

Omakase Course

Starts from \$250.00

(Price is per person and full table must participate)

Omakase (お任せ-omakase) is a Japanese phrase that means “I will leave it to you” (from Japanese “to entrust” (任せる-makaseru)).

Customers ordering the Omakase style expect the chef to be innovative and surprising in the selection of dishes, and the meal can be an artistic performance by the chef.

At Ten Restaurant our chefs will present a series of plates for you to enjoy.

When ordering the Omakase course our chefs will use seasonal and luxurious ingredients not seen on the normal menu.

Ordering the Omakase course may lead you to discover new items that you might have overlooked or never thought to try.

Due to the extensive preparation of this menu we need at least 24hrs notice, some items you may wish to order include,

Wagyu Beef

King Crab

Truffles Australian or French

Foie Gras

Caviar

*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 prior to 24 hours of your booking.
Cancellations for Tuesday bookings must be confirmed no later than Saturday evening.*

