

TENNO

Japanese Cuisine & Sushi

Beverages

Fruit Juice	4.75
Apple, Orange, Cranberry	
Flavored Iced Tea	4.50
Mango, Peach, Raspberry	
Iced / Hot Green Tea	4.50
Pellegrino	6.95
Perrier	4.95
Evian	4.95
Soda	3.95
Coke, Diet Coke, Lemonade, Sprite, Iced Tea, Fanta Grape	

Wine



Chardonnay	BY GLASS 8.95
Cabernet Sauvignon	
Plum Wine	
Pinot Grigio	

Cold Beer

BOTTLED BEER

Bottled Japanese Beer	S 6.50 L 9.50
Sapporo / Asahi / Kirin Ichiban / Kirin Light / Orion	



Hot Sake

Hot Sake	S 6.50
House	L 9.50
Flavored Hot Sake	S 7.50
Raspberry, Mango or Peach	L 10.50



Desserts

Mochi Ice Cream	5.50	Oreo Tempura Ice Cream	6.95	Tempura Ice Cream	7.95
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Green Tea, Mango, Strawberry



Vanilla, Green Tea



Vanilla, Green Tea

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

Cold Sake

Traditional Japanese Rice Wine



Smv +3.0 (Light & Dry)
This Sake offers a full and fruity aroma, with a light texture and a rich taste. One of the highest quality sakes available.

300ml 16.⁹⁵

白鶴
HAKUTSURU
SUPERIOR



Smv +3.0 (Light & Dry)
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.

300ml 17.⁹⁵

濁酒
SHO CHIKU BAI
GINJO



Smv -20 (Rich & DRY)
Full-bodied, pleasantly sweet and complex flavor with a smooth texture.

375ml 16.⁹⁵

濁酒
SHO CHIKU BAI
NICORI



Smv -7 (Rich & Dry)
The Creamy sake passes through a mesh and it is coarsley filtered. It has a refreshing aroma, natural sweetness and smooth aftertaste.

300ml 16.⁹⁵

小百合
SAYURI NICORI



Smv +3.0 (Light & Dry)
With Engaging Flavors and Easy Pair-Ability Its No Wonder That This Sake is Popular in Japan and The US

300ml 23.⁵⁰
Nice pair w/Scallop Uni

瀬
DASSAI 45

NEW



Dry & Smooth
Serving: Chilled, Room
Refreshing aroma reminds you of young leaves. Clean entering and subtle bitterness.
Very dry sake.

300ml 22.⁹⁵

長
KIRAKUCHO
CHOKAR



Smv +2.0 (Light & Dry)
Boasts a natural Kimoto flavor, which is full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake.

300ml 20.⁹⁵

黒沢
KUROSAWA



Smv +1.0 (Light & Dry)
Delicate with clean aromatics and rich sapinity smooth, rooted and articulated in elegance.

300ml 20.⁹⁵
720ml 44.⁹⁵
Nice pair w/Jalapeno Yellowtail

菊水
KIKUSUI

NEW



Yamadanishiki rice, milled to 50% of its starting weight. Aged at -5°C (23°F) for a noticeably gentle Ginjo aroma and lush finish.

300ml 19.⁹⁵

梵
BORN JUNSU
(JUMAI DAIGINJO)



Smv +2.0 (Light & Dry)
Premium Junmai Ginjo sake light, smooth and crisp full of aromatics with the power of fruit.

300ml 29.⁹⁵

翔雲
SHO UNE



Smv -86 (Rich & Sweet)
Sweet, thick and full of rich strawberry flavor. This sake is very much a low alcohol strawberry smoothie.

300ml 17.⁵⁰

濁酒
STRAUBERRY
NICORI



Smv +0 (Rich & Dry)
From Kyoto prefecture, very famous traditional sake with a smooth and dry taste; very popular amongst the young crowd.

