

## SNACKS

**Edamame** (Vegan) 85  
Green soybean pods with sea salt.

**Sticky Edamame** (Vegan) 95  
Green soybean pods with chilli & sesame.

**Classic Kimchi** 85  
Korean spicy pickled cabbage.

**Goma Wakame** (Vegan) 75  
Sesame seaweed.

**Misoshiru** 55  
Miso soup.

## SMALL DISHES

**Nem** 140  
Deep-fried pork spring rolls with lettuce, mint leaves & nuoc cham dip.

**Thai Beef Sashimi** 160  
Beef sashimi with crushed peanuts, coriander, lime zest & lemon sriracha dressing.

**Yam Pla Muk** 185  
Deep-fried baby octopus with green papaya salad, peanuts, lime, chilli & fish sauce.

**Vegan Gyoza** (Vegan) 120  
Deep-fried vegan dumplings with mandu dip.

**Chicken Gyoza** 120  
Deep-fried chicken dumplings with mandu dip.

**Shrimp Cocktail** 195  
Shrimps, avocado, spring onions, lemon & chilli mayo.

**Korean Pancakes** 145  
Korean vegetable pancakes with sweet red pepper dip & peanuts.

**Shrimp bao** 195  
Steamed bao buns with grilled vannamei prawns, rocoto chilli, pickled white onion, coriander, mango dressing.. 2pcs

**Mango Ceviche** 190  
Halibut, fresh mango, coriander, leche de tigre, red onion and seleri, topped with sweet potatp mousse. soja, lime & rocoto.

## NIGIRI (1 piece)

**Hiramasa** 35  
Kingfish.

**Char** 25  
Arctic char.

**Char Teriyaki** 30  
Char with teriyaki sauce, kimchi & sesame.

**Shake** 25  
Salmon.

**Ebi** 20  
Shrimp.

**Tuna** 30

**Blackened Shake** 25  
Seared spicy salmon.

**Shake Manchego** 30  
Salmon with grilled manchego.

**Tuna Tataki** 35  
Seared tuna with black pepper.

**Inari** 30  
Tofu.

**Avocado** 25

## SASHIMI (2 pieces)

**Hiramasa** 75  
Kingfish.

**Avocado** 46

**Shake** 65  
Salmon.

**Blackened Shake** 75  
Seared spicy salmon.

**Tuna** 95

**Tuna Tataki** 95  
Seared tuna with black pepper.

# PAST:

## MAINS

**Chashu Bao** 270  
Steamed pork baos, marinated vegetables, kimchi mayo & sesame dressing.

**Szechuan Pollock** 270  
Owen baked cod, fried speenash & shiitake mushroom, fried lotus root, kimchi butter sauce & szachuan peper oil.

**Huángniú** 270  
Beef Cheek, coriander chimichurri, garlic & chili bok choy.

**Roasted Red Pork** 255  
Red marinated pork with hoisin sauce. Roasted savoy cabbage & broccoli topped with crispy chili oil.

