



APPETIZER	EUR
Bread and Butter	8
Edamame classic or spicy 	11 / 13
Beef Tartar & Brioche Marinated beef / chives / shallots	22
Nasu goma dengaku  Japanese marinated aubergine / sesame seeds Kinome dressing	18
Maguro no tataki Seared tuna / chili / daikon / spicy sour cream salicorn	23

APPETIZERS CLASSIC

east Beef Sashimi Flamed fillet of beef sashimi / ponzu nut butter / cress	25
Crispy Duck Salad Roasted duck meat / hoisin sauce citrus fruits / herb salad / cashew nuts	23
east Salmon Aburi Flamed salmon fillet sashimi / ponzu nut butter / cress	22
Crispy Prawn Sriracha mayonnaise / sweet chili / chives shiso cress	22

SOUP

Tom Kah Soup Coconut milk / ginger / lemongrass Shiitake mushrooms / coriander	14
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SPECIALS

EUR

East Wok Noodles 

19

ginger / pack choi / shiitake / edamame
mangetout / sprouts / carrots / korma curry

Style with:

Duck

9

Tofu

8

Prawns

10

ROBATA GRILL

Beef Fillet 200g

49

Rubia Gallega / matured for at least 14 days
mild in taste

Entrecôte 350g

49

Rubia Gallega / matured for at least 14 days
strong in taste

Rumpsteak 300g

47

Black Angus / matured for at least 14 days
fine marbling

We serve our steaks in a pan with butter, rosemary,
thyme and garlic.

Chicken Yakitori & Basmati Rice

29

Grilled chicken / spring onions / chili / ginger
wafu sauce

Fried Eagle Fish in Olive Oil Emulsion

27

Onion / garlic / hot peppers / lemon / coriander

King Prawns 250g

35

Stewed tomatoes / chili / garlic / spring onion

SIDE DISHES	EUR
Wok Vegetables  snow peas / carrots / shiitake / sprouts / edamame	10
Green Asparagus Sesame / wafu sauce	11
Fried Mushrooms Shoyu butter / panko / spring onion	9
Grilled Zucchini with horseradish cream	9
Small Market Salad  Leaf lettuce / tomato / radishes	7
Small Potatoes from the oven Salted butter / herbs de Provence	7
Truffle Parmesan Fries	11
French Fries	8
Basmati Rice	7

SAUCES

Pepper cream sauce	6
Red wine sauce	6
Béarnaise sauce	6

SUSHI & SASHIMI VARIATIONS	EUR
Starter	38
Main course	57
Vegetarian variation	29
SASHIMI 6 PCS.	
Salmon	25
Tuna	31
Sea Bream	22
Sashimi Mix	35
NIGIRI 2 Stk.	
Salmon	12
Tuna	14
Sea Bream	9
Nigiri Mix	33

EAST

CROSSOVER ROLLS EAST STYLE, 8 PSC.	EUR
Jalapeno Tuna Roll Tuna tartare / cucumber / tobiko / chili sauce Japanese mayonnaise	20
Cream Cheese Chicken Roll Corn chicken tempura / avocado / spicy teriyaki	18
east California Roll Crayfish meat / mango / avocado / cucumber Tobiko / chili mayonnaise	19
Salmon & Prawn Roll Salmon / green asparagus / spring onion Chili mayonnaise / teriyaki sauce	20
Surf & Turf Roll Tempura shrimp / beef fillet / chimichurri Unagi tare	23
Tempura Gamba Roll Tempura shrimp / avocado / spicy mayonnaise Spicy teriyaki	20
Aburi Tuna Roll Tempura crab meat / avocado / cucumber Tuna / truffle cream / teriyaki / shiso cress	21
east Green Roll Mango / avocado / cucumber / pumpkin Red pepper / cream cheese / paprika chutney	17

DESSERT	EUR
east Vanilla Swirl „Coup Denmark“ Vanilla soft ice cream / lukewarm chocolate sauce Whipped cream	16
I ♥ east Chocolate Fudge Creamy chocolate cake / vanilla sauce Hamburger red fruit jelly	15
Vegan Coconut Rice Pudding  Coconut cream / Thai mango ragout passion fruit sorbet / caramelised soy milk	14
Café Gourmand Chocolates Passion fruit / cassis / caramel	3

 vegan

Please note that our dishes may contain traces of nuts and sesame.