

Omakase Course

Amuse

Simmered Prawn and White Gourd Melon Served Cold

Entrée

Octopus and Japanese Plum with Olive Oil, Dried Ayu Sweetfish, Marinated Sardine with Shallot
Simmered Turban Shell with Dried Mullet Roe, Edamame Tofu, Chopped Marinated Horse Mackerel

Soup

Fruit Tomatos and Pike Eel Soup

Sashimi

5 Kinds of Fresh Ocean Sashimi

Nimono

Simmered Eel in Moon Crown Style

Beef

Deep-fried AUS Wagyu Beef Rolled with Sea Urchin
or
Japanese Premium Wagyu Beef 50g (Supplement RM70~)

Shokuji

Soy-Sake Marinated Bonito on Rice
or
Edomae Sushi (Supplement RM40)

Soup

Somen Noodle Soup with Flying Fish

Dessert

Ten's Special Dessert

Coffee or Tea

RM 320+
per person

Please notify us of any dietary requirements or allergies. Some may be subject to change without prior notice.

*All prices are subject to GST 6%.