Salmon	5.95	14.75	
Yellowtail (Hamachi) Fresh Yellowtail	6.50	15.25	
Albacore (Shiro Maguro) Seared albacore with ponzu and deep fried garlic	5.95	14.95	
Japanese Snapper (Madai) With Lemon, dry miso	6.50	15.50	
Halibut (Hirame) With green onions, lemon juice, sea salt	6.25	15.25	
Freshwater Eel (Unagi) Baked fresh water eel with eel sauce and bonito flakes	5.95	—	
Squid (Ika) Fresh squid served with shiso and yuzu kosho	4.95	—	
Shrimp (Ebi) Cooked Shrimp	4.95	—	
Scallop (Kobashiro) Lightly blanched bay scallops mixed with wasabi mayo	4.95	—	
Smelt Egg (Masago) Fresh smelt egg	4.75	—	
Octopus (Tako) Cooked Octopus	5.75	14.50	
Egg (Tamago) Cooked egg	3.95	—	

	Sushi (2pcs)	Sashimi (6pcs)	
Salmon Belly (Sake Toro) Fresh Salmon Belly	6.75	15.75	
Yellowtail Belly (HamachiToro) Fresh Yellowtail Belly	6.95	16.25	
Seared Tuna (Tataki Maguro) Seared with shichimi and peppers	6.25	15.25	
Striped Jack (Shima-Aji) New Fresh Striped Jack	8.50	—	
Jumbo Scallop (Hotate) With yuzu kosho	6.75	—	
Spanish Mackerel (Aji) With ponzu, ginger	7.25	17.25	
Mackerel (Saba) Marinated in vinegar for perfection, served with ponzu and ginger	4.95	13.95	
Black Snapper (Kurodai) With lemon, truffle salt	5.75	14.50	
Salmon Egg (Ikura) House marinated salmon egg	5.95	—	
Bluefin Tuna (Hon-Maguro)	9.95	26.95	
Golden Eye Snapper (Kinmedai)	M.P	M.P	
Sea Urchin (Uni) Fresh sea urchin	M.P	—	
Fatty Tuna (O-Toro) Bluefin belly	M.P	M.P	

TENNO MAKI

California Roll	6.25
Spicy Tuna Roll	6.95
Spicy Albacore Roll	6.95
Tuna Roll	6.95
Salmon Roll	6.25
Spicy Salmon Roll	6.25
Salmon Skin Roll	5.95
Yellowtail Roll	7.25
Big Roll Tamago, kanpyo, shrimp, avocado, crabmeat	7.25
Blue Crab California Roll New	9.50
Mango Avo Gobo Roll New	6.50
Freshwater Eel Roll	7.95
Crab Roll	5.25
Shrimp with Crab Roll	5.95
Spicy Scallop Roll	6.95
Octopus Roll	6.95
Avocado Roll	5.95
Salmon Avocado Roll	7.25
Cucumber Roll	3.95
Mexi-Cali Roll Spicy crabmeat, mango, avocado	7.25

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TENNO FRESH / BAKED ROLL

F1 Benjie Roll 15.95
Spicy tuna, cucumber inside & salmon, lemon slice, cilantro on top. Served with ponzu, sweet chili sauce and spicy mayo

F2 Giant Salmon Roll 15.95
Spicy salmon and fresh salmon on top of California roll. Served with spicy mayo and spicy ponzu

F3 Hawaiian Roll 13.95
Spicy tuna, cucumber inside & fresh tuna and avocado on top

F4 Roll Up Roll 15.95
Spicy Crabmeat wrapped with tuna and salmon. Served with spicy mayo and crunch powder

F5 Caliente Roll 14.75
Crabmeat, cilantro, onion inside & spicy tuna, albacore, jalapeno on top. Served with spicy ponzu

F6 Pink Lady Roll 14.75
Spicy crabmeat, spicy tuna, cucumber, avocado inside & fresh tuna, sliced lemon on top. Served with ponzu

F7 Play Boy Roll 14.50
Cucumber, asparagus, spicy crabmeat inside. Shrimp, salmon, avocado on top. Served with Soy mustard dressing and rayu

F8 Red Dragon Roll 13.75
Crabmeat, asparagus, avocado inside. Fresh tuna on top. Served with crunch garlic and eel sauce

