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SOUTHEAST ASIA
WITH A LOCAL TWIST

yeast

SUSHI/SASHIMI

URAMAKI

TUNA MAKI PUNK (F/SO/SE/SF)

With spring onion, fresh herbs, mango and chilimayo. (4 pc.) **kr 84**

SALMON MAKI (F/SF/SO/SE)

Makisushi with salmon, nori, tobico and chilimayo. (4 pc.) **kr 84**

NIGIRI

SALMON NIGIRI (F/SO/SF/SE) (4 pc.) **kr 82**

TUNA NIGIRI (F/SO/SF/SE) (4 pc.) **kr 89**

SCAMPI NIGIRI (F/SO/SF/SE) (4 pc.) **kr 82**

CRISPY MAKIFUSION

MAKIFUSION SALMON (G/F/SF/SO)

Crispy makisushi with salmon, fresh herbs, chili and unagi sauce. (4 pc.) **kr 84**

MAKIFUSION TUNA (G/F/SF/SO)

Crispy makisushi with tuna, fresh herbs, chili and sesame sauce. (4 pc.) **kr 84**

MAKIFUSION SCAMPI (G/F/SF/SO)

Crispy makisushi with scampi, fresh herbs, chili and unagi sauce. (4 pc.) **kr 84**

MAKIFUSION BEEF (F/SF/SO/SE)

Crispy makisushi with beef tartare, jalapeño, spring onion, cream cheese, trufflemayo and unagi. (4 pc.) **kr 84**

PLANT BASED MAKIFUSION (G/SF/SO)

Crispy makisushi with avocado, fresh herbs, fried garlic and sesame sauce. Vegan. (4 pc.) **kr 79**

SASHIMI

SASHIMI OF SALMON AND TUNA

IN PONZU (F/SO/SF/SE) (8 pc.) **kr 99**

SASHIMI OF SALMON, SCAMPI

AND TUNA IN PONZU (F/SO/SF/SK/SE) (12 pc.) **kr 149**

STARTERS

CASH BAGS (SO/G/F/SK/SF)

Fried scampi filled dumplings with carrot, cabbage and Thai basil. Served with plum sauce. (2 pc.) **kr 136**

DUCK SALAD (F/B/SO/SF)

With pineapple, lychee and mango balanced with spices and sauces. **kr 149**

WOKFLAMED EDAMAME (SO/M)

Butter sauteed soy beans with togarashi. Vegan option. **kr 96**

PORK BAO BUNS (G [wheat]/SF/SO)

With crispy ribs, kimchi and fresh herbs. (2 pc.) **kr 139**

THAI CHICKEN SATAY (P/SF/SO)

Marinated chicken skewers with peanut dip, coriander and mint salad. (2 pc.) **kr 122**

TEMPURA SCAMPI SALAD

(G/P/SK/SO/SF)

With mango, avocado, fresh herbs, peanuts, unagi and chilimayo. **kr 149**

DUCK WRAP (G [wheat]/SF/SO/M)

Pancake with crispy fried duck, fresh herbs and hoisin sauce. **kr 138**

MISO COD (F/SF/SO)

Grilled cod with miso, kimchi, sesame seeds and sweat potato mash. Traditional Japanese dish. **kr 138**

SPRING ROLLS (SO/G[wheat]/SF)

With chicken, vegetables, togarashi and plum sauce. (2 pc.) **kr 114**

MAIN COURSE

CRISPY DUCK (G [wheat]/SO/SF/L)

Crispy fried duck with Tahini herbs, hoisin sauce and thin pancakes. Signature dish. **kr 295**

BEEF THAI WAY (SO/SF) (Gluten-free)

Grilled tenderloin with oyster mushrooms, sesame sauce and sweet potatoes. **kr 285**

KIMCHI-RIBS (G/SF/SO/E)

Tenderized pork ribs with egg noodles, shiitake and oyster sauce. **kr 268**

MISOTORSK (F/SF/SO)

