

SUSHI

ALL SUSHI CAN BE PREPARED WITH BROWN RICE

NIGIRI & SASHIMI

NIGIRI 2 PIECES | SASHIMI 3 PIECES (ADD 3)

MAGURO TUNA 7

HAMACHI YELLOWTAIL 7

SHIRO-MAGURO WHITE TUNA 7

SUZUKI SEA BASS 6

TOBIKO FLYING FISH ROE 6

UNAGI FRESH WATER EEL 6

SAKE ORGANIC SCOTTISH SALMON 6

EBI TIGER SHRIMP 6

TAI RED SNAPPER 7

DESIGNER ROLLS

CALIFORNIA

FRESH CRAB MEAT, CUCUMBER, AVOCADO, TOBIKO 9

CATERPILLAR ROLL

EEL & CUCUMBER TOPPED WITH AVOCADO,
KABAYAKI SAUCE 10

SPICY TUNA

CUCUMBER, SPICY MAYO, TOGARASHI, SCALLIONS 10

SPIDER ROLL

TEMPURA SOFT SHELL CRAB, CUCUMBER, AVOCADO,
TOBIKO 12

RAINBOW ROLL

CALIFORNIA ROLL TOPPED WITH TUNA, SALMON & EEL 13

MERMAID ROLL

CRAB & SEAWEED SALAD TOPPED WITH HAMACHI,
AVOCADO 12

CRUNCHY MUNCHIE

FRIED COCONUT SHRIMP, TOPPED WITH TEMPURA CRAB,
HONEY TRUFFLE AÏOLI 15

MORRIS ROLL

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

TATAKI MAKI

TEMPURA SHRIMP & CUCUMBER ROLL TOPPED WITH
WASABI DUSTED FILET MIGNON, SESAME TUNA TATAKI,
AVOCADO, WASABI AÏOLI, KABAYAKI SAUCE 16

SUSHI SANDWICH

TUNA, SALMON, HAMACHI, SPICY MAYO, SRIRACHA 17

PRIME ROLL

MAINE LOBSTER & TEMPURA ASPARAGUS TOPPED WITH
BEEF CARPACCIO, TRUFFLE CHILI OIL 18

RAW BAR

OYSTERS

1/2 DOZEN WALRUS & CARPENTER, APPLE MIGNONETTE 18

LITTLENECKS

1/2 DOZEN NARRAGANSETT, BLOODY MARY COCKTAIL SAUCE 12

SHRIMP

FIVE JUMBO, OLD BAY, BLOODY MARY COCKTAIL SAUCE 16

KING CRAB LEGS

1/2 POUND ALASKAN CRAB, CHILLED OR STEAMED,
COCKTAIL OR DRAWN BUTTER 22

APPETIZERS

RHODE ISLAND CALAMARI

SLICED HOT PEPPERS, JALAPEÑO TARTAR SAUCE 14

LOBSTER RANGOONS

APRICOT THAI DIPPING SAUCE 12

PARTY OF MANY SKEWERS

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

ROASTED BONE MARROW

FOIE GRAS BUTTER, TOAST POINTS 15

WAGYU FLAT IRON TARTARE

PICKLED VEGETABLES, MICRO ARUGULA, SHAVED PARMESAN 16

SOUPS

WHITE MISO SOUP

SHIITAKE MUSHROOMS, TOFU, SCALLIONS 5

NEW ENGLAND CLAM CHOWDER 6

SALADS

GOAT CHEESE SALAD

BABY GREENS, CROSTINI, WHITE BALSAMIC VINAIGRETTE 9

BLT

BABY ICEBERG, CRISP BACON, CHOPPED TOMATO,
BLEU CHEESE 10

BEET CARPACCIO

ROASTED RED & YELLOW BEETS, GOAT CHEESE,
CANDIED WALNUTS, MÂCHE, FIG BALSAMIC 11

SEAWEED SALAD

CUCUMBER, SESAME DRESSING 6

ENTRÉE SALADS

CHICKEN CAESAR

GRILLED ALL NATURAL CHICKEN BREAST, ROMAINE HEARTS,
WHITE ANCHOVY, LEMON, GARLIC, SHAVED PARMESAN,
SOURDOUGH CROUTONS 12

TUNA NIÇOISE

SEARED RARE, HARICOT VERTS, RIPE TOMATOES, EGG,
SHAVED FENNEL, CAPERS, NIÇOISE OLIVES, ROASTED PEPPERS,
WHITE BALSAMIC 18

