



East Style

Sushi-Sashimi Combination 470kr
Modern sushi- och sashimiplateau, 21 bitar/skivor & en tartar.
Mixed platter of modern sushi-sashimi, 21 pcs/slices & one tartar.

Ceviche 157kr
Lime, chili, ingefära och koriander-marinerad seafood med canchamajs och salsa aji amarillo.
Seafood marinated in lime, chili, ginger and coriander with cancha corn and salsa aji amarillo.

Mango Ceviche 157kr
Lime, chili, ingefära och koriander-marinerad mango och avokado med canchamajs och salsa aji amarillo.
Llme, chili, ginger and coriander marinated mango and avocado with cancha corn and salsa aji amarillo.

Tuna Poke Cocktail 178kr
Tonfisk, avokado, melon och poke dressing.
Tuna, avocado, melon and poke dressing.

Tuna Poke Donburi 213kr
Tonfisk-poke på risbädd.
Tuna poke on rice.

Shrimp Cocktail 158kr
Ishavsräkor, flygfiskrom, avokado, sallads-lök, citron och chilimayo.
Shrimps, masago, avocado, spring onions, lemon and chili mayo.

Sushi

Classic Appetizer 94kr
Blandad sushi, 3 bitar.
Mixed nigiri, 3 pcs.

Classic 268kr
Blandad sushi, 12 bitar.
Mixed platter, 12 pcs.

Modern Appetizer 106kr
Moderna sushivarianter, 3 bitar.
Modern style sushi, 3 pcs.

Modern 305kr
Moderna sushivarianter, 12 bitar.
Modern style sushi, 12 pcs.

Mixed Nigiri 362kr
Blandad nigiri, 16 bitar.
16 pcs.

Yasai (Vegan) 240kr
Vegansk sushi, 12 bitar.
Mixed vegan sushi platter, 12 pcs.

Gunkan

Scallop Quail's Egg 69kr
Grillad pilgrimsmussla och ägggula från vaktel i gul zucchinicylinder.
Grilled scallop and egg yol k from quail in yellow zucchini boat.

Taraba-gani 47kr
Krabbröra i gurkcylinder.
Crab salad in cucumber boat.

Nigiri

Hamachi Ung yellowtail/*Young yellowtail.*34kr

Hotate Pilgrimsmussla/*Scallop.*34kr

Shake Lax/*Salmon.* 29kr

Tako Bläckfisk/*Octopus.* 34kr

Tuna Tonfisk. 43kr

Anticucho Halstrad yellowtail med red aji salsa/*Seared yellowtail with red aji salsa.* 39kr

Blackened Shake Sotad lax/*Seared spicy salmon.* 34kr

Cobia Pesto Cobia med Manchegopesto /*Cobia With Manchegopesto.*41kr

Pulpo Ceviche Marinerad Pulpo/*Pickled Pulpo.* 39kr

Hotate Pilgrimsmusslamed tomat salsa/*Scallop tomato salsa.* 41kr

Red shrimp *Halstrad Argentinsk rödräka med vårlök/ Seared red shrimp with springonion.* 41kr

Shake Manchego Manchegogrillad Lax/*Manchego grilled Salmon.* 41kr

Suzuki Halstrad havsabborre Ingefära, vårlök/ Seabass with ginger, springonion. 41kr

Tuna Tataki Pepparhalstrad tonfisk/ *Seared tuna with black pepper.* 43kr

Tuna Tataki with Quail´s egg Pepparhalstrad tonfisk med vaktelägg/ *Seared tuna with quail´s egg.* 59kr

Tamago-yaki Omelett/*Egg.* 29kr

Inari Tofu. 33kr

Avocado Avokado. 29kr

Maki

Tempura Roll 1 150kr
Tempuraräkor (Rödräka) och gräslök - inside out med East sweet sauce.
Tempura prawns and chives - inside out with East sweet sauce.

Tempura Roll 2 199kr/120kr
Tempuraräkor (Rödräka), tamago, avokado, sparris, tobikorom och gräslök - inside out med East sweet sauce.
Tempura prawns , tamago, avocado, asparagus, tobiko and chives -inside out with East sweet sauce.

Tuna Rocoto Roll 199kr/120kr
Tonfisk, avokado, gurka, mango, koriander och chilimayo - inside out, toppad med friterad gul quinoa och rocoto salsa.
Tuna, avocado, cucumber, mango, coriander and chili mayo - inside out, rolled in deep-fried yellow quinoa and rocoto salsa.

Salmon Roll 196kr/118kr
Sotad lax, avokado, pickladlök, mayo, ärtskott och sparris - inside out, klädd med lätthalstrad lax.
Blackened salmon, avocado, pickled onions, mayo, green pea sprouts and asparagus - inside out, topped with seared salmon.

Ceviche Roll 219kr
Tempurafriterad med mango, avokado, selleri och gulajimayo toppad med ceviche seafood.
Tempurafried with mango, avocado,celery yellow aijchili mayo and ceviche Seafood.

Zucchini Roll (Vegan) 153kr/89kr.
Avocado, sparris, gurka och pickladlök - inside out, klädd med grillad zucchini och salsa rocoto.
Avocado, asparagus, cucumber, and pickled onions - inside out, topped with grilled zucchini and salsa rocoto.

California Crab Roll 160kr/92kr
Avokado, krabbröra och gräslök - inside out.
Avocado, crab salad and chives - inside out.

Hosomaki 108kr
Valfri liten rulle.
Small cut roll of your choice.

Sashimi

Classic 143kr
Blandad sashimi, 6 skivor.
Mixed platter, 6 slices

Classic 298kr
Blandad sashimi, 16 skivor.
Mixed platter, 16 slices.

Talapia Sashimi East Style 149kr
Talapia tillagad i het sesamolja, ingefära, koriander och vårlök.
Talapia, ginger, springonion and Coriander.

Modern Appetizer 157kr
Moderna sashimivarianter, 6 skivor.
Modern style sashimi, 6 slices.

Modern 338kr
Moderna sashimivarianter, 16 skivor.
Modern style sashimi, 16 slices.

Sashimi 2 pieces

Anticucho Halstrad yellowtail med red aji salsa. 68kr
Seared yellowtail with red aji salsa.

Avocado Avokado. 43kr

Hamachi Ung yellowtail. 56kr
Young yellowtail.

Hotate Pilgrimsmussla/*Scallop.* 54kr

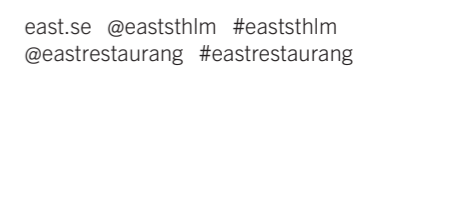
Shake Lax/*Salmon.* 44kr

Blackened Shake Sotad lax. 54kr
Seared spicy salmon.

Tako Bläckfisk/*Octopus.* 56kr

Tuna Tonfisk. 72kr

Tuna Tataki Pepparhalstrad tonfisk. 74kr
Seared tuna with black pepper.



Side Orders

Edamame 75kr
Ångade gröna soyabönor med havssalt.
Young soybean pods with sea salt.

Goma Wakame 60kr
Sesammarinerade wakamealger.
Sesame seaweed.

Misoshiru 35kr
Misosoppa.
Miso soup.

East Sweet Sauce / Chili Mayo 36kr

Asian Beer

Kirin Ichiban Lager, Japan. 81kr
Aoni 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

Premium Sake, 5 cl / 72cl

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

Dewazakura Ichiro Junmai Daiginjō, 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