

GLUTEN FREE



À LA CARTE

SHAKE TATAKI

Seared salmon, sake-tamari
marinated trout roe, daikon,
miso, ponzu & daikon cress 12



CAULIFLOWER

Fried, served with
black truffle goma &
sesame 6.5



EDAMAME BEANS

Grilled, supreme soy & soya sesame 5
Spicy miso & sesame 5
Sea salt & lemon 5



BROCCOLI

Grilled, with supreme soy, soya
sesame and served with goma 6.5



*Allergy information is available. Please ask your server 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 team*



BEEF TATAKI

Seared beef fillet with miso aioli,
spring onion, Jerusalem artichoke
chips, shiitake & truffle ponzu 15



SHAKE CEVICHE

Salmon, tiger's milk, red onion, green chilli, crunchy chilli, Jerusalem artichoke chips & coriander 11.5



BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice, soya sesame & poké sauce 16



SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber, soya sesame & goma 7

MISO SOUP

Miso with tofu, spring onion & wakame 3



SASHIMI



MAGURO
Yellowfin tuna 11.5



SHAKE
Salmon 8.6



HIRAMASA
Yellowtail kingfish 14.2



CAVIAR
Exmoor Royal Beluski [10 g] 22

NIGIRI

SHAKE YAKI

Seared salmon,
sansho pepper & tsume
2.8 / 2 pcs 5.4

HIRAMASA

Yellowtail kingfish
3.5 / 2 pcs 6.8

AKA PIMAN

Grilled pepper, yuzu
koshō & tsume
2.8 / 2 pcs 5.4

HIRAMASA YAKI

Seared yellowtail
kingfish, lime & tsume
3.7 / 2 pcs 7.2

SHAKE NEW YORK

Salmon & garlic
2.8 / 2 pcs 5.4



TAMAGO

Japanese omelette
2.8 / 2 pcs 5.4

EBI

Shrimp
3.3 / 2 pcs 6.2

ABOKADO

Avocado, yuzu koshō
& soya sesame
2.9 / 2 pcs 5.6

MAGURO

Yellowfin tuna
3.8 / 2 pcs 7.4

SHAKE

Salmon
2.7 / 2 pcs 5.2

ABURI | 2 pcs of each nigiri



HIRAMASA ABURI

Seared yellowtail kingfish with yuzu
koshō, shiso, tsume & tosazu gel 8



CAVIAR ABOKADO ABURI

Seared avocado with
Exmoor Royal Beluski caviar 12



SHAKE ABURI

Seared salmon with miso aioli, sake-tamari
marinated trout roe & daikon cress 6



MAGURO ABURI

Seared yellowfin tuna with garlic butter,
tsume, Parmesan & truffle dust 8

KABURIMAKI | 8 pcs of each



RED'N'GREEN

Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame 12.5



CEVICHE

Pickled red onion, avocado & cucumber, yellowtail kingfish, tiger's milk & coriander 17



SHAKE AÏOLI

Snow peas, avocado, miso aioli & cucumber, seared salmon, soya sesame, chives & sake-tamari marinated trout roe 15

HOUSE ROLLS | 4 pcs of each



AKA EBI

Spicy gochujang shrimp, avocado, snow peas, miso aioli & sake-tamari marinated trout roe 14



BLACK COD

Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion 15.5



SPICY BEEF

Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion 12.5

URAMAKI | 8 pcs of each



CALIFORNIA
Shrimp, avocado, cucumber, masago,
sesame & miso aioli 11



PINK ALASKA
Salmon, avocado, cream cheese
& umeboshi sesame 10



MAMMA MIA
Avocado, cucumber, soya
sesame & chives 9.5



CHIRASHI MAKI
Seared fish, spicy sauce, snow peas, ginger,
chilli, tsume & pickled red onion 10.2

STICKS



HIRAMASA KAMA

Hiramasa collar with sea salt & lemon. A Japanese classic, grilled and served with rice and miso soup [Limited availability]

26

CHIIZU MAKI

Emmental
cheese wrapped
in pancetta
4 / 2 pcs 7.8



IBERICO SECRETO

Miso cured black
Iberian pork
7.5 / 2 pcs 14.6



YAGI YAKI

Goat's cheese &
serrano ham
4 / 2 pcs 7.8



SHAKE TERIYAKI

Salmon, teriyaki &
spring onion
3.5 / 2 pcs 6.8



GINDARA NO MISO

Miso-marinated
black cod
11.5 / 2 pcs 22.6



AKA EBI

Shrimp, spicy
gochujang & garlic
butter
8 / 2 pcs 15.6

IMO YAKI
Sweet potato,
coriander cress, soya
sesame & teriyaki
3 / 2 pcs 5.8

ERINGI YAKI
King oyster
mushroom & miso
herb sauce
4 / 2 pcs 7.8

GYU HABU
Beef fillet with
miso herb butter
8 / 2 pcs 15.6

GOHAN 2.6
Rice with crunchy
chilli, teriyaki or
chilli dip 4



SHŌYU TeBASAKI
Chicken wings
marinated in garlic,
ginger & tamari with
soya sesame
3.5 / 2 pcs 6.8

TSUKUNE
Chicken
meatballs &
teriyaki
3.2 / 2 pcs 6

TSUKUNE CHILLI
Chicken meatballs,
chilli dip, teriyaki &
spring onions
3.5 / 2 pcs 6.8

WAGYU YAKI
Japanese Wagyu beef, expertly reared
by Hiramatsu Farm, Kagoshima and
selected by a Kobe beef specialist
16.5 / 2 pcs 32

STICKS SETTO | 2 pcs of each stick
Four of our finest sticks from the grill.

Wagyu Yaki. Japanese Wagyu beef
Iberico Secreto. Miso cured black Iberian pork
Aka Ebi. Shrimp, spicy gochujang & garlic butter
Gindara no Miso. Miso-marinated black cod

75



MENU



FEEL GOOD MENU

Edamame Beans. Grilled, supreme soy & soya sesame

Cauliflower. Fried, served with black truffle goma & sesame

Beef Tataki. Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu

Shake Tataki. Seared salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Red'n'green. Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame

Shake Aioli. Snow peas, avocado, miso aioli & cucumber, seared salmon, soya sesame, chives & sake-tamari marinated trout roe

Hiramasa Yaki. Seared yellowtail kingfish, lime & tsume

Maguro. Yellowfin tuna

Ebi. Shrimp

Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions

Gyu Habu. Beef fillet with miso herb butter

Iberico Secreto. Miso cured black Iberian pork

Price per person 50

[Minimum two people]



We Wanna Be Better
Hosts Than Most

PLEASE SAVE ROOM FOR

dessert

DESSERT



MANGO

Coconut rice pudding, mango sorbet & passionfruit coulis with basil seeds 8.5



A FREQUENT FISHER CATCHES THE MOST

Frequent Fisher is the Sticks'n'Sushi loyalty programme for guests who enjoy coming back. And if you do, we'd love to give you something in return.

Earn points every time you dine with us or order takeaway. The more points you earn, the more levels, benefits and special treats you unlock. Simply put: the more often we see you, the more we'll spoil you.

It's our way of saying thank you for coming back.



STICKS | N | SUSHI

DENMARK | ENGLAND | GERMANY | SCOTLAND | CZECH REPUBLIC



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