720ml 92.⁹⁵
Nice pair w/Toro Blossom

鬼
ONIKOROSHI

Soju Cocktail

Flavored Soju Martini	9.95
Peach/ Mango/ Raspberry	
Tokyo Bomb	8.95
Soju mixed with Plum Wine	
Yabai Chu Hai	6.95
Yuji Lemon/ Pineapple	



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美味

Small Dish

Baked Green Mussel

10.⁹⁵



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

Miso Pork Belly

9.⁹⁵



Fried pork belly with miso dressing

Shrimp Shumai

9.⁵⁰



Steamed shrimp dumpling served with ponzu

Mixed Tempura

9.⁹⁵



Deep fried shrimp and assorted vegetables served with tempura sauce

Jalapeno Poppers

9.⁹⁵



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

Fried Calamari

9.⁹⁵



Deep fried house made panko breaded calamari. Served with ponzu

Sesame Chicken

11.⁹⁵



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

Edamame

5.⁹⁵



Steamed Japanese soybean

Spicy Garlic Edamame

8.⁹⁵



Pan fried steamed Japanese soybean with garlic, sweet soy sauce, chili sauce

Shishito Pepper

11.⁵⁰



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

Spicy Seafood Miso

11.⁵⁰



Spicy miso soup cooked with shrimp, scallop and green mussel

Gyoza (Beef/ Vegetable)

7.⁹⁵



5pcs. Pan fried dumpling served with ponzu

Monkey Bowl

11.⁹⁵



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

Takoyaki

9.⁹⁵



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

Agedashi Tofu

7.⁹⁵



Lightly deep fried tofu with warm house soy sauce

Crispy Rice Spicy Tuna

14.⁹⁵



4pcs buttered crispy rice on the bottom & spicy tuna, avocado, fresh jalapeno served with spicy mayo and eel sauce

Crabmeat = Imitation Crabmeat
Special request(Brown Rice, Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge

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Tenno Combination



Little Tokyo Sushi



Sakura Sushi



Hinagiku Sashimi



Chirashi



Sakana Sashimi



Umi Sashimi

Little Tokyo Sushi ----- 32.⁹⁵

9pcs assorted Chef's choice nigiri sushi with a choice of California roll or Spicy Tuna Roll

Sakura Sushi ----- 37.⁹⁵

12pcs Chef's choice nigiri sushi

Chirashi ----- 34.⁹⁵

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

Sakana Sashimi ----- 33.⁹⁵

12pcs assorted Chef's choice sashimi

Umi Sashimi ----- 62.⁹⁵

24pcs assorted Chef's choice sashimi

Hinagiku Sashimi ----- 99.⁹⁵

36pcs assorted Chef's choice sashimi

Tenno Salad

All Salads come with Daikon Radish and Tomatoes
Salad Dressing is Made with Yuzu, Ponzu, and Soy Mustard

Soft Shell Crab Salad 15.⁹⁵ Spicy Tuna Salad 16.⁵⁰ Hawaiian Poke Salad 18.²⁵ Salmon Skin Salad 14.⁵⁰



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



Spicy tuna and cucumbers on bed of greens



Tuna, salmon, yellowtail, crabmeat, Masago, Avocado and Spring Mix with Special Poke Dressing



Baked salmon skin with gobo, cucumber on bed of greens

Spicy Salmon Sashimi Salad 17.⁹⁵

Seaweed Salad 7.⁹⁵

Mango Avocado Salad 12.⁵⁰

Blue Crab Avocado Salad 17.⁹⁵



Fresh salmon sashimi with sesame oil, Chojang, green onion and masago. serve with cucumber, gobo on bed of greens



