

MEDIA ALERT For Immediate Release

ITADAKIMASU! NEW ADDITIONS TO ENJOY AT TENJIN



WHAT:

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.

Starting from 7 October 2019, send your taste buds into a tailspin with Tenjin's latest additions. Enjoy the all-new **Tempura Moriwase** (\$\$24.80) which features a selection of premium ingredients such as anago (eel), crab leg, prawn and fish. Each set is accompanied with a warm house-made *tentsuyu* sauce and comes with a set of *kyabetsu* salad and miso soup. For something different, guests can change their Hoshi-Jirushi rice to **Inaniwa Udon**, which is served alongside with a house-made mentsuyu sauce.

For sides, tuck into Tenjin's **seasonal sweet potatoes** from Chiba prefecture (\$3.00). The light, crispy tempura batter is a great contrast with the sweet potatoes, providing a balance of savoury and sweet, with

a satisfying crunch.

LOCATION: Shaw Centre, 1 Scotts Road #03-08, Singapore 228208

HOURS: Open daily

Lunch: 11.30am to 3pm (Last order at 2.30pm) Dinner: 6pm to 10pm (Last order at 9.30pm)



TEL: 6235 3312

MENU: For more information of our set lunch menu, visit www.tenjin.com.sg

IMAGES: You may download our images here:

https://www.dropbox.com/sh/mfeakid8ejx7tg5/AABI0Z2cYcME-

BT9c22KAPbOa?dl=0

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