

SUSHI

ALL SUSHI CAN BE PREPARED WITH BROWN RICE

NIGIRI & SASHIMI

NIGIRI 2 PIECES | SASHIMI 3 PIECES (ADD 3)

MAGURO TUNA 6

HAMACHI YELLOWTAIL 6

SHIRO-MAGURO WHITE TUNA 6

SUZUKI SEA BASS 6

TOBIKO FLYING FISH ROE 5

UNAGI FRESH WATER EEL 5

SAKE ORGANIC SCOTTISH SALMON 5

DESIGNER ROLLS

CALIFORNIA

FRESH CRAB MEAT, CUCUMBER, AVOCADO, TOBIKO 9

SPICY TUNA

CUCUMBER, SPICY MAYO, TOGARASHI, SCALLIONS 9

SPIDER ROLL

TEMPURA SOFT SHELL CRAB, CUCUMBER, AVOCADO, TOBIKO 11

RAINBOW ROLL

CALIFORNIA ROLL TOPPED WITH TUNA, SALMON & EEL 12

ROLL TEN

LOBSTER, ASPARAGUS, SMOKED SALMON, AVOCADO, TOBIKO 14

CRUNCHY MUNCHIE

FRIED COCONUT SHRIMP TOPPED WITH TEMPURA CRAB, HONEY TRUFFLE AIOLI 14

MORRIS ROLL

TEMPURA SHRIMP, ASPARAGUS & CUCUMBER TOPPED WITH TUNA AND A SPICY CRAB SALAD 14

PRIME ROLL

MAINE LOBSTER & TEMPURA ASPARAGUS TOPPED WITH BEEF CARPACCIO, TRUFFLE CHILI OIL 14

TATAKI MAKI

TEMPURA SHRIMP AND CUCUMBER ROLL TOPPED WITH WASABI DUSTED FILET MIGNON, SESAME TUNA TATAKI, AVOCADO, WASABI AIOLI, GARLIC EEL SAUCE 16

SUSHI SANDWICH

TUNA, SALMON, HAMACHI, SPICY MAYO, SRIRACHA 15

SAMURAI'S GRILLED SUSHI SANDWICH

TUNA, SALMON, LOBSTER, SPICY EEL SAUCE, KABAYAKI, TOGARASHI 17

SUSHI BOATS

ASSORTED NIGIRI AND MAKI, CHEF'S SELECTION

DINGHY 30 PIECES 60 **YACHT** 60 PIECES 120

RAW BAR

OYSTERS

WALRUS & CARPENTER, SHALLOT MIGNONETTE 3 EACH

LITTLENECKS

NARRAGANSETT, BLOODY MARY COCKTAIL SAUCE 1.50 EACH

SHRIMP

JUMBO, OLD BAY, BLOODY MARY COCKTAIL SAUCE 3 EACH

KING CRAB LEGS

ALASKAN, CHILLED OR STEAMED, COCKTAIL OR DRAWN BUTTER 22

APPETIZERS

HOT ROCKS

PREMIUM WAGYU BEEF COOKED TABLESIDE ON LAVA ROCKS, WASABI AIOLI 22

PARTY OF MANY SKEWERS

TERIYAKI BEEF, COCONUT SHRIMP, CHICKEN SATAY, CHIPOTLE MANGO SAUCE 13

RHODE ISLAND CALAMARI

SLICED HOT PEPPERS, JALAPEÑO TARTAR SAUCE 13

LOBSTER POTSTICKERS

BOK CHOY, SHIITAKE MUSHROOMS, SCALLIONS, THAI DIPPING SAUCE 12

SALADS

SIMPLE MIXED GREENS

GOAT CHEESE CROSTINI, WHITE BALSAMIC VINAIGRETTE 7

BLT

BABY ICEBERG, CRISP BACON, CHOPPED TOMATO, BUTTERMILK BLEU CHEESE 8

HEIRLOOM TOMATO

BURRATA CHEESE, ARUGULA, AGED BALSAMIC VINAIGRETTE 9

CAESAR

ROMAINE HEARTS, WHITE ANCHOVY, SOURDOUGH CROUTONS, SHOWER OF PARMIGIANO-REGGIANO 9

BEET CARPACCIO

ROASTED RED & YELLOW BEETS, GOAT CHEESE, CANDIED WALNUTS, MÂCHE, FIG BALSAMIC 10

SEAWEED SALAD

CUCUMBER, SESAME DRESSING 6

SOUPS

WHITE MISO SOUP SHIITAKE MUSHROOMS, SCALLIONS 5

TODAY'S FARM FRESH SOUP MARKET

STEAK & CHOPS

ALL OUR U.S.D.A. PRIME AND CERTIFIED ANGUS STEAKS ARE AGED FOR AT LEAST 28 DAYS FOR MAXIMUM FLAVOR AND TENDERNESS.

