east

SNACKS

Edamame 65
Ångkokta sojabönor

Kimchi 85
Koreansk syrad salladskål

Tuna Temaki 95
Nori, ris, shisoblad, vårlök & ingefära

Misoshiro 25
Misosoppa med tofu, nori & vårlök.

Goma wakame 75
Marinerad sjögrässallad

VECKANS LUNCH

Veckans luncher hittar ni alltid på east.se

STARTERS

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

Salmon Sashimi 160
Ponzu, ikura & kumquat

Hamachi Sashimi 225
Leche de tigre & jalapeno

Rosted Beef Bone 160
Rostad benmärg med koriander chimi churri & baobröd

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

Shrimp Lobster Wonton 185
Ångade dumplings med kinesisk svart vinäger & chilliolja

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.

Korean Pancakes 145
Sweet red pepper-dipp & jordnötter.

MAINS

Fish Tempura 285
Koriander & mintsallad, nam jim dip

Chilli & Garlic Shrimp 285
Vannameiräkor, chilli, vitlök, koriander & tomat

East Steak 350
Tempurabrocolini, tentsuyusås & riven rättika

Black Pepper Venison 275
Hjort "stir fry" med svartpeppar & Merlot

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

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

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

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

Vegan Laab 245
Sojafärs, vitlök, koriander, chilli & mynta

Korean Chili Noodles 175
Gochujangsås, sesamn, vitlök & chilli

Salmon Donburri 265
Tärnad lax, sushiris & kockens val av grönsaker.

SIDES

Jasminris 20
Ångat jasminris

Sushiris 35
Japanskt smaksatt ris

Green Beans & Garlic 55
Haricot verts, vitlök & chilli flakes

Smashgurka 45
Soja & risvinäger

Tempuragrönsaker 65
Tempurafriterade grönsaker

Som Tam 95
Thailändsk grön papayasallad

NIGIRI & SASHIMI

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

Classic Nigiri
Blandad klassisk nigiri.
5/12 bitar. 145/285

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

Yasai
Vegansk sushi.
12 bitar. 225

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

Modern Sashimi
Blandad modern sashimi.
6/12 skivor. 175/350

SUSHI ROLLS

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

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

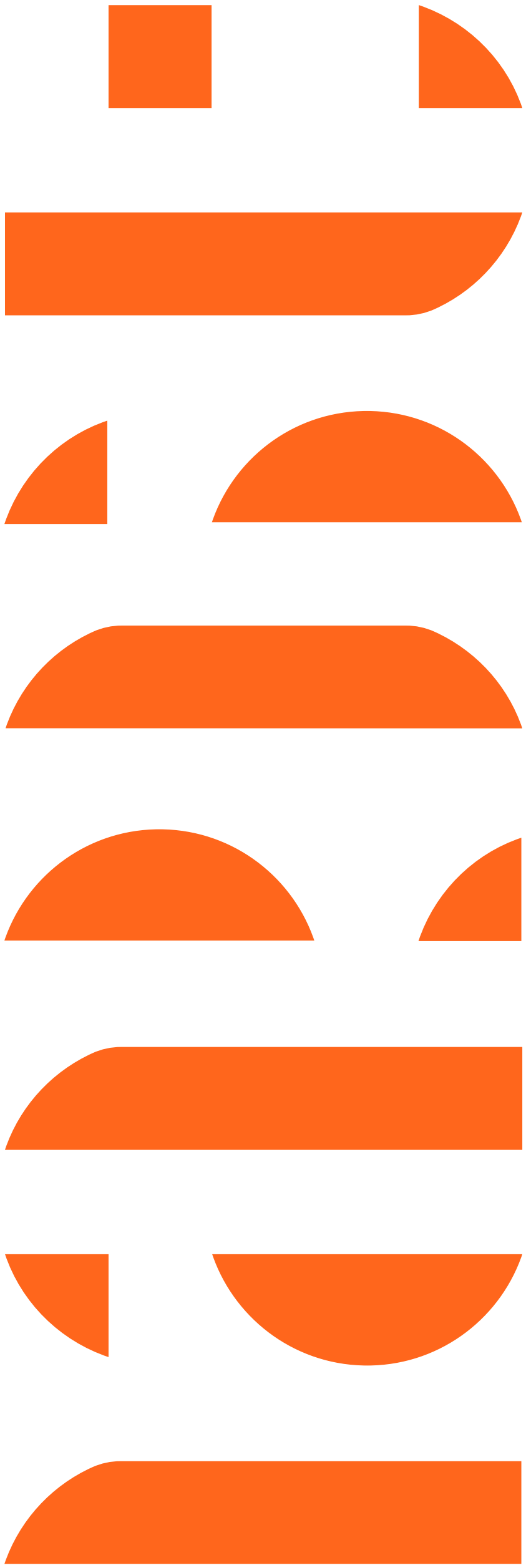
Vegan
Kockens val av råvaror.
5/10 bitar. 130/235

