

# East

## Snacks

### SNACKS

**Edamame** (Vegan) 75  
Ängade gröna sojabönor med havssalt.

**Sticky Edamame** (Vegan) 85  
Ängade gröna sojabönor slungade i chilisesam.

**Classic Kimchi** 80  
Koreansk rödpepparsyrad salladskål.

**Goma Wakame** (Vegan) 65  
Sesammarinerade wakamealger.

**Misoshiru** 40  
Misosoppa.

## Appetizers

### APPETIZERS

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

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

**Vegan Gyoza** (Vegan) 120  
Friterade veganska dumplings med mandu dipp.

**Shrimp Cocktail** 160  
Ishavsräkor, avokado, salladslök, citron & chilimajonnäs.

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

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

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

### MAINS

**Chashu Bao** 270  
Ängade baos med fläsksida, marinerade grönsaker, kimchimajonnäs & sesam-dressing.

**Chicken Lemon & Chili** 260  
Pankopanerat kycklinglår med friterade harusamenuklar & lemonchilisås.

**Tom Kha Gai** 190  
Kycklingsoppa med champinjoner, kokosgrädde, lime & galangal.

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

**Shrimp Yaki Udon** 265  
Stekta udonnudlar, vannameiräkor, grön sparris, purjolök, rättika, sojasås & sesam.

**Mapo Tofu Aubergine** 205  
Stekt aubergine, maposås, krispig tofu, brytbönor, vårlök & sesamolja.

## Sides

**Mapo Tofu** 205  
Stekt aubergine, maposås, krispig tofu, brytbönor, vårlök & sesamolja.

**Shrimp Yaki Udon** 265  
Stekta udonnudlar, vannameiräkor, grön sparris, purjolök, rättika, sojasås & sesam.

**Som Tam** 65  
Klassisk thailändsk sallad på grön papaya, morötter & jordnötter

**Broccolini** 60  
Ostronsås, rostad vitlök & sesam.

**East Sweet Sauce** 25

**Chilimajonnäs** 25

# East

## Veckans Lunch

### VECKANS LUNCH

Måndag – Fredag

**Pad Kra Paow Moo** 195  
Thailändsk wok med hackad fläsk, oystersås, vitlök, chilli & thailänskbasilika. Serveras med ris & stekt ägg.

**Asian Fish & Chips** 185  
Pankopannerad torskfile med sötpotatispomes, wasabiremoulad & edamamesallad.

**Friterad Lax Poke** 195  
Sushiris, Salladsmix, alfagroddor, granat- äpple, wakame, edamame, picklad rödkål, picklad ingefära, sojamarinerad snacksgurka, rädisa, sötpotatis-mousse & avokadocream. Toppad med friterad lax & sojadressing.

## Poke Bowls

### POKE BOWLS 270

**Välj protein**  
Lax  
Tonfisk  
Räkor  
Kyckling  
Vegetarisk

**Välj sås**  
Chillimajonnäs  
Yuzumajonnäs  
Chilliteriyaki  
Moggisås  
Tryffelmajonnäs

**East Vegan Roll** (Vegan) 95/175  
Avokado, grön sparris, marinerade haricots verts – inside out, toppad med rödbetsch-ips & kräm på tofu & aji amarillo. 5/10 bitar.

**Tempura Roll 1** 185  
Tempuraräkor (rödräka) & gräslök – inside out med East sweet sauce. 10 bitar.

**Tempura Roll 2** 125/205  
Rödräka, tamago, avokado, sparris, tobikorom & gräslök – inside out med East sweet sauce. 5/10 bitar.

