

We love sharing

We are a modern Asian fusion restaurant with inspiration from all over Asia.

Our concept is mid size dishes in family style sharing, which is how we recommend to spend your evening. Enjoy our combined flavors and indulge with chop sticks or why not with your bare hands? Our chefs will be the ones setting the order and tempo of dishes joining your table. Ps. Please let our super cute Pandas stay where they belong – they are endangered

To start your evening

Edamame..... 48:-
Flavors of the evening

Padrones 65:-
Yuzu sesame, wasabi, sweet soy

Caviar & Vodka..... 145:-
Spoon of sturgeon caviar served with ice cold Ukiyo Japanese Rice Vodka

Cocktails

Cori-Lee (available as non-alc) 158:-
Roku Gin, coriander, matcha tea, yuzu

Mijoto (available as non-alc) 158:-
Havana Club 3yr, pineapple, coconut, yuzu, coconut cream

Isaco Highball 158:-
Naked Grouse, almond, Umesu plum, apple

Coco 158:-
Tequila infused with fresh coconut, yuzu, Butterfly pea tea, yuzu & coconut salt

Ringo (available as non-alc) 158:-
Shochu, strawberry, lemon grass, sour apple, cream

Shochu Collins 158:-
Shochu, Umesu plum, red shiso, rhubarb, clarified lime

Pomo Julep 158:-
JM Scharf, pomegranate, lime, mint, RB ginger beer

Cheri-Lee.



Lee's sushi

We serve the Nigiri per piece while our Maki rolls gently comes in 8 pieces per serving

Nigiri

Double Salmon with Lime & Soy 28:-

Tuna with Aioli & Chili tempura 35:-

Salmon with Black truffle 50:-

Wagyu Kagoshima 75:-

House Miso Soup 40:-

Maki rolls

Spicy Mushroom 160:-
Chili, avocado, fried lotus

Shrimp Tempura Truffle 180:-
Black truffle, torched mayo, avocado

Shrimp Tempura Salmon 185:-
Torched salmon, avocado, spicy mayo, chili

Tuna with Avocado Salsa 170:-
Soy marinated tuna, avocado, onion, radish

Wagyu Kagoshima 295:-
Wagyu, black truffle, teriyaki, avocado

Mixed Sushi Plate 295:-
10 pieces chosen by our sushi chefs served with our House miso soup

Sashimi

Sashimi Plate 160:-
Yuzu lotus, sesame soy, black cabbage

Dumplings

Comes in four accompanied with a perfect matched flavoring

Steamed Crispy Chili Gyoza 115:-
Sichuan pepper, spinach, soy beans, garlic

Sweet & Spicy Fried Wonton 115:-
Scallop, shrimp, lemon grass, Sichuan pepper

Steamed Gyoza Dashi 115:-
Pork, shrimp, sesame, chili

Cheri-Lee.



Asian side snacks

To accompany our other cold and warm dishes

Banchan 3 cheop 45:- P/P

Banchan comes as three small side dishes which are set in the middle of the table. It's served in the beginning to be replenished during the whole meal to be paired with the other dishes

Baby Spinach 48:-

Fermented cabbage, crispy lentils, thai basil, chili

House Kimchi 50:-

Torched Corn cob 65:-

Crispy chili, miso mayo, roasted sesame, lime

Pomelo Mishmash 85:-

Mizuna, peanuts, mint, Timut pepper, chili

Chef's dirty rice with spice 45:-

Mix and match

Warm and cold dishes perfect to share. Mix and match out of your own preferences or ask your waiter for their favorites. Many people around the table? We'll double or triple it up for you if necessary!

Yukhoe 육회 148:-

Korean beef tartar, nashi, egg yolk, sesame, lardo, chili

Scallop 105:-

Sweet miso mayo, yuzu, furikake

Rock Shrimp Tempura 158:-

Kizami mayo, chili

Crispy Cauliflower 155:-

Chili mayo

Bao Bun 58:-/ PCS

Pork, chili hoisin, pickled cucumber, sesame mayo

Bánh Mì 155:-

Duck confit, pickles, sesame, chili, secret sauce

Drunken Noodles spicy spicy spicy 220:-

Sirloin, rice noodles, pak choi, spicy chili

Char siu pork 120:-

Glaced & roasted

Spicy Kailan 125:-

Robata broccoli, black bean chili, peanuts, grape, furikake

Robata Laab style 140:-

Chicken skewers with lettuce, coriander, chili mayo, cashew

Wagyu Maki from the Robata grill 190:-

Kagoshima Wagyu

Cheri-Lee.



