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## East Beverage Selections

**Kirin Treat** 135kr
Kirin Ichiban 33 cl, KID sake 4 cl + roasted cancha corn.

**Umeshu Soda** 98kr
4cl Plum liquor & soda water.

**Sake Set** 140kr
KID White Label 4cl + Taru 4cl + Ori 4cl.

**One bottle of Sake** 760kr
KID White Label Junmai shu 72cl

## Selected wines

**André Clouet Grande Réserve**
Champagne, France
795kr, 145kr glass

**Art De France**
Chardonnay, Sauvignon Blanc, France
365kr, 100kr glass

**2016 Domaine Des Grandes Perrieres, Sancerre**
Sauvignon Blanc, Loire, France
695kr, 172kr glass

**2016 Lundén, Rübesheimer**
Riesling, Rheingau, Germany
695kr, 166kr glass

**2014 J. Christopher**
Pinot Noir, Williamatte Valley, USA
745kr, 182kr glass

## Asian Beer

**Kirin Ichiban** Lager, Japan. 81kr
**Aooni** IPA, Japan. 89kr
**Tokyo Black** Porter, Japan. 94kr
**Nest Beer Red Rice** Ale, Japan. 94kr
**Tiger Beer** Lager, Singapore. 81kr
**No Neko ,** Belgien White, Japan 89kr

## Non Alcoholic

**2015 Eins Zwei Zero, Josef Leitz**
Riesling, Rheingau, Germany
295kr, 75kr glass

Organic Biodynamic

## East Dinner Beverage Set

**Kirin Ichiban** Lager, Japan
**Kid White Label** Junmai Shu, Japan

**2016 Domaine Frenand Engel**
Riesling, Alsace, France

**2012 Henri de Villamont, Savigny-Lès-Beaune "Le Village"**
Pinot Noir, Bourgogne, France

**2015 Gianni Doglia Moscato d´Asti DOCG**
Piemonte, Italien

Pris: 475kr

## East Dinner Beverage Set Utan Dessert

**Kirin Ichiban** Lager, Japan
**Kid White Label** Junmai Shu, Japan

**2016 Domaine Frenand Engel**
Riesling, Alsace, France

**2012 Henri de Villamont, Savigny-Lès-Beaune "Le Village"**
Pinot Noir, Bourgogne, France

Pris: 365kr

## Premium Sake, 5 cl / 72cl

**KID White Label** Junmai Shu, Wakayama
Dry and fruity. 60kr / 760kr

**Dewazakura Ichiro** Junmai Daiginjó, Yamagata
Dry, complex and fruity. 125kr / 1800kr

**Dewazakura Omachi** Junmai Ginjo, Yamagata
Dry, complex and packed with flavours. 97kr / 1397kr

**Taru** (aged in cedar wood barrels), Ibaraki
Dry, crisp with a touch of cedar wood. 79kr / 1132kr

**Ori Sake** Nigori sake (cloudy), Wakayama
Medium sweet and fruity. 79kr / 1132kr

**Hana Hato** Junmai Kijoshu, Hiroshima
Sweet and complex. Suitable for desserts. 144kr

**Gekkeikan** Futsuu Shu (hot sake)
12 cl. 99kr

## Välj en av menyerna för hela sällskapet.

## East Dinner Set Menus

En modern asiatisk rundresa i flera bemärkelser. Denssa menyer serveras i tre eller fyra omgångar. De olika rätterna placeras mitt på bordet för alla att dela på. Socialt och trevligt och mycket vanligt i stora delar av Asien.
*A mixture of several modern Asian dishes. Some are mildly seasoned while others are spicy. This menu is served in three or four rounds. The dishes are placed in the centre of the table for you to share. A nice and social Asian custom.*

## East Dinner Light

*This menu is served in three or four rounds. The dishes are placed in the centre of the table for you to share. A nice and social Asian custom.*

**Edamame**

**Modern/Classic Sushi**
2 st Nigiri och 2 st Maki.

**Thai Beef Sashimi**
Biffsashimi med nötter, koriander, lime-zest och lemon srirasha dressing.
*Beef sashimi with peanuts, coriander, lime zest and lemon srirasha dressing.*

