

Cubè

CHEF'S OMAKASE COURSE

前菜 **Zensai**

Three kinds of small portions of tapas

刺身 **Sashimi**

2 pieces each of:
tuna, fatty tuna, scallop, sea bream and salmon

八寸 **Hassun**

Japanese lobster salad with sesame dressing

揚物 **Agemono**

Homemade seafood spring roll
served with prawn stuffed padron pepper

煮物 **Nimono**

Simmered mooli with yuzu flavoured sweet miso
and chicken meat balls

食事 **Shokuji**

6 kinds of chef's choice nigiri sushi

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.

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CHEF'S OMAKASE COURSE

From the 18th of April

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.

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