



HOW DO YOU DIVE  
INTO OUR WORLD?

TASK AHEAD

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GO  
À LA CARTE  
OR  
CHOOSE  
A  
SET MENU

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JOB DONE



**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 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.

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## À LA CARTE

### HOTATE KATAIFI

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



### KARAAGE

Chicken, pickled red onion, served with wasabi Caesar 11



### KINOKO KOROKKE

Mushroom croquette, Danish Rød Krystal cheese, miso aioli & truffle dust 8.9



### SHAKE TATAKI

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



### TUNA TARTARE BITES

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



### LOBSTER & IKURA TEMAKI

Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori 12.5

### EDAMAME BEANS

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



### BROCCOLI

Grilled in supreme soy, served with spicy goma 6.5





**HIRAMASA CEVICHE**

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



**COME FOR A SWIM**

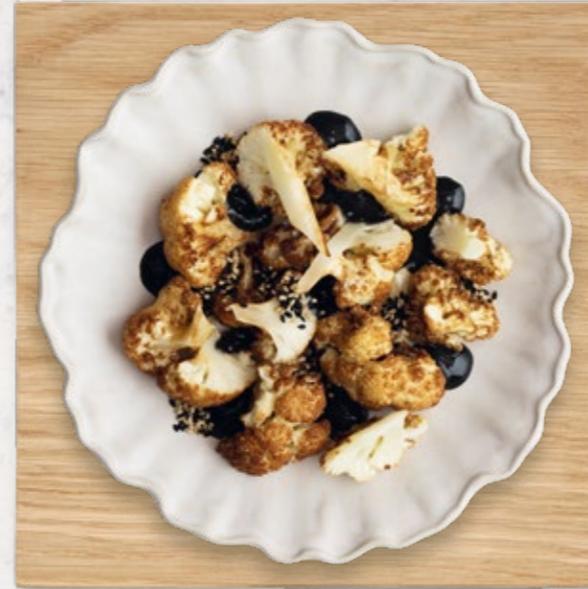
Hotate Kataifi. Scallops, miso aioli, trout roe, kataifi & shiso cress  
Kani Korokke. Crab croquettes with wasabi Caesar  
Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander  
Hiramasa Kataifi. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu  
Shake Tataki. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress  
Tuna Tartare. Tuna, avocado, sesame, miso, yuzu and spring onion with crispy flat bread

45



*"I grew up in the kitchens of Sticks'n'Sushi and learned from an early age to appreciate perfect rice and miso soup. The core principles of precision and consistency in our kitchens are rooted in mastering simple, fundamental elements like these first—everything else is built on this foundation."*

*—Chef Sune*



**CAULIFLOWER**

Fried and served with black truffle goma 6.5



**GYOZA**

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



**KANI KOROKKE**

Crab croquettes with wasabi Caesar 9.9



**HIRAMASA KATAIFI**

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



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

**SEAWEED SALAD**  
Seaweed, daikon,  
snow peas, cucumber  
& sesame dressing  
6.9



**MISO SOUP**  
Miso with tofu, spring  
onion & wakame 3



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



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



**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

## 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 38

Temaki means handroll. Create your own small bites



### SPOIL YOURSELF

Exmoor Caviar. Royal Beluski [10 g] 22  
HeavenSake Junmai 12, Hyogo [12.5%]  
Rich aroma with a bright fresh finish  
Bottle 720 ml 78

## 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 15  
**Lobster Abokado.** Lobster, avocado, cucumber, soya sesame, chives & coriander 15



**FULL HOUSE | Menu**  
All 6 House Rolls 80

*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 11

**KABURIMAKI** | 8 pcs of each roll



**NEW YORK SUBWAY**

Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic 17



**EBI PANKO**

Tempura shrimp & spicy sauce, topped with avocado 14



**CALIFORNIA**

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



**MAMMA MIA**

Avocado, cucumber, soya sesame & chives 9.5



**HELL'S KITCHEN**

Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue 17



**SHAKE AIOLI**

Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe 15



**PINK ALASKA**

Salmon, avocado, cream cheese & lumpfish roe 10



**SPICY TUNA**

Tuna, cucumber, spicy sauce, masago, kataifi & cress 11



**CEVICHE**

Pickled red onion, avocado & cucumber with hiramasa, lime & coriander 17



**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 58

**MINI MAKI MAKI**

4 pcs of each roll 29



## 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

### 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 CHILI

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

### RAMU NIKU

Lamb, spring onion, yakiniku 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

