

East Lunch 17 07 25


## Combo

**Sushi-Sashimi Combination**  
Sushi- och sashimivariationer med miso-shiru. 350kr  
*Mixed platter of sushi-sashimi variations with misoshiru.* 350kr

## Sushi

**Classic Sushi**  
Small (3 nigiri). 82kr  
Medium (6 nigiri + 4 maki). 176kr  
Large (9 nigiri + 5 maki). 254kr

**Mixed Nigiri** (10 nigiri). 226kr

**Vegan Sushi** (6 nigiri + 4 maki). 173kr

## Maki

**Salmon Roll**  
Sotad lax, avokado, rödlökspickles, mayo, ärtskott och grön sparris - inside out, klädd med lätthalstrad lax. 178kr/112kr  
*Blackened salmon, avocado, pickled red onions, mayo, green pea sprouts, green asparagus - inside out topped with seared salmon.* 178kr/112kr

**Zucchini Roll (Vegan)**  
Avocado, grön sparris, gurka och picklad rödlök - inside out, klädd med grillad zucchini och salsa rocoto. 139kr/79kr.  
*Avocado, gren asparagus, cucumber - inside out, topped with grilled zucchini and salsa rocoto.* 139kr/79kr

**Tempura Roll**  
Tempuraräkor (ASC) och gräslök - inside out med East sweet sauce. 138kr  
*Tempura prawns and chives - inside out with East sweet sauce.* 138kr

**California Crab Roll**  
King Crab, avokado, gräslök - inside out. 144kr  
*King Crab, avocado, chives - inside out.* 144kr

## Sashimi

**Classic Sashimi**  
Large. 244kr  
Small. 117kr

## Appetizers

**Nem**  
Friterade vårrullar med fläskfärs, sallad, mynta och nuoc cham dip. 112kr  
*Deep-fried pork spring rolls with lettuce, mint leaves and nuoc cham dip.* 112kr

**Romanesco (Vegan)**  
Friterad romanesco och gröna soyabönor med lemon sesame dressing. 98kr  
*Deef-fried romanesco broccoli and green soy beans with lemon sesame dressing.* 98kr

**Edamame**  
Ångade japanska soyabönor med havs-salt. 75kr  
*Young soybean pods with sea salt.* 75kr

**Thai Beef Sashimi**  
Oxfilésashimi med nötter, koriander, lime-zest och lemon srirasha dressing. 127kr  
*Beef tenderloin with peanuts, coriander, lime zest and lemon srirasha dressing.* 127kr

**Chicken Gyoza**  
Bräserade kycklingdumplings med man du dip. 102kr  
*Braised chicken dumplings with man du dip.* 102kr

**Ceviche**  
Lime, chili, ingefära och koriandermarine-rad seafood med canchamajs och salsa aji amarillo. 127kr  
*Fish, shellfish and octopus marinated in lime, chili, ginger and coriander with cancha corn and salsa aji amarillo.* 127kr

### Side Orders

**Misoshiru**  
Misosoppa. 39kr  
*Miso soup.* 39kr

**Green Soybeans & Broccoli (Vegan)**  
Ångade smarta grönsaker. 68kr  
*Steamed greens.* 68kr

**East Side Salad (Vegan)**  
Blandad sallad med East dressing. 43kr  
*Side salad with East dressing.* 43kr

### Mains

**Tsukune Acar**  
Kycklingfärsbullar och malaysiska grön-sakspickles med gurkmeja och nötter. 133kr  
*Chicken meatballs and Malaysian pickled veggies with tumeric and peanuts.* 133kr

**Tom Ka Gai**  
Kycklingsoppa med champinjoner, cocos, lime och galangal. 143kr  
*Thai chicken soup with coconut cream, lime and galangal.* 143kr

**Pulpo Khmer**  
Stekt bläckfiskarm med chilifrästa hari-cots och khmer dip. 177kr  
*Fried octopus with chili fried green beans and Khmer dip.* 177kr

**Salmon Yellow Tamarind**  
Ugnstekt laxfilé med broccoli, gröna soya-bönor och yellow tamarind sauce. 198kr  
*Oven baked salmon with broccoli, green soybeans and yellow tamarind sauce.* 198kr

**Chicken Soba**  
Sobanudelsallad med riven majskyckling, menma, bladspenat och la yu dressing. 233kr  
*Buckwheat noodle salad with ripped chicken, young bamboo shoots, spinach and la yu dressing.* 233kr

**Beef Korat**  
Marinerad skivad ryggbiff med kruk-sallad, thaiörter ovch tamarind sauce. 272kr  
*Marinated sliced striploin with lettuce leaves, Thai herbs and tamarind sauce.* 272kr

**Tuna Ponzu**  
Halstrad tonfiskfilé med kombupicklad gurka och ponzu dip. 272kr  
*Seared tuna with kelp pickled cucumber and ponzu dip.* 272kr

