



East Lunch

White Wine /Glas

Art De France 105
Chardonnay, Sauvignon Blanc, FR
2018 Toni Soellner 125
Grüner Veltliner, Wagram, AU
2018 Pascal Bouchard Chablis 152
Chardonnay, Bourgogne, FR
2016 Dom. Grandes Perrieres 171
Sancerre, Sauvignon Blanc, FR
2018 Knipser 157
Riesling, Pfalz, DE
2018 Lundén 152
Riesling, Rheingau, DE
2016 Merus 130
Alti Adigo, Pinot Gris, IT
2017 Karl Schaefer 130
Muskatellr, Pfalz, DE
2016 Singing Tree 171
Chardonnay, Russian River, USA
2016 Dr. Loosen, Erdener Treppchen Kabinett 162
Riesling, Mosel-Ssa-Ruwer, DE
2017 Boulder Bank 135
Sauvignon Blanc, Marlborough, NZ

Sparkling Wine

Bollicina 105
Spumante IT

Champagne

André Clouet Gr. Réserve 145
Champagne, FR
Charles Collin Classique Brut 145
Champagne, FR

Rosé Wine

2017 Petite Cuvee Madame 125
Cinsault, Grenache, Merlot, FR

Non Alcoholic

2015 Eins Zwei Zero, Josef Leitz 75
Riesling, Rheingau, DE
Mariestads 45
Lager 0,5%.
Nest Beer Non Ale 55
Ale 0,3%, JP
Loka 41
Coca Cola, Coca Cola Light 41
Sprite, Fanta Orange 41
Red Bull 49
Red Bull Sugar Free 49
Schweppes 41
Juices 41
Apelsin, Äpple, Ananas, Tomat, Grapefruit, Passionsfrukt, Tranbär
Bryggkaffe 39
Espresso 39/44
Caffe Latte, Cappuccino 49
Macchiato 48
Genmai Cha Green Tea 45
Earl Grey Tea 45
Rooibos Tea 45

Red Wine /Glas

Art De France 105
Merlot, Syrah, FR
2015 Maison Champy 160
Pinot Noir, Bourgogne, FR
2016 Torre del Falasco, Valpolicella Ripasso 135
Corvina, Corvinone, Veneto, IT
2015 Vidal - Fleury, Côtes du Rhône Villages 145
Grenache, Syrah, Rhône, FR
2017 Erath 165
Pinot Noir, Williamatte Valley, USA
2015 Goldschmidt 155
Cabernet Sauvignon, Alexander Vally, USA
2014 Constitution Road 160
Shiraz, Robertson, ZA

Draught Beer

Heineken 81
Lager, NL, 40cl
Wisby 87
Pale Ale, SE, 40cl
Spendrups Bistro 77
Lager, SE, 40cl

Bottle Beer

Sapporo 83
Lager, JP, 33cl
Pilsner Urquell 83
Lager, CZE
Red Stripe 81
Lager, JP, 33 cl
Tokyo Black 94
Porter, JP, 33 cl
Aooni 89
IPA, JP, 33 cl
Nest Beer Red Rice 94
Ale, JP, 33 cl
No Neko 89
Belgien White, JP, 33 cl
Tail Of a Whale 85
Wheat, SE, 33 cl
Ship full of IPA 95
SE, 33 cl

Cider

Briska 78
Pear, SE
La Chouette 95
Apple Dry, FR

Appetizers

Nem 131
Friterade vårrullar med fläskfärs, sallad, mynta och nuoc cham dipp.

Thai Beef Sashimi 154
Biffsashimi med jordnötter, koriander, limezest och lemon srirashadressing.

Chicken Gyoza 134
Friterade kycklingdumplings med man du dipp.

Vegan Gyoza (Vegan) 134
Frterade veganska dumplings med man du dipp.

Ceviche 185
Lime, chili, ingefära och koriander-marinerad bläckfisk, pilgrimsmussla och tilapia, med canchamajs och salsa aji amarillo.

Shrimp Cocktail 158
Ishavsräkor, flygfiskrom, avokado, salladslök, citron och chili mayo.

Yam Pla Muk 175
Friterade små bläckfiskar med grön papayasallad hot & sour.

Korean Pancakes 138
Koreanska grönsakspannakor med sweet red pepper dipp och jordnötter.

Extras

Sweet Sauce/Chili Mayo 25

Misoshiru 35
Misosoppa.

Green Soybeans & Broccoli (Vegan) 75
Ängade smarta grönsaker.

Edamame (Vegan) 75
Ängade gröna soyaböner med havssalt.

Classic Kimchi 79
Koreansk röddepparsyrad salladskål.

Som Tam 89
Grön papayasallad med nötter, lime, chili och nam plaa.

Goma Wakame (Vegan) 65
Sesammarinerade wakamealger.

Business Lunch

Nem
*
Chicken Lemon & Chili
*
Truffle & Kaffe

375

Mains

Miso Butter Cod 255
Ugnsbakad skrei torsk med brynt misosmör, edamamebö- nor och strimlade sockerärtor.

