

## East Lunch 17 08 15

### 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

**Crispy Pork Hoisin**  
Friterad karré med picklad rättika och hoisin sauce. 133kr  
*Deep-fried pork neck with pickled daikon and hoisin sauce. 133kr*

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

**Chicken Kochujang**  
Friterad kycklinglårfilé med kimchifierad Kirbygurka och kochujangmayo. 177kr  
*Deep-fried chicken with kimchi pickled Kirby cucumber and kochujang mayo. 177kr*

**Pork Kimchi Udon**  
Udonnudlar med kimchi, strimlad karré och äggula. 198kr  
*Udon noodles with kimchi, shredded pork neck and egg yolk. 198kr*

**Scampi Srirasha Salad**  
Scampisallad med bladspenat, mandel, friterad won ton och srirasha dip. 233kr  
*Scampi salad with spinach, almonds, deep-fried won ton and srirasha dip. 233kr*

**Beef Tari**  
Grillad entrecôte med pico de gallo och tari sauce. 272kr  
*Grilled rib-eye with pica de gallo and tari sauce. 272ko*

**Tuna Teriyaki**  
Halstrad tonfiskfilé med stekta kantareller och teriyaki sauce. 272kr  
*Seared tuna with fried chanterelles and teriyaki sauce. 272kr*

**Tofu Rocoto(Vegan)**  
Chilistekt tofu med romanesco, gröna soyabönor och rocoto dip. 143kr  
*Chilli fried tofu with romanesco broccoli, green soybeans and rocoto dip.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 syryp. 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


## 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

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#### 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

## Organic & Biodynamic

**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