Seasoned seaweed salad



Fresh mango and avocado on a bed of greens



Blue crab and avocado on a bed of greens

Crabmeat = Imitation Crabmeat
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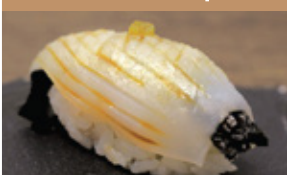
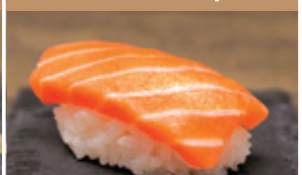
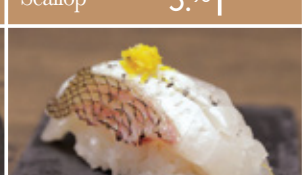
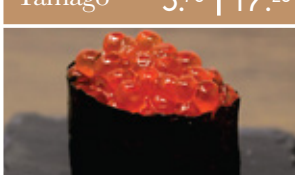
Chef's Recommendation

SUSHI (2PCS) | SASHIMI (6 PCS)

	
Tuna 7.95 23.95	Bluefin Tuna 11.95 35.95

Sushi | Sashimi

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Yellowtail 7.75 23.25	Halibut 8.95 26.95	Albacore 7.50 22.50	Octopus 6.25 18.75	Mackerel 6.50 19.50
				
Shrimp 6.50 -	Squid 5.50 -	Fresh Water Eel 7.95 -	Spanish Mackerel 8.25 24.75	Salmon 6.95 20.95
				
Smelt Egg 5.50 -	Amber Jack 8.25 24.75	Scallop 5.95 -	Tamago 5.75 17.25	Striped Sea Bass 7.75 23.25
				
Yellowtail Belly 8.75 26.25	Salmon Belly 7.95 23.95	Black Snapper 7.25 21.75	Salmon Egg 9.95 29.95	
				
Jumbo Scallop 8.25 24.75	Sea Urchin M.P M.P	Fatty Tuna M.P M.P		

Seasonal Fresh Sushi | Sashimi

*Please ask your server if seasonal sushi and sashimi are available.

Live Ama Ebi	M.P	Abalone	M.P
Lobster	M.P	Pen Shell	M.P
Giant Clam	M.P	Sayori	M.P

	HAND/CUT		HAND/CUT		HAND/CUT
California Roll	7.95	Salmon Skin Roll	7.50	Spicy Scallop Roll	8.75
Spicy Tuna Roll	8.50	Yellowtail Roll	8.95	Octopus Roll	8.75
Spicy Albacore Roll	8.50	Blue Crab California Roll	12.50	Avocado Roll	7.95
Tuna Roll	9.50	Fresh Water Eel Roll	9.50	Salmon Avocado Roll	8.95
Salmon Roll	8.50	Crab Roll	6.50	Cucumber Roll	5.50
Spicy Salmon Roll	8.50	Mexi-Cali Roll	8.95		
Vegetable Roll	8.50	Shrimp With Crab Roll	7.50		

てせい

Tenno Maki

Special request (Soy Paper, Smelt Egg, Asparagus, Avocado, Real Crab, Snow Crab, etc.) Added for an additional charge
*Crab on the menu is imitation crab meat.





最高

Chef's Recommendation

Signature Menu

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Salmon Blue Crab

[6pcs] Blue crab, avocado, wrapped with salmon. Served with truffle ponzu

24.⁹⁵



Jalapeno Yellowtail

[6pcs] Fresh yellowtail served with jalapeno, cilantro, and yuzu ponzu

23.⁹⁵



Truffle Amberjack

[6pcs] Tomato, amberjack, micro cilantro, truffle ponzu

23.⁹⁵



Salmon Oyako

[6pcs] Salmon sashimi with shiso leaves, yuzu juice and thin slice of cucumber, salmon roe on top.

