

Ten 5+ Degustation Menu September

\$150.00

(Price is per person and full table must participate)

Ten Japanese Restaurant degustation menu is the highest modern Japanese cuisine using the most trusted seasonal ingredients.

Chef's Choice of Ten Style Fresh Sashimi

Teppan Steamed New Zealand Imperador Seasonal Vegetables
Kinome

3 Way Cooked Game Farm Quail
Yuzu, Sansho, Shiso

Tajima Wagyu Full-blood 7+ Sirloin, TAS Fresh Wasabi

Ten's Special Dessert

Available for Dinner only, the Menu and dishes may change on a monthly basis.

*The menu items may contain traces of nuts, egg, soybean, wheat, seeds, fish, shellfish and other allergens.
Please notify us of any dietary requirements or allergies 24 hours prior to your booking.*

(We will do our utmost to accommodate your dietary requirements or allergies for same day booking customer but we cannot completely guarantee allergy free meals.)



Ten 5+ Degustation Menu October

\$150.00

(Price is per person and full table must participate)

Ten Japanese Restaurant degustation menu is the highest modern Japanese cuisine using the most trusted seasonal ingredients.

Chef's Choice of Ten Style Fresh Sashimi

Teppan Grilled Hokkaido Scallop
Dried Scallop Soup, Shiso, Smoked Anchovy

Bungalow Sweet Pork Belly
Dried Pancetta, Nuts, Truffle

Tajima Wagyu Full-blood 7+ Sirloin, TAS Fresh Wasabi

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