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SOUTHEAST ASIA
WITH A LOCAL TWIST

xeast

SUSHI/SASHIMI

MAKIFUSION (4 pc.)

Crispy maki rolls with

HALIBUT (G/F/SF/SO),

TUNA (G/F/SF/SO),

SALMON (G/F/SF/SO),

SCAMPI (G/SK/SF/SO),

VEGAN (G/SF/SO). kr 114

URAMAKI (4 pc.)

MAKI PUNK (F/SO/SE/SF)

With tuna, spring onion, fresh herbs, mango and chilimayo.

SALMON MAKI (F/SF/SO/SE/M)

With salmon, nori, tobico, chilimayo.

AVOCADO SALMON MAKI

(F/SF/SO/SE/M) With salmon, avocado, mango, chili and cream cheese.

TEMPURA MAKI (G/SK/SO/SF/SF)

With salmon and scampi, nori, avocado, chilimayo and fresh herbs.

DUCK MAKI (SO/G/SF/SE)

With duck and hoisin sauce. kr 118

NIGIRI (4 pc.)

HALIBUT (F/SF/SO/SE),

SALMON (F/SF/SO/SE),

SCAMPI (SK/SO/SF/SE),

SCALLOPS (B/SO/SF/SE). kr 114

FUTOMAKI (4 pc.)

KIMCHI TUNA (F/SF/SO/SE)

with tuna and kimchi.

MANGA (F/SF/SO/SE/SK)

with tuna, scampi and salmon, garnished with wasabimayo.

VEGAN (SO/SE/SF) with mushroom and wasabimayo. kr 118

SASHIMI

PONZUSASHIMI OF SALMON

AND TUNA (F/SO/SF/SE) (8 pc.) kr 149

PONZUSASHIMI OF SALMON,

SCAMPI AND HALIBUT (F/SO/SF/SK/SE)

(12 pc.) kr 179

SUSHI COMBO

(for 2 persons) (G/B/F/SO/SF/SK/SE)

Makifusion with salmon and scampi

(6 pc.), **Duck Maki** (4 pc.), **Nigiri**

of scallops and khalibut (4 pc.),

Tempura Maki (4 pc.), **Futomaki**

Manga of salmon and scampi.

(4 pc.) kr 688

SUSHI/SASHIMI COMBO

(for 2 persons) (G/B/F/SO/SF/SK/SE)

Makifusion with salmon and scampi (6

pc.), **Tempura maki with salmon and**

scampi (4 pc.), **Nigiri of scallops and**

halibut (4 pc.), **Ponzusashimi of salmon,**

scampi and halibut (6 pc.) kr 648

STARTERS

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

Fried scampi filled dumplings with carrot, cabbage and Thai basil.

Served with plum sauce. (2 pc.) kr 154

SALMON TOWER (SO/G/F/SF/M)

Crispy salmon rolls with avocado

and cream cheese, teriyaki sauce,

coriander-mayo. (2 pc.) kr 154

CHICKEN SATAY (F/P/SF)

Marinated chicken skewers with

tamarind, curry, peanuts and salad. kr 154

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

Pancake with crispy fried duck,

fresh herbs and hoisin sauce. kr 156

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

Pancake with Korean BBQ sauce

and chilimayo. kr 156

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

With chicken, vegetables, togarashi

and plum sauce. (2 pc.) kr 132

TASTE FOR 2 (F/SE/M/SO/P/SK)

Tempura Scampi salad, Chicken Satay

and Salmon tower. (2 pc.) kr 398

SALADS

DUCK SALAD (F/B/SO/SF)

Duck salad with lychee, grapefruit and mango. kr 184

CHICKEN QUINOA SALAD (SO/SF)

Roasted chicken with quinoa

and yuzu dressing. kr 184

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

With mango, avocado, fresh herbs,

peanuts and chilimayo. kr 184

SCALLOP SALAD (F/B/M)

With scallops, mango, chili,

coriander, garlic, lotus root chips

and lime. kr 184

MAIN COURSE

CRISPY DUCK (G [wheat]/SO/

SF/L) Crispy fried duck with fresh

Thai herbs, hoisin sauce and thin

pancakes. Signature dish. kr 354

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

Tenderized pork ribs with egg

noodles, shiitake, wok-vegetables and

kimchi. kr 299

GRILLED LAMB CARRÉ (G/SO/SF)

With king oyster mushroom, sweet

potato, pak choi, Korean sweet

sauce. kr 332

SALMON TERIYAKI (F/SO/SK/P/E)

With Thai chilisauce, asparagus, king

oyster mushroom, nori-rice cake. kr 308

TRUFFLE BEEF (G/SO/SF)

Entrecôte with sweet potato mash,

carpaccio of king oyster mushroom,

truffle sauce, yuzu dressing

and fried quinoa. kr 348

THAI BURGER (G [wheat]/SE/SF/SO/M)

Beef with Asian slaw, cheddar,

jalapeño, Korean BBQ dressing,

fried banana coins and chilimayo.

Vegetarian/vegan options. kr 284

RED CURRY (Gluten free)

With rice, coconut milk, vegetables

and sweet basil. **Chicken** (F)

or **seafood.** (F/SK/B). kr 296

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

Wok noodles with vegetables,

coriander and peanuts. Options

w/**chicken, beef** or **seafood.** (SK) kr 276.

Vegetarian/vegan with tofu kr 248.

DESSERT

SWEET MAKIFUSION (G/SF/M)

Fried sweet sticky rice maki with

coconut, banana, strawberry,

chocolate and icecream.

