

FUSION FLAVORS & TIMELESS ATMOSPHERE

At East, flavors from across Asia come together in a modern fusion experience. We blend traditional influences with innovative dishes – all served in a nostalgic setting that invites you to relax and enjoy a culinary journey through the East.

STOCKHOLM CLASSICS

Pre-drinks
179

Raspberry Fudge

Vodka vanilla, Butterscotch, Lemon juice, Raspberry

Juicy Fruit

Vodka vanilla, Butterscotch, Passion fruit, Lemon, Mint

Gin & Yang

Gin, Elderflower, Litchi, Lemon juice, Ginger

Coco Chanel

Vodka lemon, Yuzu sake, Coconut, Ginger, Lemon juice

BlueBerry Sour

Vodka vanilla, Blue berry liqueur, Lemon juice

SNACKS AND TACO

Tempura Shrimp Taco 185 (2 pcs)

Crispy gyoza lef, tempura fried red shrimp with fresh vegetables

Salmon Avocado Taco 175 (2 pcs)

Salmon, avocado, cucumber, Japanese mayo, ikura

Edamame 85

Sea salt

Som Tam Salad 110

Papaya, Thai chili, prik nam plaa, peanuts

Smash Cucumber 55

Chili, Lao gan ma, sesame

East Kimchi 65

Fermented cabbage, chili

Spicy Fries 85

Yuzu korsu mayo, chili, togarashi

APPETIZERS

Perfect to share

Crispy Beef Bao 85

Deep fried beef, steamed bao, lettuce, red daikon

Avocado Red Prawn 145

Flamed red prawn, avocado, sweet potato

Chicken Gyoza 85/160 (4/8 pcs)

Steamed chicken dumplings, crispy chilli, mandu sauce

Nehm 125

Three pork spring rolls, crispy lettuce, mint, cilantro & prik nam plaa

Nehm Crispy Rice 120

Mushroom, cabbage, lettuce, mint, cilantro & prik nam plaa

Thai Beef Sashimi 175

Lemon & sriracha dressing, peanuts, cilantro

Yam Pla Muk 135

Fried baby octopus, prik nam plaa, chilli flakes, cilantro

Crispy Rice Gochujang 105

Tteokbokki sticks, gochujang glaze, black mushrooms, furikake

Korean Beef Tartar 150

Gochujang, kimchi, pear, chives, pinjenuts, sesame, egg yolk

MAINS

East Street Sandwich & Spicy fries 225

Breaded pork, kewpie, point cabbage, tonkatsu sauce

Chashu Bao 270

Pork belly, steamed buns, hoisin, kimchi, smash cucumber, pickled red onions

Chicken Lemon Chili 245

Crispy noodles, red chili, cilantro, lime, steamed rice

Sweet Potato Noodle & Fried Aubergine 195

Aubergine, fermented chile-bean paste, sweet potato noodles

Grilled Asian Steak & Fries 365

Grilled sirloin, tomato, kratiam, spicy fries

Please let us know if you have any allergies!

COMBO PLATE

S O S Special (14 pcs) 345

Chef's choice of 5 Nigiri, 5 Maki, 4 Sashimi

Sushi Sashimi Combo (25 pcs) 645

Chef's choice of 10 Nigiri, 5 Maki, 9 Sashimi, 1 Tartar

Salmon Manchego (10 pcs) 245

Salmon Nigiri, manchego cheese, honey, lime

SUSHI & SASHIMI

Classic Moriawase 160/285

(5/10 pcs)

Chef's choice of classic mixed Nigiri

Classic Sashimi 295

(12 pcs)

Chef's choice of classic mixed Sashimi

Modern Moriawase 165/295

(5/10 pcs)

Chef's choice of modern Nigiri

Modern Sashimi 315

(12 pcs)

