

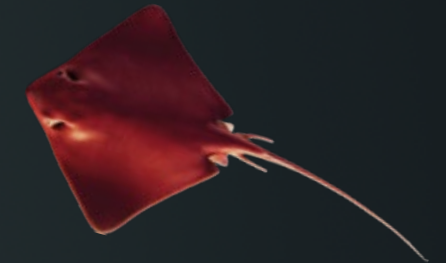


HOW DO YOU DIVE
INTO OUR WORLD?

TASK AHEAD

GO
À LA CARTE
OR
CHOOSE
A
SET MENU

JOB DONE



LET'S BE CLEAR.

When we try to tempt you – both with sticks, sushi, sashimi, soup and salads – navigating our menu and your appetite is perhaps taking your overview out on the deep end.

Yet.

While you could argue we haven't made choosing easy – you can also claim that finding it hard to make up your mind is only a positive sign of what's to come.

And by the way it's more simple than it looks.

Ask yourself, do I want a set menu or à la carte?

The first is at the back of the menu. The latter in the front.

You can of course also give up, tell the waiter 'surprise me, make my day'.

In any case the outcome will probably be this:

You started confused – ended seduced.

À LA CARTE



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



OKAZU
Kimchi. Fermented cabbage with chilli
Poteto Sarada. Japanese potato salad with
cucumber, red onion, carrot, cress & crispy potato
Kappa Chilli. Cucumber topped with almonds, chilli,
onion & roasted sesame oil 7



TUNA TARTARE BITES
Tuna, avocado, sesame, miso, yuzu and
spring onion on crispy flat bread 12



SHAKE TATAKI
Salmon, sake-tamari marinated
trout roe, daikon, miso, ponzu
& daikon cress 11



BIMI TEMPURA
Tempura tenderstem broccoli with daikon
oroshi in shiitake-tentsuyu sauce 8



LOBSTER & IKURA TEMAKI
Lobster, yuzu mayonnaise & sake-tamari marinated
trout roe with sushi rice on crispy nori 11

*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*



HIRAMASA CEVICHE

Yellowtail kingfish, lime & coriander dressing, yuzu miso, red onion, green chilli, kataifi & coriander 11.8



COME FOR A SWIM

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

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

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

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



CAULIFLOWER

Fried and served with black truffle goma 6.5



HOTATE KATAIFI

Scallops, miso aioli, trout roe, kataifi & shiso cress 12.9



SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber & sesame dressing 6.9



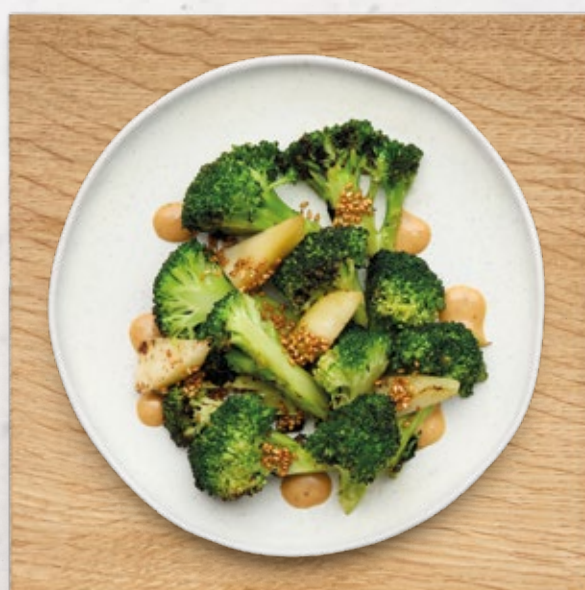
GYOZA

Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito 10.5



KANI KOROKKE

Crab croquettes with wasabi Caesar 9.9



BROCCOLI

Grilled in supreme soy, served with spicy goma 6.5



HIRAMASA KATAIFI

Hiramasa, kataifi, chives, shiso, truffle oil & ponzu 14



KARAAGE

Chicken, pickled red onion, served with wasabi Caesar 11



HIRAMASA KAMA

Hiramasa collar with sea salt & lemon, served with miso soup and rice [Limited availability] 26



MISO SOUP

Miso with tofu, spring onion & wakame 3

EBI BITES
Tempura shrimp, miso aioli, chilli, lime & coriander 9.9



RICE PAPER SHAKE

Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma 11

Allergy information is available. Please ask your server



WAGYU BITES

Wagyu tartare with shiso, spring onion and kizami wasabi on toasted bread 22

BEEF TATAKI

Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu 14.9

EXMOOR CAVIAR

Royal Beluski [10 g] 22

Chef Kiyo

SASHIMI



MAGURO
Yellowfin tuna 10.8



SHAKE
Salmon 8.6



HIRAMASA
Yellowtail kingfish 14.2



SASHIMI DELUXE
Salmon, yellowfin tuna,
yellowtail kingfish, lobster
daikon roll, hiramasa ceviche
and tamago ikura 36