(4 pc.) kr 154

SORBET Vegan. kr 89

FONDANT (E/G[wheat]/M)

With dark chocolate, ginger,

chili and vanilla ice cream. kr 168

CHEF'S TASTING

kr 684. Min. 4 persons

WOKFLAMED EDAMAME (SO)

MAKIFUSION (G/B/F/SO/SF/SK/SE)

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

CHICKEN SATAY (F/P/SF)

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


SWEET MAKIFUSION (G/SF/M)

SNACKS

Wasabi nuts (G) kr 58

Banana Coins with chilimayo kr 88

Wokflamed Edamame (SO) kr 128

The background is a complex, abstract composition of overlapping geometric shapes and patterns. The primary colors are vibrant orange and deep black. The patterns consist of numerous fine, parallel lines that create a sense of depth and movement, resembling architectural details or woven textures. In the lower right quadrant, a hand is visible, holding a pen and appearing to be in the process of writing or drawing on a surface. The overall aesthetic is modern and dynamic.

LUNCH

SOUTHEAST ASIA
WITH A LOCAL TWIST

xeast

SUSHI/SASHIMI

MAKIFUSION (4 pc.)

Crispy maki rolls with

HALIBUT (G/F/SF/SO),**TUNA** (G/F/SF/SO),**SALMON** (G/F/SF/SO),**SCAMPI** (G/SK/SF/SO),**VEGAN** (G/SF/SO). **kr 114****SASHIMI****PONZUSASHIMI OF SALMON****AND TUNA** (F/SO/SF/SE) (8 pc.) **kr 149****PONZUSASHIMI OF SALMON,****SCAMPI AND HALIBUT** (F/SO/SF/SK/SE)(12 pc.) **kr 179**

STARTERS

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

Fried scampi filled dumplings with

carrot, cabbage and Thai basil.

Served with plum sauce. (2 pc.) **kr 154****CHICKEN SATAY** (F/P/SF)

Marinated chicken skewers with

tamarind, curry, peanuts and salad.

kr 154**DUCK WRAP** (G [hvtete]/SF/SO/M)

Pancake with crispy fried duck,

fresh herbs and hoisin sauce. **kr 156****SPRING ROLLS** (SO/G[wheat]/SF/F/B)

With chicken, vegetables, togarashi

and plum sauce. (2 pc.) **kr 132**

SALADS

DUCK SALAD (F/B/SO/SF)

Duck salad with lychee, grapefruit

and mango. **kr 184****CHICKEN QUINOA SALAD** (SO/SF)

Roasted chicken with quinoa

and yuzu dressing. **kr 184****TEMPURA SCAMPI SALAD** (G/P/SK/SO/SF)

With mango, avocado, fresh herbs,

peanuts and chilimayo. **kr 184****SCALLOP SALAD** (F/B/M)

With scallops, mango, chili,

coriander, garlic, lotus root chips

and lime. **kr 184**

BOWLS

POKE BOWL (F/SO/SE)

With salmon, salad, mango, lychee,

avocado, chili-umami sauce, rice

and vegetables. **kr 186****PORK BOWL** (SO/SF/G/B)

With pork ribs and salad, kimchi,

lychee, rice and sesame sauce. **kr 186****SCAMPI BOWL** (SF/SK/SO/F/P)

With salmon, scampi, lychee, salad, rice,

Thai chili sauce and togarashi. **kr 186****DUCK BOWL** (G/SO/SF/L)

With crispy duck, salad, lychee, rice,

hoisin sauce and togarashi. **kr 186****CHICKEN BOWL** (SO/SF/SE)

With marinated chicken and salad,

lychee, rice, garlic and Korean

BBQ sauce. **kr 186****VEGGIE BOWL** (G/SO/N/SF/P)

With tempura tofu, salad, lychee,

rice, peanuts, nori and sesam sauce.

Vegan. **kr 186**

MAIN COURSE

CRISPY DUCK (G [wheat]/SO/

SF/L) Crispy fried duck with fresh

Thai herbs, hoisin sauce and thin

pancakes. Signature dish. **kr 354****SALMON TERIYAKI** (F/SO/SK/P/E)

With Thai chilisauce, asparagus, king

oyster mushroom, nori-rice cake. **kr 308****KIMCHI-RIBS** (G/SF/SO/E/B)

Tenderized pork ribs with egg

noodles, shiitake, wok-vegetables

and kimchi. **kr 299****THAI BURGER** (G [wheat]/SE/SF/SO/M)

Beef with Asian slaw, cheddar,

jalapeño, Korean BBQ dressing,

fried banana coins and chilimayo.

Vegetarian/vegan options. kr 284**RED CURRY** (Gluten free)

With rice, coconut milk, vegetables

and sweet basil. **Chicken (F)**or **seafood. (F/SK/B). kr 296****PAD THAI** (E/SO/P) (Gluten free)

Wok noodles with vegetables,

coriander and peanuts. Options

w/**chicken, beef** or **seafood. (SK) kr 276.**Vegetarian/vegan with tofu **kr 248.**

DESSERT

SWEET MAKIFUSION (G/SF/M)

Fried sweet sticky rice maki with

coconut, banana, strawberry,

chocolate and icecream.

(4 pc.) **kr 154****SORBET** Vegan. **kr 89****FONDANT** (E/G[wheat]/M)

With dark chocolate, ginger,

chili and vanilla ice cream. **kr 168**

CHEF'S TASTING

kr 399. Min. 4 persons**MAKIFUSION** (G/B/F/SO/SF/SK/SE)**CHICKEN SATAY** (F/P/SF)**CRISPY DUCK** (G [hvtete]/SO/SF/L)

SNACKS

Wasabi nuts (G) **kr 58****Banana Coins** with chilimayo **kr 88****Wokflamed Edamame** (SO) **kr 128**

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)

Please tell us about any allergies
and other needs in advance.KITCH'N BAR
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