**Salt & Pepper Shrimp** 285  
Fried vannamei prawns with salt, white peper, chilli & sesame oil.

**Wonton Noodle Soup** 270  
Rice noodles, pork & shrimp dumplings, bok choi, coriander & silver onion

**Tom Kha Gai** 190  
Thai chicken soup with med mushroom, coconut cream, onion, chilli, lime & galangal.

**Chicken Lemon & Chili** 260  
Panko-coated chicken thigh with deep-fried noodles & lemon chili sauce.

**Mapo Tofu Aubergine** 245  
Pan-fried aubergine with mapo sauce, sliced crispy tofu, beans, spring onion & sesame oil.

**Chicken Bibimbap** 245  
Marinated chicken thigh, pickled vegetables, omelette, kimchi, gouchujang sause & rice.

## SIDES

**Rice** 20

**Som Tam** 95  
Thai papaya salad.

**Broccolini** 85  
Broccoli, oyster sauce, roasted garlic, sesame.

**East Sweet Sauce** 35

**Chilli Mayo** 35

## SUSHI-SASHIMI & COMBOS

**Sushi-Sashimi Combo** 645  
Modern & classic sushi-sashimi variation. 20 pcs..

**Classic Nigiri** 145/245  
Mixed classic nigiri. 5/12 pcs.

**Modern Nigiri** 160/285  
Mixed modern nigiri. 5/12 pcs.

**Yasai** (Vegan) 215  
Mixed vegan sushi. 12pcs.

**Classic Sashimi** 190/330  
Mixed classic sashimi. 6/12 slices.

**Modern Sashimi** 200/330  
Mixed modern sashimi. 6/12 slices.

## POKE BOWLS 245

Sushi rice and a bed of salad mix are topped with alfalfa sprouts, wakame, soy marinated cucumber, pickled red cabbage, gari, radish, pomegranate, avocado cream and sweet potato mousse.

**Protein**  
Salmon  
Tuna  
Prawns  
Chicken  
Vegetarian

**Sauce**  
Chilli mayonnaise  
Yuzu mayonnaise  
Chili teriyaki  
Moggi sauce  
Truffel mayonnaise

## MAKI-SUSHI ROLLS

**Crispy Spicy Tuna Roll** 285  
Daikon – gochujang sauce, topped with tuna tartare, avocado, deep-fried cassava & honey mayo – inside out 10 pcs.

**Spicy Tuna Roll** 190/285  
Open roll with soyamarinated tuna. Topped with wasabi, chilli. Roled with sesame & tobiko roe. 6 / 10 bitar.

**Salmon Truffle Roll** 160/265  
Avocado, white globe onion, cucumber & sugar snaps – inside out, topped with salmon & East truffle mayo. 5/10 pcs.

**Salmon Roll** 160/265  
Seared salmon, avocado, pickled red onion, mayo, pea shoots & green asparagus – inside out. 5/10 pcs.

**Vegan Roll** (Vegan) 130 / 210  
Vegan feta cheese, crispy salad, topped with beet roots & kumquat sauce. 5/10 bitar.

**Tempura Roll 1** 170  
Tempura prawns & chives – inside out with East sweet sauce. 10 pcs.

**Tempura Roll 2** 145/225  
Tempura prawns , tamago, avocado, asparagus, tobiko & chives – inside out with East sweet sauce. 5/10 pcs.

**East Roll** 140/ 245  
Cucumber, avocado, asparagus, marigold-herb & crispy salad – inside out, dressed with salmon. 5/10 bitar.

**Beef Roll** 215  
Marinated french beans – inside out, topped with seared ribeye, garlic crisps & chilli-teriyaki sauce. 10 pcs.