Sweets

Pink panda cake	98:-
Salt caramel, black currant, Panda smile	
Chocolate	98:-
Valrhona, vanilla ice cream, pomegranate, hazelnut	
Not*Bounty	48:-
Coconut, chocolate, sea salt	
Sorbet	55:-
Cookie crumbles, merengue	

Blow up the table

Difficult to choose? LET THE CHEFS BLOW UP THE TABLE **485:-p/p**

A dinner in three different servings where you get to try a lot of different flavors from our kitchen. Served to everyone around the table!

BEVERAGES SELECTED TO MATCH **425:-p/p**

ADD SWEETS AS A PERFECT FINISHER **535:-p/p**

Signed by
yours truly

Asian herbal infusions & tea

Jasmine Premium ECO – Jasmine	55:-
China. Green	
Yunnan Imperial ECO – Natural	48:-
China. Black	
Chinese Spring – Tropical Fruits & Orange	48:-
China & Sri Lanka. Black	
Spirulina – Tropical Fruits & Spirulina	55:-
China. White	

Cheri-Lee.



Beverages

SWEET DRINKS & CIDER

La Chouette Apple Cider 4,5%	95:-
France, Mont-Saint-Michel	
Somersby Pear 4,5%	72:-
Denmark, Copenhagen	
Stone's Ginger Joe 4%	68:-
England, London	

DRAFT BEER

Carlsberg Export 5%	79:-
Denmark, Copenhagen	
Kronenbourg Blanc 5%	81:-
France, Strasbourg	
Asahi 5,2%	84:-
Japan, Osaka	

BOTTLE OF BEER

Carlsberg Hof 4,2%	62:-
Denmark, Copenhagen	
Asahi 5,2%	72:-
Japan, Osaka	
Brooklyn Lager 5,2%	76:-
USA, New York	
Kona Big Wave Golden Ale 4,4%	84:-
USA, Hawaii	
Kona Hanalei Island IPA 4,4%	84:-
USA, Hawaii	
Lucky Buddha Asian Lager 4,7%	86:-
China, Hangzhou	
Hitachino New Beer Dai Dai IPA 6,0%	105:-
Japan, Kounosu	
Hitachino Nest Beer White Ale 5,0%	105:-
Japan, Kounosu	



Beverages

NON-ALCO

Leitz Eins Zwei Zero Sparkling 0,0%	72:-
Germany, Rheingau. Riesling	
Carlsberg Non Alcoholic 0,5%	48:-
Denmark, Copenhagen	
Kronenbourg Blanc 0,5%	52:-
France, Strasbourg	
Hitachino Nest Beer Non Ale Yuzu / Ginger 0,3%	62:-
Japan, Kounosu	
RÅÅ Organic IPA 0,5%	52:-
Sweden, Helsingborg	
Stone's Ginger Joe alkoholfri 0,0%	52:-
England, London	

SOFT DRINKS

Coca-Cola / Coca-Cola Zero	42:-
USA, Georgia	
Fanta Orange / Fanta Lemon Zero	42:-
USA, Georgia	
Sprite	42:-
USA, Georgia	
Kullamust Cloudy Apple & Yuzu	48:-
Sweden, Gothenburg	
Kimino sparkling Yuzu / Ume	62:-
Japan, Hyogo	
Fritz-Limo Lemonade	48:-
Germany, Hamburg	
Fritz-Spritz Sparkling Rhubarb	48:-
Germany, Hamburg	
Lady Boba, Taro Bubble Tea Drink	48:-
Taiwan, Madam Hong	

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/CHERILEEGBG



/CHERILEERESTaurant

WE ARE A CASH FREE RESTAURANT

