

EAST LUNCH



Appetizers

Nem Deep-fried pork spring rolls with lettuce, mint leaves and nuoc cham dip.	131
Thai Beef Sashim Beef sashimi with peanuts, coriander, lime zest and lemon srirasha dressing. .	154
Chicken Gyoza Braised chicken dumplings with man du dip.	125
Korean Pancakes Korean vegetable pancakes with sweet red pepper dip and peanuts.	128
Ceviche Seafood marinated in lime, chili, ginger and coriander with cancha corn and salsa aji amarillo.	157
Tuna Poke Cocktail Tuna, avocado, melon and poke dressing.	178
Shrimp Cocktail Shrimps, masago, avocado, spring onions, lemon and chili mayo.	158

Sweets

Truffle Dark chocolate truffle.	35
Creme Brulee Creme Brulee with taste of ginger topped with cloudberrys.	110
Sorbet Flavor of the day.	75

Mains

Spicy Salmon Oven baked salmon with beluga lentils, pomegranate and spicy lemon sauce.	195
Chicken Karage Deep-fried chicken karage with pickled fennel and chili mayo.	175
Nam Tok Spicy beef salad with tomatoes, mint leaves, spinach and sugar peas.	295
Tuna Shiso Seared tuna with white asparagus, ramson and shiso dip.	355
Chapche Sweet potato noodles with deep-fried tofu, red pepper, leek, spinach and carrot.	185
Massaman Curry Thai coconut curry with lamb shank, potatoes and peanuts.	225
Pork Ramen Slow cooked pork belly, noodles, black radish, carrots and leek in broth.	195
Yam Wunsen Glass noodle salad with red shrimps, celery, tomatoes, coriander and chili.	185
Gai Pad Mamuang Thai stir fry with chicken, cashew nuts, spring onion, sugar peas and baby corn.	175
10 Hours Pork Kakuni Slow-cooked pork belly with melon salad and mim du sauce.	185

East signatures

Chicken Lemon & Chili 259kr
Panko coated chicken breast with deep-fried noodles and lemon chili sauce.

Tom Ka Gai 160kr
Thai chicken soup with coconut cream, mushrooms, lime and galangal.

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Sushi-Sashimi & Combos

Classic Sushi 268/94

Mixed platter, 12 pcs/3 pcs.

Modern Sushi 305/106

Modern style sushi, 12 pcs/3 pcs.

Salmon & Avocado Nigiri 210

7 pcs salmon & 3 pcs avocado.

Mixed Nigiri 362

16 pcs nigiri.

Yasai (Vegan) 240

Mixed vegan sushi platter, 12 pcs.

Classic Sashimi 298/143

Mixed platter, 16 slices/6 slices.

Modern Sashimi 338/157

Modern style sashimi, 16 slices/6 slices.

Sushi-Sashimi Combination 470

Modern & klassiska sushi- och sashimi variation, 21 bitar och 1 tartar.

Donburi

Salmon Poke Donburi 185

Salmon and pickled veggies on rice.

Tuna Poke Donburi 213

Tuna poke on rice.

Chirashi -Zushi 245

Salmon, halibut, tuna and avocado sashimi topped with smoked trout, wakame and quail on rice.

Maki-Zushi

Salmon Truffle Roll 205/122

Avocado, white globe onion, cucumber and sugarsnaps - inside out, topped with salmon and East truffle mayo.
10 pcs / 5 pcs.

Crispy Spicy Tuna Roll 229

Daikon, kochujang sauce - inside out, topped with tuna tartar, avocado, deep-fried casava and honey mayo.
10 pcs.

Tuna Rocoto Roll 199/120

Tuna, avocado, cucumber, mango, coriander and mayo - inside out, rolled in deep-fried yellow quinoa, and rocoto salsa.
10 pcs / 5 pcs.

Salmon Roll 196/118

Blackened salmon, avocado, pickled red onions, mayo, green pea sprouts and green asparagus - inside out, topped with seared salmon.
10 pcs / 5 pcs.

East Veg Roll (Vegan) 153/89

Avocado, green asparagus and marinated haricots verts - inside out, topped with tofu & aji amarillo creme and beetroot chips.
10 pcs / 5 pcs.

Ellen Roll 160/92

Salmon, avocado, mayo - inside out, topped with salmon.
10 pcs / 5 pcs.

Tempura Roll 1 150

Tempura prawns and chives - inside out with East sweet sauce.
10 pcs.

Extras

East Sweet Sauce/Chili Mayo 36kr

Misoshiru 35kr

Miso soup.

Green Soybeans & Broccoli (Vegan) 75kr

Steamed veggies.

Edamame (Vegan) 75 kr

Green soybean pods with sea salt.