

Cubè

CHEF'S OMAKASE COURSE

前菜 **Zensai**

Three kinds of small portions of tapas

刺身 **Sashimi**

2 pieces each of seabream and bonito

八寸 **Hassun**

Stir fried Iberico pork seasoned with miso paste

おしのにぎ **Oshinogi**

Fatty tuna nigiri (2pcs)

煮物 **Nimono**

Simmered deep fried bean curd and vegetables

食事 **Shokuji**

Grilled barbecued eel and finely cut omelette on sushi rice

甘味 **Kanmi**

Dessert

75.

A gentle reminder that our Omakase course, requires 1 day notice and in the event you would like to cancel your reservation, please let us know at least 6 hours in advance.