23.⁹⁵



Truffle Unagi Sashimi

[6pcs] Baked Unagi sashimi served with truffle oil and maldon salt, whole grain mustard, with ginger sliced

23.⁹⁵



Tako Wasabi

[6pcs] Yamaimo, pickled wasabi, sesame oil, black lava salt

20.⁵⁰



Bora Bora Luau Island

[7pcs] Spicy tuna, scallop, asparagus, avocado wrapped with bluefin tuna. Served with soy mustard dressing and eel sauce

23.⁹⁵



Jessica Alba

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

21.⁹⁵



Fantasy Albacore

[6pcs] Albacore sashimi served with crispy onion and garlic ponzu

20.⁹⁵



Shishito Seared Tuna

[6pcs] Seared tuna sashimi served with sauteed shishito pepper, smoke mayo and orange zest

23.⁹⁵



Toro Blossom

[4pcs] Tuna belly, yamaimo, shiso, garlic, daikon with sesame oil

39.⁹⁵



Scallop Uni

[4pcs] Seared scallop with yuzu kosho vinaigrette

34.⁹⁵

Crabmeat – Imitation Crabmeat
Special request(Brown Rice, Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge

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Fresh & Baked Special Roll



Benjie Roll 17.95
Spicy tuna, cucumber inside & salmon, lemon slice, cilantro on top. Served with ponzu, sweet chili sauce and spicy mayo



Giant Salmon Roll 17.95
Spicy salmon and fresh salmon on top of California roll. Served with spicy mayo and spicy ponzu



Hawaiian Roll 17.50
Spicy tuna, cucumber inside & fresh tuna and avocado on top



Tenno Special Roll 17.95
Tuna, fried shiso, sesame seed on oop shitake mushroom, asparagus, avocado wrapped with non and daikon and house sauce



Caliente Roll 16.75
Crabmeat, cilantro, onion inside & spicy tuna, albacore, jalapeno on top. Served with spicy ponzu



Pink Lady Roll 17.25
Spicy crabmeat, spicy tuna, cucumber, avocado inside & fresh tuna, sliced lemon on top. Served with ponzu



Play Boy Roll 17.25
Cucumber, asparagus, spicy crabmeat inside, shrimp, salmon, avocado on top. Served with soy mustard dressing and rayu



Red Dragon Roll 17.50
Crabmeat, asparagus, avocado inside. Fresh tuna on top. Served with crunch garlic and eel sauce



Cucumber Special Roll 17.75
Tuna, salmon, yellowtail, avocado and crabmeat wrapped in cucumber. Served with soy mustard dressing



Little Tokyo Roll 16.95
Spicy albacore, cucumber inside. Seared albacore, thinly sliced onion on top. Served with spicy ponzu



Snow White Roll 17.95
Tuna, salmon, yellowtail, avocado, crab meat wrapped with rice and soy paper



Albacore Deluxe 16.95
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



Rainbow Roll 16.95
Tuna, salmon, albacore, shrimp, avocado on top of california roll



Mexican Roll 15.50
Spicy crabmeat, pickled jalapeno, sushi shrimp, cucumber inside and avocado on top. Served with spicy mayo



Alaska Roll 15.95
Salmon and avocado on top of California roll.



Philadelphia Roll 14.95
Cream cheese, avocado, cucumber inside & salmon on top



Yellow Rose Roll 18.25
Avocado, gobo, cucumber, yellowtail, jalapeno, micro cilantro, spicy ponzu sauce



Crazy Roll 11.95
Pickled jalapeno, avocado, spicy tuna inside. Crunch powder outside. Served with eel sauce, spicy mayo



Ex-Girlfriend Roll 18.50
Spicy tuna wrapped in soy paper and crabmeat & tuna, salmon, yellowtail, masago, green onion on top. Served with soy mustard dressing and ponzu



Crunch & Soft Hand Roll 15.50
Crunch hand roll: Sushi shrimp, house special mayo, green onion, masago, sesame oil, crunch
Soft hand roll: ground tuna, green onion, masago, house special mayo, sesame oil



King's Roll 17.95
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



Baby Rockstar Roll 16.95
Baked crawfish on top of California roll. Served with green onion, masago, eel sauce and wasabi mayo



Energy Roll 17.75
California roll wrapped in soy paper & spicy tuna, baked freshwater eel, crunch powder on top. Served with eel sauce, spicy mayo and wasabi mayo



