

Starter	EUR
Raw Yasai with peanut pepper dip	6,50
Edamame with sea salt	6,50
Orenji Sweet potato salad / passion fruit	6,50
Yaki Tako Pulpo / chili vinaigrette / coriander	17,50
Crispy Prawn Tempura Chili / prawns / chive / Asia mayonnaise	18,50
Ceviche Sea bream / citrus fruit / snap pea	17,00
Beef Tatar Japanese mayonnaise / ponzu	19,50
Aburi Tenderloin Ponzu / nut butter / tomato	19,00
Spiced Tofu Cashew nuts / pepper / Korma curry	16,50
Fruity Hamachi Mango / papaya / cucumber	17,50

Soup

Tom Kah Gai Soup Coconut / ginger / lemon grass	9,50
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Steaks from U.S. Southbend Grill

Grill temperatures up to 800°C give the meat a perfect crust and a juicy texture.

THE BLACK Tenderloin 200g, Grain Fed	36,00
THE BLACK Striploin 300g, Grain Fed	32,00
U.S. Black Angus Ribeye 300g, Creek Stone	49,00

Japanese Robata Grill, open fire EUR

Kimchi chicken 26,00
Kimchi Chinese cabbage

Hot Minced Ribeye 25,00
Basil / beans / tomatoes

Miso Salmon 24,00
Cress

Side Dishes

Kimchi 5,50

Small baked potato 6,50

Truffle-parmesan fries 9,50

Sweet potato mash 6,50

Wild broccoli 8,50

Roasted Portobello mushrooms 9,00

Sauces

Togarashi butter sauce 5,00

Japanese black pepper cream sauce 5,00

Dashi-soy-sake 5,00

Teriyaki sauce 5,00

Inside Out Rolls, 8 pieces

Spicy Tuna Roll 19,00

Tuna tatar / cucumber / sesame / coriander

Dashi mayonnaise

Crispy Chicken Roll 15,50

Corned chicken / cucumber / sesame / yakiniku

east California Roll 17,50

Crayfish / mango / avocado / tobiko

Japanese mayonnaise

Salmon & Prawn Roll 17,00

Tempura prawn / avocado / salmon tatar

chili mayonnaise / teriyaki sauce

EUR

east Veggie Roll 15,50
Green asparagus / kampiyo
avocado / cucumber / shiso cress

Surf & Turf Roll 18,00
Tempura prawn / beef tatar / cucumber
truffle cream / roasted onions

Crunchy Roll 17,00
Tempura prawn / avocado / tobiko
spicy mayonnaise / teriyaki

Sashimi & Nigiri (3 Sashimi or 2 Nigiri)

Salmon 8,50
Hamachi 11,00
Tuna 12,50
Gilthead 8,50

Maki Roll „Classic“

Salmon 10,00
Tuna 11,50
Cucumber 8,50
Avocado 9,50

Sushi Variation

Sushi variation starter 36,50
Sushi variation main course 56,50
Sushi variation vegetarian 30,00

Sweets

Matcha TEAramisu 8,50
Mascarpone / biscuit

Profiterol 9,50
Coconut sorbet / kalamansi cream

Chocolate Fudge 10,50
Espresso caramel sauce / crème chantilly

Aperitif		EUR
Watermelon Royal Beefeater 24 / watermelon / lemon juice agave syup / egg white / Champagne		17,00
Rhubarb Dream Tanqueray / St. Germain / rhubarb nectar lemon juice / granadine / egg white / pink pepper		15,50
Champagne		
Moët & Chandon brut Impérial	0,75l	95,00
Moët & Chandon brut Impérial	0,1l	14,00
Moët & Chandon Rosé Impérial	0,75l	110,00
Moët & Chandon Rosé Impérial	0,1l	16,00
Open White Wine	0,2l	0,75l
Riesling „east cosmos“ Winery Robert Weil / Kiedrich Rheingau / Germany	12,00	41,00
Sauvignon Blanc Winery Jürgen Hofmann / Appenheim Rhinehessen / Germany	10,00	34,00
Chardonnay Winery St. Antony / Nierstein Rhinehessen / Germany	9,50	32,00
Pinot Gris Winery Matthias Gaul / Grünstadt-Asselheim Palatinate / Germany	9,50	32,00
Open Rosé Wine	0,2l	0,75l
Rosé „east Edition“ Winery Matthias Gaul / Grünstadt-Asselheim Palatinate / Germany	9,50	32,00
Rosa dei Frati Cà dei Frati / Lugana Sirmione Lombardy / Italy	12,00	41,00

Open Red Wine

EUR

Shiraz-Cabernet Sauvignon „The Pavillion“ Winery Boschendal Franschoek / South Africa	10,00	30,00
„The Chocolate Block“ Winery Boekenhoutskloof Franschoek / South Africa	17,00	58,00
Rioja Crianza Winery Bodegas Taron / Tirgo La Rioja Alta / Spain	9,50	32,00

G.C. Breiger Coffee

Espresso		3,50
Espresso Macchiato		3,50
Double Espresso		4,50
Cappuccino		4,50
Latte Macchiato		5,00
Café Crème		4,00
Milk coffee		5,00

Water

San Pellegrino	0,25l	4,00
San Pellegrino	0,75l	8,50
Acqua Panna	0,25l	4,00
Acqua Panna	0,75l	8,50

Local Water from Norderstedt

Sparkling Magnus	0,25l	4,00
Sparkling Magnus	0,75l	8,50
Still Magnus	0,25l	4,00
Still Magnus	0,75l	8,50

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



east Free



east cosmos



@east_cosmos