



## FACT SHEET

<b>Concept</b>	<b>Tempura Donburi Restaurant</b> Tenjin, a name inspired by the much-loved Japanese tendon dish, is a smart-casual Japanese restaurant under the Les Amis Group that specialises in Tempura Donburi.  Situated on the third floor of Shaw Centre, along Scotts Road, Tenjin specialises in serving up satisfying bowls of tempura donburi (also known as tendon), where generous pieces of seafood and vegetable tempura are served atop a bed of fluffy Hoshi-Jirushi rice from the Ibaraki prefecture.  Tendon is widely known as an accessible and well-loved Japanese dish, and the concept's design pays homage to this with its minimalist interiors. Raw concrete walls give the place a clean and chic vibe, softened with the warm glow of bamboo pendant lights that add a cosy touch.
<b>Cuisine</b>	Casual Japanese
<b>Location</b>	Orchard
<b>Address</b>	1 Scotts Road #03-08, Shaw Centre, Singapore 228208
<b>Website/Social Media</b>	<a href="http://www.tenjin.com.sg">www.tenjin.com.sg</a> <a href="https://www.facebook.com/tenjinsg/">https://www.facebook.com/tenjinsg/</a> <a href="https://www.instagram.com/tenjinsg/">https://www.instagram.com/tenjinsg/</a>
<b>Contact</b>	Telephone: (65) 6235 3312 Email: <a href="mailto:tenjin@lesamis.com.sg">tenjin@lesamis.com.sg</a>
<b>Seating Capacity</b>	44 (indoor only)
<b>Opening Hours</b>	Mondays to Sundays Lunch: 11.30am – 3.00pm (last order at 2.30pm) Dinner: 6.00pm – 10.00pm (last order at 9.30pm)
<b>Dress Code</b>	Casual
<b>Prices</b>	From \$18 average per person (inclusive of drinks)