

Ten's Lunch Menu

ENTRÉE

Freshly Shucked Oysters	\$30
Mix Sashimi Plate	\$28
Mix Sushi Plate	\$30
Prawn Tempura	\$30
Vegetable Tempura	\$24
Japanese Style Truffle Omelette	\$26
“Inaniwa” Udon Noodles <i>The best noodles from Akita Japan</i>	\$25
Fish Carpaccio of the Day	\$26
Seafood Ceviche and Tofu Salad, Avocado & Seaweed <i>served with spicy vinaigrette</i>	\$26
“Donabe” Steamed Rice (from 2 people) *Please allow 45 minutes for this menu to be prepared.	\$20

MAIN

Patagonia Toothfish “Saikyo-Yaki” <i>grilled fish which has been marinated with saikyo miso for 3 days</i>	\$44
Seasonal Selected Seafood <i>chef will prepare the fresh seafood with the best cooking method according to the seafood on the day</i>	\$46
Grilled Teppan Wagyu Beef Patty <i>100% full blood Wagyu beef mince and sauteed onion</i>	\$50
Crumbed Wagyu Beef Patty <i>100% full blood Wagyu beef mince and sauteed onion</i>	\$50
Chef's Choice Daily Meat Special	\$45-\$50
<i>Full Blood Wagyu Marble - Scored</i>	
7+ Wagyu Sirloin 100g	\$70
Wagyu Sirloin 150g	\$90
9+ Wagyu Sirloin 100	\$100
Wagyu Sirloin 150g	\$130



Ten's Lunch Special Courses

2 Courses \$50 per person

Assorted Sushi and Sashimi



choose one from the following;

Grilled Teppan Wagyu Beef Patty

or

Patagonian Toothfish "Saikyo-Yaki"

or

Prawn Tempura

served with;

Rice, Pickles and Miso Soup



4 Courses \$80 per person

choose one from the following;

Freshly Shucked Oysters

or

Tempura Oyster



Assorted Sushi and Sashimi



Grilled Teppan Wagyu Beef Patty

or

Patagonian Toothfish "Saikyo-Yaki"

or

Chef's Choice of Meat Dish

7+ MS Wagyu Sirloin Supplement \$20



Ten's Special Dessert



Dessert Menu

Cream Brulee Puff \$18

Custard Cream, Hoji Cha, Apple

Chocolate Cake \$18

Valrhona Chocolate, Coconut

Matcha Dessert \$15

Mascarpone Cheese, Premium Matcha Green Tea

We have many dessert wines and fortified's.
Please ask your friendly wait staff for a copy of the wine list.