Grilled cod with miso, kimchi, sesame seeds and sweat potato mash. Traditional Japanese dish. **kr 262**

THAI BEEF BURGER

(G [wheat]/SE/SF/SO)

With Asian slaw, cheddar, jalapeño, Korean BBQ sauce, sweet potato fries and chilimayo. **kr 258**

RED CHICKEN CURRY (F/SO)

With coconut milk, broccoli, bamboo shoots, sweet basil and rice noodles. Spicy! **kr 238**

RED SEAFOOD CURRY (F/SO/SK)

With coconut milk, pineapple, lychee, carrot and sweet basil. Served with rice noodles. Spicy! **kr 248**

PAD THAI (E/SO/P) (Gluten-free)

Wok noodles with vegetables, tofu, coriander and peanuts. **kr 199** Options w/chicken, beef or scampi. (SK) **kr 218**

DESSERT

SORBET Vegan **kr 69**

COCO PANNA COTTA

With cloudberry and lotus root. Vegan. **kr 98**

HOT CHOCOFONDANT (E/G[wheat]/M)

With dark chocolate and vanilla ice cream. **kr 149**

BROWN CHEESE ICE CREAM (M/E)

kr 86

CHEF'S TASTING MENU

kr 568. Min. 4 persons.

WOKFLAMED EDAMAME (SO/M)

Soy beans with togarashi. Vegan option.

SUSHI MIX (F/SO/SE/SK)

Salmon nigiri, tuna maki punk, makifusion scampi.

DUCK SALAD (F/B/SO/SF)

With pineapple, lychee and mango balanced with spices and sauces.

TEMPURA SCAMPI SALAD (G/P/SK/SO/SF)

With mango, avocado, fresh herbs, peanuts, unagi and chilimayo

KIMCHI-RIBS (G/SF/SO/E)

Tenderized pork ribs with egg noodles, shiitake and oyster sauce.

SORBET Vegan

Please tell us about any allergies and other needs in advance.

An abstract architectural rendering featuring a complex, layered structure of golden, curved, and faceted forms. The composition is dense and dynamic, with various planes and angles creating a sense of depth and movement. The color palette is primarily warm, dominated by shades of gold, orange, and yellow, with some darker tones in the shadows.

LUNCH

SOUTHEAST ASIA
WITH A LOCAL TWIST

xeast

SUSHI/SASHIMI

CRISPY MAKIFUSION

MAKIFUSION SALMON (G/F/SF/SO)

Crispy makisushi with salmon, fresh herbs, chili and unagi sauce. (4 pc.) **kr 84**

MAKIFUSION TUNA (G/F/SF/SO)

Crispy makisushi with tuna, fresh herbs, chili and sesame sauce. (4 pc.) **kr 84**

MAKIFUSION SCAMPI (G/F/SF/SO)

Crispy makisushi with scampi, fresh herbs, chili and unagi sauce. (4 pc.) **kr 84**

MAKIFUSION BEEF (F/SF/SO/SE)

Crispy makisushi with beef tartare, jalapeño, spring onion, cream cheese, trufflemayo and unagi. (4 pc.) **kr 84**

PLANT BASED MAKIFUSION (G/SF/SO)

Crispy makisushi with avocado, fresh herbs, fried garlic and sesame sauce. Vegan. (4 pc.) **kr 79**

SASHIMI

SASHIMI OF SALMON AND TUNA IN PONZU (F/SO/SF/SE) (8 pc.) **kr 99**

SASHIMI OF SALMON, SCAMPI AND TUNA IN PONZU (F/SO/SF/SK/SE) (12 pc.) **kr 149**

STARTERS

CASH BAGS (SO/G/F/SK/SF)

Fried scampi filled dumplings with carrot, cabbage and Thai basil. Served with plum sauce. (2 pc.) **kr 136**

