

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

- Shrimp Bao** 195
Steamed bao buns with grilled vannamei prawns, rocoto chilli, pickled white onion, coriander, mango dressing. 2pcs
- 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.
- Mango Ceviche** 190
Halibut, fresh mango, coriander, leche de tigre, red onion and seleri, topped with sweet potato puree, 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)

Hamachi 75
Kingfish.

Shake 40
Salmon

Blackened Shake 40
Sotad lax.

Tuna 95

Tuna Tataki 95
Pepper broiled tuna.

MAINS

- Tonkatsu** 355
Crispy pork chop on bone.
Cabbage, miso dressing, sesame dipp & japanese rice
- Tuna Salad** 275
Collared tuna, mango & papaya salad, wonton chrisp, tamarind mayo & miso dressing.
- Korean Beef Tartar** 255
Minced boneless beef inside , swedish pear, kimchi, sun flower seeds, marinated egg yolk, soya mayo, sesame & japanese rice
- Chashu Bao** 270
Steamed pork baos, marinated vegetables, kimchi mayo & sesame dressing.
- Salt & Pepper Shrimp** 285
Fried vannamei prawns with salt, white peper, chilli & sesame oil.
- 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 puree.

Protein
Salmon
Tuna
Prawns
Chicken
Fried tofu

Sauces
Chili mayo
Yuzu mayo
Truffle mayo
Chili teriyaki
Moggi sauce

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. Rolled 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.

SNACKS

Misoshiru 25
Misosoppa

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.

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 220
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 sötpotatispuré.

Tuna Cocktail 205
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

MAINS

Tonkatsu 355
Krispig fläskkotlett på ben.
Spetsskål, misodressing, sesamdipp & japanskt ris

Tuna Salad 275
Halstrad gulfenad tonfisk, mango & papayasallad, wontonkrisp, tamarindmajonnäs & misodressing.

Koreansk råbiff 255
Skuren oxinnanlår, svenskt päron, kimchi & solrosfrö.
Marinerad äggula, sojamajonnäs, sesam & japanskt ris

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

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

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

Chicken Lemon & Chili 260
Pankopanerat kycklinglår, friterade harusamenudlar & lemonsås.

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 145/265
Blandad klassisk nigiri. 5/12 bitar.

Modern Nigiri 160/305
Blandad modern nigiri. 5/12 bitar.

Yasai (Vegan) 225
Vegansk sushi. 12 bitar.

Classic Sashimi 190/385
Blandad klassisk sashimi. 6/12 skivor.

Modern Sashimi 200/395
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, avokadokräm och sötpotatispuré.

Protein
Lax 265
Tonfisk 275
Räkor 250
Kyckling 225
Friterad tofu 225

Sås
Chillimajonnäs
Yuzumajonnäs
Tryffelmajonnäs
Chilliteriyaki
Moggisås

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/ 295
Öppen rulle med sojamarinerad tonfisk. Toppad med wasabi & chili. Rullad i sesam & tobikrom.
6 / 10 bitar.

Salmon Truffle Roll 160/265
Avokado, silverlök, sockerärter & 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 / 235
Vegansk fetaost, krispig sallad, toppad med rödbetor & kumquatsås. 5/10 bitar.

Tempura Roll 1 175
Tempuraräka & gräslök – inside out med East sweet sauce.
10 bitar.

Tempura Roll 2 145/230
Tempuraräka, tamago, avokado, sparris, tobikrom & gräslök – inside out med East sweet sauce.
5/10 bitar.

East Roll 140/245
Gurka, avokado, sparris & 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 påhällefundra med sötpotatismousse.
10 bitar.