

# Cubé

## NIBBLES

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Edamame truffle oil (*v*)  
4.5

Edamame chilli & shallot (*v*)  
4.5

Umami sugar snap endo (*v*)  
4.5

Padron pepper with saikyo  
miso dip (*v*)  
5.9

## SALAD / SOUP / RICE

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Steamed rice (*v*)  
2.5

Mix grain rice (*v*)  
3.

Cubé salad (*n*)  
7.5

Seaweed salad (*v*)  
8.5

Ramen salad  
8.9

Butternut squash miso soup (*v*)  
3.

Umami clear soup  
3.

# Cubè

## COLD TAPAS

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Fresh tofu with  
yuzu chilli (v)  
4.9

Spinach broccoli with  
sesame miso sauce (v)  
6.9

Duck & pickles  
9.5

Spicy tuna tartare  
13.9

Aburi salmon carpaccio  
8.9

Beef tataki  
12.9

## HOT TAPAS

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Bamboo shoot sauté  
5.9

Agedashi tofu with water  
cress & truffle (v)  
5.9

Baby veg with beef miso  
dengaku  
6.5

Mentai renkon cheese  
5.9

Asari clam sakamushi  
9.9

Scallop with uni butter  
13.9

Tsukune  
(Skewered chicken meat ball)  
6.5

Kara-age chicken sticks  
6.9

Rosemary pork kakuni  
7.9

Ox tongue tacos  
9.9

Assorted tempura  
14.

Marinated lamb with  
mint oroshi  
13.5

Beef sukiyaki steak  
15.9

Iberico pork steak  
15.9

## TAPAS

# Cubè

## DESSERT

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Fresh fruit with plum wine

Gelée

4.5

Yuzu sorbet

3.5

Vanilla ice cream with  
sweet soy

3.5

Chocolate fondant with  
vanilla ice cream

5.9

Chocolate selection by  
William Curley

5.

## COFFEE

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Americano\*

3.

Espresso\*

3.

Double espresso\*

3.5

Café latte\*

3.5

Cappuccino\*

3.5

Macchiato\*

3.

Double macchiato\*

3.5

*\*Decaf as same price*

## TEA (per head price)

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Loose leaf green tea

3.8

Loose leaf hoji tea

3.8

Loose leaf genmai tea

3.8

Mint tea

3.8