

Welcome to a Japanese experience by

cheri-lee

This week you are entering a new kind of cheri-lee inspired by the late nights in Tokyo. The menu is filled with Japanese food, the drinks & music are adjusted and our interiors are reflecting the Japanese culture.

カクテル [cocktails]

Japanese

Kyoto Mint Garden.....172

Mint, green tea, toasted coconut, yuzu, vodka

Green Negroni.....172

Roku Gin, Midori, Green Chatreuse, Dry Vermouth

Yuzu Negroni.....172

Roku Gin, suze, yuzu sake, red bitters

Cheri-Lee Classics

Mijoto.....172

Pineapple, passion fruit, coconut cream, lime, white rum

Hanoi Spritz.....172

Yuzu, hibiscus liquor, rosé, sparkling wine

Sly & Stormy.....172

Pink grapefruit, lychee, elderflower, rosé

Red Panda.....172

Hibiscus, yuzu, ginger, lime leaf, tequila reposado

Bangkok Pornstar.....172

Dragon fruit, vanilla, yuzu, passion fruit, sesame, vodka

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WE LOVE JAPAN

WE LOVE SHARING

We have kept some of our favorites on the menu and added our own take on Japanese classic dishes with a touch of cheri-lee.

The concept is midsize dishes in family style sharing, enjoy with chop sticks or your bare hands. Our chefs will be the ones setting the order and tempo of dishes joining your table.

Meshiagare!

まず [to start with]

Edamame.....	67
Creamy Miso Soup.....	46

握り [nigiri]

Tuna	38
Salmon	38
Torched Char	38
Hamachi	45
Wagyu Kagoshima A5	75

The Sushi Boat.....1250/2500

Plate.....3555

Mix of our premium sushi

Mixed Sushi

10 pieces served with our miso soup

巻き寿司 [maki rolls]

8 pieces per maki

Wagyu Kagoshima A5.....345

Mirin, avocado, cucumber, sea salt

Korean Salmon.....182

Shiso, avocado, pickled onion, chili

Tempura Shrimp.....186

Lemon mayo, avocado, crispy nori

Spicy Tuna Tartar.....186

Avocado, cucumber, chili sauce, raddish

Crispy Mushroom.....178

Enoki mushroom, avocado, cucumber, pickled onion

Smoked Char *oshi style*184

Kewpie mayo, teriyaki, pickled shallot

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生のプレート [raw plates]

Sashimi Subarashī	410
Our mix of the best sashimi. Fresh sliced salmon & hamachi together with our seared tuna tataki & torched scallop. Served with shiso, ginger and wasabi	
Beef Tataki	162
Wasabi ponzu, mizuna, crispy garlic, spring onion	
Chirashi Tuna	167
Sashimi, sushi rice, yuzu-kosho, sesame	

サイドスナック [side snacks]

Ohitashi	78
Green beans, pak choi, napa cabbage, shimeij mushroom, bonito, soy dressing	
Sunomono	63
Cucumber salad, wakame	
Goma-Ae	68
Spinache, sesame dressing, miso	
Tsukemono	35
Plate of pickles <i>to accompany</i>	
Short Grain Rice	52
Burned butter, soy	

餃子 [gyoza]

Crispy Chicken Gyoza	146
Soy & chili dip	
Crispy Shiitake Gyoza	136
Tofu, black beans, chili	
Steamed Pork Gyoza	142
Ramen broth with chili & garlic oil	

Ask for info regarding the meats origin

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ホットプレート [hot plates]

Chicken Kaarage	167
Togarashi, kewpie mayo, lemon	
Hokkaido Scallop	95
Sweet miso mayo, black lemon, fried tempura	
Agedashi Tofu	97
Japanese broth, crispy tofu, ginger, radish, spring onion	
Crispy Cauliflower	164
Honey chili glaze, roasted nori, sesame	
Black Cod	225
Miso, shiso salsa, grilled pak choi, browned dashi butter, fried leak	
Tonkatsu	168
Fried pork, cabbage salad, togarashi, japanese curry, lemon	
Yakitori	134
Chicken, soy, baked egg yolk, furikake, crispy garlic sesame dressing	
Robata Grilled Entrecote	264
Soy glaze, pickled japanese wasabi, sansho pepper, sushi rice	
Confit Duck <i>Okonomiyaki</i>	98
Cabbage pancake, kewpie mayo, bonito, oki sauce	

HARA HACHI BU 腹八分

Hard to decide? Let us set the menu! Three servings of japanese favorites where you get to try different flavors.