F9 Cucumber Special 15.75
Tuna, salmon, yellowtail, avocado and crabmeat wrapped in cucumber. Served with soy mustard dressing

F10 Little Tokyo Roll 13.50
Spicy albacore, cucumber inside, Seared albacore, thinly sliced onion on top. Served with spicy ponzu

F11 Snow White Roll 13.95
Tuna, salmon, yellowtail, avocado, crab meat wrapped with rice and soy paper

F12 Albacore Deluxe 13.50
Fresh albacore on top of California roll. Served with crispy onion, masago, green onion on top with eel sauce spicy mayo and soy mustard dressing

F13 Rainbow Roll 13.95
Tuna, salmon, albacore, shrimp, avocado on top of California roll

F14 Mexican Roll 12.95
Spicy crabmeat, pickled jalapeno, sushi shrimp, cucumber inside and avocado on top. Served with spicy mayo

F15 Alaska Roll 12.95
Salmon and avocado on top of California roll.

F16 Philadelphia Roll 12.95
Cream cheese, avocado, cucumber inside & salmon on top.

F17 Yellow Rose Roll 12.95
In: avocado, gobo, cucumber
Out: yellowtail, jalapeno, micro cilantro
Sauce: spicy ponzu

F18 Crazy Roll 9.95
Pickled jalapeno, avocado, spicy tuna inside. Crunch powder outside. Served with eel sauce, spicy mayo

F19 Ex-Girlfriend Roll 14.95
Spicy tuna wrapped in soy paper and crabmeat & tuna, salmon, yellowtail, masago, green onion on top. Served with soy mustard dressing and ponzu

F20 Bora Bora Luau Island 17.95
Spicy tuna, scallop, asparagus, avocado wrapped with tuna. Served with soy mustard dressing and eel sauce

B1 King's Roll 15.50
Crabmeat, shrimp tempura, avocado inside spicy salmon on top. Baked whole. Spicy crab stick and crunch powder on top. Served with eel sauce, wasabi mayo and spicy mayo

B2 Baby Rockstar Roll 14.95
Baked crawfish on top of California roll. Served with green onion, masago, eel sauce and wasabi mayo

B3 Energy Roll 15.50
California roll wrapped in soy paper $ spicy tuna, baked freshwater eel, crunch powder on top. Served with eel sauce, spicy mayo and wasabi mayo

B4 B.S.C.R. 13.95
Baked Scallop on top of California roll. Served with green onion, masago, eel sauce and wasabi mayo

B5 Cone Head Roll 12.95
Spicy albacore, craw fish on top of California roll. Whole roll baked with baking mayo sauce. Served with green onion, masago, eel sauce

B6 Tiger Roll 13.50
Salmon, Baked Eel on top of California roll. Served with eel sauce

B7 Caterpillar Roll 12.95
Baked fresh water eel, cucumber, crabmeat inside and avocado on top. Served with eel sauce

B8 Baked Salmon Roll 12.95
Salmon on top of California roll. Whole roll baked with baking mayo sauce. Served with green onion, masago and eel sauce

B9 Ultimate Crunchy Roll 14.95
Spicy crabmeat, shrimp tempura, cream cheese in side. Spicy tuna, scallop on top. Whole roll baked with baking mayo. Served with deep fried onion on top, wasabi mayo, eel sauce and spicy mayo

B10 Cali-land Roll 8.95
Cream cheese on top of California roll. Bake whole roll with baking mayo. Served with eel sauce, green onion, masago

B11 Spicy Caterpillar Roll 13.95
Spicy tuna, baked fresh water eel, cucumber inside & avocado on top. Served with eel sauce, spicy mayo and sriracha

B12 Volcano Roll 15.95
Scallop, crawfish baked with baking mayo and spicy mayo, topped with cilantro on top of California roll. Served with masago, green onion, crunch powder, eel sauce and wasabi mayo

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TENNO POKE SPECIAL

TENNO TRADITIONAL TUNA POKE 15.95

BLUEFIN TUNA, CUCUMBER, ONION, FURIKAKE, GREEN ONION AND MASAGO MIXED WITH SESAME OIL POKE DRESSING, SEAWEED SALAD, AVOCADO, CRAB MEAT ON BED OF SUSHI RICE

