

We love sharing

We are a modern Asian fusion restaurant with inspiration from all over Asia. Our concept is midsize 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

Snacks

Edamame 56:-
Flavors of the evening

Cheri's Caviar Baerii Royal Selection..... 148:-
Spoon of sturgeon caviar served with ice cold japanese vodka

Asian snacks..... 58:-
Ask your waiter for flavor

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

[ly] + [chee]..... 158:-
Absolut Vodka / litchi pearls / RB purple berry soda / saline

Kiwai..... 158:-
Roku Gin / elder flower / green apple

Isaco Sour..... 158:-
Naked Malt / abricot / sour cherry / apple / citric acid

Daio Collins..... 158:-
Roku Gin / rhubarb / red shiso / verjus

Ringo..... 158:-
Shochu / strawberry sake / lemongrass / apple / cream

Cheri-Lee.

To start your evening

Edamame	56:-
Flavors of the evening	
Cheri's Caviar 10g	345:-
Baerii Royal Selection	



Nigiri

We serve the Nigiri's per piece

Tuna / aioli / chili tempura	35:-
Tuna / fresh truffle / truffle mayo.....	55:-
Salmon / teriyaki	29:-
Torched salmon / sweet miso / chives	29:-
Wagyu Kagoshima.....	75:-

Maki rolls

Our Maki rolls comes in 8 pieces per serving

Shrimp Tempura Truffle	195:-
Fresh truffle, torched truffle mayo, avocado	
Shrimp Tempura Salmon.....	185:-
Torched salmon, avocado, garlic mayo, chives	
Creamy Crab.....	175:-
Dill, sesame, lemon, avocado	
Smashed Avocado	165:-
Cucumber, radish, chili	
Crispy Tuna.....	175:-
Tuna, avocado, crispy chili crunch, spicy mayo	
Wagyu Kagoshima.....	295:-
Wagyu, fresh truffle, teriyaki, avocado, cucumber	
Mixed Sushi Plate.....	295:-
10 pieces chosen by our sushi chefs served with our creamy miso soup	

Cheri-Lee.

Raw Plates

Sashimi Plate 95:-

Choose between salmon or tuna. Served with ponzu and radish

Sashimi Madness 365:-

Big to share, up to 4 people

Tuna, Torched salmon, Scallop, Creamy Salmon. Served with wasabi, ginger and shiso

Spicy Tuna Tartar..... 155:-

lemongrass mayo, pickled daikon, crispy chili, puffed rice

Green Curry Beef Tartar..... 148:-

roasted cashew, sesame mayo, fried leek, coriander

Dumplings

Comes in four accompanied with a perfect matched flavoring

Steamed Pork Dumpling..... 118:-

Sichuan & chicken broth, coriander, chili, sesame

Dumpling in Yasai "ramen" stock..... 118:-

Shiitake, spicy tofu, miso, green shiso, sake

Fried Yellow Curry Wonton..... 118:-

Chicken, gochugaru, plum sauce, spring onion

Asian side snacks

To accompany our other cold and warm dishes

Sticky Sesame Salad..... 46:-

Roasted broccoli, cabbage, sesame dressing, crispy tempura

Smash Cucumber..... 48:-

Soy & rice vinegar dressing, crispy chili, coriander

Mango & papaya salad..... 89:-

Mint, Nuoc cham dressing, mixed peanuts

Torched Corn "Korean cheese style"..... 67:-

Red kimchi, miso mayo, fried kataifi

House Kimchi..... 54:-

Selection of two

Dirty Rice..... 46:-

Jasmine rice topped with mayo and spices

Cheri-Lee.

Hot Plates

Warm 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!

Hokkaido Scallop 109:-
Umeboshi, shiso, miso mayo, pork crisp

Rock Shrimps Tempura 159:-
Kizami mayo, chili

Crispy Cauliflower 157:-
Garlic & gochujang glaze, coriander, black lemon emulsion

Torched Teriyaki Salmon 166:-
Citrus mayo, grilled pak choi, browned ginger butter, radish

Bahn Mí 136:-
Charcoal grilled pork, togarashi, General Panda sauce, pickles

Bao Bun 72:- / PCS
Glaced pork side, pickled cucumber, yellow curry, peanuts
Available with crispy tofu

