

ITAMESHI

Japanese x Italian

Good food. Good mood.



Did you know?
Our **Shokupan**
(Japanese milk toast)
are freshly made in
house.

Simply order one of our
sandos to experience
the taste of Japanese
authenticity exclusive to
Ten Minas.

Itameshi:

A Japanese-Italian
interpretation inspired
by the elegance and
simplicity of Japanese
and Italian cuisines.

Here at Ten Minas, we
have crafted our own
unique flair of Itameshi
by adopting a modern,
refreshing approach
through combining the
flavour profiles and
culinary techniques of
these two well-loved
cuisines.

Enjoy a dining
experience with us that
exuberates a redefined
boundary of culinary
delight.

Check out our **featured
wall area** to capture
moments here at Ten
Minas.

MAINS

V = Vegetarian | VG = Vegan | GF = Gluten Free

*please see staff for more info

YUZU KOSHO CHIKIN BREAST (GF) \$30

Yuzu kosho chicken breast with beetroot crème, crispy chicken skin, grilled kailan, grilled beetroot and pear, caramelized onion chicken jus, toasted almonds

CRISPY PORK BELLY (GF) \$34

Crispy pork belly served with cauliflower cream, braised cabbage with apple date sauce, mustard seeds, parsley, pickled seasonal vegetables, nori

LAMB SHANK WITH MASH (GF) \$35

Slow cooked lamb shank served on buttery mash potatoes, red wine jus, grilled broccolini and cherry tomatoes

24HR SLOW-COOKED BEEF RIBS \$49

Slow cooked ribs (medium rare), black garlic coulis, sweet potato with furikake, tempura shallots, beef yuzu jus, herb oil

GARDEN OF EDEN (GF) (V) \$28

Grilled broccolini and kale with sweet potato crisps, wasabi crème fraîche, pickled shallots, orange segments, citrus dressing, herb and chili oil



Yuzu Kosho Chikin Breast



Lamb Shank with Mash



24HR Slow-cooked
Beef Ribs



Garden of Eden



Crispy Pork Belly

PASTA

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KIMCHI ROSE

\$28

Fettucine, kimchi, chicken, sous-vide egg, parmesan cheese, spring onion, tonkatsu glaze, sesame seeds

HERO MARROW

\$32

Fettucine, bone marrow, beef brisket, mixed mushrooms, garlic panko, grilled lemon, tonkatsu glaze, parsley, parmesan cheese

TROPICAL SHRIMP

\$30

Fettucine, saffron, shrimp, cherry tomatoes, mixed mushrooms, gochujang, coconut cream, basil, parsley, parmesan cheese, garlic panko, grilled lemon



Kimchi Rose



Hero Marrow



Tropical Shrimp



XO Truffle Udon



Chicken Udon

UDON

XO TRUFFLE UDON

\$31

Udon in creamy XO truffle sauce with mushroom, sous-vide egg, fish katsu, spring onion, tobiko and sprouts

CHICKEN UDON

\$28

Udon in slow-cooked bonito broth, chicken breast, kailan, Shoyu egg, spring onion and fried mushrooms

RECOMMENDED SIDES

You can add me to your order(s):

Sous-vide egg

\$3

Signature scrambled egg

\$6

Shoyu egg

\$3

Chicken karaage with spicy mayo

\$18

RICE

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HAMBU RICE

\$28

Grilled hambagu (pork and beef patty) rice with our signature scrambled egg, house-made hearty beef sauce, cheese, cabbage and cherry tomatoes

SIGNATURE OCHAZUKE

\$28

Slow-cooked pork chashu served on rice with deep fried mixed mushrooms, Shoyu egg and shiitake soy blanc served on the side

CHEEKY STEW

\$32

Slow-cooked beef cheek with mushroom, carrots, parsley and lotus chips, served with rice and kimchi on the side

KARA KARE RICE

\$27

House-made mild Japanese curry rice with our signature scrambled egg, karaage chicken, cabbage, cherry tomatoes, topped with cream and tonkatsu glaze

Vegetarian option: Swap karaage chicken with fried mixed mushrooms

\$24



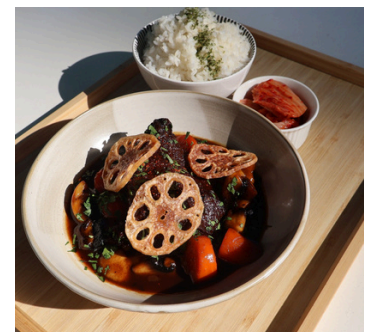
Kara Kare Rice



Hambu Rice



Signature Ochazuke



Cheeky Stew

RECOMMENDED SIDES

You can add me to your order(s):

Rice

\$3

Sous-vide egg /
Shoyu egg

\$3

Shokupan toast

\$4

Signature
scrambled egg

\$6

SANDO

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BLACK SESAME ANKO SANDO (V) \$16

Black sesame cream with red bean, hazelnut and strawberry powder

EGG SANDO (V) \$17

Egg sandwich with mayonnaise, corn and Shoyu egg

HAMBAGU SANDO \$18

Hambagu (pork and beef patty) sandwich with tonkatsu glaze, cabbage, cheese and tempura shallots

PRAWN SANDO \$19

Prawn katsu sandwich with cabbage, pickle chili aioli

RECOMMENDED SIDES

You can add me to your order(s):

