



# Tenoha Milano Menu

<https://menuweb.menu/restaurants/milano/tenoha-milano>  
Via Vigevano, 18, 20144 Milano MI, Italy  
[tenoha.it](https://tenoha.it)

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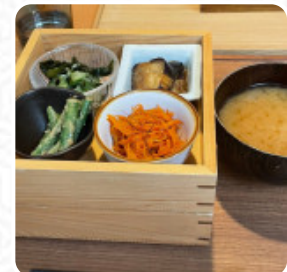
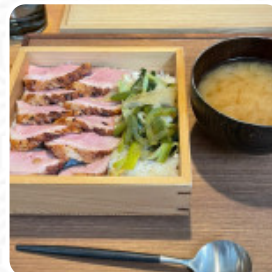
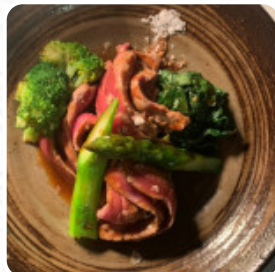
[Wines -sparkling \(bottle\)](#)

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# Tenoha Milano Menu



## Rice Dishes

SEA FOOD 90 €

## Sushi Rolls

SUSHI

## Pasta

RAVIOLI

## Appetizer

TEMPURA 27 €

## Fish

SEA BASS

## Starters

SPICY EBI MAYO 21 €

## Soft Drinks

COKE 5 €

## Beer

GINGER BEER 5 €

## Pizza

MEAT

## Tempura

VEG TEMPURA 21 €

## Main

SALMON SAIKYO YAKI 24 €

## Nachspeise

MATCHA TIRAMISU 9 €

## Special Roll

SPICY EBITEN ROLL 25 €

## Juices Small (0,3L)

FRESH ORANGE JUICE 7 €

## Sonstiges

TENDON 27 €

## Japanese Specialties

MISO SOUP 5 €

## Noodle

RAMEN

## Special Noodles

UDON

## Caffã©

MOROCCAN 4 €

## Beverages

HOMEMADE GINGER ALE 9 €

## Sushi Roll

WAGYU UNI ROLL 40 €

## Rice & Noodles

RICE 3 €

## First Course

SELEZIONE DI 3 ANTIPASTI GOMA FENNEL, SPICY EBI-MAYO, POTATO SALAD

## Alcoholic Beverages

# Tenoha Milano Menu



**KAKU HIGHBALL** 9 €

## Main Entrees

**WAGYU STEAK** 45 €

## Asian

**GYOZA**

## Hot

**WAGYU SUKIYAKI** 42 €

## Vini Rossi

**MEME CHIANTI SUPERIORE** 31 €

## Second Course

**SALMON TUNA MASU SUSHI PICCOLO BOX DI RISO CON SALMONE, TONNO, TAMAGOYAKI**

## Third Course

**NIKUMAKI ASPARAGI SPIEDINO DI ASPARAGI E PANCETTA GRIGLIATO SU CARBONE CON SALSA DI POMODORO PICCANTE HOMEMADE**

## Fourth Course

**CHICKEN NANBAN POLLO FRITTO CON SALSA TARTARA GIAPPONESE, CIOTOLA DI RISO, ZUPPA DI MISO**

## House Cocktails

**YUZU SOUR** 9 €

## Teas

**SENGHA** 7 €

## aperitivi

**SPRITZ** 14 €

## Earth

**HEAVEN SAKE JUNMAI 12** 83 €

## Coffees & Teas

**AMERICAN COFFEE** 3 €

## Promoción Al fuego

**KID** 76 €

## Green Tea

**MATCHA TEA** 9 €

## Caffetteria

**CAFFE SHAKERATO** 6 €

## Pomerol

**RONAN BY CLINET** 106 €

## GIN & TONIC

**JINZU** 16 €

## Fish & Meat

**CHICKEN NANBAN** 21 €

## White Tea

**GINGER AND PEAR** 7 €

## Tea Selection

**BLACK CURRANT** 7 €

## American Wagyu

**WAGYU ROAST BEEF** 27 €

## Japan

**KOZUE** 16 €

# Tenoha Milano Menu



## Gohan

VEG TENDON 21 €

## Conservas & Tapas

TUNA FILLETS IN OLIVE OIL

## Sin Alcohol / Sense Alcohol

MATCHA SOUR 9 €

## Selection Of Tea Forté Loose Teas

GINGER LEMONGRASS 7 €

## French

CROISSANT

## Tea Time

BIO STRONG TEA 7 €

