



AS GOOD AS IT GETS

Edamame. Soya beans, grilled with supreme soy & sesame

Hotate Kataifi. Scallops, miso aioli, trout roe, kataifi & shiso cress

Kani Korokke. Crab croquettes with wasabi Caesar

Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander

Tuna Tartare. Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

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

Hiramasa Kataifi. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

Temaki Setto. Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori

Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

New York Subway. Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic

Gindara No Miso. Black cod & miso

Hotate Bacon. Scallops & bacon with miso herb butter

Price per person 58

[Minimum two people]

SPOIL YOURSELF

Exmoor Caviar. Royal Beluski [10 g] 22



FOUR MEAL DRIVE

Shake. Salmon. Ebi. Shrimp. **Shake Yaki.** Seared salmon. **Maguro.** Yellowfin tuna
Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion
Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue
Nanban. Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho
Shake Aioli. Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe
Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress
Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe
Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

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PERFECTLY PAIRED WITH

Akashi Tai, Honjozo Genshu, Hyogo [10%]. Full bodied fruity sake with a silky texture
 Bottle 300ml 48 | Glass 100ml 17



Lise, Karl & Helene | Sticks'n'Sushi Amager | Copenhagen

SET FOR SUCCESS

Broccoli. Grilled in supreme soy, served with spicy goma

Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander

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

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

Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

Nanban. Chicken, avocado, kataifi, coriander & yuzu-kosho

Aka Ebi. Argentinian red shrimp, spicy gochujang & garlic butter

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

Gyu Katzu. Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise, daikon cress

Price per person 47

[Minimum two people]

PERFECT DAY

Edamame. Soya beans with sea salt

Tuna Tartare Bites. Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

Kinoko Korokke. Mushroom croquette, Danish Rød Krystal cheese, miso aioli & truffle dust

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Shake Yaki. Seared salmon

Abokado. Avocado, yuzu-kosho & soya sesame

Crispy Ebi. Tempura shrimp, avocado, spicy sauce & tsume soya

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress

Tsukune. Chicken meatballs & teriyaki

Buta Yaki. Free-range pork with yuzu-miso

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person 41

[Minimum two people]



SAPPORO [5%]
Crisp, clean and
refreshing
Can 650ml 9.5

ROBUST

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

Bimi Tempura. Tempura tenderstem broccoli with daikon oroshi in shiitake-tentsuyu sauce

Okazu. Kappa Chilli, Poteto Sarada & Kimchi

Aigamo Tsukune. Grilled duck meatball with egg yolk in supreme soy

Shōyu Tebasaki. Chicken wings marinated in garlic, ginger & tamari with soya sesame

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

Gyu Habu. Beef fillet with miso herb butter

36.8



STICKS

Shake Teriyaki, Gindara No Miso & Tsukune

OKAZU

Kappa Chilli, Poteto Sarada & Kimchi



GREENKEEPER

Edamame. Soya beans with spicy miso & sesame

Seaweed Salad. Seaweed, daikon, snow peas, cucumber & sesame dressing

Cauliflower. Fried and served with black truffle goma

Kinoko. Portobello mushroom & lime salt

Abokado. Avocado, yuzu-kosho & soya sesame

Nasu Aburi. Seared aubergine, miso & kizami wasabi

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

Eringi. King oyster mushroom & miso herb sauce

Imo Yaki. Sweet potato, coriander cress & teriyaki

30



SALMON & FRIENDS

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Shake. Salmon

Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

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MIXED EMOTIONS

Edamame. Soya beans with sea salt & lemon

Kani Korokke. Crab croquettes with wasabi Caesar

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

Shake. Salmon

Maguro. Yellowfin tuna

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion

Tsukune. Chicken meatballs & teriyaki

Shake Teriyaki. Salmon, teriyaki & spring onion

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