B.S.C.R 15.95
Baked Scallop on top of California roll. Served with green onion, masago, eel sauce and wasabi mayo



Cone Head Roll 15.95
Spicy albacore, craw fish on top of California roll. Whole roll baked with baking mayo sauce. Served with green onion, masago, eel sauce



Tiger Roll 15.95
Salmon, Baked Eel on top of California roll. Served with eel sauce



Caterpillar Roll 15.50
Baked fresh water eel, cucumber, crabmeat inside and avocado on top. Served with eel sauce



Baked Salmon Roll 16.50
Salmon on top of California roll. Whole roll baked with baking mayo sauce. Served with green onion, masago and eel sauce



Ultimate Crunchy Roll 17.50
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



Cali-Land Roll 10.95
Cream cheese on top of California roll. Bake whole roll with baking mayo. Served with eel sauce, green onion, masago



Spicy Caterpillar Roll 16.50
Spicy tuna, baked fresh water eel, cucumber inside & avocado on top. Served with eel sauce, spicy mayo and sriracha



Volcano Roll 17.95
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

*Special request (Brown Rice, Soy Paper, Smelt Egg, Asparagus, Avocado, Real Crab, Snow Crab, etc.) can added for an additional charge.

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TENNO POKE SPECIAL



TENNO TRADITIONAL
TUNA POKE 18.25

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 18.25
POKE

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



SPICY YELLOWTAIL 18.25
POKE

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



HAWAIIAN POKE 18.25
SALAD

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



TENNO'S MOST POPULAR ROLL

Chef's Recommendation

最高



Mexican Roll 15.50

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



Rainbow Roll 16.95

Tuna, salmon, albacore, shrimp, avocado on top of California roll



Giant Salmon Roll 17.95

Spicy salmon and fresh salmon on top of California roll. Served with spicy mayo and spicy ponzu



Benjie Roll 17.95

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



Snow White Roll 17.95

Tuna, salmon, yellowtail, avocado, crab meat wrapped with rice and soy paper



Baked Salmon Roll 16.50

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



Cone Head Roll 15.95

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



Shrimp Crunch Roll 12.95

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



Golden Tiger Roll 17.25

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



Captain America Roll 19.95

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



Fire Dragon Roll 15.95

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



Crunch & Soft Hand Roll 15.50

Crunch hand roll: Sushi shrimp, house special mayo, green onion, masago, sesame oil, crunch
Soft hand roll: ground tuna, green onion, masago, house special mayo, sesame oil

Tempura Rolls



Island Roll

17.⁹⁵

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



Captain America Roll

19.⁹⁵

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



Malibu Roll

17.⁹⁵

Spicy tuna, shrimp tempura, cucumber inside. Tuna, salmon, jalapeno with eel sauce and spicy mayo



Popcorn Roll

16.⁵⁰

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



Rolce Royz Roll

17.²⁵

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



Fantasy Roll

16.⁵⁰

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



Eel & Tempura Roll

17.⁵⁰

Shrimp tempura, cucumber, crabmeat inside. Baked fresh water eel, avocado on top. Served with eel sauce



Tornado Roll

16.⁹⁵

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



Super Crunch Roll

14.⁹⁵

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



Crispy Scallop Roll

16.⁵⁰

Deep fried scallop on top of California roll. Served with eel sauce and spicy mayo



Shrimp Killer Roll

15.⁹⁵

Shrimp tempura, cucumber, crabmeat inside. Shrimp and avocado on top. Served with eel sauce.



Golden Tiger Roll

17.²⁵

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



Fire Dragon Roll

15.⁹⁵

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



Calamari Tempura Roll

15.⁵⁰

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



Samurai Roll

16.²⁵

Avocado, spicy crabmeat inside. Deep fried white fish on top. Served with green onion, jalapeno mayo, sriracha, funkake, and eel sauce



Black Tiger Roll

16.⁹⁵

Shrimp tempura, cucumber, avocado inside. Deep fried seaweed, spicy tuna on top. Served with spicy mayo and eel sauce.