Fries with aioli \$8

Truffled parmesan fries with aioli \$14

Chicken karaage with spicy mayo \$18



Black Sesame Anko Sando



Egg Sando



Hambagu Sando



Prawn Sando

KIDS

SCRAMBLED EGG ON SHOKUPAN TOAST \$10


KARAAGE CHICKEN WITH FRIES AND AIOLI \$18

PLAIN UDON \$10

SIDES

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PEANUT KIMCHI ARANCINI (3)  **\$15**

Chicken, peanut kimchi sauce, parmesan cheese, sprouts

GRILLED CABBAGE (V)  **\$13**

Grilled quarter cabbage with house-made apple date sauce and peanut kimchi sauce, toasted almonds, herb infused oil

TAKOYAKI (6) **\$12**

CHICKEN KARAAGE WITH SPICY MAYO **\$18**

FRIES WITH AIOLI **\$8**

TRUFFLED PARMESAN FRIES WITH AIOLI **\$14**

SIGNATURE SHOKUPAN TOAST WITH BUTTER **\$4**

SOUS-VIDE EGG / SHOYU EGG **\$3**

SIGNATURE SCRAMBLED EGG **\$6**

RICE **\$3**

CREAMY MASH POTATO **\$8**



Peanut Kimchi Arancini



Grilled Cabbage

DESSERT

HONEYCAKE* **\$12**

Original Honeycake with mixed berry compote, chocolate soil and mascarpone cream

EARL GREY CHOCOLATE PUDDING **\$13**

Earl grey chocolate pudding with candied hazelnut and raspberry coulis

BLACK SESAME GELATO **\$13**

Chocolate soil, mascarpone cream, freeze-dried strawberry



Honeycake



*Earl Grey
Chocolate Pudding*



Black Sesame Gelato

**Small box Honeycake available for sale (5 serves)*

HOT BEVERAGES

COFFEE

	Small	Large
Espresso shots (Single/Double)	\$3.50	\$4
Long Black	\$4.50	\$5
Flat White	\$5	\$5.50
Latte	\$5	\$5.50
Cappuccino	\$5	\$5.50
Mocha	\$5.50	\$6
Short Mac (Traditional/Top Up)	\$4.50	
Long Mac (Traditional)	\$5	
Long Mac (Top-Up)	\$5.50	\$6
Piccolo	\$4.50	
Babyccino	\$3	

Beverage Options

Applies to selected drinks only

Extra Shot	\$0.70
Caramel Syrup	\$0.70
Hazelnut Syrup	\$0.70
Vanilla Syrup	\$0.70
Decaf	\$0.50
Oat Milk	\$0.70
Almond Milk	\$0.70
Soy Milk	\$0.70
Lactose Free Milk	\$0.70
Dirty	\$0.70
Dirtier	\$1.20
Cream Foam	\$2.00
Whipped Cream	\$2.00

TEA (POT FOR ONE)

\$5.50

Sencha (Green) | Earl Grey | English Breakfast

OTHER HOT BEVERAGES



Hot Chocolate

\$5.30 (S) \$5.80 (L)



Chai Latte

\$5.30 (S) \$5.80 (L)



Black Sesame Latte

\$5.50 (S) \$6 (L)



Premium Matcha Latte

\$5.70 (S) \$6.20 (L)

COLD BEVERAGES

ICED DRINKS

Iced Long Black	\$5.50
Iced Latte	\$6.50
Iced Coffee	\$8
Iced Mocha	\$7.50
Iced Chai	\$6.50
Iced Chocolate	\$6.50
Iced Green Tea	\$5

OTHERS

Coke / Coke Zero	\$4.50
Sparkling Water	\$4.50
Bottled Water	\$3.50
Apple Juice	\$5
Orange Juice	\$5
Puppuccino	\$3

SODA (\$7.50)

Lychee Romance
Yuzu Butterfly
Strawberry Fizz
Passionfruit Lime



CREAM FOAM



Premium Matcha Latte
\$9



Strawberry Latte
\$8.50



Black Sesame Latte
\$8.50



Premium Strawberry Matcha Latte
\$9.50

Beverage Options

Applies to selected drinks only

Extra Shot	\$0.70
Caramel Syrup	\$0.70
Hazelnut Syrup	\$0.70
Vanilla Syrup	\$0.70
Decaf	\$0.50
Oat Milk	\$0.70
Almond Milk	\$0.70
Soy Milk	\$0.70
Lactose Free Milk	\$0.70
Dirty	\$0.70
Dirtier	\$1.20
Cream Foam	\$2.00
Whipped Cream	\$2.00

ALCOHOLIC BEVERAGES

BEER ON TAP (PINT)

Single Fin (Summer Ale)	\$13
Sapporo	\$14

PACKAGED BEER (330ML)

Stella Artois (Pilsner)	\$9
Yoyogi (Pale Ale)	\$10

JAPANESE COLD SAKE (300ML)

Original	\$24
Umeshu	\$24
Yuzu	\$24

CHU-HI

Passionfruit Guava	\$16
Yuzu Honey	\$16

WINE

WHITE

Oyster Bay
Chardonnay, New Zealand



\$13



\$45

Capel Vale
SBS, Western Australia

\$15

\$50

RED

Robert Oatley
Cabernet Sauvignon, Margaret River

\$43

Beresford Premium
Shiraz, South Australia

\$55

Wine BYO \$10 per bottle
(Subjected to minimum spend of \$5 per head)