sharing starter

SOURDOUGH BREAD & SEASONAL BUTTER 6

EDAMAME CLASSIC OR SPICY 9

TOMATO CAPRESE STYLE 19
Blanched Assorted Tomatoes | Pulled Burrata
Aged Balsamic Vinegar | Yuzu Caviar

TUNA TATAKI CARPACCIO TONNATO STYLE 21
Seared Tuna Carpaccio | Tuna Cream
Crispy Capers

LEAF LETTUCE WITH PASSION FRUIT VINAIGRETTE 17
Radishes | Spring Onions

CREAMY TUNA TATAR 22
With Quail Egg

classic starter

BEEF TATAR 25
Prepared at the table with Shallots | Capers | Chives
Tsukemono Egg Yolks | Toasted Sourdough Bread

CRISPY DUCK 20
Baked Duck Cubes | Teriyaki Sauce | Chili Mayonnaise
Onion Ceviche

CRISPY PRAWNS 22
Baked Prawns | Sweet Chili | Sriracha Mayonnaise
Chives | Shiso Cress

EAST BEEF SASHIMI 23
Seared Beef Sashimi | Ponzu | Nut Butter | Chives

robata sharing selection

KING PRAWN 13
With Tomato Sugo and Garlic

CHICKEN YAKITORI 12
Coated with Spicy Teriyaki | Onion Ceviche

CHARRED AUBERGINE 12
With Miso Glaze

GRILLED SCALLOP 13
With Chimichurri

BEEF FILET SKEWER 14

LACQUERED TUNA CUBES 13

robata mains

FILET | RUBIA GALLEGA 200G 49

ENTRECÔTE BLACK 350G 49

CHATEAUBRIAND 400G 95

DRY-AGED BONE-IN RUMPSTEAK 500G 85
Vacuum, Valencia

TOMAHAWK 100G 20
Available from 1 kg

HIDDENFJORD SALMON FILLET 190G 32

TUNA STEAK BLACKENED STYLE RARE 200G 44

mains

TRUFFLE PASTA EAST STYLE 34

EAST VEAL SCHNITZEL 200G 38
Cranberries | Truffle Fries | Creamy Cucumber Salad

sauces

MASAGO AIOLI 5
ASIAN PESTO CREAM 5
VEAL GRAVY 6
TERIYAKI SAUCE 5
HERBED BUTTER 5

sushi & sashimi

STARTER VARIATION 38
MAIN COURSE VARIATION 57
VEGETARIAN VARIATION 32

signature rolls - 8 pcs.

DAIKON-CREAMY ROLL 17
Daikon Radish | Green asparagus | Kimchi | Pumpkin
Avocado | Crispy Rice

WHITE CHICKEN ROLL 18
Crispy Corn-Fed Chicken | Avocado | Spicy Teriyaki
Cream Cheese

SALMON DREAM ROLL 22
Tempura Prawn | Flambéed Hiddenfjord Salmon | Chili
Mayonnaise | Teriyaki Sauce | Lime

SURF & TURF ROLL 24
Tempura Prawn | Beef Fillet | Chimichurri | Unagi Tare

premium rolls - 4 pcs.

VEGGIE SELECTION 12
Green Thai Asparagus | Shiitake Mushrooms | Snow Peas
Avocado | Cucumber

SPICY TEMPURA ROLL 14
Hiddenfjord salmon Tuna | Spring Onion | Teriyaki-Cream

SCALLOP MISO ROLL 13
Green Asparagus | Mango | Gratinated Scallop | Chives

SALMON ABURI ROLL 14
Hiddenfjord Salmon | Quail Egg Avocado | Trout Roe

TUNA TATAKI ROLL 14
Ebi | Avocado | Cucumber | Mango-Chili Chutney

prestige sashimi

HIDDENFJORD SAKE KIN 21
Hiddenfjord Salmon Sashimi | Nut Butter | Ponzu | Tobikko

HAMACHI NO SHIZUKU 22
Hamachi Sashimi | Olive Oil | Yuzu | Chili Peppers
Chives

MAGURO HIKARI 23
Tuna Sashimi | Lime | Sesame Oil | Ponzu

sides

CHIVE MASHED POTATOES 8

OVEN-ROASTED SWEET POTATO 8
With Asia Pesto Cream

GREEN VEGETABLES FROM THE WOK 7

PIMIENTOS DE PADRÓN 9

SAUTÉED WILD MUSHROOMS 7

LEAF LETTUCE WITH PASSION FRUIT VINAIGRETTE 6
Radishes | Spring Onions

AMAZING TRUFFLE-PARMESAN FRIES 11

dessert

DUET OF CHOCOLATE MOUSSE 15

VANILLA CRÈME BRÛLÉE 15
With Mandarin Gel

SPAGHETTI ICE CREAM COSMOS STYLE 18
Pressed at the table with Vanilla Ice Cream
Strawberry Compote | White Chocolate | Whipped Cream

SORBET IN A GLASS je 4.50
Raspberry | Mango | Lemon
Topped with Champagne +12

CAFÉ GOURMANT CHOCOLATES 3
Passion Fruit | Cassis | Caramel | Nougat

aperitif

RASPBERRY ROYAL 24
Fords Gin | Raspberry Puree | Lemon | Sugar Syrup
Champagne | Gold Dust

JAPANESE GARDEN 17
Geranium Gin | Amami Umesho Liqueur
Paragon White Penja Pepper | Lime Juice Cordial
Lavendel Bitters

alcohol-free

PERFECT SIEGFRIED 16
Siegfried Wonderleaf | Orange Zest
Homemade Orange Bitter Marmelade
Fever Tree Indian Tonic Water | Rosemary

DRINK N RIDE 15
UNDONE Italian Aperitif | Lemon | east Sugar Syrup
Fever Tree Wild Berry | Dried Lemon | Currants

dessert cocktails

ESPRESSO MARTINI 17
Belvedere Vodka | Vanilla | Galliano Espresso Espresso

GRANDMA´S APPLE PIE COLADA 16
Baileys Salted Caramel | Cream Coconut Cream
Almond | Pineapple | Apple

east
MENU

WE WILL BE HAPPY TO PROVIDE YOU WITH INFORMATION ABOUT INGREDIENTS AND ALLERGENS.

vegetarian vegan