

East Lunch 17 06 29					
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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. 138krkr
*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

Oxfileåsashimi 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 koriandermarinerad 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

#### Tom Kha Gai

Friterad marinerad karré med grön papayasallad, nötter och ginger dip. 133kr
*Deep-fried marinated pork neck with young papaya salad and ginger dip.* 133kr

#### Tom Ka Gai

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

#### Chicken Khmer

Friterad kycklinglårfilé med quinoa-mangosallad och khmer dip. 177kr
*Deep-fried chicken with quinoa-mango salad and Khmer dip.* 177kr

#### Salmon Chimichurri

Ugnstekt laxfilé med fräst pak choy och chimichurri. 198kr
*Oven baked salmon with fried pak choy and chimichurri.* 198kr

#### Scampi Soba

Sobanudelsallad med scampi, blad-spenat, menma och la yu dressing. 232kr
*Buckwheat noodle salad with scampi, spinach, pickled young bamboo shoots and chili sesame dressing.* 233kr

#### Duck Hoisin

Twice-cooked ankbröst med Pekingpannakakor, grönsaker och hoisin sauce. 272kr
*Twice-cooked duck breast with Peking pancakes, veggies and hoisin sauce.* 272kr

#### Tuna Teriyaki

Halstrad tonfiskfilé med stekt shitake och teriyaki sauce. 272kr
*Seared tuna with fried shitake mushrooms and teriyaki sauce.* 272kr

#### Oumph! Yaki Niku (Vegan)

Stekt Oumph! med picklad lök och yaki niku sauce på risbädd. 143kr
*Fried Oumph! with pickled onions and yaki niku sauce on rice.* 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
**Aooni** IPA, Japan. 89kr
**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** Päröncider, Sweden. 78kr
**La Cidraie** Torr cider, France. 81kr
**Loka, Coca Cola**, Juice m.m. 36kr
**Mariestads** Lager 0,5%. 45kr

## Rosé Wine

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

**2015 Chateau Vignelaure**
Grenache, Provence, France
434kr, 119kr glass
Magnum 900kr

## Sparkling Wine

#### Laurent-Perrier Brut

Champagne, France
728kr, 145kr glass
Magnum 1580kr

#### Laurent-Perrier Brut Rosé

Champagne, France
913kr, 182kr glass
Magnum 1820kr

#### 2006 Laurent-Perrier Brut Millésimé

Champagne, France
857kr

#### Perrier Jouët Grand Brut

Champagne, France
862kr

#### Cavicchioni 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 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