Hara hachi bu means in Japan that you should eat until you're 80% full. You do whatever you want but this menu aims to make you 100% full and happy.

565 per person

Japanese beverages selected to match 445

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お菓子 **[sweets]**

Fried Shokupan	100
Plum, miso ice cream, white chocolate, Yeos sesame oil	
Kasutera	82
Japanese sponge cake, whipped cream, matcha, candied almonds	
Mochi	58
Flavors of the evening	

日本茶 **[japanese tea]**

Japanese Cherry Blossom	64
Green	
EKO Sencha Uchiyama	64
Green	

酒 **[sake]**

KID Pink Label, Daiginjo, Heiwa Shuzou, Wakayama	145
Tamagawa Ice Breaker 1800ml, Junmai Ginjo Muroka Nama Genshu, Hyogo	115
Kozaemon Bizen Omachi Junmai Ginjo Nama, Gifu, Japan	115
Homare Yuzu, Junmai Shu, Japan	115

梅酒 **[umeshu]**

Masumi Umeshu, Miyasaka Brewing Company, Nagano	110
Fudoh Umeshu, Nabadana INC, Chiba	130

日本のビール **[japanese beers]**

Asahi Super Dry Lager 5%	86
Japan, Osaka	
Hitachino Japanese Classic Ale 7%	110
Japan, Konoso	
Hitachino Dai Dai Ale 6%	110
Japan, Konoso	
Hitachino Pale Ale 5,5%	110
Japan, Konoso	
Hitachino Red Ale 7%	110
Japan, Konoso	

日本のノンアルコール飲料

[japanese non ale drinks]

Asahi Super Dry Zero 0,0%.....	68
Japan, Osaka	
Hitachino Non Ale 0,3%.....	92
Japan, Konosu	
Hitachino Yuzu Ginger Non Ale 0,3%.....	92
Japan, Konosu	
Choya Non Alcoholic Soda Yuzu / Ume.....	82
Japan, Osaka	
Ito Noen Shiranui / Yuzu Juice.....	68
Japan, Wakayama	
Jusu Sparkling Yuzu.....	68
Japan, Tokoshima	

ビール

[beers]

Carlsberg Export Draft 5%.....	88
Denmark, Copenhagen	
Kronenbourg Blanc Draft 5%.....	93
France, Strasbourg	
Brooklyn Pulp Art Hazy IPA Draft 6%.....	97
USA, New York	
Lucky Buddha Asian Lager 4,7%.....	92
China, Hangzhou	
Carlsberg Hof 4,2%.....	78
Denmark, Copenhagen	
San Miguel Lager Gluten Free 5,4%.....	85
Philippines, Manilla	
Ghost IPA 5,5%.....	96
Sweden, Stockholm	

サイダー [cider]

Somersby 4,5%	85
Denmark, Copenhagen	
Galipette Cidre Brut 4,5%	96
France, Normandie	
Stone's Ginger Joe 4%	92
England, London	

ノンアルコール [non alcoholic]

Leitz Eins Zwei Zero Riesling & Sparkling 0%	110
Germany, Rheingau	
Carlsberg Organic Pilsner 0,5%	68
Denmark, Copenhagen	
Kronenbourg Blanc 0,4%	69
France, Strasbourg	
Galipette Cidre Brut 0,3%	89
England, London	
Coca-Cola / Coca-Cola Zero	49
USA, Georgia	
Fanta Orange / Fanta Lemon Zero / Sprite	49
USA, Georgia	
Kullamust Cloudy Apple & Yuzu	69
Sweden, Gothenburg	
Stone's Ginger Joe 0,0%	69
England, London	