

Cubé

NIBBLES

Edamame truffle oil (*v*)
4.5

Edamame chilli and shallot (*v*)
4.5

Baby veg sticks (*v*)
6.5

Umami snap endo (*v*)
4.5

Kara-age chicken sticks
6.9

SALAD / SOUP / RICE

Steamed rice (*v*)
2.5

Mix grain rice (*v*)
3.0

Udon with black olive &
truffle pesto (*v*)
8.9

Cubé salad
7.5

Seaweed salad (*v*)
8.5

Butternut squash miso soup (*v*)
3.

Umami clear soup
3.

SOFT DRINKS

Please ask.

Cubè

COLD TAPAS

Fresh tofu with
yuzu chilli (v)
4.9

Spinach broccoli with
sesame miso sauce (v)
6.9

Steamed egg with
foie gras & truffle oil
(Cold Chawanmushi)
6.5

Capelin yuzu nanban
6.5

Baked tuna sausage
9.5

Spicy tuna tartare
13.9

Aburi salmon carpaccio
8.9

Duck and pickles
9.5

Braised Sansho beef
8.9

Beef tataki
12.9

HOT TAPAS

Bamboo shoot sauté (v)
5.9

Agedashi tofu with water
cress and truffle (v)
5.9

Baby veg with beef miso
dengaku
6.5

Mentai renkon cheese
5.9

Tsukune
6.5

Scallop with *uni* butter
(Sea urchin)
13.9

Asari clam sakamushi
9.9

Rosemary pork kakuni
7.9

Ox tongue tacos
9.9

Mackerel tatsuta age
7.9

Assorted tempura
12.9

Marinated lamb with
mint oroshi
13.5

Iberico pork steak
15.9

Salt koji beef
12.9

Blanched lobster tail
sashimi
26.9

TAPAS

Cubè

DESERT

Fresh fruit with plum wine

Gelée

4.5

Vanilla ice cream with

sweet soy

3.5

COFFEE

Espresso

3.2

Double espresso

3.8

Café latte*

4.2

Cappuccino*

4.2

**Decaf as same price*

Irish coffee

6.5

Espresso martini

11.

TEA (per head price)

Loose leaf green tea

3.8

Loose leaf hoji tea

3.8

Loose leaf genmai tea

3.8

Mint Tea

3.8