East Beverage Selections

Kirin Treat 135kr
Kirin Ichiban 33 cl, KID sake 4 cl + roasted cancha corn.

Umeshu Soda 98kr
4cl Plum liquor & soda water.

Sake Set 140kr
KID White Label 4cl + Taru 4cl + Ori 4cl.

One bottle of Sake 760kr
KID White Label Junmai shu 72cl

Selected wines

André Clouet Grande Réserve
Champagne, France
795kr, 145kr glass

Art De France
Chardonnay, Sauvignon Blanc, France
365kr, 100kr glass

2016 Domaine Des Grandes Perrieres, Sancerre
Sauvignon Blanc, Loire, France
695kr, 172kr glass

2016 Lundén, Rübesheimer
Riesling, Rheingau, Germany
695kr, 166kr glass

2014 J. Christopher
Pinot Noir, Williamatte Valley, USA
745kr, 182kr glass

Asian Beer

Kirin Ichiban Lager, Japan. 81kr
Aooni IPA, Japan. 89kr
Tokyo Black Porter, Japan. 94kr
Nest Beer Red Rice Ale, Japan. 94kr
Tiger Beer Lager, Singapore. 81kr
No Neko , Belgien White, Japan 89kr

Non Alcoholic

2015 Eins Zwei Zero, Josef Leitz
Riesling, Rheingau, Germany
295kr, 75kr glass

Sides

Edamame (Vegan) 75kr
Ångade gröna soyabönor med havssalt.
Green soybean pods with sea salt.

Goma Wakame 60kr
Sesammarinerade wakamealger.
Sesame seaweed.

Misoshiru 35kr
Misosoppa.
Miso soup.

Premium Sake, 5 cl / 72cl

KID White Label Junmai Shu, Wakayama
Dry and fruity. 60kr / 760kr

Dewazakura Ichiro Junmai Daiginjó, Yamagata
Dry, complex and fruity. 125kr / 1800kr

Dewazakura Omachi Junmai Ginjo, Yamagata
Dry, complex and packed with flavours.
97kr / 1397kr

Taru (aged in cedar wood barrels), Ibaraki
Dry, crisp with a touch of cedar wood.
79kr / 1132kr

Ori Sake Nigori sake (cloudy), Wakayama
Medium sweet and fruity. 79kr / 1132kr

Hana Hato Junmai Kijoshu, Hiroshima
Sweet and complex. Suitable for desserts.
144kr

Gekkeikan Futsuu Shu (hot sake)
12 cl. 99kr

Sushi

Classic Sushi 268kr/94kr
Blandad sushi, 12 bitar/3 bitar
Mixed platter, 12 pcs/3 pcs

Modern Sushi 305kr/106kr
Moderna sushivarianter, 12 bitar/3 bitar
Modern style sushi, 12 pieces/3 pcs

Mixed Nigiri 362kr
Blandad nigiri, 16 bitar.
16 pcs.

Yasai (Vegan) 240kr
Vegansk sushi, 12 bitar.
Mixed vegan sushi platter, 12 pcs.

Sashimi

Classic Sashimi 298kr/143kr
Blandad sashimi, stor/liten
Mixed platter, large/small.

Modern Sashimi 338kr/157kr
Moderna sashimivarianter, stor/liten
Modern style sashimi, large/small.

East Style

Sushi-Sashimi Combination 470kr
Modern sushi- och sashimiplateau.
Mixed platter of modern sushi-sashimi.

Ceviche 157kr
Lime, chili, ingefära och koriander-marinerad seafood med sötpotatis, canchamajs och salsa aji amarillo.
Seafood marinated in lime, chili, ginger and coriander with sweet potato, cancha corn and salsa aji amarillo.

Mango Ceviche 157kr
Lime, chili, ingefära och koriander-marinerad mango och avokado med söt-potatis, canchamajs och salsa aji amarillo.
LIme, chili, ginger and coriander marinated mango and avocado with sweet potato, cancha corn and salsa aji amarillo.

Ceviche Donburi 198kr
Ceviche på risbädd.
Ceviche on rice.

Maki

Tempura Roll 1 150kr
Tempuraräkor (Rödräka) och gräslök - inside out med East sweet sauce.
Tempura prawns and chives - inside out with East sweet sauce.