Spider Roll

15.⁹⁵

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



T.N.T. Roll

14.⁷⁵

Deep fried house made shrimp ball on top of California roll. Served with green onion, jalapeno mayo, sriracha, funkake, and eel sauce



Vegas Roll

13.⁵⁰

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



Shrimp Crunch Roll

12.⁹⁵

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



Dream Cornsert Roll

16.⁹⁵

Fried Corn and Cilantro on Top of Avocado, Spicy Crabmeat, Cream Cheese inside roll with Sour Cream, Baked mayo, Spicy mayo and Wasabi mayo



Jalapeno Bomb Crunch Roll

17.⁵⁰

Crabmeat, avocado, asparagus, shrimp tempura inside. Jalapeno poppers, crunch onion and funkake on top. Served with eel sauce, jalapeno mayo and spicy mayo



Spicy Tuna Tempura Roll

12.⁷⁵

Deep fried spicy tuna roll served with eel sauce and spicy mayo



California Tempura Roll

11.⁷⁵

Deep fried California roll served with eel sauce



Crunch Spider Roll

17.⁹⁵

Crabmeat, avocado, cucumber, soft shell crab, spicy tuna, crunch, eel sauce



Bluefin Dream Roll

17.⁹⁵

Bluefin tuna on top. Shrimp tempura, daikon, crabstick, ooba, cucumber inside w/ponzu sauce, rayu



Truffle Hunter Roll

17.⁵⁰

Shrimp tempura, crabmeat, avocado, tuna, salmon, Japanese dressing, truffle oil, red onion, kizami wasabi



Vegetable Tempura Roll

12.⁹⁵

Avocado, vegetable tempura (asparagus, carrot, kabocha, sweet potato) inside crunch powder on top with eel sauce

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Tenno Value Meal

Lunch

Open ~ 4:00pm

Sashimi Lunch Special Best Deal	25. ⁹⁵
3pcs of tuna, salmon and yellowtail served with seaweed salad, spicy tuna, spicy crabmeat, pickled jalapeno, rice and miso soup	
Una Jyu	23. ⁹⁵
Baked fresh water eel, avocado and gobo on bed of sushi rice	
Crazy Combo Best Deal	23. ⁹⁵
4pcs of sushi (tuna albacore salmon yellowtail) and special roll (value up to \$16.95)	
Bulgogi Bowl	12. ⁹⁵
House made Bulgogi with steamed broccoli with teriyaki sauce on bed of white rice	
Steak Teriyaki Bowl	13. ⁹⁵
Grilled house marinated steak, served with steamed broccoli on bed of white rice	
Spicy Pork Bowl	11. ⁵⁰
House marinated spicy pork served with steamed broccoli on bed of white rice	
Chicken Bowl	10. ⁹⁵
Grilled chicken leg meat and vegetables with teriyaki sauce on bed of white rice	
Curry Katsu Bowl (Chicken or Pork)	13. ⁹⁵
Curry sauce on chicken or pork cutlet. Served with bed of rice	

SASHIMI
LUNCH SPECIAL



UNA JYU



BULGOGI
BOWL



SPICY PORK
BOWL



CURRY KATSU BOWL

Dinner

4:00pm ~ Close

Una Jyu	25. ⁹⁵
Baked fresh water eel, avocado and gobo on bed of sushi rice	
Bulgogi Bowl	13. ⁹⁵
House made Bulgogi with steamed broccoli on bed of white rice	
Steak Teriyaki Bowl	14. ⁹⁵
Grilled house marinated steak, served with steamed broccoli with teriyaki sauce on bed of white rice	
Spicy Pork Bowl	12. ⁹⁵
House marinated spicy pork served with steamed broccoli on bed of white rice	
Chicken Bowl	11. ⁹⁵
Grilled chicken lge meat and vegetables with teriyaki sauce on bed of white rice	
Curry Katsu Bowl (Chicken or Pork)	14. ⁹⁵
Curry sauce on chicken or pork cutlet. Served with bed of rice	



