

STICKS'N'SUSHI

ALL YOU CAN SIP BRUNCH

ALL YOU CAN SIP BRUNCH WITH DRINKS 70pp

Kampai

90mins limitless drinks allocation.
First drinks to be ordered within 15mins of booking time

ENGLISH SPRITZ

Reverend Hubert Summer Cup, Campari, Yuzu, topped up with Prosecco

NV PROSECCO BOSCO DEL CONTE [10.5%]

Refreshing and delicate with aromatic notes of citrus and green apple lead to a light and fresh finish.

FLAVOURSOME BUBBLES

Make your own Bellini, Rossini or Mimosa. We'll bring all the flavours, you mix to your taste

MIO SPARKLING JUNMAI [5%]

Fruity and refreshing. Perfect as an aperitif with a sweet aroma and fine bubbles [v]

ASAHI KARAKUCHI [5%]

Brewed to the authentic Japanese recipe to deliver its dry & crisp taste [v]

RIESLING THE STUMP JUMP [10%]

Floral with a vibrant natural acidity and loaded with citrus notes [v]

PETIT PINOTAGE [13.5%]

Sweet spices and red fruits, aromas of chocolate and coffee with a soft finish [v]

COLLET CHAMPAGNE BRUT +18pp supplement

Creamy in style, with biscuity notes and a lovely long and savoury finish [12.5%]

Spirited Away

ASAHI 0.0% 330ml

The same crisp and refreshing Asahi Super Dry taste, without the alcohol [0%] [v]

THE SMALL PRINT.

Your first drinks need to be ordered within 15mins from your booking time. Sensible sipping please: one drink at a time. Limitless packages are available for the whole table only. No substitutions allowed. Vegan menu and GF options available, please note minimum two guests on vegan/GF menus. 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.

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 staff.

MENU

For the table

SPICY EDAMAME

KARAAGE
Chicken, pickled red onion, served with wasabi Caesar

GYOZA

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

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

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

RICE PAPER SHAKE Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Add **SASHIMI MIX** Salmon, yellowfin tuna and hiramasa +19.6

Add **EXMOOR CAVIAR** (10g) +21

To choose

One Maki [8pc] per person

SPICY TUNA

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

MAMMA MIA

Avocado, cucumber, soya sesame & chives

PINK ALASKA

Salmon, avocado, cream cheese & lumpfish roe

NANBAN

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

SHAKE AIOLI

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

EBI PANKO

Tempura shrimp & spicy sauce, topped with avocado

Nigiri

[Choose one, served as 2pc]

MAGURO Tuna | **SHAKE** Salmon | **ABOKADO** Avocado | **KINOKO** Mushroom

Sticks

[Choose one, served as 2pc]

SHAKE TERIYAKI

Salmon, teriyaki & spring onion

TSUKUNE

Chicken meatballs & teriyaki

CHIIZU MAKI

Emmental cheese wrapped in bacon

BUTA YAKI

Free-range pork with yuzu-miso

MOMO NANBAN

Fried chicken thigh, sweet and sour dashi marinade, Japanese mayonnaise, onion & daikon cress

Add **WAGYU YAKI** – Japanese Wagyu from Kyushu +30 or

GINDARA NO MISO – Black cod & miso +20

Dessert

MANGO

Coconut rice pudding, passionfruit & basil seed coulis.

VEGAN MENU

For the table

SPICY EDAMAME

CAULIFLOWER Fried and served with black truffle goma

SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber & sesame dressing

GRILLED AVOCADO

Avocado, sesame oil, supreme soy, soya sesame

GREEN TARTARE BITES

Grilled broccoli marrow, ginger, yuzu, avocado, coriander on crispy flat bread

BROCCOLI

Grilled in supreme soy, spicy goma

To choose

MAKI [8pc] per person

GARDEN ROLL

Sweet potato, pickled red onion, sugar snaps, tsume soy

RED'N'GREEN

Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

RICE PAPER KINOKO

Mushroom, pickled red onion, avocado, cucumber & coriander, with goma

MAMMA MIA

Avocado, cucumber, soya sesame & chives

Nigiri

[Choose one, served as 2pc]

ABOKADO Avocado | **KINOKO** Mushroom | **NASU ABURI** Aubergine

Sticks

[Choose one, served as 2pc]

IMO YAKI

Sweet potato, coriander cress & teriyaki

SHISHITO YAKI

Padron peppers, spicy gochujang, tsume & lime sauce

ERINGI YAKI

King oyster mushroom & miso herb sauce

Dessert

MANGO

Coconut rice pudding, passionfruit & basil seed coulis.