SMOKED TURKEY COBB

AVOCADO, RIPE TOMATO, BACON, FETA, CHOPPED EGG,
GREEN GODDESS DRESSING 14

GRILLED HANGER STEAK

BABY ARUGULA, TOMATOES, GRILLED PEPPERS,
ROASTED BEETS, BLEU CHEESE, DIJON VINAIGRETTE 16

SANDWICHES

CHOICE OF HAND CUT FRIES OR MIXED GREENS

KILLER GRILLED CHEESE

GRUYÈRE & SWISS CHEESE, NORTH COUNTRY BACON,
HEIRLOOM TOMATOES, ARUGULA, GARLIC AÏOLI 13

WAGYU STEAK SLIDERS

AGED CHEDDAR, CANDIED PORK BELLY, SPECIAL SAUCE,
PARMESAN TRUFFLE FRIES 14

TEN'S SIGNATURE CHEESEBURGER

SIRLOIN, BRISKET & CHUCK BLEND, AGED CHEDDAR,
HICKORY SMOKED BACON, CARAMELIZED ONIONS,
LETTUCE, TOMATO 15

MEATLOAF WRAP

HOUSE MADE MEATLOAF, SMASHED POTATOES, CHEDDAR
CHEESE, CHIPOLTE MAYONNAISE 12

CORNED BEEF REUBEN

GRILLED, NY STYLE, SWISS CHEESE, BRAISED SAUERKRAUT,
RUSSIAN DRESSING, MARBLED RYE BREAD 12

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.

RESERVE OUR CHEF'S ROOM OR DIVA ROOM FOR YOUR PRIVATE PARTY

Let us cater your next event. Call us at 401.453.2333

TENPRIMESTEAKANDSUSHI.COM

ENTRÉES

SUSHI BENTO

TUNA NIGIRI, CALIFORNIA ROLL, TEMPURA VEGETABLES,
SEASONED SUSHI RICE, SEAWEED SALAD 16

SCOTTISH SALMON

ORGANIC, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS,
WHOLE-GRAIN MUSTARD CREAM, SALMON ROE, MICRO GREENS 18

CHICKEN CHOP

NATURALLY GROWN, PAN ROASTED, HARICOT VERTS, CIPOLLINI ONIONS,
GARLIC SMASHED POTATOES, NATURAL JUS 14

SESAME TUNA

SUSHI GRADE, SESAME CRUST, EDAMAME TWO WAYS, YUZU SYRUP,
PEA TENDRILS, VEGETABLE QUINOA 18

TEN PRIME MEATLOAF

SIRLOIN, BRISKET & CHUCK BLEND, CHEDDAR & BACON
SMASHED POTATOES, ONION STRINGS, MUSHROOM DEMI-GLACE 14

BRAISED SHORT RIB RAGÙ

PAPPADELLE, TOMATO, FENNEL, MUSHROOM, TOASTED BREAD CRUMBS 16

GRILLED HANGER STEAK FRITES

MAÎTRE D'HÔTEL BUTTER, HAND CUT PARMESAN TRUFFLE FRIES 20

SIDES

EDAMAME, SEA SALT OR TOGARASHI 5

SAUTÉED SPINACH, EXTRA VIRGIN OLIVE OIL 8

CRISPY ONION STRINGS 8

TRUFFLE PARMESAN FRIES 7

GARLIC SMASHED POTATOES 8

WHITE CHEDDAR TATER TOTS 9

LOU CRUZ, *Executive Chef*

HARRISON ELKHAY, *General Manager*