TRUFFLE SALMON POKE 15.95

FRESH SCOTTISH SALMON, CUCUMBER, ONION, AVOCADO, GREEN ONION, MASAGO AND SEAWEED SALAD MIXED WITH TRUFFLE POKE DRESSING ON BED OF WHITE RICE

SPICY YELLOWTAIL POKE 15.95

FRESH YELLOWTAIL, CUCUMBER, ONION, JALAPENO, CILANTRO, AVOCADO, SEAWEED SALAD MIXED WITH SPICY PONZU ON BED OF SUSHI RICE

HAWAIIAN POKE SALAD 15.95

TUNA, SALMON, YELLOWTAIL, CRAB MEAT, MASAGO, AVOCADO, AND SPRING MIX WITH SPECIAL POKE DRESSING.

TRUFFLE UNAGI TEMPURA SUSHI

Unagi tempura, bonito flakes, chopped black truffle

7.95 / 2PCS

天皇 SPECIAL MENU

TRUFFLE UNAGI TEMPURA SUSHI & GRILLED SH

GRILLED SHISHAMO

11.95 / 5PCS

TENNO TEMPURA ROLL

T1 Island Roll 15.75
Shrimp tempura, spicy crabmeat inside. Salmon, avocado and shrimp on top. Served with house mango salsa. Served with spicy ponzu and spicy mayo

T2 Captain America 16.95
Spicy tuna, deep fried crawfish, cucumber, shrimp tempura inside. Baked fresh water eel, avocado on top. Served with garlic mayo, eel sauce and crunch powder

T3 Angry Hulk Roll 14.75
Spicy crabmeat, jalapeno, cucumber, shrimp tempura inside. Shrimp, avocado, guacamole on top. Served with Spicy mayo and eel sauce

T4 Popcorn Roll 13.95
Deep fried crawfish on top of California roll. Served with spicy mayo and eel sauce.

T5 Rolce Royz Roll 15.50
Cucumber, Avocado, shrimp tempura inside. Spicy albacore, shrimp tempura and crab stick on top. Served with spicy mayo, eel sauce and wasabi mayo

T6 Fantasy Roll 14.50
Spicy tuna, cucumber, shrimp tempura inside and Avocado on top. Served with spicy mayo and eel sauce

T7 Eel & Tempura Roll 14.95
Shrimp tempura, cucumber, crabmeat inside. Baked fresh water eel, avocado on top. Served with eel sauce

T8 Tornado Roll 13.95
Spicy tuna, crabmeat, avocado wrapped in soy paper and potato string. Whole roll deep fried. Served with spicy mayo and eel sauce

T9 Super Crunch Roll 12.95
Spicy crabmeat, cream cheese, shrimp tempura inside. Spicy crab stick, crunch powder on top. Served with spicy mayo and eel sauce

T10 Crispy Scallop Roll 13.95
Deep fried scallop on top of California roll. Served with eel sauce and spicy mayo

T11 Shrimp Killer Roll 13.95
Shrimp tempura, cucumber, crabmeat inside. Shrimp and avocado on top. Served with eel sauce.

T12 Golden Tiger Roll 14.50
Shrimp tempura, cream cheese, avocado inside. Deep fried whole roll. Spicy crabmeat on top. Served with eel sauce, spicy mayo and wasabi mayo

T13 Fire Dragon Roll 13.95
Crabmeat, shrimp tempura, avocado, cucumber inside. Spicy tuna and crunch powder on top. Served with eel sauce and spicy mayo

T14 Calamari Tempura Roll 13.25
Calamari tempura, crabmeat, avocado, cucumber inside. Crunch powder, calamari tempura on top. Served with eel sauce

T15 Samurai Roll 13.75
Avocado, spicy crabmeat inside. Deep fried white fish on top. Served with green onion, jalapeno mayo, sriracha, furikake, and eel sauce

T16 Black Tiger Roll 13.75
Shrimp tempura, cucumber, avocado inside. Deep friend seaweed, spicy tuna on top. Served with spicy mayo and eel sauce.

