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East Style

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

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

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

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

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

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

Sushi

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

Classic 268kr
Blandad sushi, 12 bitar. *Mixed platter, 12 pcs.*

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

Modern 305kr
Moderna sushivarianter, 12 bitar. *Modern style sushi, 12 pcs.*

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

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

Gunkan

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

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

Taraba-gani 47kr
Krabbröra i gurkcyllinder. *Crab salad in cucumber boat.*

Nigiri

Ama-ebi Räka/*Shrimp.* 29kr

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

Avocado Avokado. 29kr

Ceviche Marinerad tilapia/*Pickled tilapia.* 34kr

Char Rödning med pepparrot. 34kr *Char with horseradish.* 34kr

Cobia Manchego Manchegogrillad cobia/*Manchego grilled cobia.* 41kr

Hamachi Ung yellowtail/*Young yellowtail.* 34kr

Hotate Pilgrimsmussla/*Scallop.* 34kr

Inari Tofu. 33kr

Shake Lax/*Salmon.* 29kr

Blackened Shake Sotad lax/*Seared spicy salmon.* 34kr

Tako Bläckfisk/*Octopus.* 34kr

Tamago-yaki Omelett/*Egg.* 29kr

Tuna Tonfisk. 43kr

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

Tuna Tataki Royal Pepparhalstrad tonfisk med vaktelägg/*Seared tuna with quail's egg.* 59kr

Maki

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

Tempura Roll 2 199kr/120kr
Tempuraräkor (ASC), tamago, avokado, grön sparris, tobikorom och gräslök - inside out med East sweet sauce. *Tempura prawns, tamago, avocado, green 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, rödlökspickles, mayo, ärtskott och grön sparris - inside out, klädd med lätthalstrad lax. *Blackened salmon, avocado, pickled red onions, mayo, green pea sprouts and green asparagus - inside out, topped with seared salmon.*

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

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

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

Sashimi

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

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

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

Modern 338kr
Moderna sashimivarianter, stor. *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.*

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.*

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Side Orders

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

Goma Wakame 60kr
Sesammarinerade wakamealger. *Sesame seaweed.*

Misoshiru 50kr
Misosoppa. *Miso soup.*

East Sweet Sauce 36kr

Asian Beer

Asahi Super Dry Lager, Japan. 81kr
Kirin Ichiban Lager, Japan. 81kr
Aoni IPA, Japan. 89kr
Tokyo Black Porter, Japan. 94kr
Nest Beer Red Rice Ale, Japan. 94kr
Tiger Beer Lager, Singapore. 81kr
Saigon Beer Lager, Vietnam. 81kr

Premium Sake, 5 cl / 72cl

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

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

Ohmine Junmai Daiginjō, Yamaguchi
Elegant, dry and fruity. 123kr / 1762kr

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