

Lunch set menu

Cubé bento

Cubé 弁当

Please choose from the following:

Cubé tempura bento

Cubé salmon bento

Cubé daily special bento

Also includes assorted cubé tapas, sashimi, rice, salad and miso soup
21.9

Cubé don

Cubé 丼

Donburi with salad and miso soup
16

Vegetarian bento

ベジタリアン弁当

Please choose a main from the following:

Vegetarian tempura bento

Tofu steak bento

Also includes assorted vegetarian tapas, rice, salad and miso soup
16.9

Sushi set

お寿司セット

7 pieces of nigiri sushi, sushi rolls, salad and miso soup
19.9

Sashimi set

お刺身セット

Assorted sashimi, rice, salad and miso soup
19.9

Yakiniku rice burger

焼肉ライスバーガー

Pan fried beef burger sandwiched in rice buns, salad and miso soup
13.9

Hitsumabushi

櫃まぶし

Chopped eel kabayaki on rice with dashi broth and salad
21

Foie gras don

フォアグラ丼

Foie gras teriyaki on rice, salad and miso soup
22.9

Lunch sides

Edamame (v)

枝豆

4.5

Umami sugar snap endo (v)

Dashi marinated sugar snap pea

旨味スナップエンドウ

5.5

Nasu dengaku (v)

Sweet miso glazed aubergine

茄子田楽

8

Shishito pepper saikyo miso (v)

Deep fried padron pepper with saikyo miso dip

獅子唐と西京味噌ディップ

6.5

Cubé salad (v)

Leaf salad with Japanese yam from Aomori prefecture

青森産長芋入りのCubéサラダ

9.5

Vegetable tempura 3 pcs (v)

野菜天麩羅 3ピース

4

Prawn tempura 2 pcs

海老天麩羅 2ピース

5

Tsukune

Skewered chicken meat ball

つくね

7.5

Karaage chicken

Deep fried chicken

唐揚げ

8

Aburi shimesaba

Seared cured mackerel

炙りしめ鯖

10

Tuna avocado wasabi ae

Tuna and avocado with wasabi sauce

マグロアボカド山葵和え

10.5

Rock shrimp tempura

Rock shrimp tempura with spicy mayonnaise

ロックシュリンプ天麩羅

12

Steamed rice (v)

御飯

2.5

Miso soup (v)

味噌汁

3

Maki sushi

*Traditional & common sushi rolls made to request.

Negi toro roll

Toro and spring onion roll

葱トロ巻

9.5

Prawn tempura roll

海老天巻

10

Softshell crab roll

ソフトシェルクラブ巻

16

Eel fois gras roll

鰻フォアグラ巻

16

Toro taku roll

Toro and pickled mooli roll

トロタク巻

10

Negi yellowtail roll

Yellowtail and spring onion roll

葱ハマチ巻

9.5

Cubé special roll

Thick sushi roll with prawn, eel, egg and vegetables

Cubé スペシャル巻

11

California roll

カルフォルニアロール

10

Salmon avocado roll

サーモンアボカド巻

8

Spicy tuna roll

スパイシーツナ巻

8

Cucumber roll (v)

かっぱ巻

5

Avocado roll (v)

アボカド巻

5

Sushi & Sashimi

		Nigiri (1pc)	Sashimi (3pcs)
Tuna akami	鮪赤身	3.5	10.5
Tuna chu toro	中トロ	4.5	13.5
Tuna otoro	大トロ	5.5	16.5
Seared otoro	炙り大トロ	5.5	16.5
Salmon	サーモン	3	9
Seared salmon	炙りサーモン	3	9
Yellow tail	はまち	4.5	13.5
Sea bass	鱸	3.5	10.5
Sea bream	鯛	3	9
Mackerel	鯖	3	9
Turbot	鱈	4.5	13.5
Fresh scallop	活帆立	5	15
Spear squid	槍烏賊	5	15
Botan prawn	牡丹海老	9.5	28.5
Boiled prawn	茹で海老	3	9
Salmon roe	いくら	4.5	13.5
Eel	鰻	4	12
Tamago omelette	玉子焼き	3	9
Sea urchin	うに	10	30
Abalone	アワビ	10	30
Wagyu	和牛	10	30

Chef's moriawase choice

3 kinds sashimi 刺身三種	24	Nigiri 5 pcs 握り五貫	24
5 kinds sashimi 刺身五種	34	Nigiri 7 pcs 握り七貫	34
7 kinds sashimi 刺身七種	55	Nigiri 9 pcs 握り九貫	45

Lunch drinks

Beer

Asahi super dry
330ml 5.2% Japan
Dry
5

Owa
330ml 5.5% Belgium
Medium-Bodied
6.5

Sake

Glass (120ml) | Carafe (240ml)

Shirakabegura kimoto junmai
15.5% Hyogo
Medium Bodied, Complex Fragrant & Well Balanced
9 | 17

Akitabare shunsetsu nama

14% Akita
Extra Dry & Light Notes of White Peach
9 | 17

Dassai 50

15% Yamaguchi
Light Notes of Melon & Cucumber, Dry & Smooth
11 | 21

Dassai 23

16% Yamaguchi
Medium Bodied, Touch of Vanilla & Green Fruit & Velvety Taste
26 | 51

Kokuryu tokusen

15% Fukui
Dry, Well Balanced & Notes of 'Sake'
13 | 25

Ume-shu | Yuzu-shu (75ml)

Umenoyado aragoshi umeshu

12% Nara
Full of Plum Flavour, Sweet & Mellow
6.5

Umenoyado yuzushu

8% Nara
Full of Yuzu-citrus Flavour, Sweet & Refreshing
6.5

Hot sake (180ml)

Shirakabegura kimoto junmai
15.5% Hyogo
Medium Bodied, Complex, Fragrant & Well Balanced
12