T17 Spider Roll 12.95
Deep fried soft shell crab, avocado, cucumber, gobo, crabmeat inside. Crunch powder outside. Served with eel sauce

T18 T.N.T. Roll 11.95
Deep fried house made shrimp ball on top of California roll. Served with green onion, jalapeno mayo, sriracha, furikake, and eel sauce

T19 Vegas Roll 9.95
Salmon, crabmeat, avocado and cream cheese inside. Whole roll deep fried. Served with eel sauce

T20 Shrimp Crunch Roll 9.95
Shrimp tempura, avocado, cucumber, crabmeat inside. Crunch powder outside. Served with eel sauce

T21 Sweet Chili Shrimp Roll 14.25
Spicy tuna, avocado inside. Deep fried shrimp tossed with creamy mayo. Served with sweet chili sauce and spicy mayo

T22 Jalapeno Bomb Crunch Roll 15.75
Crabmeat, avocado, asparagus, shrimp tempura inside. Jalapeno poppers, crunch onion and furikake on top. Served with eel sauce, jalapeno mayo and spicy mayo

T23 Crispy Rice Spicy Tuna 13.45
6pcs crispy rice on the bottom & spicy tuna, avocado, fresh jalapeno, and gobo on top. Served with spicy mayo and eel sauce

T24 California Tempura Roll 9.75
Deep fried California roll served with eel sauce

T25 Crunch Spider Roll 14.25
In: crabmeat, avocado, cucumber, soft shell crab
Out: spicy tuna, crunch
Sauce: eel sauce

T26 Blooming Albacore 15.75
In: spicy albacore, crabmeat, avocado, cream cheese / Out: onion, jalapeno
Sauce: ponzu, spicy mayo, eel sauce

T27 Truffle Hunter 14.95
In: shrimp tempura, crabmeat, avocado
Out: tuna, salmon, Japanese dressing, truffle oil, red onion, kizami wasabi

T28 Spicy Tuna Tempura Roll 9.75
Deep fried spicy tuna roll served with eel sauce and spicy mayo

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TENNO SIGNATURE DISH

D1 Salmon Blue Crab 17.95

5pcs. Blue crab, avocado, wrapped with salmon. Served with tomato on top and truffle ponzu

D2 Jalapeno Yellowtail 17.95

5pcs. Fresh yellowtail served with jalapeno, cilantro, and spicy ponzu

D3 Madai Carpaccio 17.95

5pcs. Thinly sliced seabream sashimi with yuzu vinaigrette with dried miso on top

D4 Kinmedai Carpaccio 24.95

5pcs. Olive oil, wasabi salt, finger lime and lime zest

D5 Halibut Carpaccio 17.95

5pcs. Thinly sliced halibut sashimi with shiso, black salt, vinaigrette, yuzu kosho, truffle ponzu, and balsamic glaze

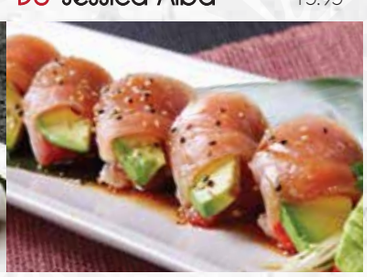
D6 Shima-Aji Carpaccio 19.95

6pcs. Thinly sliced shima-Aji. Served with truffle ponzu, salt, yuzu kosho, aonori

D7 Blue-Uni 24.95

4pcs. Uni and shiso on top of fresh bluefin sashimi. Served with kizame wasabi and sea salt on top

D8 Jessica Alba 15.95



6pcs. Spicy tuna, jalapeno, avocado wrapped in seared with rayu, soy mustard dressing and a dot of sriracha

D9 Fantasy Albacore 15.95

5pcs albacore sashimi served with crispy onion and garlic ponzu

D10 Ahi Tuna Steak 18.95

Seared fresh tuna with pepper. Served with truffle guacamole, deep fried garlic, and balsamic glaze

D11 Triplet Maguro 39.95

Bluefin tuna akami, otoro, and chutoro. Delicately sliced sashimi, and side of seared toro

D12 Scallop Uni 19.95

4pcs. Seared scallop with yuzu kosho vinaigrette

**California Roll = Rice, Seaweed, Imitation Crabmeat, Avocado*
**Spicy Tuna Roll = Rice, Seaweed, Spicy Tuna, Cucumber*
**Crabmeat = Imitation Crabmeat*

Actual presentation may vary from picture
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

TENNO SUSHI
HAPPY HOUR

MON	ALL DAY
TUE-FRI	4PM-7PM
SAT	OPEN-4PM

BEST HAPPY HOUR IN TOWN

ENJOY TENNO'S HAPPY HOUR 6 DAYS A WEEK

*Happy Hour deals are for dine-in only
*Take out orders will be charged regular price

Tenno's Special Drinks

Flavored Soju Martini

Mango/ Peach/ Raspberry

Fruity and sweet.

