Christmas Lunch Extravaganza

all dishes included

Yakitori
Grilled chicken breast on a skewer
with teriyaki sauce

Duck Spring Rolls
Shredded peking duck with vegetables,
green scallion and hoisin sauce

Sarada
A selection of fresh vegetables
and green mango with japanese dressing

Ozuyaki
Thinly sliced beef stuffed with mushroom,
garlic and green scallion

Tiger Prawns
Served with garlic butter, soya sauce
and plum wine

All served with fried rice
and seasonal vegetables

Dessert
Gelato ice cream with exotic fruit salad

£24.95
per person

VEGETARIAN

Our Vegetarian Set Menu is available
Lunchtime and Evenings

all dishes included

APPETISERS

Vegetable Tempura
A selection of deep fried vegetables
in tempura batter with tempura sauce

Agedashi Tofu
Deep fries bean curd

Sarada
A selection of fresh vegetables
and green mango with Japanese dressing

MAIN COURSE

A selection of fresh vegetables, asparagus,
courgette, mange tout, garlic, mushroom
and aubergine with tomato concasse

All served with rice

DESSERT

Exotic Fruit Salad

£22.00
per person

If you have a food allergy or special dietery requirements
please speak to a meber of staff.

a 10% service charge will be added to your bill

THE CUBE • LEVEL 7 • 196 WHARFSIDE STREET
BIRMINGHAM • B1 1RN

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SHOGUN



Christmas Celebration Menu 2026

MENU 1

Christmas Meat Celebration

all dishes included

APPETISERS

Chefs Surprise Appetiser

Grilled Chicken Gyoza

Salad
Selection of fresh salad served with a Japanese dressing topped with sweet cherry tomato

Dobin Mushi Soup
Soup with succulent grilled chicken breast, soba noodles, coriander and spring onion

MAIN COURSE

Fillet of Lamb
Served with garlic, broccoli and shitake mushroom accompanied with ginger sauce.

Tender Fillet of Beef
With garlic, broccoli and shitake mushrooms accompanied with ginger sauce.

All served with fried rice and seasonal vegetables

DESSERT

Choice of Melon or Ice Cream

£37.95
per person

MENU 2

Christmas Meat & Seafood Celebration

all dishes included

APPETISERS

Chefs Surprise Appetiser

Ebi Tempura
Deep fried battered prawns

Salad
Selection of Fresh salad served with a Japanese dressing topped with sweet cherry tomato

Dobin Mushi Soup
Soup with succulent grilled Chicken Breast, soba noodles, coriander and spring onion.

MAIN COURSE

Jumbo Prawn
Served with garlic, spring onion and plum wine

Sirloin Steak
Served with shitake mushrooms

Seabass Fillet
With Julienne asparagus, mange-tout, plum wine, butter, lemon and soya sauce

All served with fried rice and seasonal vegetables

DESSERT

Exotic Fruit Salad

£39.95
per person

For any allergy concerns please inform a member of staff.
10% service charge to be added on your bill

MENU 3

Christmas Seafood Celebration

all dishes included

APPETISERS

Ebi Furai
Breaded king prawn with plum sauce

Dragon Maki
Sushi Roll (inside out) with avocado and tempura prawns

Salad
Selection of fresh salad served with a Japanese dressing topped with sweet cherry tomato

Miso Soup
Traditional Japanese soybean soup with tofu

MAIN COURSE

Fresh Jumbo Scallops
Served with butter, soy sauce and plum wine

Lobster
Served with tomato concasse and plum wine

Monk Fish Fillet
Served with asparagus tips, plum wine, lemon, butter, and soy sauce

All served with fried rice and seasonal vegetables

DESSERT

Tempura Ice Cream
with Strawberry Sauce

£45.95
per person