

Cubè

CHEF'S OMAKASE COURSE

前菜 Zensai	Three kinds of small portions of tapas
刺身 Sashimi	Fresh scallop, sea bream, ginger, spring onion
椀替 Wangawari	Cold savoury egg custard with sea urchin
おしのご Oshinogi	Pressed eel sushi and pressed egg sushi
油物 Aburamono	Deep fried prawns
酢物 Sumono	Beef tataki (carpaccio) with ponzu
食事 Shokuji	Tuna nigiri
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.