NIGIRI

KINOKO
Portobello with lime salt
3 / 2 pcs 5.8

HIRAMASA
Yellowtail kingfish
3.5 / 2 pcs 6.8

NASU ABURI
Seared aubergine, miso &
kizami wasabi
2.8 / 2 pcs 5.4

AKA PIMAN
Grilled red pepper
yuzu-kosho
2.8 / 2 pcs 5.4

HIRAMASA YAKI
Seared yellowtail kingfish
3.7 / 2 pcs 7.2

SHAKE NEW YORK
Salmon & garlic
2.8 / 2 pcs 5.4

INARI
Tofu with ginger,
shiitake, cress & sesame
3 / 2 pcs 5.8



INARI IKURA
Tofu with ginger, trout
roe, shiitake, cress &
sesame
3.9 / 2 pcs 7.6

TAMAGO
Japanese omelette
2.8 / 2 pcs 5.4

EBI
Shrimp
3.3 / 2 pcs 6.2

ABOKADO
Avocado, yuzu-kosho
& soya sesame
2.9 / 2 pcs 5.6

MAGURO
Yellowfin tuna
3.5 / 2 pcs 6.8

SHAKE
Salmon
2.7 / 2 pcs 5.2

SHAKE YAKI
Seared salmon
2.8 / 2 pcs 5.4

KYOTO NON-STOP
Nigiri. Tofu with ginger &
shiitake, grilled red pepper,
seared aubergine, avocado
and portobello mushroom
12.6



TOKYO NON-STOP
Nigiri. Seared salmon, avocado,
tuna and seared yellowtail
kingfish, topped with Exmoor
Caviar – Royal Beluski [10 gr]
32



TEMAKI SETTO

Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 36

Temaki means handroll. Create your own small bites

SPOIL YOURSELF

Exmoor Caviar. Royal Beluski [10 g] 22

Heaven Sake Junmai 12, Hyogo [12.5%]

Rich aroma with a bright fresh finish

Bottle 720ml 75

MAKI

HOUSE ROLLS | 4 pcs of each roll

Wagyu. Wagyu tartare with kizami wasabi & crispy kataifi 19.5

Aka Ebi. Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe 14

Black Cod. Miso-marinated black cod with artichoke chips & pickled red onion 15.5

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume 12.5

Soft Shell. Softshell crab with masago & spicy sauce 14.9

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander 14.9



FULL HOUSE | Menu

All 6 House Rolls 78.5

Allergy information is available. Please ask your server

URAMAKI | 8 pcs of each roll



NANBAN
Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho 12.5



CRISPY EBI
Tempura shrimp, avocado, spicy sauce & sesame 10.5



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



PINK ALASKA
Salmon, avocado, cream cheese & lumpfish roe 10

KABURIMAKI | 8 pcs of each roll



NEW YORK SUBWAY
Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic 16.9



EBI PANKO
Tempura shrimp & spicy sauce, topped with avocado 13.9



HELL'S KITCHEN
Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue 16.9



SHAKE AÏOLI
Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe 14.9



CEVICHE
Pickled red onion, avocado & cucumber with hiramasa, lime & coriander 15.5



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

MAKI MAKI

Kaburimaki, Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli
8 pcs of each roll 54

MINI MAKI MAKI

4 pcs of each roll 27



STICKS

AIGAMO TSUKUNE
Grilled duck meatball with egg
yolk in supreme soy
6 / 2 pcs 11.6

SHISHITO YAKI
Padron peppers,
spicy gochujang,
tsume & lime
sauce
3.7 / 2 pcs 7.2

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

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

MOMO NANBAN
Fried chicken
thigh, sweet and
sour dashi marinade,
miso aioli, onion &
daikon cress
3.2 / 2 pcs 6.2

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

TEBASAKI
Chicken wings
with sea salt
3 / 2 pcs 5.8

TSUKUNE
Chicken
meatballs &
teriyaki
3.2 / 2 pcs 6

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

RAMU NIKU
Lamb, spring onion,
yakiniiku sauce,
garlic butter &
soya sesame
4.7 / 2 pcs 9

RICE 2.6
with crunchy chilli, teriyaki
or chilli dip 3.9



SHAKE TERIYAKI
Salmon, teriyaki
& spring onion
3.5 / 2 pcs 6.8

**GINDARA
NO MISO**
Black cod
& miso
11.5 / 2 pcs 22.6

SABA YAKI
Sake marinated
mackerel with
spring onion &
shiso ginger
sauce
3 / 2 pcs 5.8

