

Degustation Menu

5 course \$110 per person

* * *

Please select

*

1 cold entrée OR 1 hot entrée

*

1 sushi entrée

*

1 entrée-size fish dish

*

1 entrée-size meat dish

*

1 dessert

* * *

Alternative + \$40

entrée size meat dish
7+ Wagyu Sirloin

Cold Entrée

Steamed Kurobuta Pork Belly "Nibuta"	\$24
Freshly Shucked Oysters <i>Ask your waiter about our oyster of the day</i>	\$24
Fish Carpaccio of the Day	\$24
Steamed Chicken & Tofu Salad with sesame paste	\$24
Ten's Gourmet Garden Salad (V) <i>Tasmanian baby leaves + Japanese local seasonal vegetables with Japanese vinaigrette</i>	\$24

Hot Entrée

Crab Shinjyo <i>Steamed Japanese dumpling filled with crab & prawn meat, with delicate froth of mustard & soy</i>	\$24
Mixed Seafood Kara-age <i>Leatherjacket, Crystal Bay prawn, Abalone with truffle mayonnaise</i>	\$24
Croquette of minced Wagyu beef <i>with mashed potato and a 10yr old Portugese tawny port sauce with Tasmanian grain mustard</i>	\$24
Prawn Tempura	\$24
Vegetable Tempura (V)	\$24
Japanese-Style Truffle Omelette (V) <i>Organic free-range eggs</i>	\$24
Assorted Asian Mushrooms (V) <i>sautéed with butter & soy sauce, topped with deep fried seasonal vegetables</i>	\$24

Sushi Entrée

Mixed Sashimi Plate	\$26
Scallop Tempura	\$25
Prawn Tempura	\$25
Soft Shell Crab	\$25
"Ten" Special	\$25
California	\$25
Salmon & Avocado	\$25
Spicy Salmon	\$25
Spicy Tuna	\$25
Eel & Cucumber	\$25
Mixed Nigiri <i>Sushi Chef will create a plate of mixed nigiri</i>	\$25

Fish Dishes

Tuna Grilled & Served Very Rare <i>Soy-darkened butter sauce</i>	\$40
Black Cod "Saikyo-Yaki" <i>Grilled fish which has been marinated with Saikyo Miso for 3 days</i>	\$40
Fresh Fillet of Daily Fish	\$42
Tasmanian Ocean Trout <i>slow cooked at 40 degrees, with a crispy skin and black sesame sauce</i>	\$40

Meat Dishes

Crumbed Tasmanian Lamb Rack <i>Tamari soy & red wine sauce</i>	\$40
Kurobuta Pork Belly "Kakuni" <i>White miso flavoured simmered pork</i>	\$39
Organic Bangalow Duck Breast <i>with fresh wasabi, Shiraz Cabernet & red miso sauce</i>	\$41
Free Range Chicken Fillet <i>slow cooked at 68 degrees, with Ten's own teriyaki sauce</i>	\$38
Wagyu Tri-Tip "Hoba-Yaki" 120g <i>Wood-fire grill style with sweet red miso</i>	\$42

Jen's Desserts

Please see your waiter for today's
Heavenly Dessert selection

Jen's Speciality Dishes

Osetra Caviar	30g \$180 50g \$260
Chamame (V) <i>Edamame beans served hot with rock salt</i>	\$6
Freshly Shucked Oyster	1pc \$4
Mixed Sushi Platter	\$42
Vegetarian - Organic Tofu Hoba-Yaki (V) <i>Wood-fire grilled with sweet red miso</i>	\$40
Full-blood Wagyu Beef marble-scored	
7+ Wagyu Sirloin	100g \$80 150g \$100
9+ Wagyu Sirloin / Tenderloin	100g \$100 150g \$130
Lobster 700g ~ 800g	\$180 ~ \$220

Nigiri from \$4

Tuna	Scampi	Prawn
Chutoro	Scallop	Eel
Toro	Bar Cod	Sea Eel
Salmon	Sea Urchin	Cuttlefish
Kingfish	Salmon Roe	Egg
Imperador		

Please Note : Minimum 2 course order per person (entrée + main course pp)

