East Style

Sushi-Sashimi Combination
Moderna sushi- och sashimivariationer med misoshiru. 470kr
Mixed platter of modern sushi-sashimi variation with misoshiru.

Ceviche
Lime, chili, ingefära och koriandermarinerad seafood med canchamajs och salsa aji amarillo. 157kr
Seafood marinated in lime, chili, ginger and coriander with cancha corn and salsa aji amarillo.

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

Tuna Poke Cocktail
Tonfisk, avokado, melon och poke dressing. 178kr
Tuna, avocado, melon and poke dressing.

Tuna Poke Donburi
Tonfisk-poke på risbädd. 213kr
Tuna poke on rice.

Shrimp Cocktail
Ishavsräkor, flygfiskrom, avokado, vårlök, citron och chilimayo. 158kr
Shrimps, masago, avocado, spring onions, lemon and chili mayo.

Sushi

Classic Appetizer
Blandad sushi, 3 bitar. 94kr
Mixed nigiri, 3 pieces.

Classic
Blandad sushi, 12 bitar. 268kr
Mixed platter, 12 pieces.

Modern Appetizer
Moderna sushivarianter, 3 bitar. 106kr
Modern style sushi, 3 pieces.

Modern
Moderna sushivarianter, 12 bitar. 305kr
Modern style sushi, 12 pieces.

Nordik Appetizer
Röding med pepparrot, Hjälmargös med löjrom och hälleflundra med honungsmarinerde lingon. 126kr
Char with horseradish, pike-perch with bleak roe and halibut with honey marinated lingonberries.

Mixed Nigiri
Blandad nigiri, 16 bitar och misoshiru. 362kr
16 pieces nigiri and misoshiru.

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

Gunkan

Scallop Quail's Egg
Grillad pilgrimsmussla och pocherat vaktelägg i gul zucchinicylinder. 69kr
Grilled scallop and quail's egg in yellow zucchini boat.

Ikura
Laxrom i noricylinder. 34kr
Salmon Roe in nori boat.

Taraba-gani
King crab i gurkcylinder. 47kr
King crab in cucumber boat.

Nigiri

Ama-ebi Räka/*Shrimp.* 29kr

Anticucho Halstrad yellowtail med red aji salsa. 39kr
Seared yellowtail with red aji salsa.

Avocado Avokado. 29kr

Ceviche Marinerad tilapia. 34kr
Pickled tilapia.

Char Röding med pepparrot. 34kr
Char with horseradish.

Halibut Manchego Manchegogrillad hälleflundra. 41kr
Manchego grilled halibut.

Hamachi Ung yellowtail. 34kr
Young yellowtail.

Hirame Hälleflundra/*Halibut.* 34kr

Buttered Hirame Smörgrillad hälleflundra/*Grilled and buttered halibut.* 41kr

Hotate Pilgrimsmussla/*Scallop.*34kr

Inari Tofu. 33kr

Pike-perch Hjälmargös/*Pike-perch.* 43kr

Shake Lax/*Salmon.* 29kr

Blackened Shake Sotad lax. 34kr
Seared spicy salmon.

Tako Bläckfisk/*Octopus.* 34kr

Tamago-yaki Omelett/*Egg.* 29kr

Tuna Tonfisk. 43kr

Tuna Tataki Pepparhalstrad tonfisk. 43kr
Seared tuna with black pepper.

Tuna Tataki Royal Pepparhalstrad tonfisk med vaktelägg. 59kr
Seared tuna with quail egg.

Maki

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

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

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

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

Kimchi Roll
Kimchi, tamago yaki och gurka - inside out. Serveras med kochujang och friterad svartrot. 153kr/89kr
Kimchi, omelet and cucumber - inside out. Served with kochujang sauce and deep-fried salsify.

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

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

Hosomaki
Valfri liten rulle. 108kr
Small cut roll of your choice.

Sashimi

Classic
Blandad sashimi, liten. 143kr
Mixed platter, small.

Classic
Blandad sashimi, stor. 298kr
Mixed platter, large.

Modern Appetizer
Moderna sashimivarianter, liten. 157kr
Modern style sashimi, small.

Modern
Moderna sashimivarianter, stor. 338kr
Modern style sashimi, large.

Sashimi 2 pieces

Ama-ebi Räka/*Shrimp.* 46kr

Anticucho Halstrad yellowtail med red aji salsa. 68kr
Seared yellowtail with red aji salsa.

Avocado Avokado. 43kr

Hamachi Ung yellowtail. 56kr
Young yellowtail.

Hirame Hälleflundra/*Halibut.* 54kr

Buttered Hirame Smörgrillad hälleflundra. 56kr
Grilled and buttered halibut.

Hotate Pilgrimsmussla/*Scallop.* 54kr

Shake Lax/*Salmon.* 44kr

Blackened Shake Sotad lax. 54kr
Seared spicy salmon.

Tako Bläckfisk/*Octopus.* 56kr

Tuna Tonfisk. 72kr

Tuna Tataki Pepparhalstrad tonfisk. 74kr
Seared tuna with black pepper.

Side Orders

Edamame
Ångade gröna soyabönor med havssalt. 75kr
Young soybean pods with sea salt.

Goma Wakame
Sesammarinerade wakamealger. 60kr
Sesame seaweed.

Misoshiru
Misosoppa. 50kr
Miso soup.

East Sweet Sauce
36kr

Asian Beer

Asahi Super Dry Lager, Japan. 81kr
Kirin Ichiban Lager, Japan. 81kr
Nest Beer Red Rice Ale, Japan. 94kr
Tokyo Black Porter, Japan. 94kr
Tiger Beer Lager, Singapore. 81kr
Saigon Beer Lager, Vietnam. 81kr

Premium Sake, kyld, 5 cl

KID white label Junmai Shu
Dry and fruity. 60kr

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

Ohmine Junmai Daiginjó
Elegant, dry and fruity. 123kr

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

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

Ori Sake Nigori sake (cloudy)
Medium sweet and fruity. 79kr

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

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