OMAKASE BRUNCH

Omakase means i'll leave it up to you in japanese, which means letting the chef decide the menu. That's what our brunch is all about, but of course we've left some major decision up to you.

SUSHI

Welcome to the sushi bar. Watch our chefs make sushi and go grab as much as you want!

SERVED TO THE TABLE

BEEF TARTAR
Smoky chili oil, White kimchi, Burnt leek mayo, Gyoza crisps, Nori

BLACK VINEGAR CABBAGE
Sesame dressing, Crispy fried leek, Togarashi, Coriander

PORK KOROKKE
Mixed greens, Tonkatsu sauce, Bonito flakes

BO SSAM
Slow-cooked pork shoulder, Chili dressing, House pickles, Lettuce

MIMOSA

Glass 99:- / Bottle 549:-

EVERYTHING IS NOT MADE FOR SHARING

395:-

STIR-FRIED BEEF
Jasmine rice, Pak choi, Roasted peanuts, Pickled carrot and chili

PORK DUMPLINGS
Soba noodles, Fresh herbs, dried chili and roasted garlic, Sichuan dressing

KOREAN FRIED CHICKEN
Japanese milk bread, Sichuan mayo, Honey glaze, Sesame cucumber

We do love to share but sometimes we'd like to keep the good stuff to ourselves. Pick one!

SWEETS! YOU GET THEM ALL

COCONUT CAKE
Whipped caramel and toasted dark chocolate

MANGO MOUSSE
Almond cake and lemon crumble

BLACKBERRY CHEESECAKE
Tamarind caramel and crispy rice

cheri-lee.
contemporary pan-asian cuisine