



Cocktails

- Moshito** 135:-
3 x sake, yuzu, shiso, gomme
- Momo** 135:-
Peach, umeshu, sake, sparkling wine
- Meron Highball** 135:-
Roku gin, midori, nashi pear cordial, seltzer
- Yuzu Highball** 135:-
Shochu spiced with lemongrass, ginger, yuzu sorbet, yuzu foam, seltzer
- Lingo** 135:-
Haku vodka, rose petal, pandan, apple sherbet, lime
- Boba Fizz** 135:-
Cream, Mr. Black cold brew coffee liqueur, licor 43, flavoured boba pearls

SIGNATURE DRINKS

- Amaterasu** 135:-
Roku gin, matcha tea, coriander, lemongrass, gomme
- Tsukuyomi** 135:-
Haku vodka infused with genmaicha, yuzu, cherry blossom, cassis foam

Cheri-Lee.



Sushi, sashimi & raw bites

4 PCS / SERVING

Nigiri 1 / Signature house tuna, torched, japanese spices, aioli 110:-
Sotad tonfisk, kryddströssel

Nigiri 2 / Catch of the day, vinegar rice, topping of the day 105:-
Kökets val av fisk eller skaldjur, dagens topping

8 PCS / SERVING

Maki 1 / Signature house roll, beef tartar, rice paper, avocado, oyster-glace, spicy light mayo 135:-
Ryggbiiff, rispapper, ostron- & soja glace

Maki 2 / Signature house roll, shrimp tempura, spring onion, lettuce, torched mayo, coriander 145:-
Tempuräräkor, vårlök, krispig sallad

Maki 3 / Spicy red tuna tartar, yuzu, pickles, korean chili paste, kazami-wasabi 155:-
Het tonfisktartar, yuzu, syltade grönsaker

Maki 4 / Lobster, seafood dressing, lettuce, pickled lemon, mashed avocado 169:-
Hummer, krispig sallad, inlagd citron, avokado

Sashimi plate 1 / Cod, browned butter ponzu, horseradish, beetroot 135:-
Torsk, pepparrot, rödbetor, brynt smör

Sashimi plate 2 / Beef "tataki", black truffle, baked egg yolk, crispy chicken skin 170:-
Ryggbiiff, tryffel, bakad äggula, fermenterad peppar

Dumplings

ALL DUMPLINGS PLATES GENTLY COMES IN FOUR WITH HOUSE DIP SAUCES

Steamed gyoza 1 / Langoustine, limeleaf, lemongrass 98:-
Havskräfta, limeblad, citrongräs

Steamed gyoza 2 / Chicken, green curry, mixed herbs 98:-
Mowitz kyckling, grön curry

Steamed gyoza 3 / Shiitake, tofu, truffle 98:-
Shiitake, tofu, tryffel

Fried wanton Pork "Laab Moo" / Coriander, chili peppers 98:-
Fläsk "laab style", chili, koriander

Cheri-Lee.



Snacks, cold dishes & salads

Edamame / Yozo, wasabi, sesame seeds	46:-
Yozo, wasabi, sesamfrön	
Baby spinach "Chili & Garlic" / Light soy, sesame oil, roasted sesame seeds	46:-
Ljus soja, sesamolja, rostade sesamfrön	
Misukchi house kimchi / Chinese cabbage, fermented	46:-
Chili & ingefärssyltad kål	
Som tam "mortar" / Peanuts, tomatoes, coriander, papaya, long beans	85:-
Grön papaya, jordnötter, bönor	
Grilled & smashed cucumber salad / Pomelo, anis basil, crispy garlic & scallions	65:-
Grillad gurka, pomelo, anisbasilika	
Hoisin salad / Water melon, thai basil, hoisin sauce	74:-
Vattenmelon, thai basilika, hoisinsås	
Fresh springroll crab / Tamarind sauce, limeleaf, crispy greens	109:-
Färsk vårrulle, krabba, tamarind-dressing	
Rock shrimp tempura / Garlic & chili, kizami-wasabi mayonnaise	142:-
Friterade räkor, chili, wasabimajonnäs	

Robata grill

King oyster mushroom / Miso butter, light teriyaki, chili crust	77:-
Kungsmussling, misosmör, teriyaki	
Scallops / Sweet & hot tomatoes, lotus root	129:-
Pilgrims musslor, sötstarka tomater, lotusrot	
Hiramasa / Black oyster glace, shiso leaves	134:-
Yellowtail, ostron- & sojaglace, shiso	
Mowitz chicken / Sweet plum glace, deep fried garlic, soy roasted almonds	114:-
Mowitzkyckling, plommonglace, sojarostade mandlar	
Wagyu katsu sandwich / Wagyu chucksteak, katsu sauce, japanese milk bread	235:-
Wagyu, katsusås, japanskt mjölkbröd	

Signature dishes

Pork buns / 24h pork belly, pickles, steamed buns, char-siu sauce	179:-
Långbakad fläksida, pickles, char-siu sås	
Peking duck confit / Mandarin pancakes, scallions, cucumber, hoisin	169:-
Konfiterat anklår, mandarinpannkakor, hoisinsås	
'Bo SSam korean roast' / Korean bbq, oyster-mayo, bibb lettuce, kimchi, ginger scallion sauce	174:-
Koreansk långbakat fläsklägg, ostronmajonnäs, bladsallad	

Cheri-Lee.