Surf & Turf Yakisoba 295
Grillad, skivad ryggbiff med yakisobanudlar och friterade räkor.

Tuna Nashi 340
Lätthalstrad tonfiskfilé med sjögräsnudlar, nashipäron, sockerärtor, silverlök och East bulgogi dressing.

Pork Chashu 225
Sojabräserad fläksida med picklade bambuskott, baby-spenat och mimdusås.

Salt & Pepper Shrimps 230
Friterade vannameiräkor, paprika, selleri och lök, slungade i salt och vitpeppar.

Laab Vegme (Vegan) 220
Stekt vegmefärs med soja, citron, mynta och chili. Serveras i salladsblad med gurka, rödlök, tomat och jordnötter.

Chicken Lemon & Chili 259
Pankopanerat kycklingbröst med friterade nudlar och lemon chili sauce.

Tom Ka Gai 175
Kycklingsoppa med champin- joner, cocos, lime och galangal.

Chapche (Vegan) 175
Sötpotatisnudlar med friterad tofu, paprika, purjolök, blad-spenat och morot.

Salmon Bibim Bap 245
Marinerad hackad lax med picklade grönsaker, omelett, kimchi och kochujangsås på risbädd.

Korean Chicken Karage 225
Marinerad friterad kyckling- lårfilé slungad i kochujangsås med kålsallad och sesam- dressing.

Maki-Zushi

Salmon Truffle Roll 130 /215
Avokado, silverlök, sockerärtor och gurka - inside out, klädd med lax, toppad med East tryffelmayo, 5/10 bitar.

Crispy Spicy Tuna Roll 259
Rättika, kochujang sås – inside out, toppad med tonfisktarta- r, avokado, friterad casava och honeymayo, 10 bitar.

Tuna Rocoto Roll 130 /249
Tonfisk, avokado, gurka, mango, koriander och mayo inside out, toppad med friterad quinoa och rocoto salsa, 5/10 bitar.

Salmon Roll 130 /215
Sotad lax, avokado, rödlöks- pickles, mayo, ärtskott och grön sparris - inside out, klädd med lätthalstrad lax, 5 /10 bitar.

East Veg Roll (Vegan) 92 /160
Avokado, grön sparris, marinerade haricots verts - inside out, toppad med röd- betschips och creme gjord på tofu & aji amarillo, 5 /10 bitar.

Ellen Roll 100/170
Lax, avokado och mayo - inside out, klädd med lax, 5/10 bitar.

Tempura Roll 1 160
Tempuraräkor (rödräka) och gräslök inside out med East sweet sauce, 10 bitar.

Sushi-Sashimi & Combos

Sushi-Sashimi Combo 495
Modern & klassiska sushi- och sashimi variation. 21 bitar och 1 tartar.

Classic Sushi 94 /275
Blandad sushi, 3/12 bitar.

Modern Sushi 106 /325
Modern sushi, 3/12 bitar.

Salmon & Avocado Nigiri 210
7 bitar lax & 3 bitar avokado.

Mixed Nigiri 362
Blandad nigiri 14 bitar

Yasai (Vegan) 240
Vegansk sushi 12 bitar.

Classic Sashimi 143 /340
Blandad sashimi, 6 /16 skivor.

Modern Sashimi 157 /360
Modern sashimi, 6 /16 skivor.

East Poke Bowl

Salmon 195
Tärnad lax med sojadressing.

Tuna 235
Tärnad tonfisk med syltig yuzumayo.

Shrimp 240
Handskalade ishavsräkor med chilimayo.

Alla poke bowls kommer med sushiris, sallad, picklad ingefära, wakame, rödbeta, edamame, sockerärtor, picklasd rödlök, mango och chili.

Sweets

Truffle 35
Mörk chokladtryffel.

Sweet Nem 125
Friterade vårrullar fyllda med hallon, färskost och vit choklad, serveras med vaniljglass.

Fruit Salad 95
Fruktsallad med vanilj glass.

Apple Sorbet 75
Äppelsorbet men mangosås & mynta.

Vanilla ice Cream 75
Vaniljglass med chokladsås & halloncrisp.

Chocolate ice Cream 75
Chokladglass med krossad maräng & banan.

Coconut Ice Cream 75
Kokosglass med granatäpple och mynta.



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Ship full of IPA 95
SE, 33 cl

Cider

Briska 78
Pear, SE
La Chouette 95
Apple Dry, FR

Appetizers

Nem 131
Deep-fried pork spring rolls with lettuce, mint leaves and nuoc cham dip.

Thai Beef Sashimi 154
Beef sashimi with peanuts, coriander, lime zest and lemon srirasha dressing.

Chicken Gyoza 134
Deep fried chicken dumplings with man du dip.

Vegan Gyoza (Vegan) 134
Deep-fried vegan dumplings with man du dip.

Shrimp Cocktail 58
Shrimps, masago, avocado, spring onions, lemon and chili mayo.

