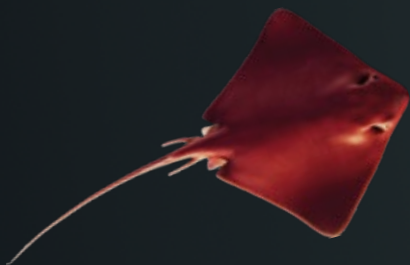




TASK AHEAD

GO
À LA CARTE
OR
CHOOSE
A
SET MENU



LET'S BE CLEAR

When we try to tempt you – with sticks, sushi, soup and sashimi – 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 you want to put yourself in our chefs' hands, enjoy a set menu, or build your own feast à la carte?

À la carte is at the front, ending with our Chef's Recommendations – the dishes we're especially proud of. Our set menus follow at the back.

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
Grilled, supreme soy & soya sesame 4.5
Spicy miso & sesame 4.5
Sea salt & lemon 4.5



SPICY TORI
Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress 11.5



KANI KOROKKE
Crab croquettes with wasabi Caesar 9



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



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



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



HIRAMASA KATAIFI
Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu 14

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



WAGYU CAVIAR BITES

Seared Japanese Wagyu, Exmoor Royal Beluski caviar, Parmesan, shiitake & soya sesame korokke & miso aioli 32

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



COME FOR A SWIM

Ebi Sando. Crispy sando with prawn, truffle, miso aioli, Parmesan & chives
 Kani Korokke. Crab croquettes with wasabi Caesar
 Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander
 Hiramasa Kataifi. Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu
 Shake Tataki. Seared Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress
 Tuna Tartare. Yellowfin tuna, avocado, soya sesame, yuzu miso and spring onion on crispy flat bread
 45



Chef Jingkee

CAULIFLOWER

Fried, served with black truffle
goma & sesame 6.5



EBI SANDO

Crispy sando with prawn, truffle,
miso aioli, Parmesan & chives 11.5



GYOZA

Chicken gyoza topped with
okonomiyaki sauce, Japanese
mayonnaise, chives & bonito 9

SHAKE CEVICHE

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





MAGURO CARPACCIO

Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, tosaizu gel, extra virgin olive oil, daikon & shiso 12.5



MISO SOUP

Miso with tofu, spring onion & wakame 2.5



SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber, soya sesame & goma 6

EBI BITES

Tempura shrimp, miso aioli, chilli, lime & coriander 9.5



BEEF TATAKI

Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu 14.5



WASABI CAESAR SALAD

Baby gem lettuce, wasabi Caesar dressing, kataifi, soya sesame & Parmesan 6.5



SASHIMI



MAGURO
Yellowfin tuna 10.8



SHAKE
Salmon 8.6



HIRAMASA
Yellowtail kingfish 14.2



CAVIAR
Exmoor Royal Beluski [10 g] 22



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

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

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



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

TAMAGO
Japanese omelette
2.5 / 2 pcs 4.8

EBI
Shrimp
3.3 / 2 pcs 5.5

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

MAGURO
Yellowfin tuna
3.5 / 2 pcs 6

SHAKE
Salmon
2.7 / 2 pcs 5



ABURI | 2 pcs of each nigiri
Wagyu Aburi. Seared Japanese wagyu with miso aioli, tsume & kizami wasabi 10
Hiramasa Aburi. Seared yellowtail kingfish with yuzu koshō, shiso, tsume & tosa 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

ABURI SETTO | Menu
10 pcs of seared and topped nigiri
40

TEMAKI SETTO

Wagyu & Lobster. Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 38

Shake & Maguro. Salmon & miso, yellowfin tuna & spicy sauce, masago, spring onion, avocado, cress, kataifi, soya sesame and sake-tamari marinated trout roe with sushi rice & crispy nori 28

