

A SWEET FINISH



MANGO

Coconut rice pudding, mango sorbet & passionfruit coulis with basil seeds Kr. 95



SAKURA

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves Kr. 105



MATCHA

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble Kr. 109

GOMA

Vanilla crème brûlée with black sesame crumble Kr. 89





DESSERT COCKTAILS

ESPRESSO MARTINI | Kr. 130

A classic with a Japanese twist, made with Japanese Shochu, coffee liqueur & espresso

BRANDY ALEXANDER | Kr. 130

A velvety cocktail made with brandy, white chocolate liqueur and cream

PINKU | Kr. 125

A silky cocktail with Chambord, Crème de Noyaux & cream

AMARETTO SOUR | Kr. 130

A refreshing sweet and sour cocktail with Amaretto & citrus

UMESHU SPRITZ | Kr. 125

Japanese-inspired spritz made with umeshu, honey & Prosecco

IRISH COFFEE | Kr. 115

A blend of hot coffee, Irish whiskey, sugar and whipped cream

COFFEE & TEA

POUR OVER | Kr. 49

ESPRESSO | Kr. 39

AMERICANO | Kr. 39

CORTADO | Kr. 45

FLAT WHITE | Kr. 49

CAPPUCCINO | Kr. 49

CAFFE LATTE | Kr. 49

MACCHIATO | Kr. 45

FRENCH PRESS | Kr. 79

GENMAICHA | Kr. 49

Green tea with popped rice. Served at 75C

HOJICHA | Kr. 49

Roasted green tea with a slightly smoky taste

JASMINE SILVER PEARLS | Kr. 49

Green tea with an elegant taste of jasmine

BLACK KEEMUN | Kr. 49

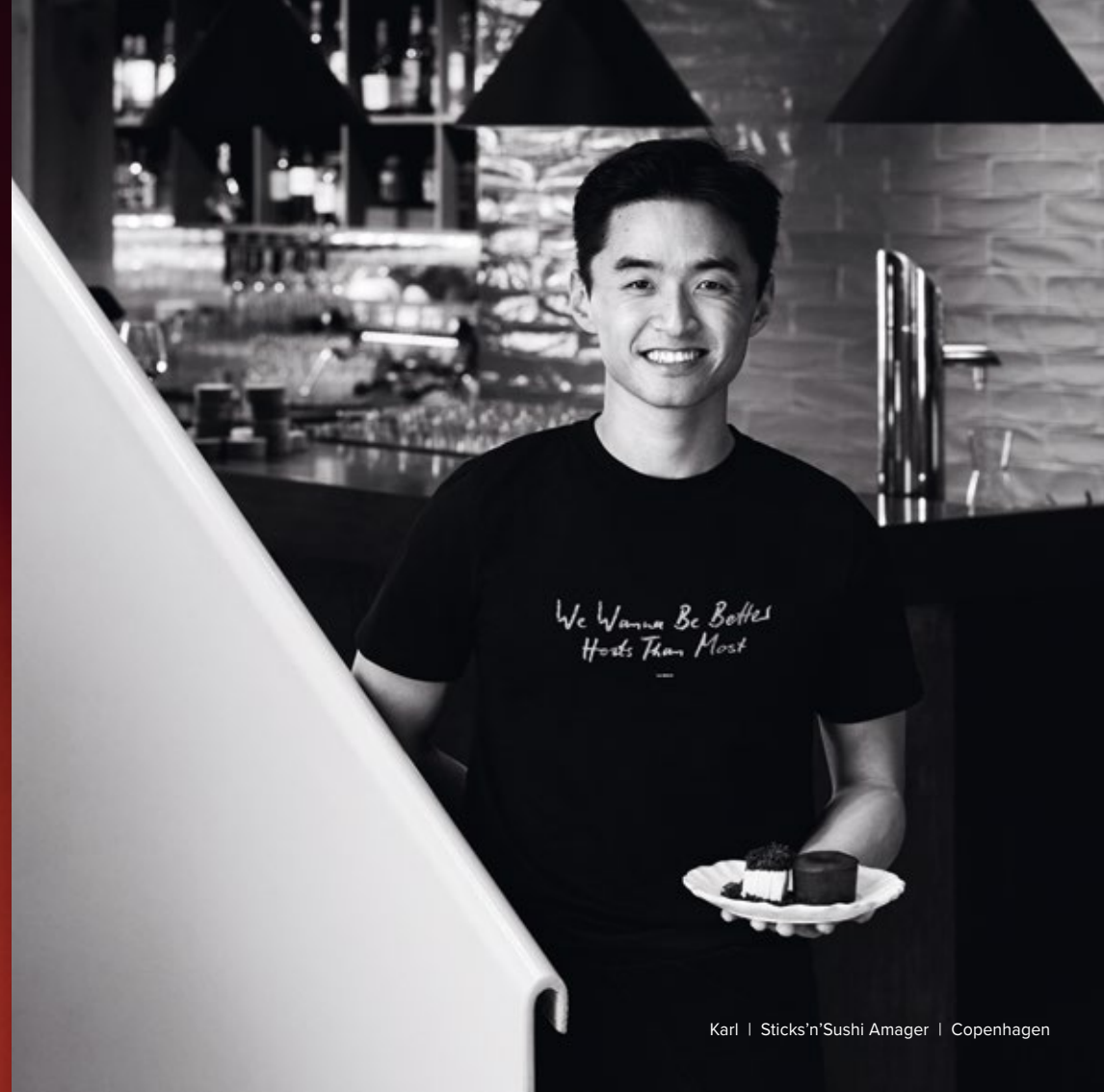
A unique golden tea brewed from whole leaves.
Can be drunk with milk and lemon

COZINESS HERBAL TEA | Kr. 49

Sticks'n'Sushi's own herbal blend with licorice root and mint

BOTANICAL | Kr. 49

Mint, ginger & organic lemon





MATCHA

MATCHA | Kr. 49

The finest of fine leaves from this year's harvest, ground on a stone mill and whipped into a soft, frothy tea. Served at 80°C

SENCHA MATCHA | Kr. 49

Green tea mixed with matcha, which gives a beautiful colour and deep flavour. Served at 70°C

MATCHA LATTE | Kr. 49

A creamy latte with Japanese matcha tea & organic milk



STICKS | N | SUSHI

DENMARK | GERMANY | ENGLAND | SCOTLAND