

# EAST DINNER

---

## East Style

Enjoy a modern Asian taste explosion, sharing style.  
We recommend 3-4 dishes per person  
which corresponds to an appetizer and main course.  
The best way to experience EAST.

### Nem 131

Deep-fried pork spring rolls with lettuce,  
mint leaves and nuoc cham dip.

### King Crab 188

King crab and avocado with tamarind glaze.

### Jirou Qiu 115

Chicken fritters with tangy black bean sauce.

### Thai Beef Sashimi 154

Beef sashimi with peanuts, coriander, lime zest and lemon  
srirasha dressing.

### Ceviche 157

Seafood marinated in lime, chili, ginger  
and coriander with cancha corn.

### Tuna Poke Cocktail 178

Tuna, avocado, melon and poke dressing.

### Shrimp Cocktail 158

Shrimps, masago, avocado, spring onions,  
lemon and chili mayo.

### Duck Tataki 145

Roasted, marinated duck with deep-fried sweetbread,  
marinated bean sprouts and shiso sauce.

### Nam Tok 155

Spicy Thai beef salad with tomatoes,  
mint leaves, spinach and sugar peas.

### Tuna Tartar 145

Soya marinated tuna with smoked caviar,  
daikon and potato chips.

### Shrimp Tempura 145

Deep-fried sweet water shrimps, sechuan mayo  
and pickled carrots.

### Wo Tip 135

Steamed chicken dumplings in ginger broth.

### Beef Tartar 155

Asian steak tartar with sesame, kochujang mayon, crouton  
and shredded duck liver.

### Shrimp Avocado 195

Grilled sweet water prawns with mashed avocado, lime, chili  
popcorn and crispy chili sauce.

### Aubergine Goma Dare 155

Roasted aubergine with pickled veggies, deep-fried lotus  
root and sesame sauce.

## Sides

### Edamame 75

Green soybean pods with sea salt.

### Sticky Edamame 85

Green soybean pods with chilie-sesame.

### Classic Kimchi 79

Korean spicy pickled cabbage.

### Cucumber Pickles 65

Pickled cucumber.

### Bean Sprouts 65

Sesame marinated bean sprouts.

### Spinache 65

Sesame marinated spinach.

### Green Soybeans & Broccoli 75

Steamed veggies.

### Shiso Pickles 85

Shiso pickled shitake mushroom and  
veggies.

### Goma Wakame 60

Sesame seaweed.

### Misoshiru 35

Miso soup.

## East Signature

### Chicken Lemon & Chili 259

Panko coated chicken breast with deepfried  
noodles and lemon chili sauce.

### Chicken Bibim Bap 245

Marinated fillet of chicken with Korean style  
pickled vegetables and kochujang sauce.

### Beef Korat 332

Marinated sliced steak with pickled red  
cabbage, black radish, roasted garlic and  
hot tamarind sauce.

### Tom Ka Gai 132/160

Thai chicken soup with coconut cream,  
lime and galangal.

## East Dip Sauces 45 st

### Mandu

Soya, sesame.

### Lemon & Chili Sauce

Lemon, chili.

### Kochujang

Korean red pepper sauce.

### East Sweet Sauce

Mayonnaise, sesame.

### Chili Mayo

Rocoto, mayo.

## East Dinner Sweets

Truffle  
Sweet Nem  
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
<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

## 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

## Sweets

<b>Sweet Nem</b> Deep-fried spring rolls filled with cream cheese, raspberries and white chocolate with vanilla ice cream.	125
<b>East Meringue</b> Green tea meringue, raspberries, strawberries, vanilla ice cream and chocolate-sechuan sauce.	110
<b>Umeshu Fruit Compote</b> Chilled fruit compote with caramelized nuts, cardamom cake and vanilla ice cream.	110
<b>Sorbet</b> Apple sorbet.	75
<b>Truffle</b> Dark chocolate truffle.	35

### East Dinner Set Menu

A mixture of several modern Asian dishes.  
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 of EAST.

Shrimp Cocktail  
Edamame  
Modern Sushi

---

Jirou Qiu  
Nem  
Thai Beef Sashimi

---

Tuna Tartar  
Beef Korat  
Duck Tataki  
Jasmine rice

635