UDON

Noodles

Udon	12. ⁹⁵
with shrimp & vegetable tempura	
with california roll	
Curry Udon	19. ⁹⁵
No Soup	
Spicy Seafood Udon Pasta	18. ⁹⁵
Pan fried udon noodle with seafood and vegetables with house made pasta sauce	
Yakisoba	15. ⁹⁵
Pan fried yakisoba noodle with choice of your protein with vegetables with yakisoba sauce	
chicken	14. ⁹⁵
beef	15. ⁹⁵
seafood	16. ⁹⁵



YAKISOBA

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

Everyday

Fresh Kumamoto Half Shell

Oyster



Fresh



OYSTERS

***LIMITED QUANTITY**

OUR OYSTER IS SHIPPED DIRECTLY FROM FARMS ALL OVER THE WORLD.

PLEASE UNDERSTAND SOME OYSTER WILL NOT BE AVAILABLE DUE TO ITS ORIGIN AND WEATHER CONDITION. PLEASE ASK OUR STAFF FOR OUR OYSTER AVAILABILITY.

KUMAMOTO

6PCS

12PCS

24.⁹⁵

42.⁹⁵

FAT BASTARD

23.⁹⁵

39.⁹⁵

*** OUR OYSTER IS SHIPPED DIRECTLY FROM OYSTER FARMS ALL OVER THE WORLD. WHICH MEANS IT'S VERY FRESH.**

**PLEASE ASK OUR STAFF FOR TODAY'S AVAILABLE OYSTER*

Bento Combination

“CREATE YOUR OWN BENTO COMBINATION”

PICK ANY 1 OR 2 ITEMS

Served with miso soup, salad, Mixed Tempura and White Rice.
Small Bowl Curry \$2.95 extra charge
Each item can't be duplicated for combination

LUNCH

OPEN~4:00PM

17.95

1 ITEM

19.95

2 ITEMS

DINNER

4:00PM~CLOSE

21.95

1 ITEM

24.95

2 ITEMS

ITEMS

Chicken Teriyaki

Spicy Chicken

Sesame Chicken

Chicken Cutlet

Pork Cutlet

Beef Gyoza

Bulgogi

Spicy Pork

California Roll

Avocado Roll

Cucumber Roll

Shrimp Shumai

PREMIUM ITEMS Add \$2

Spicy Tuna Roll

Spicy Albacore Roll

Tuna Roll

Salmon Roll

Yellowtail Roll

Spicy Salmon Roll

Salmon Teriyaki

Salmon Skin Roll

Fresh Water Eel Roll

Shrimp With Crab Roll

Spicy Scallop Roll

Octopus Roll

Crazy Roll

Mexi-Cali Roll

DELUXE ITEMS Add \$3

4 Pcs Sushi

Tuna, Salmon, Albacore, Shrimp

5 Pcs Sashimi

1pc Tuna, 2pcs Salmon, 2pcs Albacore

Steak Teriyaki

Shrimp Crunch Roll

Super Crunch Roll

California Temp. Roll

Spicy Tuna Temp. Roll

Vegas Roll



お弁当
華やき

Image may differ from the actual dish.
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg
may increase your risk of foodborne illness



TENNO SUSHI

FUSION JAPANESE RESTAURANT



Tel. 213.625.0602

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

Business Hours

Our last call is at 30 minutes before closing every night.

Mon ~ Wed	11:30am ~ 10:00pm
Thur	11:30am ~ 10:30pm
Friday	11:30am ~ 11:30pm
Saturday	12:00am ~ 11:30pm
Sunday	12:00pm ~ 10:00pm

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.**

We are available for Delivery!!

GRUBHUB



**UBER
EATS**



**POST
MATES**



**DOOR
DASH**

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www.toasttab.com/tenno