

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

RAW BAR

OYSTERS

WALRUS & CARPENTER, APPLE MIGNONETTE 3 EACH

LITTLENECKS

NARRAGANSETT, BLOODY MARY COCKTAIL SAUCE 1.50 EACH

SHRIMP

JUMBO, OLD BAY, BLOODY MARY COCKTAIL SAUCE 3 EACH

APPETIZERS

RHODE ISLAND CALAMARI

SLICED HOT PEPPERS, JALAPEÑO TARTAR SAUCE 13

LOBSTER POTSTICKERS

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

PARTY OF MANY SKEWERS

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

SOUPS

WHITE MISO SOUP

SHIITAKE MUSHROOMS, SCALLIONS 5

TODAY'S FARM FRESH SOUP

MARKET

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

BEEF CARPACCIO

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

SEAWEED SALAD

CUCUMBER, SESAME DRESSING 6

ENTRÉE SALADS

CHICKEN CAESAR

ROMAINE HEARTS, WHITE ANCHOVY, GARLIC, LEMON, PARMESAN SOURDOUGH CROUTONS 12

TUNA NIÇOISE

SEARED RARE, HARICOT VERTS, RIPE TOMATOES, EGG, SHAVED FENNEL, CAPERS, NIÇOISE OLIVES, ROASTED PEPPERS, WHITE BALSAMIC 16

LOBSTER COBB

FRESH MAINE LOBSTER, AVOCADO, RIPE TOMATO, BACON, FETA, CHOPPED EGG, GREEN GODDESS DRESSING 18

STEAK

HANGER STEAK, BABY ARUGULA, TOMATOES, GRILLED PEPPERS, ROASTED BEETS, BLUE CHEESE, DIJON VINAIGRETTE 13

SANDWICHES

CHOICE OF HAND CUT FRIES OR MIXED GREENS

SOFTSHELL CRAB B.L.T.

TEMPURA CRAB, FANCY TOMATOES, BUTTER LETTUCE, THICK BACON, OLD BAY MAYONNAISE, HERB FOCACCIA 12

TEN PRIME BURGER

PRIME BEEF, L.T.O, AGED CHEDDAR, TOASTED BRIOCHE 10
ADD AVOCADO 1 • ADD BACON 2

TURKEY

SMOKED, AVOCADO, BABY ARUGULA, SWISS CHEESE, CUCUMBER AIOLI, PECAN CRANBERRY BREAD 10

ULTIMATE GRILLED CHEESE

JARLSBERG SWISS, AGED CHEDDAR, BLUE CHEESE, PROSCIUTTO, BOSCA PEARLS, PAIN DE MIE 9

MEATLOAF

FLOUR TORTILLA, CHIPOTLE MAYONNAISE, WHIPPED POTATOES, CHEDDAR CHEESE 9

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

Let us cater your next event. Call us at 401.453.2333

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

ENTRÉES

SUSHI BENTO

TUNA NIGIRI, CALIFORNIA ROLL, TEMPURA VEGETABLES, SEASONED SUSHI RICE, SEAWEED SALAD 13

TENDERLOIN

SLICED FILET MIGNON, GARLIC SMASHED POTATOES, MUSHROOM DEMI-GLACE 20

SCOTTISH SALMON

ORGANIC, ISRAELI VEGETABLE COUS COUS, KABAYAKI SAUCE 14

CHICKEN CHOP

NATURALLY GROWN, PAN ROASTED, HARICOT VERTS, CIPOLLINI ONIONS, GARLIC SMASHED POTATOES, NATURAL JUS 12

SESAME TUNA

SUSHI GRADE, SESAME CRUST, WASABI POTATOES, VEGETABLE STIR FRY, LOTUS CHIPS 16

TEN PRIME MEATLOAF

PRIME BEEF, BACON & CHEDDAR SMASHED POTATOES, ONION STRINGS, MUSHROOM DEMI-GLACE 11

SIDES

EDAMAME, SEA SALT 5

CRISPY ONION STRINGS 6

TRUFFLE PARMESAN FRIES 6

GARLIC SMASHED POTATOES 5

HARICOT VERTS 5

LOU CRUZ, Executive Chef

HARRISON ELKHAY, General Manager

SCOTT PINOCCI, Restaurant Manager