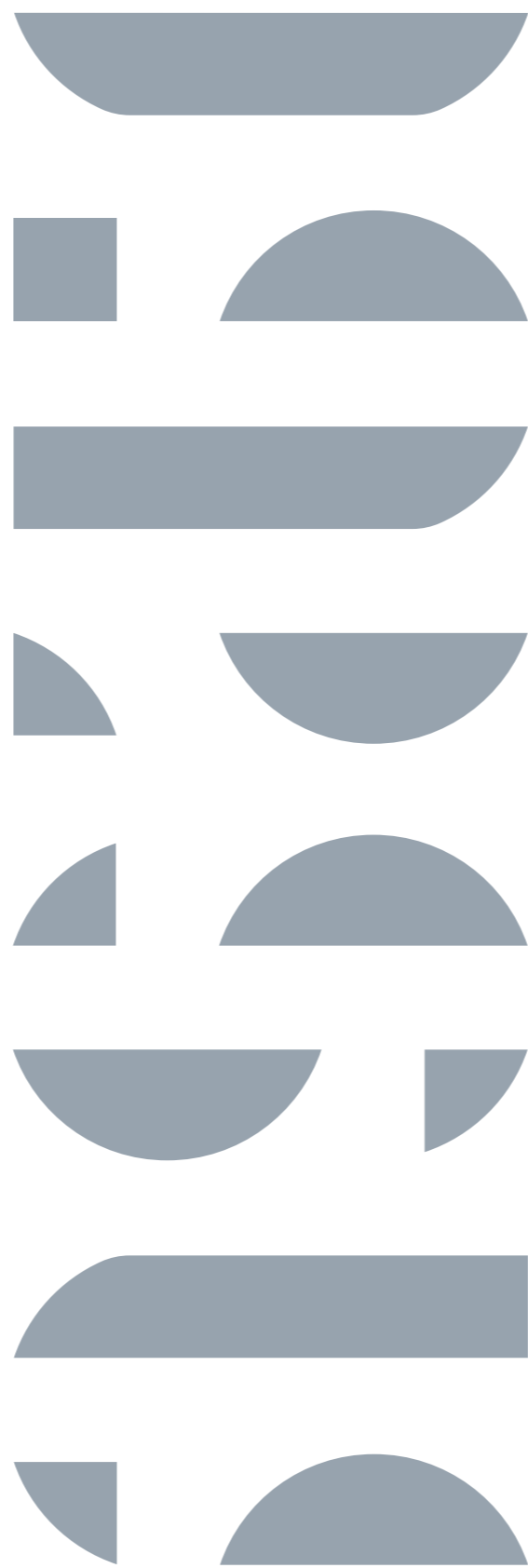
**Ceviche Roll** 285  
Avocado - topped with ceviche made from halibut with sweet potato mousse – inside out 10 pcs.