*

**Tom Ka Gai**
Kycklingsoppa med champinjoner, cocos-grädde, lime och galangal.
*Thai chicken soup with coconut cream, lime and galangal.*

**Shake Poke Dunburi**
Laxpoke på risbädd**.**
*Salomon poke on rice.*

*

**Pork Iberico Nam Jim Jaew**
Ljummen sallad med Ibericogris, mango, mynta, lök och nam jim jaew dip.
*Warm Thai salad with Iberico pork, mango, mint, onion and nam jim jaew dip*

**Chicken Lemon**
Pankopanerat kycklingbröst med friterade nudlar och lemon chili sauce.
*Panko coated chicken breast with deep- fried noodles and lemon chili sauce..*

**Jasmine rice**
425kr

## East Dinner Sweets

**Fondant with ice Cream**
50kr

## East Dinner Set Menu

*This menu is served in three or four rounds. The dishes are placed in the centre of the table for you to share. A nice and social Asian custom.*

**Edamame**

**Thai Beef Sashimi**
Biffsashimi med nötter, koriander, lime-zest och lemon srirasha dressing.
*Beef sashimi with peanuts, coriander, lime zest and lemon srirasha dressing.*

**Modern Sushi**
2 st Nigiri, 2 st Maki och 2 st sashimi.

*

**Korean Pancakes**
Koreanska grönsakspannkakor och sweet red pepper dip med nötter.
*Korean vegetable pancakes and sweet red pepper dip with peanuts.*

**Yam Pla Muk**
Friterade små bläckfiskar med grön papaya-sallad hot & sour.
*Deep-fried baby octopus with som tam.*
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**Chicken Kyuri**
Repad majsskyckling med snackgurka, unga bambuskott och la yu dressing.
*Shredded corn fed chicken with smashed mini cucumbers, menma and la yu dressing.*

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**Tuna Yo-Nashi**
Lätthalstrad tonfiskfilé med sjögräsnudlar, päron, lök och East bulgogi dressing.
*Seared tuna with seaweed noodles, pear, onion and East bulgogi dressing.*

**Pork Iberico Nam Jim Jaew**
Ljummen sallad med Ibericogris, mango, mynta, lök och nam jim jaew dip.
*Warm Thai salad with Iberico pork, mango, mint, onion and nam jim jaew dip*

**Lamb Aubergine**
Rosastekt lammytterfilé med varm auber-gine, ingefära och chili.
*Fillet of lamb, served pink with warm egg-plant, ginger and chili.*
**Jasmine rice**
635kr

## Välj en förrätt, varmrätt och Desser

*Pick one appetizer, main and dessert.*

## Förrätt

**Nem**
Friterade vårrullar med fläskfärs, sallad, mynta och nuoc cham dip.
*Deep-fried pork spring rolls with lettuce, mint leaves and nuoc cham dip.*

**Korean Pancakes (Vegetarisk)**
Koreanska grönsakspannkakor och sweet red pepper dip med nötter.
*Korean vegetable pancakes and sweet red pepper dip with peanuts.*

**Ceviche**
Lime, chili, ingefära och koriandermarinerad seafood med canchamajs.
*Seafood marinated in lime, chili, ginger and coriander with cancha corn.*

## Varmrätt

**Chicken Lemon & Chili**
Pankopanerat kycklingbröst med friterade nudlar och lemon chili sauce.
*Panko coated chicken breast with deep- fried noodles and lemon chili sauce..*

**Laab Vegme (Vegan)**
Vegme mince med vitlök, chili, rödlök, citron, jordnötter och mynta.
*Vegme mince with garlic, chili, red onions, lemon, pea nuts and mint .*

**Modern**
Moderna och Classic sushivarianter, 12 bitar.
*Modern and Classic style sushi, 12 pcs.*

## Dessert

**Fondant**
Varm chokladfondant med Vaniljglas.
*Warm chocolate fondant with icecream.*

**Tempura**
Friterad banan med sirap med Vanilj glas.
*Deep-fried banana with syrup with icecream.*

*485kr*