SMALL

FILET MIGNON 8 OZ 37

BACON WRAPPED FILET MIGNON 8 OZ 39

WAGYU FLAT IRON 10 OZ 46

MEDIUM

PRIME NEW YORK SIRLOIN 14 OZ 42

LAMB LOIN CHOPS 14 OZ 36

VEAL PORTERHOUSE CHOP 16 OZ 34

LARGE

FILET MIGNON 12 OZ 45

CERTIFIED ANGUS DELMONICO 18 OZ 32

CERTIFIED ANGUS BONE-IN NY SIRLOIN 18 OZ 44

CERTIFIED ANGUS PORTERHOUSE 22 OZ 48

CLUB TEN

40 OZ CERTIFIED ANGUS DOUBLE PORTERHOUSE

FINISH IT ALL AND HAVE YOUR NAME ON A PLAQUE TO HONOR YOUR ACHIEVEMENT 85

ACCOMPANYING SAUCES

MUSHROOM DEMI-GLACE, BÉARNAISE, HORSERADISH AIOLI, HOLLANDAISE, BRANDY CREAM

VEGETABLE SIDES

EDAMAME, SEA SALT 5

JUMBO ASPARAGUS, HOLLANDAISE 10

CREAMED SPINACH GRATIN 8

SAUTÉED SPINACH, EXTRA VIRGIN OLIVE OIL 8

SAUTÉED MIXED MUSHROOMS 9

CRISPY ONION STRINGS 8

POTATO SIDES

DEATH BY BUTTER SMASHED POTATOES 9

GARLIC SMASHED POTATOES 8

TRUFFLE PARMESAN FRIES 7

LOADED SPUDS CHEDDAR, BACON, SCALLIONS, SOUR CREAM 9

BACON MAC & CHEESE 9

10 SPECIALTIES

TENDERLOIN

SLICED FILET MIGNON, GARLIC POTATO CAKE, HARICOT VERTS, MUSHROOM DEMI-GLACE 42

TEN PRIME MEATLOAF

PRIME BEEF, CHEDDAR & BACON SMASHED POTATOES, ONION STRINGS, MUSHROOM DEMI-GLACE 23

CHICKEN CHOP

BELL & EVAN'S ALL NATURAL, PAN ROASTED, HARICOT VERTS, CIPOLLINI ONIONS, GARLIC SMASHED POTATOES, NATURAL JUS 24

LOBSTER

ALIVE & KICKING ATLANTIC OCEAN LOBSTERS. STEAMED, LAZYMAN STYLE OR BAKED STUFFED 2LB • 3LB MARKET

SURF & TURF

GRILLED FRESH LOBSTER TAIL, 8 OZ FILET MIGNON 50

SESAME TUNA

SUSHI GRADE, SESAME CRUST, WASABI POTATOES, VEGETABLE STIR FRY, LOTUS CHIPS 30

SCOTTISH SALMON

ORGANIC, ISRAELI VEGETABLE COUS COUS, KABAYAKI SAUCE 28

SWORDFISH

GRILLED, LUMP CRAB & SWEET POTATO HASH, LEMON HOLLANDAISE 33

DAY BOAT SCALLOPS

PAN SEARED, ASPARAGUS PARMESAN RISOTTO, SUN-DRIED TOMATO PESTO 32

LOU CRUZ, Executive Chef

HARRISON ELKHAY, General Manager

SCOTT PINOCCI, Restaurant Manager

RESERVE OUR CHEF'S ROOM FOR YOUR PRIVATE PARTY

Let us cater your next event. Call us at 401.453.2333

WE NOW DELIVER! DASHED.COM

Please be considerate of other guests and refrain from cell phone use.

Any sushi, fish, shellfish or beef that is raw or partially cooked can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illnesses should only eat seafood & other food from animals thoroughly cooked.

Please inform your server if you have any food allergies.



TENPRIMESTEAKANDSUSHI.COM