DINNER



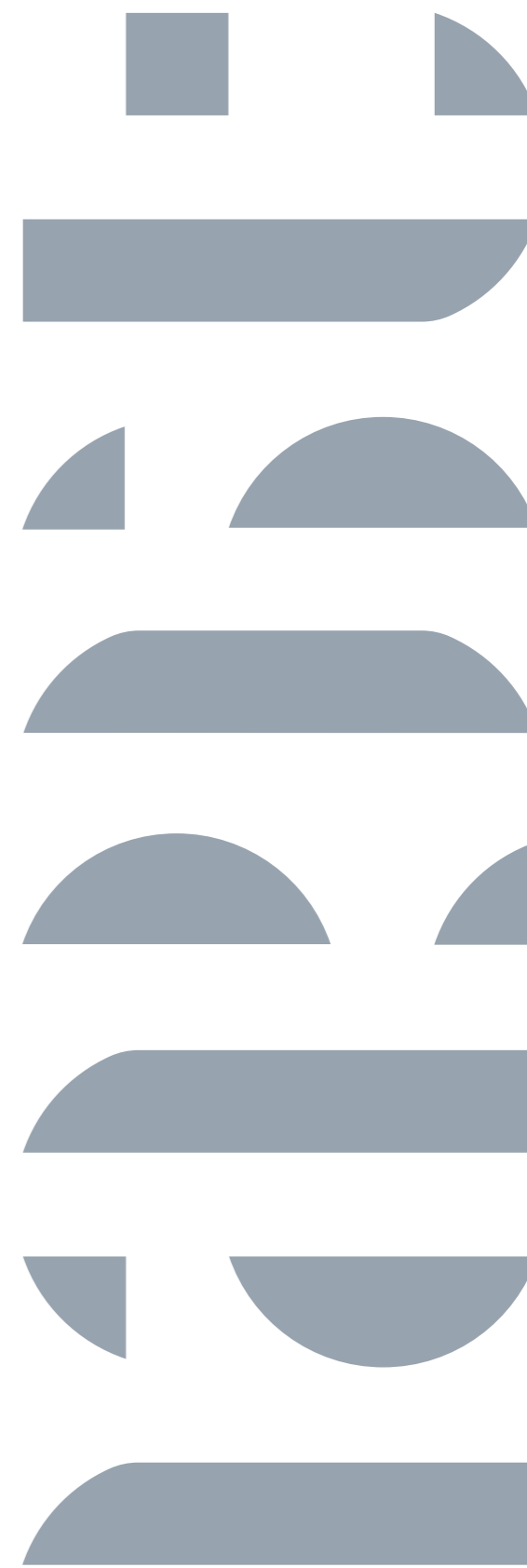
EAST

DINNER



EAST

DINNER



EAST

## SNACKS

**Edamame** (Vegan) 85  
Ångade gröna sojabönor & havssalt.

**Sticky Edamame** (Vegan) 95  
Ångade gröna sojabönor slungade i chilisesam.

**Classic Kimchi** 85  
Koreansk rödpepparsyrad salladskål.

**Goma Wakame** (Vegan) 75  
Sesammarinerade wakamealger.

**Misoshiru** 55  
Misosoppa

## SMÅRÄTTER

**Shrimp Bao** (2pc) 195  
Ångade baobröd, grillade Vannameiräkor med rocotochili, krispig sallad, picklad silverlök, koriander & mangodressing.

**Nem** 140  
Friterade vårrullar med fläskfärs, sallad, mynta & nuoc cham.

**Thai Beef Sashimi** 160  
Biffsashimi, jordnötter, koriander, limezest & lemon srirachadressing.

**Yam Pla Muk** 185  
Friterade små bläckfiskar, grön papayasallad, nötter, lime, chili & nam pla.

**Vegan Gyoza** (Vegan) 120  
Friterade veganska dumplings & mandudipp.

**Chicken Gyoza** 120  
Friterade kycklingdumplings & mandudipp.

**Shrimp Cocktail** 195  
Ishavsräkor, avokado, salladslök, citron & chilimajonnäs.

**Korean Pancakes** 145  
Koreanska grönsakspannakor, sweet red pepper-dipp & jordnötter.

**Mango Ceviche** 190  
Hällefundra, färsk mango, koriander, leche de tigre, rödlök & selleri, toppad med sötpotatismousse.

**Tuna Cocktail** 185  
Tonfisk, avokado, honungsmelon slungad i soja, lime & rocoto.

## SASHIMI (2 pieces)

**Hamachi** 75  
Kingfish.

**Anticucho** 85  
Halstrad hiramasa med red aji salsa.

**Shake** 40  
Lax.

**Blackened Shake** 40  
Sotad lax.

**Tuna** 95  
Tonfisk.

**Tuna Tataki** 95  
Pepparhalstrad tonfisk.

## NIGIRI (1 piece)

**Hamachi** 35  
Kingfish.

**Char** 25  
Röding

**Char Teriyaki** 30  
Röding med teriyakisås, kimchi & sesam.

**Shake** 25  
Lax.

**Blackened Shake** 25  
Sotad lax.

**Shake Manchego** 30  
Manchegogrillad lax.

**Ebi** 20  
Kokt vannameiräka.

**Tuna** 30  
Tonfisk.

**Tuna Tataki** 30  
Pepparhalstrad tonfisk.

**Inari** 30  
Tofu.

**Avocado** 25  
Avokado.

# PASTA

## MAINS

**Chashu Bao** 270  
Ångade baos med fläksida, marinerade grönsaker, kimchimajonnäs & sesamdressing.

**Szechuan Torsk** 270  
Ugnsbakad torsk, stekt spenat & shiitakesvamp, kimchismörsås, friterad lotusrot & szachuanpepparolja.

**Huángniú** 270  
Oxkind, korianderchimichurri, vitlök & chilislungad bok choy.

**Roasted Red Pork** 255  
Röd marinerad fläskkarré med hoisinsås. Rostad savoykål & broccoli toppad med krispig chiliolja.

**Salt & Pepper Shrimp** 285  
Lättpanerade vannameiräkor slungade i salt, vit peppar, chili & sesamolja.

**Wonton Noodle Soup** 270  
Risnudlar, fläsk & räkdumplings, bok choy, strimlad silverlök & koriander

**Tom Kha Gai** 190  
Thailändsk kycklingsoppa med champinjoner, kokosgrädde, silverlök, chilli, koriander, lime & galangal.