Temaki means handroll. Create your own small bites



SPOIL YOURSELF
Exmoor Royal Beluski Caviar [10 g] 22

MAKI

HOUSE ROLLS | 4 pcs of each roll

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

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

Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume 14.5

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

Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi 19.5

Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander 15



FULL HOUSE | Menu
All 6 House Rolls 78.5

KABURIMAKI | 8 pcs of each



NEW YORK SUBWAY

Tempura shrimp,
avocado & spicy sauce,
salmon & garlic 16.5



EBI PANKO

Tempura shrimp & spicy
sauce, avocado, tsume &
sesame 13.5



SHAKE AÏOLI

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



HELL'S KITCHEN

Tempura shrimp, avocado
& spicy sauce, yellowfin
tuna & barbecue 16.5



CEVICHE

Pickled red onion, avocado &
cucumber, yellowtail kingfish,
tiger's milk & coriander 15.5



RED'N'GREEN

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

MAKI MAKI

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

MINI MAKI

4 pcs of each roll 27



URAMAKI | 8 pcs of each



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



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



CALIFORNIA
Shrimp, avocado,
cucumber, masago, sesame
& miso aioli 10



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



MAMMA MIA
Avocado, cucumber,
soya sesame & chives
9.5



SPICY TUNA
Yellowfin tuna, cucumber,
spicy sauce, masago,
kataifi & cress 10



CHIRASHI MAKI
Seared fish, spicy sauce, snow
peas, ginger, chilli, tsume &
pickled red onion 10



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



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



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



GOHAN 2.5
Rice with crunchy chilli, teriyaki or chilli dip 3.5



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

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



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



MOMO KARAAGE
Chicken karaage, wasabi Caesar & daikon cress
3.4 / 2 pcs 6.6



TSUKUNE
Chicken meatballs & teriyaki
3 / 2 pcs 5.8



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





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



Chef Lukasz

CHEF'S RECOMMENDATIONS

We know. More decisions.
So, we've picked a few dishes we love – and think you will too.
Bring friends. Bring family. Pick a few and share the lot.
Because good food is better together.

À LA CARTE

EBI BITES | *Page 10*
Tempura shrimp, miso aioli, chilli, lime & coriander 9.5

BEEF TATAKI | *Page 11*
Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu 14.5

SASHIMI DELUXE | *Page 13*
Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura and shake ceviche 36

TEMAKI SETTO | *Page 16*
Wagyu & Lobster. Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 38
Shake & Maguro. Salmon & miso, yellowfin tuna & spicy sauce, masago, spring onion, avocado, cress, kataifi, soya sesame and sake-tamari marinated trout roe with sushi rice & crispy nori 28

MAKI

HOUSE ROLLS | *Page 17*
Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion 15.5
Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aioli & sake-tamari marinated trout roe 14
Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume 14.5
Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion 12.5
Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi 19.5
Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander 15
FULL HOUSE. All 6 House Rolls 78.5

STICKS

GINDARA NO MISO | *Page 22*
Miso-marinated black cod 11.5 / 2 pcs 22.6

SHÖYU TEBASAKI | *Page 23*
Chicken wings marinated in garlic, ginger & tamari with soya sesame 3.5 / 2 pcs 6.8



STILL
UNDECIDED?

DON'T WORRY.
OUR CHEFS HAVE
YOU COVERED.
ORDER A SET MENU

EVERYTHING IS
COMING YOUR WAY



MENUS

SPOIL YOURSELF

Exmoor Royal Beluski Caviar [10 g] 22

AS GOOD AS IT GETS

Edamame. Grilled, supreme soy & soya sesame

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

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

Maguro Carpaccio. Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, tosau gel, extra virgin olive oil, daikon & shiso

Kani Korokke. Crab croquettes with wasabi Caesar

Spicy Tori. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress

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

Shake Aburi. Seared salmon with miso aioli, sake-tamari marinated trout roe & daikon cress

Hiramasa Aburi. Seared yellowtail kingfish, yuzu koshō, shiso, tsume & tosau gel

Wagyu Aburi. Seared Japanese wagyu, miso aioli, tsume & kizami wasabi

Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume

Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

Gyu Habu. Beef fillet with miso herb butter

Yagi Yaki. Goat's cheese & serrano ham

Gindara No Miso. Miso-marinated black cod

Price per person 58

[Minimum two people]

