

A close-up, artistic photograph of a woman's face, partially obscured by dense, dark green foliage and flowers. The woman has dark skin and her eyes are looking slightly to the right. The lighting is dramatic, with strong highlights on her nose and cheek. The word "ant" is overlaid in a large, white, sans-serif font across the center of the image.

ant.

FILL THE TABLE

KOREAN CUCUMBER • 20 SEK

Chili, sesame, soy

FURIKAKE RICE • 55 SEK

Sushi rice seasoned with furikake & Swedish seaweed

SOY PICKLED EGG • 20 SEK

Soy, chili, garlic, ginger

SICHUAN CHIPS • 25 SEK

Wonton dough, Sichuan, chili

KOREAN GARLIC BREAD • 69 SEK

Hot garlic bread

SHARING PLATES

OYSTER • 45 SEK

Oysters with soy pearls & finger lime

COCONUT SHRIMP • 139 SEK

Coconut-fried shrimp with nước chấm

PORK BELLY • 99 SEK

Char siu pork belly

BAO BUN • 99 SEK

Fried chicken thigh, chili marmalade & Asian coleslaw

VEGETARIAN BAO BUN • 99 SEK

Fried Enoki, chili marmalade & Asian coleslaw

SESAME-SEARED TUNA • 129 SEK

Brown butter, blood orange, cucumber, jalapeño & yuzu kosho

SHRIMP ON CRISPY RICE • 55 SEK

Hot shrimp scramble, crispy rice, gin pickled fennel. One piece per serving

SEMI-DRIED CARROT TARTARE • 89 SEK

Daikon, nashi pear, chili oil, crispy onion & soy mayo

SWEET AUBERGINE • 85 KR

Deep-fried eggplant tossed in sweet glaze

TEMPURA FRIED BROCCOLI • 75 SEK

Gochujang mayonnaise, coriander, spring onion, sesame

SHARING PLATES

SSÄM CHICKEN • 89 SEK

Peanuts, Sichuan cream, ponzu & lime

PORTABELLO SSÄM • 95 SEK

Leaves from heart lettuce, portabello, teryaki, togarashima mayonnaise, peanuts, roasted onions. Two pieces per portion

WONTON WOTH PORK & SHRIMP • 115 SEK

Boiled wontons, tiger shrimp, minced pork, chili oil & coriander cress

STEAMED DUMPLINGS WITH FOREST MUSHROOM • 105 KR

Swedish forest mushroom, ponzu & fried garlic.
Three pieces per portion

EAT'S POPCORN CHICKEN • 99 SEK

Fried chicken thigh fillet from Sweden, sriracha mayonnaise, teriyaki, sesame & spring onion

TRUFFLE ARANCHINI WITH MUSHROOM • 109 SEK

Fried risotto, ricotta, parmesan, truffle & smoked tomato sauce

EAT'S BEEF TARTARE • 145 SEK

Beef tenderloin, chili oil, nashi pear, yuzu kosho & pickled daikon.
Served on a crispy gyoza wrapper

WAGYU • 419 KR

70g JUKU wagyu, ponzu, kimchi & rice

DESSERT

WHIPPED COCONUT PANNA COTTA • 89 SEK

Mango puree, lime meringue

DEEP-FRIED BANANA FRITTERS • 89 SEK

Banana-filled wontons, cinnamon, salted caramel
and vanilla foam

ASIAN KNIGHT • 89 SEK

Brioche, vanilla ice cream, dulce de leche, coconut

SIGNATURE DRINKS

YUZU HOPPY • 135 SEK

Ginger syrup, yuzu juice & soda water

JŌNETSU • 135 SEK

Mango, pineapple, passion fruit, mint syrup, lemon juice & coconut foam

KUSURI • 135 SEK

Lime juice, cucumber syrup & elderflower

TIMELESS • 135 SEK

Thai basil syrup, lemon juice & coconut foam

SHŌGAREMON • 135 SEK

Gin, lemon curd, lemon, sugar, yuzu & ginger foam

MEMORIES • 155 SEK

Vodka, coconut liqueur, coconut milk, ginger, lime, Thai chili & sugar