

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
Ceviche Seafood marinated in lime, chili, ginger and coriander with cancha corn and salsa aji amarillo.	165
Tuna Poke Cocktail Tuna, avocado, melon and poke dressing.	178
Shrimp Cocktail Shrimps, masago, avocado, spring onions, lemon and chili mayo.	158
Korean Pancakes Korean vegetable pancakes with sweet red pepper dip and peanuts.	138

Sweets

Truffle Dark chocolate truffle.	35
Sweet Nem Deep-fried spring rolls filled with raspberries, cream cheese and white chocolate, comes with vanilla ice cream.	125
Sorbet Flavor of the day.	75

Mains

Spicy Salmon Fried salmon meat balls with fried beans, tomatoes, soy and chili.	195
Chicken Kyori Shredded chicken with mashed cucumber, spinach, menma and la yu dressing.	175
Pad Thai Gai Fried rice noodles with chicken, bean sprouts, peanuts and tamarind sauce.	195
Tuna Teriyaki Seared tuna with grilled asparagus and teriyaki sauce.	355
Chapche Sweet potato noodles with deep-fried tofu, red pepper, leek, spinach and carrot.	175
Vega Buns Steamed buns with crispy tofu, avocado, pickled veggies and kochujang sauce.	195
Beef Avocado Grilled striploin with avocado, tomato salad and srirasha dressing.	295
Crispy Shrimp Som Tam Tempura shrimps with young papaya salad, peanuts, lime, chili and fish sauce, hot & sour.	195
Salmon Bibim Bap Minced salmon with Korean style pickled vegetables and kochujang sauce.	205
Chicken Nanban Crispy chicken with asparagus tempura and Japanese tartar sauce.	235

East signatures

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

Tom Ka Gai 175kr
Thai chicken soup with coconut cream, mushrooms, lime and galangal.

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Sushi-Sashimi & Combos

Classic Sushi 275/94

Mixed platter, 12 pcs/3 pcs.

Modern Sushi 325/106

Modern style sushi, 12 pcs/3 pcs.

Salmon & Avocado Nigiri 210

7 pcs salmon & 3 pcs avocado.

Mixed Nigiri 362

14 pcs nigiri.

Yasai (Vegan) 240

Mixed vegan sushi platter, 12 pcs.

Classic Sashimi 340/143

Mixed platter, 16 slices/6 slices.

Modern Sashimi 360/157

Modern style sashimi, 16 slices/6 slices.

Sushi-Sashimi Combination 495

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 265

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

Maki-Zushi

Salmon Truffle Roll 215/130

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

Crispy Spicy Tuna Roll 239

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

Tuna Rocoto Roll 205/125

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

Salmon Roll 215/130

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) 160/92

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

Ellen Roll 170/100

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

Tempura Roll 1 160

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

Extras

East Sweet Sauce/Chili Mayo 25kr

Misoshiru 35kr

Miso soup.

Green Soybeans & Broccoli (Vegan) 75kr

Steamed veggies.

Edamame (Vegan) 75 kr

Green soybean pods with sea salt.