Perfect pairing for:

SASHIMI SALAD
TUNA POKE
SPICY YELLOWTAIL POKE
HAWAIIAN POKE SALAD

Tokyo Bomb

Perfect ratio of Plum Wine & Soju

Perfect pairing for:

BLUE-UNI
AHI TUNA STEAK
MADAI CARPACCIO
KONBU CURED HALIBUT CARPACCIO
NIGIRI SUSHI

Coronita Cocktail

Mango/ Peach/ Raspberry

Very Smooth & Slighty Sweet in Flavor

Perfect pairing for:

BAKED SALMON ROLL
BABY ROCKSTAR ROLL
ALBACORE DELUXE ROLL
GIANT SALMON ROLL
JALAPENO BOMB CRUNCH ROLL

TENNO COMBINATION BENTO

Make your own BENTO BOX Combination!!

Pick any 1 or 2 items

SERVED WITH MISO SOUP, SALAD, SHRIMP AND VEGETABLE TEMPURA AND RICE

Each item can't be duplicated for combination

LUNCH BENTO BOX

Open ~ 4:00pm

1 item 14.95 | 2 items 16.95

DINNER BENTO BOX

4:00pm ~ Close

1 item 18.95 | 2 items 21.95

ITEMS

Salmon Teriyaki
Chicken Teriyaki
Spicy Chicken
Sesame Chicken
Chicken Cutlet
Pork Cutlet
Bulgogi
Spicy Pork
Avocado Roll
Beef Gyoza
Shrimp Shumai
Cucumber Roll

PREMIUM ITEMS Add $1

Steak Teriyaki
4pcs Sushi *Tuna, Salmon, Albacore, Shrimp*
California Roll
Spicy Tuna Roll
Spicy Albacore Roll
Tuna Roll
Salmon Roll
Yellowtail Roll
Spicy Salmon Roll
Salmon Skin Roll
Fresh Water Eel Roll
Shrimp With Crab Roll
Spicy Scallop Roll
Octopus Roll
Big Roll
Mexi-cali Roll

DELUXE ITEMS Add $2

5pcs Sashimi
1 pc Tuna, 2 pc Salmon, 2 pc Albacore
BBQ Short Ribs
Shrimp Crunch Roll 6pcs
Snow whiteRoll 6pcs
Super Crunch Roll 6pcs
California Temp. Roll 8pcs
Spicy Tuna Temp. Roll 8pcs
Vegas Roll 8pcs

**California Roll = Rice, Seaweed, Imitation Crabmeat, Avocado*
**Spicy Tuna Roll = Rice, Seaweed, Spicy Tuna, Cucumber*
**Crabmeat = Imitation Crabmeat*

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PARTY TRAY

A 55pcs Sushi of Chef's Choice ---------- 185
Rainbow / Fire Dragon / Shrimp Crunch Roll

B 40pcs Sushi of Chef's Choice ---------- 155
Rainbow / Fire Dragon / California Roll

TENNO SUSHI

FUSION JAPANESE RESTAURANT

@tennosushidt

Tel. 213.625.0602

207 S. Central Ave., Los Angeles, CA 90012

Business Hours

Mon ~ Wed	11:00am ~ 11:00pm
Thursday	11:00am ~ 11:30pm
Friday	11:00am ~ 12:00am
Saturday	12:00pm ~ 12:00am
Sunday	12:30pm ~ 11:00pm

All prices are subject to change without notice.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Not all ingredients may be listed on the menu for each item.
Please let your server know if you have any food allergies.

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.

GRUBHUB

ChowNow

UBER EATS

POST MATES

EAT24

DOOR DASH