

Cubè

SAKE TASTING MENU

3 kinds of tapas
前菜三種

Squid & sea urchin
sashimi
烏賊と雲丹刺身

Grilled cod miso flavour
鱈味噌漬焼

Sea bream sashimi &
Japanese ginger in
vinegared sauce
茗荷と鯛の酢の物

Octopus tempura with
seaweed
蛸天麩羅青海苔

Salmon roe on rice
いくら御飯

SAKE

Dassai Beyond
獺祭 磨き その先へ
16% Yamaguchi
Light Notes of Melon & Cucumber, Dry &
Smooth
- 60ml

Dassai 23
獺祭 純米大吟醸
磨き二割三分
17% Yamaguchi
Medium Bodied, Velvety taste, Elegant & Silky
- 60ml

Dassai 50
獺祭 純米大吟醸50
15% Yamaguchi
Light Notes of Melon & Cucumber, Dry &
Smooth
- 60ml

SAKE

SPECIAL PRICE FOR THOSE WHO HAVE ORDERED DASSAI TASTING MENU

GLASS (120ml) | CARAFE (240ml)

Dassai 50
11. | 21. → 9. | 17.

Dassai 23
26. | 51. → 24. | 47.

Dassai Beyond
158. | 315. → 100. | 200.

In the sake selection which we will be serving, we have an extremely rare, premium sake - the Dassai Beyond Sono Saki E (£945/bottle). The Dassai Beyond is a limited production sake and very difficult to obtain so please use this opportunity to try this amazing sake.