Blow up the table

DIFFICULT TO CHOOSE? LET THE CHEFS BLOW UP THE TABLE 445:-

01 / Sushi & Sashimi with raw signature salads & pickles
Sushi, sashimi, sallad

02 / Dumplings & dim sum style sharing
Dumplings, dim sum

03 / The robata madness - house selection
Robata grill, kökets val

Beverages / A package selected by our beverage manager 395:-
Dryck utvält av vår sommelier

Blow up the table + sweets

DIFFICULT TO CHOOSE? LET THE CHEFS BLOW UP THE TABLE WITH A SWEET ENDING 510:-

01 / Sushi & Sashimi with raw signature salads & pickles
Sushi, sashimi, sallad

02 / Dumplings & dim sum style sharing
Dumplings, dim sum

03 / The robata madness - house selection
Robata grill

04 / Delicious sweets
Dessert

Beverages / A package selected by our beverage manager 460:-
Dryck utvält av vår sommelier

Sweets

INDULGE OR SHARE

The drunken cherry / House signature ice cream family style, cherry, merengue, caramel sauce 95:-
Körsbärsglass, maränger, kolasås

Petite cake "Cheri's best friend" / Raspberry, vanilla custard, marzipan 95:-
Tårta, hallon, vaniljkräm, riven marsipan

Grandma's fruit tarte / Lemon & yuzu curd, lemon merengue 95:-
Paj, mazarinbotten, citron- & yuzucurd, citrusmaräng

Cheri-Lee.



Beverages

SWEET DRINKS & CIDER

Crabbies Ginger Beer 4% / 33 cl 79:-
Skottland, Edinburgh

La Chouette Apple Cider 4,5% / 33 cl 95:-
Frankrike, Mont-Saint-Michel

Sommersby Päron 4,5% / 33 cl 69:-
Danmark, Köpenhamn

Stone's Ginger Joe 4% / 33 cl 65:-
England, London

Stone's Ginger Wine 13,5% / 15 cl 79:-
England, London

DRAFT BEER

Carlsberg Export 5% / 40 cl 59:-
Danmark, Köpenhamn

Kronenbourg Blanc 5% / 40 cl 62:-
Frankrike, Strasbourg

Asahi 5,2% / 40 cl 72:-
Japan, Osaka

BOTTLE OF BEER

Carlsberg Hof 4,2% / 33 cl 59:-
Danmark, Köpenhamn

Asahi 5,2% / 33 cl 68:-
Japan, Osaka

Brooklyn Lager 5,2% / 33 cl 70:-
USA, New York

Nya Carnegiebryggeriet 100w IPA 6,8% / 33 cl 85:-
Sverige, Stockholm

Nya Carnegiebryggeriet Halo 4,5% / 33 cl 89:-
Sverige, Stockholm

Brooklyn Bel Air Sour 4,5% / 33 cl 89:-
Sverige, Stockholm

Yo-Ho Yona Yona Pale Ale 5,5% / 33 cl 95:-
Japan, Nagano

Yo-Ho Aooni IPA 7% / 33 cl 95:-
Japan, Nagano

Kona Big Wave Golden Ale 4,4% / 33 cl 65:-
USA, Hawaii

Cheri-Lee.



Beverages

NON-ALCO

Leitz Eins Zwei Zero Sparkling 0,0%	59:-
Tyskland, Rheingau. Riesling	
Carlsberg Non Alcoholic 0,5% / 33 cl	45:-
Danmark, København	
Kronenbourg Blanc 0,5% / 33 cl	48:-
Frankrike, Strasbourg	
Brooklyn Special Effects 0,5%	48:-
USA, New York	
Stone's Ginger Joe alkoholfri 0,0%	48:-
England, London	

SOFT DRINKS

Coca-Cola / 33 cl	38:-
USA, Georgia	
Coca-Cola Zero / 33 cl	38:-
USA, Georgia	
Fanta / 33 cl	38:-
USA, Georgia	
Sprite / 33 cl	38:-
USA, Georgia	
Kullamust Cloudy Äpple & Yuzu / 25 cl	42:-
Sverige, Göteborg	
Fentimans Victorian Lemonade Citron & Ingefära	42:-
England, Hexam	
Juice / 33 cl	36:-
Sverige, Göteborg	

COFFEE & TEA

Capuccino	36:-
Caffe latte	36:-
Espresso	30/34:-
Black coffee	30:-
Drakblandning 'Lapsang Souchong' (Kina, Fujian. Svart, rökt)	40:-
Genmaicha (Japan, Shizuoka. Grönt, med råris)	45:-
Woojeon Eko (Korea, Jeju Island. Grönt, ungte)	54:-
Pai Mu Tan (Kina, Fujian. Vitt te)	61:-
Tamaryokucha Eko (Japan, Kuyshu. Grönt, tekulor)	73:-
Golden Monkey Superior Eko (Kina, Fujian. Svart, toppskott)	79:-
Jade Jasmin Pearls Eko (Kina, Fujian. Grönt, tekulor med Jasmin)	85:-

Cheri-Lee.