

# EAST DINNER

## Appetizers

<b>Nem</b> Deep-fried pork spring rolls with lettuce, mint leaves and nuoc cham dip.	131
<b>King Crab</b> King crab and avocado with tamarind glaze.	188
<b>Tom Ka Gai</b> Thai chicken soup with coconut cream, lime and galangal.	132
<b>Thai Beef Sashimi</b> Beef sashimi with peanuts, coriander, lime zest and lemon srirasha dressing.	154
<b>Ceviche</b> Seafood marinated in lime, chili, ginger and coriander with cancha corn.	157
<b>Tuna Poke Cocktail</b> Tuna, avocado, melon and poke dressing.	178
<b>Shrimp Cocktail</b> Shrimps, masago, avocado, spring onions, lemon and chili mayo.	158
<b>Korean Pancakes</b> Korean vegetable pancakes and sweet red pepper dip with peanuts.	128
<b>Yam Pla Muk</b> Deep-fried baby octopus with som tam.	165
<b>Tofu Ginger &amp; Chili (Vegan)</b> Chili fried tofu with eggplant, kale, ginger and chili.	158

## Mains

<b>Tuna Yo-Nashi</b> Seared tuna with seaweed noodles, pear, onion and East bulgogi dressing.	355
<b>Salmon Teriyaki</b> Oven baked salmon with deep-fried oyster mushrooms and teriyaki sauce.	295
<b>Chicken Lemon &amp; Chili</b> Panko coated chicken breast with deep-fried noodles and lemon chili sauce.	259
<b>Chicken Bibim Bap</b> Marinated fillet of chicken with Korean style pickled vegetables and kochujang sauce.	245
<b>Beef Bibim Bap</b> Marinated sliced steak with Korean style pickled vegetables and kochujang sauce.	332
<b>Pork Kimchi Udon</b> Udon noodles with shredded pork neck, kimchi, daikon and egg yolk.	195
<b>Beef Korat</b> Marinated sliced steak with pickled red cabbage, black radish, roasted garlic and hot tamarind sauce.	332
<b>Lamb Aubergine</b> Fillet of lamb, served pink with warm eggplant, ginger and chili.	343
<b>Laab Vegme (Vegan)</b> Vegme mince with garlic, chili, red onions, lemon, peanuts and mint.	247
<b>Tuna Poke Donburi</b> Tuna poke on rice.	213
<b>Tom Ka Gai</b> Thai chicken soup with coconut cream, lime and galangal.	160

### East Dinner Set Menu

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. The best way to experience EAST.

Shrimp Cocktail  
Edamame  
Modern Sushi

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Korean Pancakes  
Yam Pla Muk  
Thai Beef Sashimi

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Tuna Yo-Nashi  
Beef Korat  
Lamb Aubergine  
Jasmine rice

635

### East Dinner Sweets

Truffle  
Chocolate Mousse  
Chocolate sorbet

125kr

# EAST DINNER



## Sushi

<b>Classic Appetizer</b> Mixed nigiri, 3 pcs.	94
<b>Classic</b> Mixed platter, 12 pc	268
<b>Modern Appetizer</b> Modern style sushi, 3 pcs.	106
<b>Modern</b> Modern style sushi, 12 pcs.	305
<b>Mixed Nigiri</b> 16 pcs.	362
<b>Yasai (Vegan)</b> Mixed vegan sushi platter, 12 pcs.	240

## Sashimi

<b>Classic</b> Mixed platter, 6 slices	143
<b>Classic</b> Mixed platter, 16 slices.	298
<b>Modern Appetizer</b> Modern style sashimi, 6 slices.	157
<b>Modern</b> Modern style sashimi, 16 slices.	338

## East Style

<b>Sushi-Sashimi Combination</b> Mixed platter of modern sushi-sashimi, 21 pcs/slices & one tartar.	470
<b>Chirashi -Zushi</b> Salmon, halibut, tuna and avocado sashimi topped with smoked trout, wakame and quail on rice.	245

## Sides

<b>Edamame (Vegan)</b> Green soybean pods with sea salt.	75
<b>Classic Kimchi</b> Korean spicy pickled cabbage.	62
<b>Seaweed Noodle Salad (Vegan)</b> Seaweed noodle salad with pear, onion and East bulgogi dressing.	78
<b>Som Tam</b> Young papaya salad with peanuts, lime, chili and fish sauce.	89
<b>Green Soybeans &amp; Broccoli (Vegan)</b> Steamed veggies.	75
<b>Goma Wakame</b> Sesame seaweed.	60
<b>Misoshiru</b> Miso soup.	35

## Maki

<b>Salmon Truffle Roll</b> Avocado, white globe onion, cucumber and sugarsnaps - inside out, topped with salmon and East truffle mayo, 10 pcs / 5 pcs.	205/122
<b>Tempura Roll 1</b> Tempura prawns and chives - inside out with East sweet sauce, 10 pcs.	150
<b>Tempura Roll 2</b> Tempura prawns, tamago, avocado, asparagus, tobiko and chives -inside out with East sweet sauce, 10/5 pcs.	199/120
<b>Tuna Rocoto Roll</b> Tuna, avocado, cucumber, mango, coriander and mayo - inside out, rolled in deep-fried yellow quinoa and rocoto salsa, 5/10 pcs.	199/120
<b>Crispy Spicy Tuna Roll</b> Daikon & kochujang sauce - inside out, topped with tuna tartar, avocado, honey mayo and deep-fried casava, 10 pcs.	229
<b>Salmon Roll</b> Blackened salmon, avocado, pickled onions, mayo, green pea sprouts and asparagus - inside out, topped with seared salmon, 5/10 pcs.	196/118
<b>East Veg Roll (Vegan)</b> Avocado, green asparagus and marinated haricots verts - inside out, topped with tofu & aji amarillo creme and beetroot chips, 10 pcs / 5 pcs.	153/89
<b>California Crab Roll</b> Avocado, crab salad and chives - inside out, 10/5 pcs.	160/92
<b>East Sweet Sauce / Chili Mayo</b>	36

## Gunkan

<b>Scallop Quail's Egg</b> Grilled scallop and egg yolk from quail in yellow zucchini boat.	69
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## Sweets

<b>Fondant</b> Warm chocolate fondant with vanilla ice cream.	110
<b>Truffle</b> Chocolate truffle.	35
<b>Tempura</b> Deep-fried banana with syrup and vanilla ice cream.	110
<b>Chocolate Mousse</b> Chocolate mousse with whipped cream and dried blueberries.	110
<b>Churros</b> Pastry sticks with cinnamon sugar and chocolate-caramel dipping sauce.	85
<b>Crepe Brulee</b> Crepe Brulee with taste of ginger topped with cloudberrys.	110
<b>Sorbet</b> Chocolate sorbet.	75