

Cubè

CHEF'S OMAKASE COURSE

前菜 Zensai	Three kinds of small portions of tapas
刺身 Sashimi	Sashimi of tuna, squid and seabass
八寸 Hassun	Simmered tristan lobster and yam
焼物 Yakimono	Grilled wild yellowtail fillet seasoned with soy sauce and yuzu citrus
煮物 Nimono	Cooked prawns with mushroom and "mitsuba" -Japanese parsley
食事 Shokuji	Chirashi sushi; slices of sashimi on sushi rice
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.