

Cubé

SET MENU

(From two people)

Edamame truffle oil

Cubé salad

Spicy tuna tartare

Beef tataki

Tsukune

Assorted tempura

Iberico pork steak

Sushi nigiri 5pcs

Umami clear soup

Yuzu sorbet

40. per head 18:00 - 19:00

50. per head 19:00~

Cubé

NIBBLES

Edamame truffle oil (*v*)
4.5

Edamame chilli & shallot (*v*)
4.5

Umami snap endo (*v*)
4.5

Kara-age chicken sticks
6.9

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

SALAD / SOUP / RICE

Steamed rice (*v*)
2.5

Mix grain rice (*v*)
3.

Udon with black olive &
truffle pesto (*v*)
8.9

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

Fresh tofu with
yuzu chilli (v)
4.9

Spinach broccoli with
sesame miso sauce (v)
6.9

Capelin yuzu nanban
6.5

Duck & pickles
9.5

Baked tuna sausage
9.5

Spicy tuna tartare
13.9

Aburi salmon carpaccio
8.9

Braised sansho beef
8.9

Beef tataki
12.9

HOT TAPAS

Bamboo shoot sauté (v)
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

Rosemary pork kakuni
7.9

Marinated lamb with
mint oroshi
13.5

Blanched lobster tail
sashimi
26.9

Ox tongue tacos
9.9

Mackerel tatsuta age
7.9

Beef sukiyaki steak
15.9

Assorted tempura
12.9

Iberico pork steak
15.9

TAPAS

Cubè

DESSERT

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

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)

Loose leaf green tea

3.8

Loose leaf hoji tea

3.8

Loose leaf genmai tea

3.8

Mint tea

3.8