# East

## Veckans Lunch

### VECKANS LUNCH

Måndag – Fredag

**Sushi-Sashimi Combo** 595  
Klassisk sushi-sashimi variation. 21 bitar & 1 tartar.

**Classic Sushi** 95/230  
Blandad klassisk sushi. 3/9 bitar.

**Modern Sushi** 105/270  
Blandad modern sushi. 3/9 bitar.

**Mixed Nigiri** 295  
Blandad nigiri. 9 bitar.

**Classic Sashimi** 175/315  
Blandad klassisk sashimi. 6/12 skivor.

**Modern Sashimi** 185/330  
Blandad modern sashimi. 6/12 skivor.

## Sushi-Sashimi & Combos

**Sushi-Sashimi Combo** 595  
Klassisk sushi-sashimi variation. 21 bitar & 1 tartar.

**Classic Sushi** 95/230  
Blandad klassisk sushi. 3/9 bitar.

**Modern Sushi** 105/270  
Blandad modern sushi. 3/9 bitar.

**Mixed Nigiri** 295  
Blandad nigiri. 9 bitar.

**Classic Sashimi** 175/315  
Blandad klassisk sashimi. 6/12 skivor.

**Modern Sashimi** 185/330  
Blandad modern sashimi. 6/12 skivor.

**SUSHI-SASHIMI & COMBOS**

### NIGIRI (1 piece)

**Hiramasa** 35  
Kingfish.

**Char** 35  
Röding.

**Char Teriyaki** 40  
Röding med teriyakisås, kimchi & sesam.

**Shake** 30  
Lax.

**Ebi** 30  
Kokt vannameiräka.

**Tuna** 45  
Tonfisk.

**Anticucho** 40  
Halstrad kingfish med red aji salsa.

**Blackened Shake** 35  
Sotad lax.

**Shake Manchego** 45  
Manchegogrillad lax.

**Tuna Tataki** 45  
Pepparhalstrad tonfisk.

**Inari** 35  
Tofu.

**Avocado** 30  
Avokado.

### SASHIMI (2 pieces)

**Hiramasa** 60  
Kingfish.

**Anticucho** 70  
Halstrad hiramasa med red aji salsa..

**Shake** 50  
Lax.

**Blackened Shake** 60  
Sotad lax.

**Tuna** 80  
Tonfisk.

**Tuna Tataki** 80  
Pepparhalstrad tonfisk.

## SNACKS

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

**Sticky Edamame** (Vegan) 85  
Green soybean pods with chilli & sesame.

**Classic Kimchi** 80  
Korean spicy pickled cabbage.

**Goma Wakame** (Vegan) 60  
Sesame seaweed.

**Misoshiru** 40  
Miso soup.

## APPETIZERS

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

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

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

**Shrimp Cocktail** 160  
Shrimps, avocado, spring onions, lemon & chili mayo.

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

**Mango Ceviche** 190  
Halibut, mango, coriander, leche de tigre, red onion, celery and sweet potato mousse.

**Tuna cocktail** 185  
Tuna, sooy, lime, rocoto, avocado and honey melon.

## MAINS

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

**Chicken Lemon & Chilli** 260  
Panko-coated chicken breast with deep-fried noodles & lemon chilli sauce.

**Tom Kha Gai** 180  
Thai chicken soup with coconut cream, mushrooms, lime & galangal.

**Chicken Bibimbap** 245  
Marinated pan-fried chicken with Korean-style pickled vegetables & gochujang sauce on a bed of rice.

**Mapo Tofu Aubergine** 205  
Pan-fried aubergine with mapo sauce, sliced crispy tofu, beans, spring onion & sesame oil.

## SIDES

**Som Tam** 65  
Thai Pappayasallad

**Broccolini** 60  
Oyster sauce, roasted garlic & sesame.

**East Sweet Sauce** 25

**Chili Mayo** 25

# PAST:

## WEEKLY LUNCH

Monday to Friday

**Pad Kra Paow Moo** 195  
Thai wok with minced pork, oyster sauce, garlic, chilli and Thai basil. Served with rice and fried egg

**Asia Fish & Chips** 185  
Panko breaded cod fillet with sweet potato fries, wasabi remoulade and edamame salad

**Fried Salmon Poke** 195  
Sushi rice, salad mix, alfalfa sprouts, pomegranate, wakame, edamame, pickled red cabbage, pickled ginger, soy marinated snack cucumber, radish, sweet potato mousse and avocado cream topped with fried salmon and soy dressing

## EAST POKE BOWLS 270

**Choose protein**  
Salmon  
Tuna  
Shrimps  
Chicken  
Vegeterian

**Choose dressing**  
Chilli mayo  
Yuzu mayo  
Chiliteriyaki  
Moggi sauce  
Truffle mayo

## MAKI-SUSHI ROLLS

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

**Salmon Truffle Roll** 140/245  
Avocado, white globe onion, cucumber and sugarsnaps – inside out, topped with salmon & truffle mayo. 5/10 pcs.

**East Vegan Roll** (Vegan) 95/175  
Avocado, green asparagus & marinated French beans – inside out, topped with tofu & aji amarillo cream & beetroot crisps. 5/10 pcs.

**Tempura Roll 1** 185  
Tempura prawns & chives – inside out, East sweet sauce. 10 pcs.

**Tempura Roll 2** 125/205  
Tempura prawns, tamago, avocado, asparagus, tobiko and chives – inside out with sweet sauce. 5/10 pcs.

## SUSHI-SASHIMI & COMBOS

**Sushi-Sashimi Combo** 595  
Classic sushi-sashimi variation, 20 pcs.

**Classic Sushi** 95/230  
Mixed platter. 3/9 pcs

**Modern Sushi** 105/270  
Modern style sushi. 3/9 pcs

**Mixed Nigiri** 295  
9 pcs nigiri.

**Classic Sashimi** 175/315  
Mixed platter. 6/12 slices

**Modern Sashimi** 185/330  
Modern style sashimi. 6/12 slices

## NIGIRI (1 piece)

**Hiramasa** 35  
Kingfish.

**Char** 35

**Char Teriyaki** 40  
Char with teriyaki sauce, kimchi & sesame.

**Shake** 30  
Salmon.

**Ebi** 30  
Shrimp.

**Tuna** 45

**Anticucho** 40  
Seared kingfish with red aji salsa.

**Blackened Shake** 35  
Seared spicy salmon.

**Shake Manchego** 45  
Salmon with grilled manchego.

**Tuna Tataki** 45  
Seared tuna with black pepper.

**Inari** 35  
Tofu.

**Avocado** 30

## SASHIMI (2 pieces)

**Hiramasa** 60  
Kingfish.

**Anticucho** 70  
Seared kingfish with red aji salsa.

**Avocado** 43

**Shake** 50  
Salmon.

**Blackened Shake** 60  
Seared spicy salmon.

**Tuna** 80

**Tuna Tataki** 80  
Seared tuna with black pepper.