**Chicken Lemon & Chili** 260  
Pankopanerat kycklinglår, friterade harusamenudlar & lemonchilisås.

**Mapo Tofu Aubergine** 245  
Stekt aubergine, maposås, krispig tofu, brytbönor, vårlök, chili & sesamolja, toppad med rostad rotselleri.

**Chicken Bibimbap** 245  
Marinerad kycklinglårfilé, picklade grönsaker, omelett, kimchi & gochujangsås på risbädd.

## SIDES

**Jasminris** 20

**Som Tam** 95  
Klassisk thailändsk sallad på grön papaya, morötter & jordnötter.

**Broccolini** 85  
Ostronsås, rostad vitlök & sesam.

**East Sweet Sauce** 35

**Chilimajonnäs** 35

## SUSHI-SASHIMI & COMBOS

**Sushi-Sashimi Combo** 645  
Modern & klassisk sushi-sashimi variation. 20 bitar.

**Classic Nigiri** 145/245  
Blandad klassisk nigiri. 5/12 bitar.

**Modern Nigiri** 160/285  
Blandad modern nigiri. 5/12 bitar.

**Yasai** (Vegan) 215  
Vegansk sushi. 12 bitar.

**Classic Sashimi** 190/330  
Blandad klassisk sashimi. 6/12 skivor.

**Modern Sashimi** 200/345  
Blandad modern sashimi. 6/12 skivor.

## POKE BOWLS

Sushiris och en bädd av salladsmix toppas med alfagroddar, wakame, sojamarinerad gurka, picklade rödkål, gari, rädisa, granatäpple, avokadocream och sötpotatismousse.

**Protein**  
Lax 250  
Tonfisk 275  
Räkor 240  
Kyckling 225  
Vegetarisk 225

**Sås**  
Chillimajonnäs  
Yuzumajonnäs  
Chilliteriyaki  
Moggisås  
Try!elmajonnäs

## MAKI-SUSHI ROLLS

**Crispy Spicy Tuna Roll** 285  
Öppen rulle med rättika – toppad med tonfisk, gochujang sås, avokado, friterad cassava & honungsmajonnäs. 10 bitar.

**Spicy Tuna Roll** 190/ 285  
Öppen rulle med sojamarinerad tonfisk. Toppad med wasabi & chili. Rullad i sesam & tobikrom. 6 / 10 bitar.

**Salmon Truffle Roll** 160/265  
Avokado, silverlök, sockerärtor & gurka – inside out, klädd med lax, toppad med East tryffelmajonnäs. 5/10 bitar.

**Salmon Roll** 160/265  
Sotad lax, avokado, picklad rödlök, majonnäs, ärtskott & grön sparris – inside out. 5/10 bitar.