**Rice Paper Vegme (Vegan)**  
Vegmefärs med picklade grönsaker, rispapperschips och green pepper BBQ sauce. 143kr  
*Minced Vegme with pickled vegetables, rice paper crisps and green pepper BBQ sauce.* 143kr

### Sweets

**Fondant**  
Varm chokladfondant. 50kr  
*Warm chocolate fondant.* 50kr

**Truffle**  
Mörk chokladtryffel. 50kr  
*Dark chocolate truffle.* 50kr

**Tempura (Vegan)**  
Friterad banan med sirap. 50kr  
*Deep-fried banana with syrup.* 50kr

**Strawberries (Vegan)**  
Jordgubbar. 50kr  
*Strawberries.* 50kr

**Ice Cream**  
Vanilj. 39kr  
*Vanilla.*39kr

**Sorbet**  
Cocos/Citron/Mörk choklad. 39kr  
*Cocnut/Lemon/Dark chocolate.* 39kr

### Coffee & tea

Kaffe. *Coffee.* 29kr  
Espresso. 25kr/34kr  
Caffe Latte, Cappuccino. 38kr  
Macchiato. 34kr  
Organic Green Tea. 34kr  
Earl Grey Tea. 34kr

🌱 Organic 🌿 Biodynamic


### Beer, Cider and Water

**Grängesbergs Pilsner**, 40 cl. 79kr  
**A Ship Full of IPA**, Sweden, 33 cl. 87kr  
**The Tail of a Whale** Wheat Ale, Sweden, 33 cl. 87kr  
**Bistro Lager** Mellanöl, Sweden. 76kr  
**Nest Beer Red Rice** Ale, Japan. 94kr  
**Kirin Ichiban** Lager, Japan. 81kr  
**Asahi** Super Dry, Japan. 81kr  
**Tiger Beer** Lager, Singapore. 81kr  
**Saigon Beer** Lager, Vietnam. 81kr  
**Heineken** Lager, Holland. 78kr  
**Hökarängen** IPA, Sweden. 94kr  
**Höganäs** APA, Sweden. 84kr  
**Briska** Päroncider, Sweden. 78kr  
**La Cidraie** Torr cider, France. 81kr  
**Loka, Coca Cola**, Juice m.m. 36kr  
**Mariestads** Lager 0,5%. 45kr  
**Nest Beer Non Ale** Ale 0,3%, Japan. 55kr

## Rosé Wine

**2015 Réserve de Bonnet**  
Cab. Sauv, Merlot, Bordeaux, France 355kr, 98kr glass

**2015 Chateau Vignelaure**  
Grenache, Provance, France 🌿 434kr, 119kr glass

**2015 Domaine Vacheron, Sancerre**  
Pinot Noir, Loire, France 🌿 643kr, 176kr glass ,

## Sparkling Wine

**Laurent-Perrier Brut**  
Champagne, France 728kr, 145kr glass  
Magnum 1580kr

**Laurent-Perrier Brut Rosé**  
Champagne, France 913kr, 182kr glass

**2006 Laurent-Perrier Brut Millésimé**  
Champagne, France 857kr

**Perrier Jouët Grand Brut**  
Champagne, France 862kr

**Cavicchioli Prosecco**  
Glera, Veneto, Italy 407kr, 96kr glass

east.se @eaststhlm #eaststhlm @eastrestaurang #eastrestaurang

### White Wine

**2015 Alba Nuova**  
Chardonnay, Australia 355kr, 98kr glass

**2015 Loimer DAC**  
Grüner Veltliner, Kamptal, Austria 🌿 566kr, 153kr glass  
Magnum 1040kr

**2015 Josef Leitz, Magic Mountain Trocken**  
Riesling, Rheingau, Germany 617kr, 166kr glass  
Magnum 1117kr

**2015 Gustave Lorentz Reserve**  
Pinot Blanc, Alsace, France 🌿 398kr, 108kr glass

**2015 Chablis Domaine des Malandes**  
Chardonnay, Bourgogne, France 541kr, 147kr glass  
Magnum 1080kr

**2015 Stoneleigh**  
Pinot Grigio, Marlborough, New Zealand 444kr, 122kr glass

**2016 Dog Point**  
Sauvignon Blanc, Marlborough, New Zealand 🌿 571kr, 155kr glass

### Red Wine

**2015 Tramonto**  
Shiraz, USA 355kr, 98kr glass

**2012 Henri de Villamont, Savigny-Lès-Beaune "Le Village"**  
Pinot Noir, Bourgogne, France 525kr, 143kr glass

**2014 Torre del Falasco, Valpolicella Ripasso**  
Corvina, Corvinone, Veneto, Italy 420kr, 116kr glass

**2015 Villa Maria**  
Pinot Noir, Marlborough, New Zealand 🌿 571kr, 155kr glass

**2014 Seghesio County**  
Zinfandel, Sonoma County, USA 643kr, 176kr glass  
Magnum 1280kr