TAKEAWAY
NEW YEARS MENU 2026

STARTERS

Soy Almonds.

Hotate Carpaccio. Scallops with white soy & yuzu ponzu, black pepper, extra virgin olive & truffle oil, with daikon & shiso

Ikura Bites. Croustades with smoked salmon from Samsø, sake-tamari marinated trout roe & wasabi crème

Lobster Bisque. Lobster bisque with gochujang, Udon noodles, miso-marinated black cod & daikon cress

Ebi Sando. Crispy sando with prawn, truffle, miso aïoli, Parmesan & chives

TEMAKI SETTO

Salmon with miso. Soy marinated salmon with spicy miso, spring onion & sake-tamari marinated trout roe

Lobster with yuzu. Lobster with Japanese mayonnaise, chives & yuzu tobiko

Both served with crisp nori seaweed and sushi rice

DESSERTS

Gateau Marcel. Dark chocolate cake topped with raspberries

White Chocolate Mousse. With passionfruit sauce

Liquorice crème. With liquorice sauce

995 kr. – for two persons

STICKS | N | SUSHI