



Cocktails

- Daio Collins** 145:-
Roku gin, Aperol, rhubarb, verjus
- Mijoto** 145:-
Bacardi Oro, mint stinger, coconut water, pineapple, lime
- Jasmine Cooler** 145:-
Haku vodka, Jasmine thé, cucumber, lemongrass
- Ourin Julep** 145:-
Maker's Mark, japanese apple, sage, elder
- Lychee "Martini style"** 145:-
Haku vodka, Szechuan pepper, lychee, sweet vermouth

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 & raw bites

Nigiri 1 / Salmon, lemon ponzu, spring onion 26:-/pcs
Lax, citron, salladslök

Nigiri 2 / Tuna, sesame tempura crumbs, aioli 30:-/pcs
Tonfisk, kryddströssel, vitlök

Premium nigiri 1 / Salmon, black truffle 50:-/pcs
Lax, svart tryffel

Premium nigiri 2 / Scallop, royal caviar 59:-/pcs
Halstrad pilgrimsmussla, kaviar

Premium nigiri 3 / Wagyu, sea salt 75:-/pcs
Ryggibiff Wagyu 10+ Kagoshima

8 PCS / SERVING

Maki 1 / Signature house roll, shrimp tempura, spring onion, torched coriander mayo 145:-
Tempuräraka, vårlök, koriandermajonnäs

Maki 2 / Shrimp tempura, black truffle, spring onion, truffle mayo 169:-
Tempuräraka, svart tryffel, vårlök

Maki 3 / Avocado, sweet miso, sesame seed 145:-
Avokado, miso, sesamfrön

Maki 4 / Salmon, aioli, teriyaki 150:-
Lax, vitlök, teriyakisås

Maki 5 / Tuna, Cho jang, pickled red onion 155:-
Tonfisk, koreansk chilisås, syltad lök

Maki 6 / Beef tartar, kizame, tempura crumbs 140:-
Biff tartar, syltad wasabi, tempura pärlor

Premium maki / Wagyu Kagoshima, black truffle 290:-
Ryggibiff Wagyu 10+, svart tryffel

Dumplings

ALL DUMPLINGS PLATES GENTLY COMES IN FOUR WITH HOUSE DIP SAUCES

Steamed gyoza 1 / Shiitake, cabbage, peanuts 98:-
Shiitake, kål, jordnötter

Steamed gyoza 2 / Shrimp, chantarelle, truffle 98:-
Räka, syltade kantareller, riven tryffel

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

Cheri-Lee.



Snacks, cold dishes & salads

Baby spinach "Chili & garlic" / Light soy, sesame oil, roasted sesame seeds	46:-
Ljus soja, sesamolja, rostade sesamfrön	
House kimchi / Chinese cabbage, fermented	46:-
Ingefärssyltad kål	
Som tam "mortar" salad / Peanuts, tomatoes, coriander, papaya, long beans	85:-
Grön papaya, jordnötter, bönor	
Squid salad / Mango, bean sprouts, lime, squid	95:-
Mango, groddar, bläckfisk	
Sashimi / Salmon, herbs, lemon pearls, wasabi	145:-
Lax, örtsallad, miso, wasabi	
Tartar / Beef, chili, mint	135:-
Ryggibiff, koriandermajonnäs, rispuffar	
Rock shrimp tempura / Garlic & chili, kazami-wasabi mayonnaise	142:-
Friterade räkor, chili, wasabimajonnäs	

Robata grill

Celeriac / Cashew, five spices	95:-
Rotselleri, cashewnötter, plommsonsås	
Scallops / Sweet & hot tomatoes, lotus root	129:-
Pilgrimsmusslor, sötstarka tomater, lotusrot	
Iberico skewers / Green peppers, fermented garlic	135:-
Iberico, sotade padrones, vitlök	
Banh Mi / Porkbelly, duck liver	145:-
Fläksida, anisbasilika, pickles, anklever	
Entrecote 250g / Perfect to share or not	250:-
Sotad minimajs, koransk grillsås, jordnötter	

Signature dishes

Pork buns / 24h pork belly, pickles, steamed buns, char-siu sauce	195:-
Långbakad fläksida, pickles, char-siu sås, jordnötter	
Veg Friterad tofu, pickles, char-siu sås	
Peking duck / Mandarin pancakes, radish, cucumber, five spice dressing	189:-
Ankbröst, kanel, mandarinpannkakor, citrus & five spice dressing	
"Asian roast" sticky chicken / Pickled lime mayonnaise, lettuce, chili marinated cabbage	189:-
Kycklingstek, limemajonnäs, bladsallad	
Veg Stekt tempeh, limemajonnäs, bladsallad	

Cheri-Lee.



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 pineapple / House signature ice cream, pineapple, coconut, black sesame 95:-
Ananas- och kokosglass, kanderad ananas, rostade sesamfrön

Petite cake / Banana, chocolate cream, fudge 95:-
Karamelliserad banan, chokladkräm, salt fudge

Bao bun / Passion fruite, hazelnut, pistachio, coconut 95:-
Passionsfrukt, pistagecrunch, kokoskum

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

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.