

PRESS RELEASE
For Immediate Release



LES AMIS GROUP UNVEILS JAPANESE TEMPURA DONBURI CONCEPT, TENJIN

SINGAPORE, 22 July 2019 — A fuss-free, delicious Japanese concept opens its doors in July, bringing tempura donburi bowls to hungry diners.

The Concept

Situated on the third floor of Shaw Centre, along Scotts Road, Tenjin is the latest addition to the Les Amis Group. This Japanese concept 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.

Step into Tenjin and the first thing you'll notice is the interior. The space takes on a minimalist approach, steering away from the typical heavily Japanese-accented path. Instead, the shop front is simply dressed in light timber with a see-through façade, a fun touch that piques the interest of passers-by who can sneak a peek into the bustling space. Service is efficient yet personable, receiving you warmly in the cosy space.

The Cuisine

Tenjin takes a straightforward approach to their menu design, choosing not to overload diners with too many choices.

Start your meal with a comforting bowl of **Truffle Chawanmushi (\$3.80)**, a fragrant and delightfully-wobbly steamed egg custard topped with truffle. Mains are kept simple, with three types of tendon on the menu — *Yasai* (vegetarian), *Jo* (prawn and vegetables), and *Toku-Jo* (premium). All tendons are served with miso soup and *Kyabetsu* salad.



The menu: Yasai (Vegetarian), Jo (Prawn and Vegetables), and Toku-Jo (Premium)

Feast on five different kinds of vegetable tempura with the **Yasai Bowl (S\$12.80)**. Diners get two pieces of each different vegetable, which changes according to the seasons. This means the occasional wedge of sweet pumpkin during the winter season, or plump aubergines in autumn. There's also capsicums, lotus root, shiitake mushrooms, and golden and crunchy slightly-bitter *ohba* leaves that are a refreshing contrast to the sweet root vegetables.

The **Jo Bowl (S\$14.80)** is a satisfying bowl of prawn and vegetable tempura, complete with a Freedom Range egg. The barn-laid eggs are from hens with plenty of space to roam, so the yolks are creamy and a rich, orange colour. Coated in a crisp, golden-brown batter, it's the perfect complement to the bowl of fluffy white rice.

Tenjin

1 Scotts Road, Shaw Centre #03-08, Singapore 228208
www.tenjin.com.sg



The Toku-Jo Tendon is a sumptuous feast of crab leg, fish, eel, prawn and vegetables

Go all out with the **Toku-Jo Bowl (S\$22.80)**, the dish where the kitchen pulls all the stops. Feast on premium ingredients such as *anago* (eel), crab leg, prawn and fish. The light, crispy tempura batter is a great contrast with the sweet eel and fish meat, providing a balance of savoury and sweet, with a satisfying crunch. Also included in the Premium Bowl are a selection of vegetables, and the Freedom Range egg.

Design Philosophy

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.

Presiding in the middle of the space is a 12-seater communal table that creates a social atmosphere where guests gather around to dig into their bowls of tendon. For guests who still prefer to dine *tete-a-tete*, there are some banquette seats by the sides, as well as counter seating that offers a first-hand peek into the busy kitchen.

Tenjin Restaurant is now open for business.

END

RESTAURANT INFORMATION

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

Website: <http://www.tenjin.com.sg/>

Telephone Number: +65 6235 3312

Email: tenjin@lesamis.com.sg

Facebook: <https://www.facebook.com/tenjinsg>

Instagram: <https://www.instagram.com/tenjinsg>

Opening hours

Mondays to Sundays

Lunch: 11.30am – 3.00pm (Last Order at 2.30pm)

Dinner: 6.00pm – 10.00pm (Last Order at 9.30pm)

Seating capacity

44 pax (indoors only)

For media enquiries, please contact:

Ms Agnes Tan

Les Amis Group Senior Executive, Marketing & Communication

E: agnestan@lesamis.com.sg | T: +65 6801 0648

Ms Michele Chang

Les Amis Group Manager, Marketing & Communications

E: michelechang@lesamis.com.sg | T: +65 6801 0646

Tenjin

1 Scotts Road, Shaw Centre #03-08, Singapore 228208
www.tenjin.com.sg