

# GLASGOW BRUNCH SOCIETY

*If not here, then where?*

## STICKS'N'SUSHI BRUNCH SOCIETY

### BRUNCH WITH COCKTAIL FLIGHT 45

#### *Kampai* THREE POUR COCKTAIL FLIGHT *(60ml each)*

**SAKE LYCHEE MARTINI**  
Suntory Roku gin, KAY Sake,  
Cocchi Rosa aperitivo, lychee

**HIBISCUS MARGARITA**  
Ojo De Dios hibiscus mezcal and  
Cazadores blanco tequila,  
Alma Finca triple sec, hibiscus syrup

**YUZU ZOO**  
Bombay gin and umeshu plum wine,  
yuzu honey

#### *Spirited away*

**SAKURA & LYCHEE MARTINI**  
Non - alcoholic Everleaf Mountain,  
lemon, lychee

**TIKI FUJI CARESS**  
Non - alcoholic Everleaf Forest, matcha,  
pineapple and coconut

**SPICED PINANOLADA**  
Crossip spiced pineapple,  
non - alcoholic Havaniets rum,  
lime and coconut

#### THE SMALL PRINT

Minimum two people. Unfortunately, we're unable to make substitutions or adjustments to our brunch menu for allergies. Vegan menu and Made Without Gluten options available. Allergy information is available, please ask your server. Price is per person and drinks cannot be shared. ID might be required for proof of age.

Sticks'n'Sushi promotes responsible drinking and will refuse service if you or your guests appear intoxicated. All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill. Every penny is distributed to the staff.

## MENU

### *To share*

**SPICY EDAMAME BEANS**  
Spicy miso & sesame

**SPICY TORI**  
Crispy marinated chicken, spicy garlic chilli glaze, soya sesame,  
Japanese mayonnaise & daikon cress

**KANI KOROKKE**  
Crab croquettes with wasabi Caesar

**BEEF TATAKI**  
Seared beef fillet with miso aioli, spring onion,  
Jerusalem artichoke chips, shiitake & truffle ponzu

### *Choose:*

One Maki (8 pieces) per person

**PINK ALASKA**  
Salmon, avocado, cream cheese  
& umeboshi sesame

**CRISPY EBI**  
Tempura shrimp, avocado, spicy sauce & sesame

**SPICY TUNA**  
Yellowfin tuna, cucumber, spicy sauce,  
masago, kataifi & cress

### *Sticks*

One portion, served as 2 pieces

**SHAKE TERIYAKI**  
Salmon with teriyaki sauce  
& spring onion

**TSUKUNE**  
Chicken meatballs & teriyaki

### *Dessert*

**MANGO**  
Coconut rice pudding, passionfruit coulis  
with fresh mango and basil seed

## VEGAN MENU

### *To share*

**SPICY EDAMAME BEANS**  
Spicy miso & sesame

**CAULIFLOWER**  
Fried, served with black truffle goma & sesame

**SEAWEED SALAD**  
Seaweed, daikon, snow peas, cucumber, soya  
sesame & goma

**BROCCOLI**  
Grilled, with supreme soy, soya sesame and  
served with goma

### *Choose:*

One Maki per person

**RED'N'GREEN**  
Roasted pepper, avocado, cucumber, yuzu kosho,  
shiso, tsume & soya sesame

**MAMMA MIA**  
Avocado, cucumber, soya sesame & chives

**GARDEN ROLL**  
Sweet potato, marinated red onion,  
sugar snaps, tsume soja

### *Sticks*

One portion, served as 2 pieces

**IMO YAKI**  
Sweet potato, coriander cress,  
soya sesame & teriyaki

**ERINGI YAKI**  
King oyster mushroom & miso herb sauce

### *Dessert*

**MANGO**  
Coconut rice pudding, passionfruit coulis  
with fresh mango and basil seed