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

HOTATE BACON
Scallops &
bacon with
miso herb butter
6 / 2 pcs 11.6

YAKI YAGI
Goat's cheese
wrapped in
cured ham
4 / 2 pcs 7.8

CHIIZU MAKI
Emmental
cheese wrapped
in bacon
4 / 2 pcs 7.8

BUTA YAKI
Free-range pork
with yuzu-miso
4.5 / 2 pcs 8.8

IBERICO SECRETO
Miso cured black
Iberian pork
7.5 / 2 pcs 14.6

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

GYU KATZU
Fried beef fillet,
okonomiyaki
sauce, Japanese
mayonnaise &
daikon cress
7.8 / 2 pcs 15.4

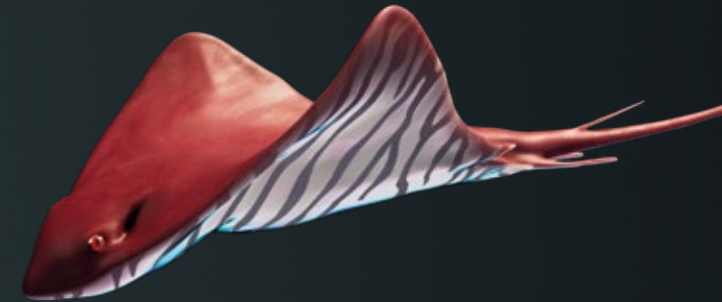
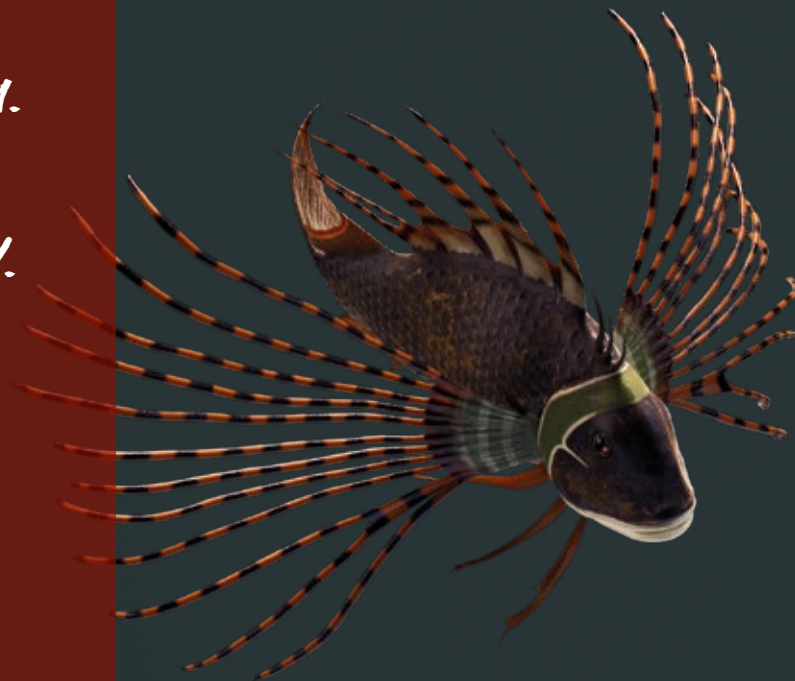
WAGYU YAKI
Our Japanese Wagyu beef is expertly
reared by the Hiramatsu Farm,
Kagoshima Prefecture, Kyushu, Japan
with only the best cuts selected by a
Kobe beef specialist
18 / 2 pcs 36

*STILL
UNDECIDED?*

*DON'T WORRY.
OUR CHEFS HAVE
YOU COVERED.*

ORDER A SET MENU.

*EVERYTHING IS
COMING YOUR WAY.*



MENUS



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

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. 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 soy

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]



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

26



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

30



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 7





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

124

PERFECTLY PAIRED WITH

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

SALADS



JUNGLE FISH

Grilled salmon, shrimp, seared tuna, green leaf salad, red cabbage, quinoa, tomatoes, avocado, edamame, radish, broccoli & sesame. Topped with lotus chips & dressed in miso-mustard
20



GREEN GATE

Grilled sweet potato, cauliflower, portobello mushroom, green leaf salad, red cabbage, quinoa, tomatoes, avocado, edamame, radish, broccoli & sesame. Topped with artichoke chips & dressed in goma
17



GREEN BIRD

Marinated chicken, soya egg, green leaf salad, red cabbage, quinoa, tomatoes, edamame, radish, broccoli & sesame. Topped with crispy chicken skin & dressed in wasabi Caesar
17.8

CHIRASHI



CHIRASHI DELUXE

Grilled miso marinated black cod, yellowtail kingfish, tempura shrimp, yellowfin tuna, seared salmon & lobster with sushi rice, avocado, tamago, shiitake, snow peas, sake-tamari marinated trout roe, shiso, soya sesame & tsume soy 27



BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice & poké sauce 14.5



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DENMARK | GERMANY | ENGLAND | SCOTLAND



Scan this QR code for alternative menus, such as gluten preferences, menus with calories, allergens and more.

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