## ALKOHOLISCHE GETRÄNKE

CONTE GASTONE AMARONE DELLA VALPOLICELLA 79 €

## Akashi (Japan's Smallest Whisky Distillery)

AKASHI WHITE OAK BLENDED 12 €

## Seafood and Shellfish

SEAFOOD TEPPANYAKI 34 €

## Sushi - Fusion Rolls

SALMON TUNA ROLL 25 €

## Vins sicilien

ETNA ROSSO 44 €

## Canned Seafood

STUFFED SQUID IN INK

## T-Forte

BLUEBERRY MERLOT 7 €

## Starbuzz

CITRUS MINT 7 €

## White | Rose Wine

LANGHE DOC NASCETTA 34 €

## Whisky De Malte

NIKKA TAKETSURU PURE MALT 17 €

## Herbal Tea - Decaffeinated

CHAMOMILE CITRON 7 €

## Sagami's Udon

CHICKEN KATSU CURRY UDON 25 €

## Sagami's Rice Dishes

CHICKEN KATSU CURRY RICE 23 €

## Vini- Bianchi

GEWURZTRAMINER TRENTINO 35 €

## Matcha Classics

MATCHA CAPPUCCINO 7 €

## Lassi [aus Mangopürree, Jogurth & Milch]

MANGO-MARACUJA

## Small Plates - Vegetable

EDAMAME POTATO SALAD 9 €

# Tenoha Milano Menu



## Rose & Sparkling \$8

SANGIOVESE ROSATO 32 €

## Beer & soft drink

ASAHI DRAFT BEER 42CL 8 €

## Bottled beer 33cl

TENOHA GOLDEN PALE ALE 8 €

## After dinner - aged sake

EDO GENSHU JUNMAI 9 €

## Special Roll Offer

UNAGI ROLL 32 €

## Rice Bowl With Toppings

CHIRASHI SUSHI 28 €

## Lunch Menu Mon-Fri 11.30Am-2.00Pm

BAGUETTES

## Main Dishes - Bento Menu

TONKATSU 23 €

## Non Alcoholic Drinks

COKE ZERO 5 €

GINGER ALE 5 €

## Alcoholic Drinks

LUGANA 52 €

SAUVIGNON 45 €

## Seafood

SARDINE IN TOMATO SAUCE

OCTOPUS IN OLIVE OIL WITH GARLIC

## Side Dishes

BACON POTATO SALAD 9 €

KARAAGE (3PCS)

## Sushi

SASHIMI

TATSUMI 21 €

## Udon

EBITEN CURRY UDON 27 €

TONYU UDON 21 €

## Teppanyaki

BEEF HAMBAGU 27 €

KINOKO ASPARAGUS TEPPANYAKI 25 €

## Hot Drinks

COFFEE

TEA

## Mocktails

VIRGIN MATCHA MULE 14 €

OPPURE GIN TONIC 14 €

## Restaurant Category

VEGAN

DESSERT

## These Types Of Dishes Are Being Served

DESSERTS

PASTA

# Tenoha Milano Menu



## Sake - fruity (bottle)

EMISHIKI SENSATION BLUE	66 €
EMISHIKI SENSATION WHITE	54 €

## Sake - natural (bottle)

TEDORIGAWA SILVER	68 €
MAIBIJIN	65 €

## Wines - sparkling rosè (bottle)

LOXAREL	42 €
RÈMY LEROY ROSÈ	115 €

## After dinner -shochu

BENIOTOME SESAME DISTILLATE	9 €
SHIROKIRISHIMA SWEET POTATO DISTILLATE	9 €

## Asiatische Getränke

ASAHI	7 €
SAPPORO	7 €
KIRIN	7 €

## Cold Appetizers

SALMON TUNA CARPACCIO	21 €
GOMA FENNEL	9 €
TAKO CELERY	15 €

## Red Wines (Bottle)

COSTA BASSA	42 €
DOMAINE ARNOUX	72 €
B553	51 €

## Uncategorized

GINGER SOUR	10 €
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NIKKA FROM THE BARREL BLENDED	12 €
OMELETTE CURRY RICE	21 €

