Organic Biodynamic

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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

Chicken Tari
Grillade kycklinglårfiléspett med pico de gallo och tari sauce. 133kr
Grilled chicken skewers with pico de gallo and tari sauce. 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 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

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

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 Zeeland
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