Cheri's Slider 72:- / PCS
Fried chicken, golden kimchi, sichuan emulsion, coriander
Available with crispy tofu

Confit Duck "Okonomiyaki" 72:- / PCS
Cabbage pancake, Qp mayo, pickled daikon, Okonomiyaki sauce

Chicken in Pang Pang sauce 155:-
Slowbaked chicken, nashi pear, roasted peanuts, tangy dressing, cucumber

Char Siu Pork 126:-
Glaced & roasted

Blow up the table

Difficult to choose? LET THE CHEFS BLOW UP THE TABLE 495:-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 445:-p/p

ADD SWEETS AS A PERFECT FINISHER +50:-p/p

Signed by
yours truly

Cheri-Lee.

Sweets

Petit apple cake	100:-
White chocolate cremeux, vanilla crème, apple compote, malt crumble	
Fried Dounut	95:-
Hibiskus & Coconut ice cream, chocolate crust, black berries	
Sorbet of the day.....	60:-
Mochi.....	48:-
Choose between passionfruit, mango or coconut	

Asian herbal infusions & tea

Jasmine Premium ECO – Jasmine	62:-
China. Green	
Yunnan Imperial ECO – Natural	55:-
China. Black	
Chinese Spring – Tropical Fruits & Orange	55:-
China & Sri Lanka. Black	
Spirulina – Tropical Fruits & Spirulina.....	68:-
China. White	

Beverages

DRAFT BEER

Carlsberg Export 5%	79:-
Denmark, Copenhagen	
Kronenbourg Blanc 5%	86:-
France, Strasbourg	
Kirin Ichiban Lager 5%	93:-
Japan, Yokohama	

BOTTLE OF BEER

Carlsberg Hof 4,2%	72:-
Denmark, Copenhagen	
Brooklyn Pilsner 4,6%	82:-
USA, New York	
Singha Lager 5%	78:-
Thailand, Bangkok	
Kirin Ichiban Lager	78:-
Japan, Yokohama	
Lucky Buddah Asian Lager 4,7%	92:-
China, Hangzhou	
Hitachino Dai Dai IPA 7%	110:-
Japan, Kounosu	
Hitachino Nest Beer White Ale 5,0%	110:-
Japan, Kounosu	
Mikkeller Japanese Rice Lager 5%	118:-
Denmark, Copenhagen	
San Miguel Lager Gluten Free 5,4%	78:-
Philippines, Manila	
Kona Hanalei Island IPA 4,4%	98:-
USA, Hawaii	
Corona Extra 4,5%	95:-
Mexico, Mexico City	

SWEET DRINKS & CIDER

Somersby Pear 4,5%	76:-
Denmark, Copenhagen	
Galipette Cidre Brut 4,5%	92:-
France, Normandie	
Original Long Drink Gin & Grapefruit 5,5%	89:-
Finland, Helsinki	
Stone's Ginger Joe 4%	89:-
England, London	
Japanese liqueur non-sparkling Yuzu & Ume 7%	78:-
Japan	

Cheri-Lee.

Beverages

NON-ALCO BEVERAGES

Leitz Eins Zwei Zero Sparkling Riesling 0,0%	105:-
Germany, Rheingau	
Leitz Eins Zwei Zero Sparkling Rosé 0,0%	105:-
Germany, Rheingau	
Carlsberg Organic Pilsner 0,5%	58:-
Denmark, Copenhagen	
Kronenbourg Blanc 0,4%	65:-
France, Strasbourg	
Kirin Free 0,0%	68:-
Japan, Yokohama	
Hitachino Nest Beer Non Ale Yuzu & Ginger 0,3%	88:-
Japan, Kounosu	
Stone's Ginger Joe 0,0%	85:-
England, London	

SOFT DRINKS

Coca-Cola / Cola-Cola Zero	46:-
USA, Georgia	
Fanta Orange / Fanta Lemon Zero	46:-
USA, Georgia	
Sprite	46:-
USA, Georgia	
Kimino Sparkling Yuzu	89:-
Japan, Hyogo	
Kullamust Cloudy Apple & Yuzu	65:-
Sweden, Gothenburg	
Fritz-Limo Lemonade	65:-
Germany, Hamburg	
Fritz-Spritz Sparkling Rhubarb	68:-
Germany, Hamburg	
Red Bull / Red Bull Sugar Free	58:-
Austria, Salzburg	