

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.	185
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

Goi Cuon Vietnamese fresh spring rolls with veggies, noodles and man du dip.	175
Chapche Sweet potato noodles with deep-fried tofu, red pepper, leek, spinach and carrot.	175
Gai Pad Mamuang Thai stir fry with chicken, cashew nuts, spring onion, sugar peas and baby corn.	175
Pork Ramen Slow cooked pork belly, egg noodles, black radish, carrots and leek in pork broth.	175
Spicy Mussels Stir-fried mussels with garlic, lemon and chili.	195
Cod Lemongrass Curry Coconut breaded cod with cabbage salad and lemongrass curry.	195
Iberico Nam Tok Spicy Thai salad with iberico pork, tomatoes, mint leaves, spinach and sugar peas.	205
Tuna Ponzu Seared tuna with tempura shrimps, chili fried haricots verts and ponzu sauce.	355
Beef Avocado Grilled striploin with shiitake mushrooms, deep-fried avocado and ponzu sauce.	295
Masaman Curry Thai coconut curry with lamb shank, potatoes and peanuts.	235
Salmon Bibim Bap Minced salmon with Korean style pickled vegetables and kochujang sauce.	205

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 Mixed platter, 12 pcs/3 pcs.	275/94
Modern Sushi Modern style sushi, 12 pcs/3 pcs.	325/106
Salmon & Avocado Nigiri 7 pcs salmon & 3 pcs avocado.	210
Mixed Nigiri 14 pcs nigiri.	362
Yasai (Vegan) Mixed vegan sushi platter, 12 pcs.	240
Classic Sashimi Mixed platter, 16 slices/6 slices.	340/143
Modern Sashimi Modern style sashimi, 16 slices/6 slices.	360/157
Sushi-Sashimi Combination Modern & klassiska sushi- och sashimi variation, 21 bitar och 1 tartar.	495

Donburi

Salmon Poke Donburi Salmon and pickled veggies on rice.	185
Tuna Poke Donburi Tuna poke on rice.	213
Chirashi -Zushi Salmon, halibut, tuna and avocado sashimi topped with smoked trout, wakame and quail on rice.	265

Maki-Zushi

Salmon Truffle Roll Avocado, white globe onion, cucumber and sugarsnaps - inside out, topped with salmon and East truffle mayo. 10 pcs / 5 pcs.	215/130
Crispy Spicy Tuna Roll Daikon, kochujang sauce - inside out, topped with tuna tartar, avocado, deep-fried casava and honey mayo. 10 pcs.	259
Tuna Rocoto Roll Tuna, avocado, cucumber, mango, coriander and mayo - inside out, rolled in deep-fried yellow quinoa, and rocoto salsa. 10 pcs / 5 pcs.	205/125
Salmon Roll Blackened salmon, avocado, pickled red onions, mayo, green pea sprouts and green asparagus - inside out, topped with seared salmon. 10 pcs / 5 pcs.	215/130
East Veg Roll (Vegan) Avocado, green asparagus and marinated haricots verts - inside out, topped with tofu & aji amarillo creme and beetroot chips. 10 pcs / 5 pcs.	160/92
Ellen Roll Salmon, avocado, mayo - inside out, topped with salmon. 10 pcs / 5 pcs.	170/100
Tempura Roll 1 Tempura prawns and chives - inside out with East sweet sauce. 10 pcs.	160

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.