

KUBO



FILIPINO RICE BOWLS

FILIPINO PORK BBQ GF 10.00

Filipino pork BBQ basted with pineapple banana ketchup. Spicy Vinegar. Atchara pickles

KUBO JOLLY CHICKEN GF 10.00

Filipino fried chicken. Lemongrass + annatto dressing. Atchara pickles
Charred scallion & calamansi mayo.

KUBO STREET FOOD

JACKFRUIT FRITTERS VE GF 7.50

Green jackfruit. Charred leek. Asian pear and ginger dressing.

BISTEK LUMPIA 7.50

Braised beef spring rolls. Soy caramalized onions. Atchara pickles. Soy calamansi sauce.

EXTRAS GF

CHIMICHURRI POTATOES 4.00 W/ COCONUT VINEGAR MAYO

GARLIC PANDAN RICE 2.50

KUBO POKÉ BOWL & FILIPINO CEVICHE

"POKÉ"[POH-KAY] MEANS CHOPPED! IT'S COMPRISED OF MARINATED OR CURED FISH OVER RICE WITH A FOCUS ON FRESH INGREDIENTS. WITH HAWAIIAN AND FILIPINO ORIGINS, - OUR VERISON OF A SUSHI BOWL

KUBO POKÉ BOWL GF 11.50

Cured salmon in coconut vinegar & lemon over marinated rice. Edamame, pickled onions, red cabbage slaw, roasted sesame and cassava crisps.

VEGAN: MISO GINGER CRISPY TOFU

Choose Two:

Coconut Vinegar Mayo (Pinakurat Mayo)
Soy Calamansi + sesame (Toyomansi)
Garlic and Chili crisp

Add: .50p each

Pineapple salsa
Extra marinated edamame
Asian pear and ginger dressing

SALMON KILAWIN 8.00 (FILIPINO CEVICHE)

Cured salmon in coconut vinegar and lemon. Pickled onions. Pineapple salsa. Charred lime. w/ crispy wontons

PLEASE ASK US ABOUT ALLERGIES! ATCHARA = FILIPINO STYLE PICKLES