Tempura Roll 2 199kr/120kr
Tempuraräkor (Rödräka) tamago, avokado, sparris, tobikorom och gräslök - inside out med East sweet sauce.
Tempura prawns , tamago, avocado, asparagus, tobiko and chives -inside out with East sweet sauce.

Tuna Rocoto Roll 199kr/120kr
Tonfisk, avokado, gurka, mango, koriander och chilimayo - inside out, toppad med friterad gul quinoa och rocoto salsa.
Tuna, avocado, cucumber, mango, coriander and chili mayo - inside out, rolled in deep-fried yellow quinoa and rocoto salsa.

Salmon Roll 196kr/118kr
Sotad lax, avokado, pickladlök, mayo, ärtskott och sparris - inside out, klädd med lätthalstrad lax.
Blackened salmon, avocado, pickled onions, mayo, green pea sprouts and asparagus - inside out, topped with seared salmon.

Zucchini Roll (Vegan) 153kr/89kr.
Avocado, sparris, gurka och pickladlök - inside out, klädd med grillad zucchini och salsa rocoto.
Avocado, asparagus, cucumber, and pickled onions - inside out, topped with grilled zucchini and salsa rocoto.

California Crab Roll 160kr/92kr
Avocado, krabbröra och gräslök - inside out.
Avocado, crab salad and chives - inside out.

East Sweet Sauce 36kr

Appetizers

Nem 131kr
Friterade vårrullar med fläskfärs, sallad, mynta och nuoc cham dip.
Deep-fried pork spring rolls with lettuce, mint leaves and nuoc cham dip.

King Crab 188kr
King crab och avokado med tamarind glaze.
King crab and avocado with tamarind glaze.

Tom Ka Gai 132kr
Kycklingsoppa med champinjoner, cocosgrädde, lime och galangal.
Thai chicken soup with coconut cream, lime and galangal.

Thai Beef Sashimi 154kr
Biffsashimi med nötter, koriander, lime-zest och lemon srirasha dressing.
Beef sashimi with peanuts, coriander, lime zest and lemon srirasha dressing.

Korean Pancakes 128kr
Koreanska grönsakspannkakor och sweet red pepper dip med nötter.
Korean vegetable pancakes and sweet red pepper dip with peanuts.

Yam Pla Muk 165kr
Friterade små bläckfiskar med grön papayasallad hot & sour.
Deep-fried baby octopus with som tam.

Tofu Ginger & Chili (Vegan) 158kr
Chilistekt tofu med varm aubergine, grönkål, ingefära och chili.
Chili fried tofu with warm eggplant, kale, ginger and chili.

Mains

Tuna Nashi 385kr
Lätthalstrad tonfiskfilé med sjögräsnudlar, nashipäron och East bulgogi dressing.
Seared tuna with seaweed noodles, nashi pear and East bulgogi dressing.

Salmon Teriyaki 295kr
Ugnsbakad lax med friterad ostronskivling och teriyakisauce.
Oven baked Norwegian salmon with fried oyster mushroom and teriyaki sauce.

Chicken Lemon & Chili 279kr
Pankopanerat kycklingbröst med friterade nudlar och lemon chili sauce.
Panko coated chicken breast with deep- fried noodles and lemon chili sauce.

Chicken Bibim Bap 283kr
Marinerad kycklingfilé med picklade grönsaker och kochujang på risbädd.
Marinated fillet of chicken with Korean style pickled vegetables and kochujang sauce.

Pork Iberico Nam Jim Jaew 235kr
Ljummen sallad med Ibericogris, mango, mynta, lök och nam jim jaew dip.
Warm Thai salad with Iberico pork, mango, mint leaves, onion and nam jim jaew dip.

Beef Aubergine 343kr
Grillad ryggbiff med varm aubergine, ingefära och chili.
Grilled striploin, served pink with warm eggplant, ginger and chili.

Laab Plaa 217kr
Stekt laxfärs med vitlök, chili, rödlök, citron, jordnötter och mynta på risbädd.
Fried minced salmon with garlic, chili, red onions, lemon, pea nuts and mint leaves on rice.

Organic Biodynamic