**Vegan Roll** (Vegan) 130 / 210  
Vegansk fetaost, krispig sallad, toppad med rödbetor & kumquatsås. 5/10 bitar.

**Tempura Roll 1** 170  
Tempuraräka & gräslök – inside out med East sweet sauce. 10 bitar.

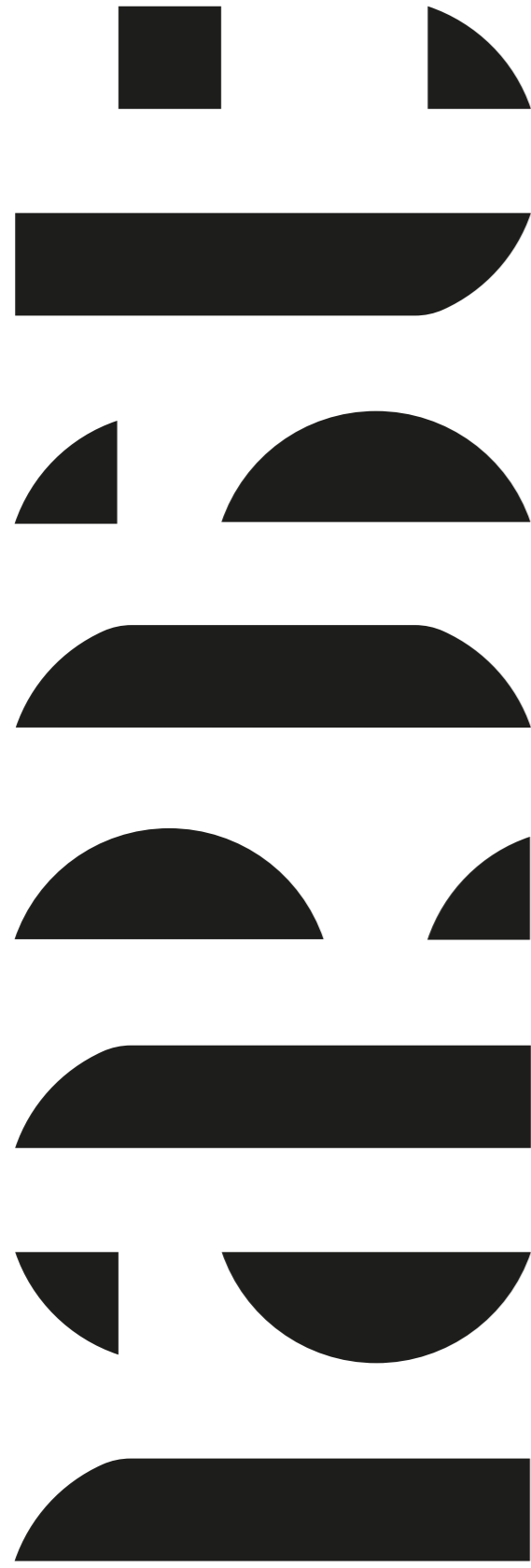
**Tempura Roll 2** 145/225  
Tempuraräka, tamago, avokado, sparris, tobikorom & gräslök – inside out med East sweet sauce. 5/10 bitar.

**East Roll** 140/245  
Gurka, avokado, sparris, tagetes & krispig sallad – inside out, klädd med lax. 5/10 bitar.

**Beef Roll** 215  
Marinerade haricots verts, toppad med halstrad entrecote & vitlökschips med chili-teriyakisås – inside out. 10 bitar.

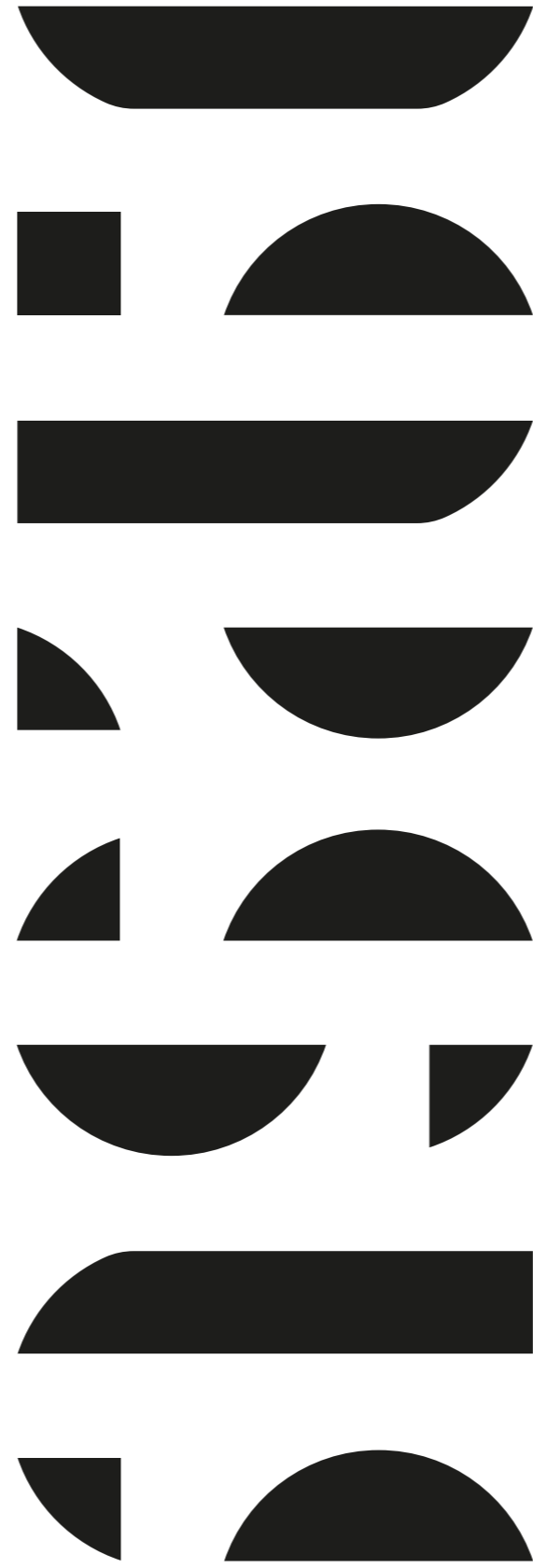
**Ceviche Roll** 285  
Öppen rulle med avokado – toppad med ceviche gjord på hällefundra med sötpotatismousse. 10 bitar.