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

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

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

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



MIDDAG

EAST

east

SNACKS

Edamame 65
Steamed soyabeans

Kimchi 85
Korean fermented cabbage

Tuna Temaki 95
Nori, rice, shiso leaf,
spring onion & ginger

Misoshiro 25
Tofu, spring onion & nori

Goma wakame 75
Seaweed salad

WEEKLY LUNCH

Find our weekly lunches at east.se

STARTERS

Thai Beef Sashimi 160
Peanuts, coriander, limezest & lemon
sriracha dressing.

Salmon Sashimi 160
Ponzu, ikura & kumquat

Hamachi Sashimi 225
Leche de tigre & jalapeno

Rosted Beef Bone 160
Koriander, chimi churri & bao bread

Nem 140
Fried pork spring rolls with, salad, mint & nuoc cham dip

Shrimp Lobster Wonton 185
Steamed dumplings with chinese black vineger & chili oil

Yam Pla Muk 185
Fried baby octopus, green papaya salad
peanuts, lime , chili & nam plaa

Vegan Gyoza 120
Fried dumplings with mandu sauce

Chicken Gyoza 120
Fried dumplings with mandu sauce

Korean Pancakes 145
Sweet red pepper-dipp & peanuts

MAINS

Fish Tempura 285
Koriander & mint salad & nam jim dip

Chilli & Garlic Shrimp 285
Vannamei prawns, chili, garlic, coriander & tomato

East Steak 350
Tempura brocolini, tentsuyu sauce & daikon

Black Pepper Venison 275
Venison "stir fry" with black pepper & Merlot

Chashu Bao 270
Steamed baos with pork belly, sallad, pickled red onion
kimchi mayo & sesame dressing.

Tom Kha Gai 190
Thai chicken soup with mushrooms, coconut cream,
silver onion, chili, coriander, lime & galangal.

Chicken Bibimbap 245
Marinated chicken, pickled vegtables, omelett,
kimchi & gochujang sauce on bed of rice

Chicken Lemon & Chili 260
Panko coated chicken thigh with lemon chili sauce

Vegan Laab 245
Minced soya bean, garlic, coriander, chlli & mint

Korean Chili Noodles 175
Gochujang sauce, sesame, garlic & chili

Salmon Donburri 265

SIDES

Jasmine rice 20
Steamed jasmine rice

Sushi rice 35
Japanese flavored rice

Green Beans & Garlic 55
Haricot verts, garlic & chili flakes

Smashhurka 45
Soya & rice vinegar

Tempuragrönsaker 65
Tempura fried vegtables

Som Tam 95
Green Thai papaya salad

NIGIRI & SASHIMI

Sushi-Sashimi Combo
Modern & Classic
sushi-sashimi variation.
20 pc. 645

Classic Nigiri
Mixed classic nigiri.
5/12 pc. 145/285

Modern Nigiri
Mixed modern nigiri.
5/12 pc. 160/305

Yasai
Vegan sushi.
12 pc. 225

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

Modern Sashimi
Mixed modern sashimi.
6/12 slices. 175/350

SUSHI ROLLS

Crispy Tuna
Open roll with tuna tartar, daikon,
gochujang sauce, avocado, fried
cassava & honey mayo. 10 pc. 285

Salmon Truffle
Avocado, silver onion, sugar snaps &
cucumber – inside out, dressed with
lsalmon & topped with East t
truffle mayo
5/10 pc. 160/265

Vegan
Chefs choise
5/10 pc. 130/235

Tempura 1
Tempura fried prawn & chives
– inside out with East sweet sauce
10 pc. 175

Tempura 2
Tempura fried prawns, tamago,
avocado, tobiko roroe & chives
with East sweet sauce
5/10 pc. 145/230

East
Cucumber, avocado & crisp sallad
– inside out, dressed with salmon
5/10 bitar. 140/245

Beef
Marinated haricots verts, topped with
collared entrecote & garlic chips with
chili-teriyaki sauce – inside out.
10 pc 215

MIDDAG

EAST