

# Omakase Course

9+ course Degustation menu \$230 per person

Chilled Wagyu Beef Tartare with Black Truffle  
and tomato consomme jelly

Steamed Grated Swede and Tile Fish  
with foie-gras

Trio of South-East Queensland Tofu

- Tempura-style organic tofu layered with sea-eel
- Grilled homemade sesame tofu with caviar and wasabi
- "Dengaku" tofu

Fresh Fillet of Grilled Sanma (Pike) Yuan-Yaki  
with grilled eggplant filled with Japanese plum pickle

Refreshment

Mojito granita flavoured with finger lime

Clear Kimchi Broth

with green-bean starch noodles and a poached Tasmanian oyster

Full Blood 9+ Wagyu Sirloin

with julienne of seasonal Asian vegetables and Japanese sweet chilli,  
with a poached organic egg yolk

Blue-Fin Toro Sashimi

with freshly grated Tasmanian wasabi

Ten`s Heavenly Dessert

Japanese tea or siphon coffee + delicious petit fours



Please notify us of any dietary requirements or allergies