Ceviche 185
Pulpo, scallop and tilapia marinated in lime, chili, ginger and coriander with cancha corn and salsa aji amarillo.

Yam Pla Muk 175
Deep-fried baby octopus with som tam.

Korean Pancakes 138
Korean vegetable pancakes with sweet red pepper dip and peanuts.

Extras

East Sweet Sauce/ Chili Mayo 25

Misoshiru, Miso soup 35

Green Soybeans & Broccoli (Vegan) 75
Steamed veggies.

Edamame (Vegan) 75
Green soybean pods with sea salt.

Classic Kimchi 79
Korean spicy pickled cabbage.

Som Tam 89
Green papaya salad with peanuts, lime, chili and fish sauce.

Goma Wakame (Vegan) 65
Sesame seaweed.

Mains

Tom Ka Gai 175
Thai chicken soup with coconut cream, mushrooms, lime and galangal.

Chapche (Vegan) 175
Sweet potato noodles with deep-fried tofu, red pepper, leek, spinach and carrot.

Laab Vegme (Vegan) 220
Fried minced vegme with soya, lemon, mint, chili, cucumber, tomatoes, red onion and peanuts.

Korean Chicken Karage 225
Marinated deep-fried chicken in kochujang sauce with cabbage salad and sesame dressing.

Chicken Lemon & Chili 259
Panko coated chicken breast with deep-fried noodles and lemon chili sauce.

Pork Chashu 255
Soy braised pork with pickled bamboo shoots, spinach and mim du sauce.

Salt & Pepper Shrimps 230
Deep fried shrimps, onion, red peppers and selery, tossed in salt and white pepper.

Salmon Bibim Bap 245
Chopped marinated salmon with Korean style pickled veggies, egg, kimchi and kochujang sauce on rice.

Miso Butter Cod 255
Oven baked cod with browned miso burtter, soybeans and sugar peas.

Surf & Turf Yakisoba 295
Grilled striploin with yakisoba noodles and deep fried shrimps.

Tuna Nashi 340
Seared tuna with seaweed noodles, nashi pear, sugar peas, onion and East Bulgogi dressing.

Maki-Zushi

Salmon Truffle Roll 130 /215
Avocado, white globe onion, cucumber and sugarsnaps - inside out, topped with salmon and East truffle mayo, 5/10pcs.

Crispy Spicy Tuna Roll 259
Daikon, kochujang sauce - inside out, topped with tuna tartar, avocado, deep-fried casava and honey mayo, 10pcs.

Tuna Rocoto Roll 130 / 249
Tuna, avocado, cucumber, mango, coriander and mayo - inside out, rolled in deep-fried yellow quinoa, and rocoto salsa, 5 / 10 pcs.

Salmon Roll 130/215
Blackened salmon, avocado, pickled red onions, mayo, green pea sprouts and green asparagus - inside out, topped with seared salmon, 5 / 10 pcs.

East Veg Roll (Vegan) 92 / 160
Avocado, green asparagus and marinated haricots verts - inside out, topped with tofu & aji amarillo creme and beetroot chips, 5 / 10 pcs.

Ellen Roll 100 / 170
Salmon, avocado, mayo - inside out, topped with salmon, 5 / 10 pcs.

Tempura Roll 1 160
Tempura prawns and chives - inside out with East sweet sauce, 10 pcs.

Sushi-Sashimi & Combos

Sushi-Sashimi Combo 495
Modern & classic sushi-sashimi variation, 21 pcs and 1 tartar.

Classic Sushi 94 / 275
Mixed platter, 3 / 12 pcs.

Modern Sushi 106 / 325
Modern style sushi, 3 / 12 pcs .

Salmon & Avocado Nigiri 210
7 pcs salmon & 3 pcs avocado.

Mixed Nigiri 362
14 pcs nigiri.

Yasai (Vegan) 240
Mixed vegan sushi platter, 12 pcs.

Classic Sashimi 143 / 340
Mixed platter, 6 / 16slices.

Modern Sashimi 157 / 360
Modern style sashimi, 6 / 16 slices.

East Poke Bowl

Salmon 195
Raw salmon with soy sauce.

Tuna 235
Raw tuna with yuzu mayo.

Shrimp 240
Hand peeled shrimps with chili mayo.

All poke bowls comes with sushi rice, salad, pickled ginger, beetroot, wakame, edamame, sugar peas, pickled onion, mango and chili.

Sweets

Truffle 35
Dark chocolate truffle.

Sweet Nem 125
Deep-fried spring rolls filled with cream cheese, raspberries and white chocolate, served with vanilla ice cream.

Fruit Salad 95
Fruit salad with vanilla ice cream.

Chocolate Ice Cream 75
Chocolate ice cream with meringue and banana.

Vanilla Ice Cream 75
Vanilla ice cream with chocolate sauce and raspberry crisp.

Coconut Ice cream 75
Coconut ice cream with mango sauce and mint.

Apple Sorbet 75
Apple sorbet with pomegranate and mint.

Business Lunch

Nem *
Chicken Lemon & Chili *
Truffle & Coffee

375