## Hot Appetizers

SUKIYAKI CROQUETTE	9 €
MASUMASU MENCHI	9 €
NASU MOCHI AGEDASHI	10 €
SELEZIONE DI 3 ANTIPASTI	16 €

## Gin

NIKKA COFFEY	16 €
ETSU	16 €
KI NO BI	19 €
SUNTORY ROKU, OSAKA	

## Kushiyaki (disponibile solo a cena)

NIKUMAKI ASPARAGUS 1PC	9 €
NIKUMAKI TOMATO 1PC	9 €
NIKUMAKI GREEN PEPPER 1PC	9 €
YAKI NASU ASPARAGUS 2PCS	8 €

## Coffee

ESPRESSO	3 €
CAPPUCCINO	4 €
DOUBLE ESPRESSO	5 €
DECAF	3 €
LATTE MACCHIATO	5 €

## Cold Tea

CHARI TEA-GREEN	7 €
CHARI TEA-BLACK	7 €
CHARI TEA-RED	7 €

# Tenoha Milano Menu



CHARI TEA-MATE 7 €

AMATISANA 7 €

## Masu sushi

SALMON TUNA MASU SUSHI 10 €

SALMON IKURA MASU SUSHI 10 €

EBITEN CHIRASHI 10 €

YASAI MASU SUSHI 9 €

MASU MASU SPECIAL 17 €

## Sake - karakuchi (dry) (bottle)

WAGAUJI 66 €

KID TOKUBETSU 59 €

ME AT LOVERS ONLY 139 €

B O 72 €

MASUMI K AYA 56 €

## After dinner - sake liqueurs

KODAKARA YUZUSHU YUZU 9 €

KODAKARA GINGER GINGER 9 €

KODAKARA MOMO SAKURA PEACH  
AND CHERRY 9 €

KODAKARA SUMOMO SUMOMO  
JAPANESE PEACH 9 €

CHIYOKOTOBUKI UMESHU  
JAPANESE PLUM 9 €

## Cocktails

LEMON SOUR 10 €

UME SOUR 10 €

HAKUSHU HIGHBALL 12 €

NEGRONI 14 €

TENOHA SPRITZ 16 €

WASABI SOUR 16 €

## White Wines (Bottle)

COMEMIVUOI RIBOLLA GIALLA 30 €

12 FILARI CATARRATTO 36 €

GEORG BREUER 44 €

XIROPOTAMOS 51 €

DOMAINE GIACHINO 49 €

GRACE KOSYU 2019 50 €

## Wines -sparkling (bottle)

PROSECCO SUPERIORE DI  
CONEGLIANO VALDOBBIADENE 36 €

RUIZ DE CARDENAS 47 €

FRANCIACORTA AMMONITES 51 €

ALSACE WILLM 44 €

VEUVE FOURNY FILS 110 €

JAQUESSON CUVÉE N° 746 149 €

## Ingredients Used

EDAMAME 7 €

PINEAPPLE 5 €

SEAFOOD

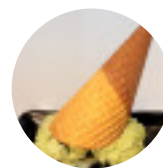
KIMCHI

EGG

PESTO

TOMATO

## Dessert



MATCHA ICE CREAM 8 €

VANILLA ICE CREAM 7 €

MATCHA VANILLA ICE  
CREAM 9 €

PEAR 5 €

BLUEBERRY PIE 5 €

PANNA COTTA

# Tenoha Milano Menu



TIRAMISU

DORAYAKI 13 €

## After dinner - japanese whisky

AKASHI RED OAK BLENDED 12 €

NIKK A DAYS BLENDED 12 €

SUNTORY KAKUBIN BLENDED 12 €

SUNTORY THE CHITA SINGLE GRAIN 12 €

NIKKA COFFEY GRAIN SINGLE GRAIN 17 €

NIKK A COFFEY MALT SINGLE MALT 17 €

NIKK A MIYAGIKYO NO AGE SINGLE MALT 17 €

SUNTORY HIBIKI BLENDED 17 €

SUNTORY THE HAKUSHU SINGLE MALT 17 €

TOKINOKA BLACK BLENDED 23 €

SUNTORY YAMAZAKI DISTILLER 'S RESERVE SINGLE MALT 23 €

SUNTORY YAMAZAKI 12 SINGLE MALT 32 €

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# Tenoha Milano Menu



## Tenoha Milano

Via Vigevano, 18, 20144 Milano  
MI, Italy

### Opening Hours:

Tuesday 12:00-15:00  
Wednesday 12:00-15:00  
Thursday 12:00-15:00  
Friday 12:00-15:00  
Saturday 12:00-23:00  
Sunday 12:00-23:00

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