DUCK SALAD (F/B/SO/SF)

With pineapple, lychee and mango balanced with spices and sauces. **kr 149**

PORK BAO BUNS (G [wheat]/SF/SO)

With crispy ribs, kimchi and fresh herbs. (2 pc.) **kr 139**

THAI CHICKEN SATAY (P/SF/SO)

Marinated Chicken skewers with peanut dip, coriander and mint salad. (2 pc.) **kr 122**

ALLERGENS

Gluten (G), Milk (M), Egg (E), Soy (SO), Nuts (N), Peanut (P), Lupin (L), Celery (S), Mustard (SE), Sesame seed (SF), Sulphites (SU), Shellfish (SK), Fish (F), Mollusks (B)

TEMPURA SCAMPI SALAD

(G/P/SK/SO/SF)

With mango, avocado, fresh herbs, peanuts, unagi and chilimayo. **kr 149**

DUCK WRAP (G [wheat]/SF/SO/M)

Pancake with crispy fried duck, fresh herbs and hoisin sauce. **kr 138**

MISO COD (F/SF/SO)

Grilled cod with miso, kimchi, sesame seeds and sweat potato mash. Traditional Japanese dish. **kr 138**

SPRING ROLLS (SO/G[wheat]/SF)

With chicken, vegetables, togarashi and plum sauce. (2 pc.) **kr 114**

BOWLS

SPICY POKE BOWL (F/SO/SE)

With salmon, salad, mango, avocado, chili-umami sauce, rice and vegetables. **kr 159**

BEEF BOWL (SF)

With salad, rice, togarashi and sesame sauce. **kr 159**

SCAMPI BOWL (SF/SK/SO)

With salad, rice, plum sauce and togarashi. **kr 159**

DUCK BOWL (G/SO/SF)

With salad, rice, hoisin sauce and togarashi. **kr 159**

CHICKEN BOWL (SO/SF/SE)

Marinated chicken with salad, rice, garlic and Korean BBQ sauce. **kr 159**

VEGGIE BOWL (G/SO/N/SF)

With fried tofu, salad, rice, cashew, nori and sesame sauce. Vegan. **kr 159**

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KITCH'N BAR
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MAIN COURSE

CRISPY DUCK (G [wheat]/SO/SF/L)

Crispy fried duck with Tahini herbs, hoisin sauce and thin pancakes. Signature dish. **kr 295**

KIMCHI-RIBS (G/SF/SO/E)

Tenderized pork ribs with egg noodles, shiitake and oyster sauce. **kr 268**

THAI BEEF BURGER

(G [wheat]/SE/SF/SO)

With Asian slaw, cheddar, jalapeño, Korean BBQ sauce, sweet potato fries and chilimayo. **kr 258**

PAD THAI (E/SO/P) (Gluten-free)

Wok noodles with vegetables, tofu, coriander and peanuts.

kr 199 Options w/**chicken, beef** or **scampi**. (SK) **kr 218**

DESSERT

SORBET Vegan **kr 69**

COCO PANNA COTTA

With cloudberry and lotus root. Vegan. **kr 98**

HOT CHOCOFONDANT (E/G[wheat]/M)

With dark chocolate and vanilla ice cream. **kr 149**

BROWN CHEESE ICE CREAM (M/E) **kr 86**

CHEF'S TASTING MENU

kr 299. Min. 4 persons.

MAKIFUSION MIX (F/SO/SE/SK) Crispy

Maki sushi with salmon, scampi, tuna, fresh herbs, chili and unagi sauce/sesame mayo.

DUCK SALAD (F/B/SO/SF)

With pineapple, lychee and mango balanced with spices and sauces.

PORK BAO BUNS (G [wheat]/SF/SO)

With crispy ribs, kimchi and fresh herbs.

THAI CHICKEN SATAY (P/SF/SO)

Marinated chicken skewers with peanut dip, coriander and mint salad.