



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.

 [tempuraensg](#)  [tempuraensg](#)

## Lunch Menu

*from 11am ——— 3pm daily*



# TEMPURA PLATTER SET

Tempura Platter sets come with miso soup, appetiser of the day and rice. Top-up \$3.5 to replace rice with soba or udon (hot/cold)



天盛り定食

**Prawn & Vegetable Tempura Set** ..... 海老と野菜の天ぷら定食 \$21  
Prawns (3pcs), eggplant, cha enoki, butternut pumpkin, french bean,

**Anago & Seafood Tempura Set** ..... 穴子と魚介の天ぷら定食 \$28  
Anago (sea eel), squid, kisu fish, prawn, eggplant, cha enoki, butternut pumpkin, french bean





**Chicken & Vegetable Tempura Set** ..... 鶏肉野菜天ぷら定食 \$17.5

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

**Vegetables Tempura Set** ..... 野菜ずくしの天ぷら定食 \$17

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



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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



**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)

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**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





**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



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# 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



# GOZEN

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



御膳

**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



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# 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)*



**Deluxe Tempura & Kaisendon Wazen** . . . . . 上撰天ふらと海鮮丼和膳 \$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

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# 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)

## 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  
スイートコーン (per piece)

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



Butternut Pumpkin

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

## SEAFOOD

### 海鮮

**Prawn** \$3.8  
海老 (per piece)

**Kisu Fish** \$3.8  
キス (per piece)

**Squid** \$3.5  
イカ (per piece)

**Anago (Sea eel)** \$7.8  
穴子 (per portion)



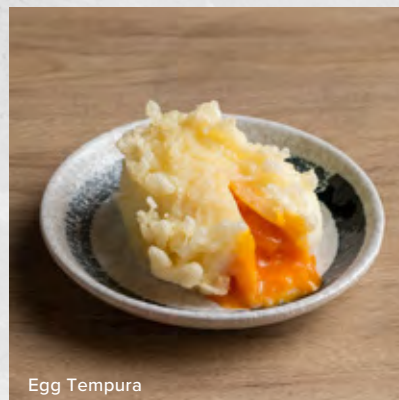
Prawn

## MEAT & EGG

### 肉・卵

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

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



Egg Tempura

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# SASHIMI



3 Kinds Sashimi

## 刺身

**3 Kinds Sashimi** ..... 3種身刺身盛り合わせ \$25  
 Salmon, maguro, hamachi (3pcs each)

**Salmon Sashimi** \$10.5  
 サーモン刺身 5pcs Salmon

**Hamachi Sashimi** \$14  
 ハマチ刺身 5pcs Amberjack

**Maguro Sashimi** \$10.5  
 マグロ刺身 5pcs Yellowfin tuna

**Tai Sashimi** \$14  
 鯛刺身 5pcs Sea bream

**Hotate Sashimi** \$16  
 ホタテ刺身 5pcs Scallop

**Ikura (30g)** \$16  
 イクラ刺身 Salmon roe

**Akaebi Sashimi** \$15  
 赤海老刺身 3pcs Red shrimp



Salmon Sashimi



Maguro Sashimi



Hotate Sashimi



Akaebi Sashimi



Hamachi Sashimi



Tai Sashimi



Ikura

# APPETISERS



Chawanmushi Zuwai Kani Ankake

小  
皿

## 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

## 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

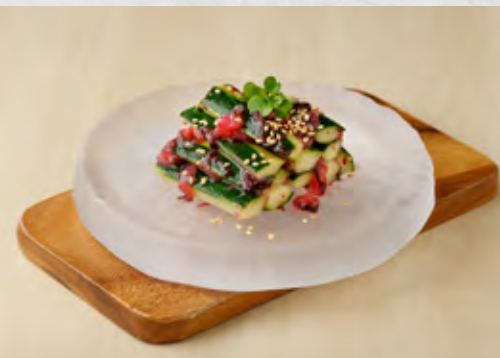
\$5.5



Edatsuki Edamame



Tomato Shikuwasa Zuke



Kyuri Bainiku Ae

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# NOODLES, RICE & SOUP



Asari Taidashi

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## 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

DRINKS

酒



## SAKE 酒

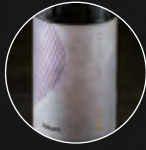


### Sakari Junmai Daiginjo

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 \$9  
梅

Yuzu Lemon \$9  
柚子レモン

Sakura Lemon \$9  
さくらレモン

## 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