### 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

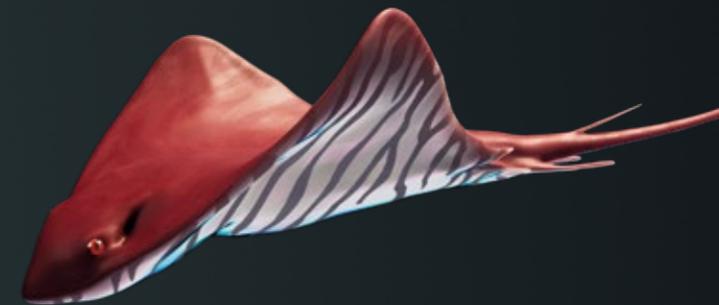
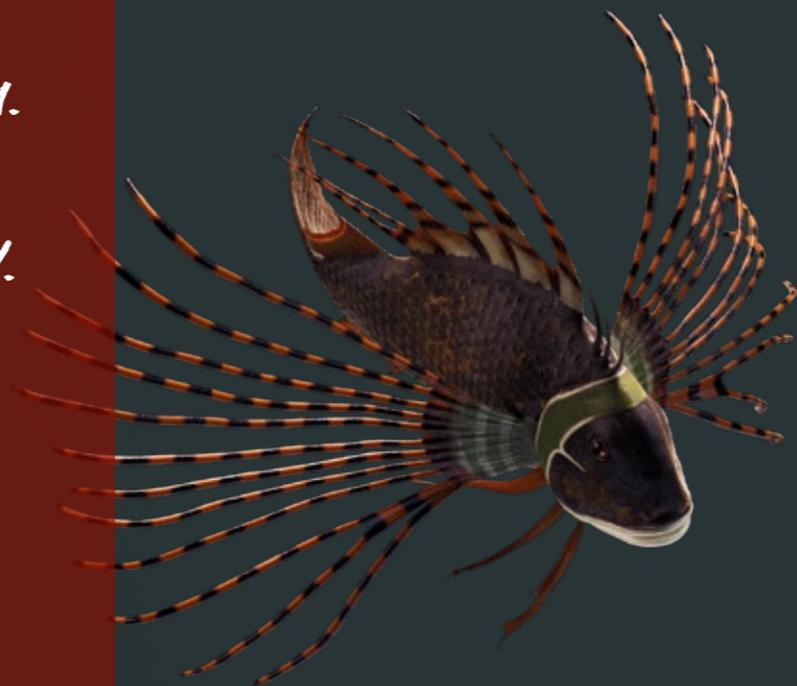
Our Japanese Wagyu beef is expertly reared by the Hiramatsu Farm, Kagoshima Prefecture, Kyushu, Japan with only the best cuts selected by a Kobe beef specialist  
18 / 2 pcs 36

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*STILL  
UNDECIDED?*

*DON'T WORRY.  
OUR CHEFS HAVE  
YOU COVERED.  
ORDER A SET MENU.  
EVERYTHING IS  
COMING YOUR WAY.*

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**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 50

[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



**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 650 ml 9.5

**ROBUST**

- Edamame.** Grilled, supreme soy & soya sesame
- Karaage.** Chicken, pickled red onion, served with wasabi Caesar
- Beef Tataki.** Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu
- 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