MIDDAG



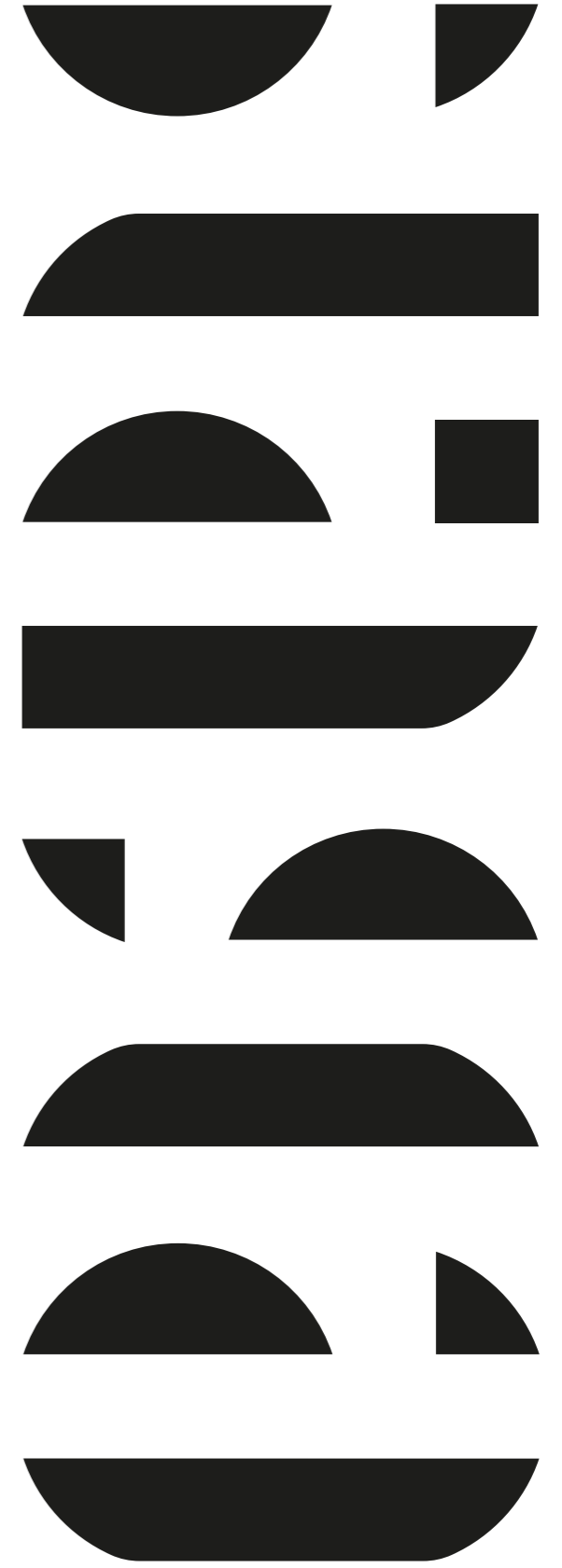
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