SET FOR SUCCESS

Broccoli. Grilled, with supreme soy, soya sesame and served with goma

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

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

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

Ebi Panko. Tempura shrimp & spicy sauce, avocado, tsume & sesame

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

Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame

Nanban. Chicken, avocado, soya sesame, tsume, yuzu koshō, kataifi & coriander

Aka Ebi. Shrimp, spicy gochujang & garlic butter

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

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

Price per person 45

[Minimum two people]

PERFECT DAY

Edamame. Sea salt & lemon

Ebi Sando. Crispy sando with prawn, truffle, miso aioli, Parmesan & chives

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

Shake Yaki. Seared salmon, sansho pepper & tsume

Abokado. Avocado, yuzu koshō & soya sesame

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

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

Momo Karaage. Chicken karaage, wasabi Caesar & daikon cress

Tsukune. Chicken meatballs & teriyaki

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person 40

[Minimum two people]



ROBUST

Edamame. Grilled, supreme soy & soya sesame

Spicy Tori. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress

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

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

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

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

Iberico Secreto. Miso cured black Iberian pork

35



GREENKEEPER

Edamame. Spicy miso & sesame

Seaweed Salad. Seaweed, daikon, snow peas, cucumber, soya sesame & goma

Cauliflower. Fried, served with black truffle goma & sesame

Abokado. Avocado, yuzu koshō & soya sesame

Inari. Tofu with ginger, shiitake, cress & sesame

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

Eringi Yaki. King oyster mushroom & miso herb sauce

Imo Yaki. Sweet potato, coriander cress, soya sesame & teriyaki

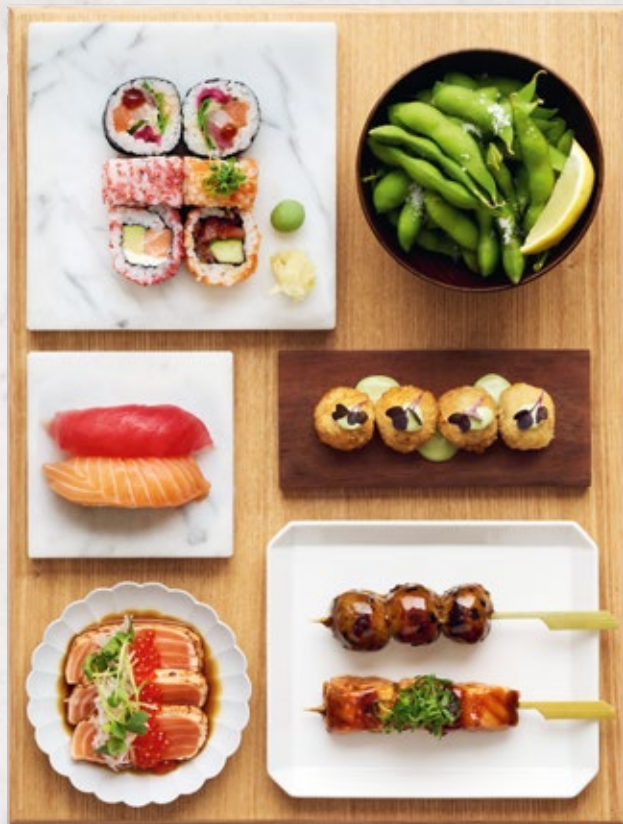
29



BEAUTIFUL MESS

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

16



SHAKE OVERDRIVE

Edamame. Sea salt & lemon
Shake Ceviche. Salmon, tiger's milk, red onion, green chilli, crunchy chilli, Jerusalem artichoke chips & coriander
Shake. Salmon
Shake Yaki. Seared salmon, sansho pepper & tsume
Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame
New York Subway. Tempura shrimp, avocado & spicy sauce, salmon & garlic

26

MIXED EMOTIONS

Edamame. Sea salt & lemon
Kani Korokke. Crab croquettes with wasabi Caesar
Shake Tataki. Seared Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress
Maguro. Yellowfin tuna
Shake. Salmon
Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli, tsume & pickled red onion
Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame
Spicy Tuna. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress
Tsukune. Chicken meatballs & teriyaki
Shake Teriyaki. Salmon, teriyaki & spring onion

29



FOUR MEAL DRIVE

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

124

PERFECTLY PAIRED WITH

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



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



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

sticksnsushi.com