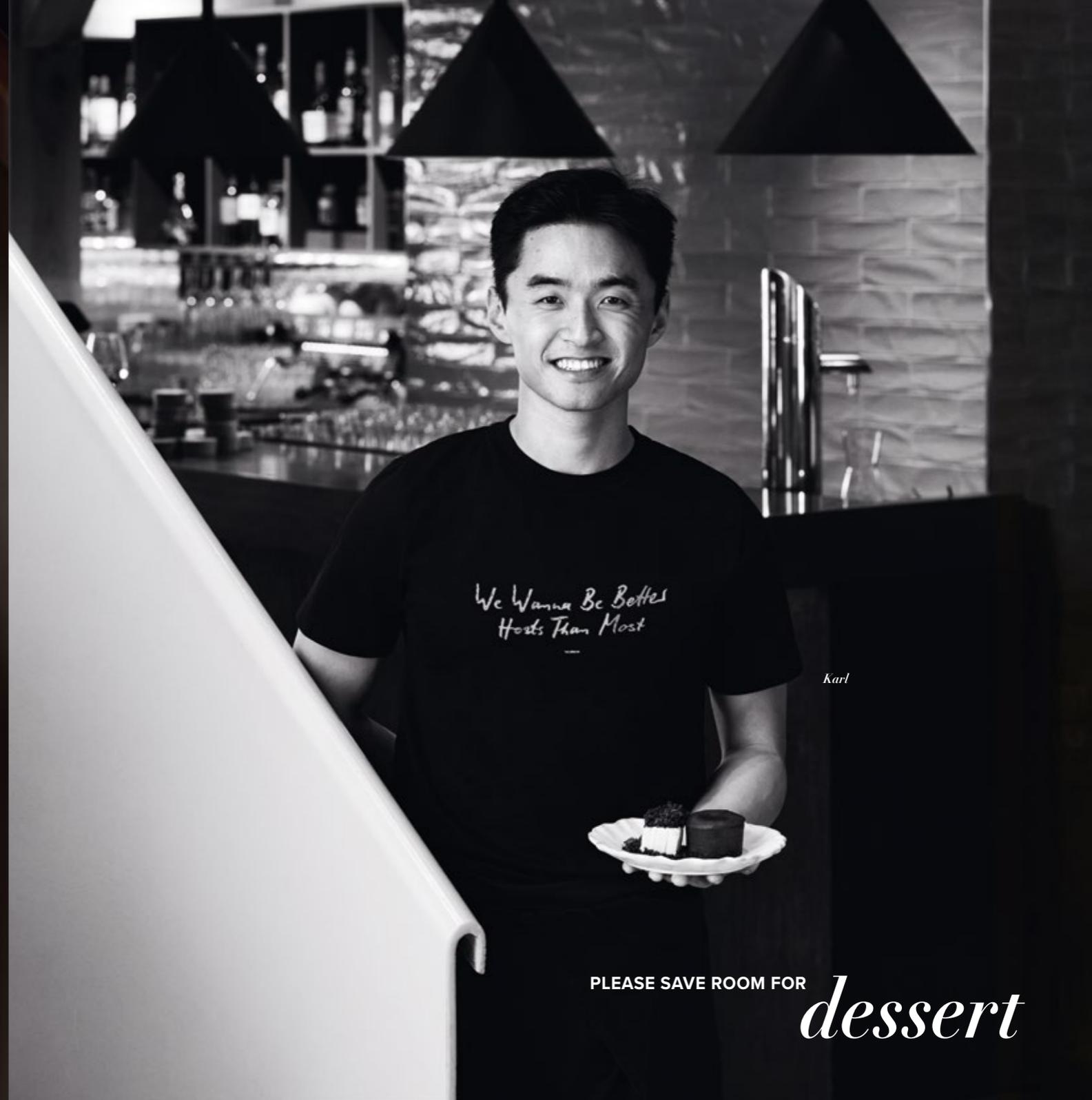
**FOUR MEAL DRIVE**

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

130

**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



*Karl*

PLEASE SAVE ROOM FOR

*dessert*



## ARE YOU A FREQUENT FISHER?

Download our Sticks'n'Sushi loyalty app, level up with rewards and earn points for pounds on every purchase. The points can be redeemed on your next visit or when ordering takeaway. Get your welcome treat by signing up today.



**STICKS | N | SUSHI**

DENMARK | GERMANY | ENGLAND | SCOTLAND



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

*sticksnsushi.com*