



GROUP MENUS

Enjoy our menus offering all the best from our kitchen. Pick your favourite menu and we will serve the dishes family style for all guests to enjoy. We kindly ask you to inform us of any allergies, when making a reservation.





NI BAN

Our group menus are served sharing style with plates coming gradually throughout dinner

STARTERS

EDAMAME BEANS. Spicy miso & sesame

EBI BITES. Tempura shrimp, miso aioli, chilli, lime & coriander

BEEF TATAKI. Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

BROCCOLI. Grilled in supreme soy, served with spicy goma

MAKI – 2 pcs of each per person

CEVICHE. Pickled red onion, avocado & cucumber, topped with hiramasa, lime & coriander

SHAKE AÏOLI. Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe

EBI PANKO. Tempura shrimp & spicy sauce, topped with avocado

HELL'S KITCHEN. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

STICKS – 1 of each per person

TSUKUNE CHILLI. Chicken meatballs, chilli dip, teriyaki & spring onions

AKA EBI. Argentinian red shrimp, spicy gochujang & garlic butter

DESSERT – 1 per person

KARAMERU. Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate

Price per person. Kr. 450

SPOIL YOURSELF – Chōjō wine menu Kr. 385



SAN BAN

Our group menus are served sharing style with plates coming gradually throughout dinner

STARTERS

EDAMAME BEANS. Grilled with supreme soy & soya sesame

HIRAMASA KATAIFI. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

SHAKE TATAKI. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

WAGYU BITES. Wagyu tartare with shiso, spring onion & kizami wasabi on toasted bread

MAKI – 2 pcs of each per person

SOFT SHELL HOUSE ROLLS. Softshell crab with masago & spicy sauce

HELL'S KITCHEN. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

EBI PANKO. Tempura shrimp & spicy sauce, topped with avocado

STICKS – 1 of each per person

GINDARA NO MISO. Black cod & miso

IBERICO SECRETO. Miso cured black Iberian pork

DESSERT – 1 per person

KARAMERU. Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate

Price per person. Kr. 549

SPOIL YOURSELF – Yuuga wine menu Kr. 449



A SWEET FINISH

All our group menus come with a small dessert. We also have a selection of coffee, tea and after dinner drinks, that you can order seperately at the restaurant. Just reach out to your server.





NOTHING BEYOND

STARTERS

EDAMAME BEANS. Grilled with supreme soy & soya sesame

BLACK COD UDON & LOBSTER BISQUE. Lobster bisque with miso-marinated black cod & udon noodles

EBI SANDO. Crispy mini sandwich with shrimps, Rød Krystal cheese & chives

HOTATE CARPACCIO. Scallops with white soy & yuzu ponzu, black pepper, olive and truffle oil, daikon & shiso

CAVIAR & LOBSTER. Rossini Black Label caviar, lobster, yuzu aioli & chives on bread grilled in wagyu fat

SUSHI

WAGYU ABURI. Seared Japanese Wagyu, Parmesan, shiitake & soya sesame rice croquette, miso aioli, tsume & kizami wasabi

MAGURO TEMPURA. Crispy tempura shrimp, yellowfin tuna tartare, spicy sauce, masago, spring onion & coriander cress

SHAKE ABOKADO. Soy-cured salmon, smoked cheese, cucumber, avocado, miso aioli, marinated trout roe & shiso

STICKS – 1 of each per person

AKA EBI. Shrimp, spicy gochujang & garlic butter

WAGYU YAKI. Japanese Wagyu from Kyushu

DESSERT – 1 of each per person

MANGO. Coconut rice pudding, passionfruit coulis & fresh mango

GOMA. Vanilla crème brûlée with black sesame crumble

GATEAU MARCEL. Chocolate cake topped with raspberries

Price per person. Kr. 775

SPOIL YOURSELF – Yuuga wine menu Kr. 449

Feel free to contact us if you have any questions
on telephone 33 11 70 30 or reservation@sushi.dk



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