Chef's choice of modern Sashimi and toppings

MAKI

5/10 pieces

Tempura Spicy Tuna 155/245

Kimchi marinated tuna, jalapeno, avocado, cucumber, chili mayo & chives

White Asparagus Hosomaki 105/195

White asparagus, green apple-chives & marinaed tapioca

Ebi Tempura 150/235

Red shrimp, ikura rom, pickled kohlrabi, japanese mayo, avocado, cucumber, chives, tobiko & East sweet sauce

Salmon Truffle 160/245

Silver onion, pickled kohlrabi, cucumber - inside out, dressed with seared salmon, topped with crunchy black mushrooms & fresh truffle

NIGIRI

Classic or Modern 5 pieces

Salmon	145	Avocado	120
Tuna	155	Hamachi	180
Shrimp	140	Daily nigiri	140

POKÉBOWLS

Bibimbap 255

Soya sake glazed chicken steak, kimchi, marinated bean sprouts, spinach, cucumber, egg

Seared Salmon Bowl 265

Seared salmon with sushi rice, edamame, pickled red onion, marinated cucumber, mango, chuka ika & wasabi dressing

Tuna Tataki Bowl 260

Seared tataki tuna with sushi rice, edamame, pickled red onion, marinated cucumber, mango, chuka ika & wasabi dressing

DESSERTS

Chawammushi 130
Coconut curd, rhubarb, sake

Sweet Nem 125
Raspberry, cream cheese, white chocolate & vanilla ice cream

Chocolate Ganache 145
Raspberry sorbet & hazelnut nougatine

Sorbet or ice cream of the day 65
Ask your waiter for today's flavor

Truffle 65
Chocolate

AFTERDRINKS

179

Espresso Martini
Vodka, Coffe liqueur, Espresso coffee

Amaretto Sour
Amaretto, Angostura, Lemon, Egg white

BOTTLES

1664 Blanc, Wheat Beer, FR	94
Carlsberg Hof Lager, DK	78
Sapporo, JP	92
Somersby Pear Cider, DK	92

DRAUGHT BEER

Carlsberg Export Lager, DK	92
1664 Blanc Wheat Beer, FR	98
Brooklyn Stonewall IPA, US	109

SOFT DRINKS & NON ALCO BEER

Pepsi	48
Pepsi Max	48
Zingo	48
7-up Free	48
Mandarin Soda	55
Pink Grapefruit Soda	55
Ginger Beer	55
Carlsberg Lager 0,5, DK	65

WINE BY THE GLASS

ROSÉ

2023 La Campagne, Cinsault, FR	175/815
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WHITE

2022 Dufouleur, Pire & Fils, Chardonnay & Chablis, FR	185/835
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2023 Grand Perrières, Sauvignon Blanc & Sancerre, FR	175/795
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2021 Dr.Loosen, Erdener Treppchen, Reisling, DE	195/895
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2019 Jeanneret, Clare Valley, Riesling, AU	140/650
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2022 Lundén, Rheingau, Riesling, DE	170/780
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2023 Bründlemayer, Kamptal, Grüner Veltliner, AT	190/870
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2023 Villa Gracchio, Tuscany, Chardonney, IT	140/650
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RED

2021 Casas Patronales, Maule Valley, Cabernet Sauvignon, CH	170/780
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2018 Ritual, Casablanca Valley, Pinot Noir, CH	195/895
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2022 Milani 1985, Puglia, Sangiovese Primitivo, IT	140/650
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2021 Constitution Road, Robertson, Shiraz, SA	180/850
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2017 Torre Zambra, Madia, Montepuliciano D'Abruzzo, IT	135/600
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SPARKLING

Moët Chandon Imperial Brut Champagne, FR	195/995
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Cielo Spumante, IT	140/640
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JAPANESE SAKE/UMESHU

Glas (8cl)/Bottle

Ichinokura Taru Sake	190/870
Jozen Pink	125/780
Hakutake Umepon	105/680
Hakutake Yuzumon	105/680
Himezen Ume	105/680