



Cocktails

Daio Collins 145:-
Roku gin, Aperol, rhubarb, verjus

Mijoto 145:-
Bacardi Oro, mint stinger, coconut water, pineapple, lime

Yuzu Julep 145:-
Suntory Toki, ginger, yuzu, mint, yuzu foam, seltzer

Lingo Cooler 145:-
Haku vodka, rose petal, umeshu, Bramley apple, wine

Suika Sugar high 145:-
Martini Fiero, watermelon, sparkling wine

SIGNATURE DRINKS

Litchi Highball 145:-
Roku gin, litchi, coconut water, apple, tonic

Cori-Lee 145:-
Roku gin, coriander, matcha, gomme, lime

Edamame for sharing 46:-

Cheri-Lee.



Sushi, sashimi & raw bites

4 PCS / SERVING

Nigiri 1 / Signature house tuna, japanese spices, aioli 110:-
Tonfisk, kryddströssel, vitlök

Nigiri 2 / Salmon, salsa, lotus chips 105:-
Lax, löksalsa, friterad lotusrot

8 PCS / SERVING

Maki 1 / Signature house roll, beef tartar, kizame, avocado, pickled red onion 135:-
Ryggbiff, ostronsås, soja glace, avokado

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

Maki 3 / Soy marinated tuna, pickles, yuzu, mayo 155:-
Tonfisktartar, syltade grönsaker, citrus

Maki 4 / Spicy mushroom, cucumber, rice puffs, lettuce 125:-
Portabello, koreansk chilipasta, rispuffar

Sashimi plate / Salmon, herbs, ponzu, wasabi flavored sesame 145:-
Lax, örtsallad, kryddiga sesamfrön

Sashimi bowl / Beef, glass noodles, limeleaf, mango, roasted coconut 130:-
Ryggbiff, glasnudlar, kokoschips

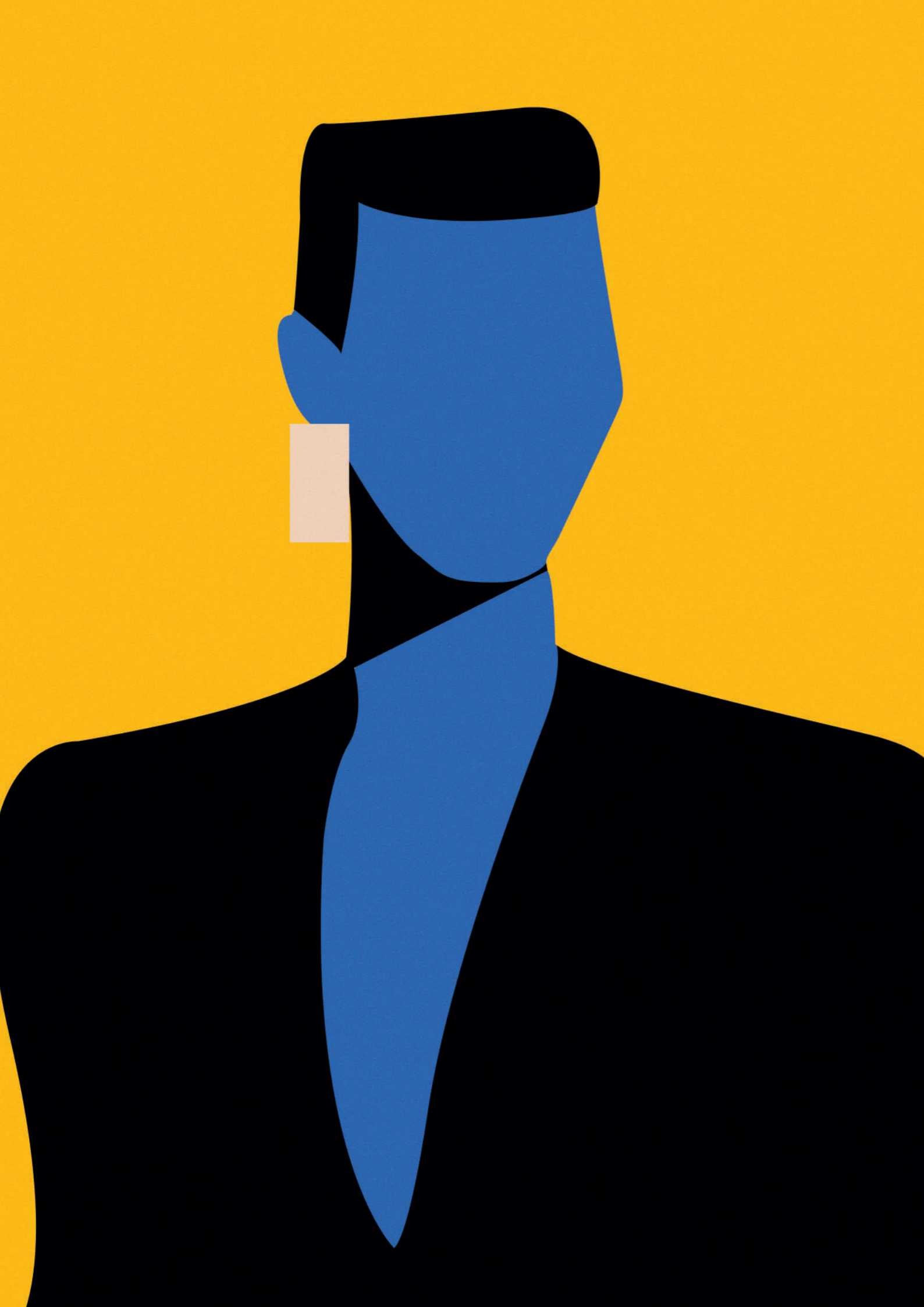
Dumplings

ALL DUMPLINGS PLATES GENTLY COMES IN FOUR WITH HOUSE DIP SAUCES

Steamed gyoza 1 / Cod, shrimps, seaweed caviar, herbs 98:-
Torsk, chiliolja, koriander

Steamed gyoza 2 / Tempeh, vegetables, roasted rice, mint, chili 98:-
Torkade bondbönor, mynta, koriander

Fried wonton / Chucksteak, chili sauce, sesame seeds 98:-
Högrevsfärs, böngroddar, chipotle



Snacks, cold dishes & salads

Edamame / Yuzu, wasabi, sesame seeds	46:-
Citrus, wasabi, kryddiga 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:-
Mormors recept på chili- och ingefärssyltad kål	
Som tam "mortar" salad / Peanuts, tomatoes, coriander, papaya, long beans	85:-
Grön papaya, jordnötter, bönor	
Grilled melon salad / Lime melon, piri piri salt, green tomatoes, lime leaf	74:-
Melon, rostad cashew, grön chili	
Rock shrimp tempura / Garlic & chili, kazami-wasabi mayonnaise	142:-
Friterade räkor, chili, wasabimajonnäs	

Robata grill

Argentine red shrimp / Apple ponzu, rice krisps	145:-
Rödräka, Granny Smith äpple, rispuffar	
Aubergine / Miso, ginger, chili panco	95:-
Äggplanta, miso & limes dressing	
Scallops / Sweet & hot tomatoes, lotus root	129:-
Pilgrims musslor, röd curry, lotusrot	
Chicken / Sesame dressing, spring onion	114:-
Kycklingstek, sesam, vårlök	
Entrecote 250g / Perfect to share or not	250:-
Entrecote, salladslök, grön chili, jordnötter	

Signature dishes

Pork buns / 24h pork belly, pickles, steamed buns, char-siu sauce	179:-
Långbakad fläskside, pickles, char-siu sås, jordnötter Veg Friterad tofu, pickles, char-siu sås, jordnötter	
Peking duck confit / Mandarin pancakes, cucumber, pickled raddish, hoisin sauce	169:-
Konfiterat anklår, mandarinpannkakor, hoisinsås	
"Asian roast" / Sticky pork, oyster mayonnaise, lettuce, kimchi, ginger & apple sauce	174:-
Fläskkarré 12h, ostronmajonnäs, bladsallad Veg Stekt tempeh, chilimajonnäs, bladsallad	



Blow up the table

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

01 / Sushi & Sashimi with raw signature salads & pickles

Sushi, sashimi, sallad

02 / Dumplings & dim sum style sharing

Dumplings, dim sum

03 / House selection of hot dishes

Varma rätter, kökets val

Beverages / A package selected by our beverage manager 395:-/pp

Dryck utvalt av vår sommelier

Blow up the table + sweets

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

01 / Sushi & Sashimi with raw signature salads & pickles

Sushi, sashimi, sallad

02 / Dumplings & dim sum style sharing

Dumplings, dim sum

03 / House selection of hot dishes

Varma rätter, kökets val

04 / Delicious sweets

Dessert

Beverages / A package selected by our beverage manager 460:-/pp

Dryck utvalt av vår sommelier

Sweets

INDULGE OR SHARE

The drunken mango / House signature ice cream family style, mango, coconut, black sesame..... 95:-
Mangoglass, cocoskaka, rostade sesamfrön

Petite cake "Cheri's best friend" / Strawberry, vanilla custard, mint 95:-
Jordgubbar, vaniljkräm, mynta

Cheri's sister fruit tarte / Passion fruit, hazelnuts 95:-
Pralinebotten, passionsfruktskräm, pistage crunch

Before 8ight / Chocolate & mint truffle 35:-
Choklad & mintryffel

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	72:-
Danmark, Köpenhamn	
Kronenbourg Blanc 5% / 40 cl	74:-
Frankrike, Strasbourg	
Asahi 5,2% / 40 cl	78:-
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	

Beverages

NON-ALCO

Leitz Eins Zwei Zero Sparkling 0,0% 59:- Tyskland, Rheingau. Riesling
Carlsberg Non Alcoholic 0,5% / 33 cl 45:- Danmark, Köpenhamn
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 Apple & 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, Fuijan. Svart, rökt) 40:-
Genmaicha (Japan, Shizuoka. Grönt, med råris) 45:-
Woojeon Eko (Korea, Jeju Island. Grönt, ungte) 54:-
Pai Mu Tan (Kina, Fuijan. Vitt te) 61:-
Tamaryokucha Eko (Japan, Kuyshu. Grönt, tekulor) 73:-
Golden Monkey Superior Eko (Kina, Fuijan. Svart, toppskott) 79:-
Jade Jasmin Pearls Eko (Kina, Fuijan. Grönt, tekulor med Jasmin) 85:-