



GLUTEN FREE

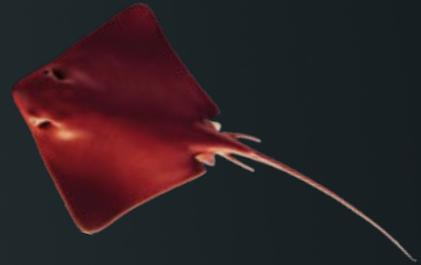
HOW DO YOU DIVE
INTO OUR WORLD?

TASK AHEAD

GO
À LA CARTE
OR
CHOOSE
A
SET MENU

JOB DONE





LET'S BE CLEAR.

When we try to tempt you – 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.

À LA CARTE



TUNA TARTARE BITES

Tuna, avocado, sesame, miso, yuzu and spring onion on lotus chips 12

SHAKE TATAKI

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



LOBSTER & IKURA TEMAKI

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

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, potato crisp & coriander 11.8



COME FOR A SWIM

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

Cauliflower. Fried and served with black truffle goma

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Hiramasa Kataifi. Hiramasa, potato crisp, 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 lotus chips



"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



BROCCOLI

Grilled in supreme soy, served with spicy goma 6.5



EDAMAME

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



HIRAMASA KATAIFI

Hiramasa, potato crisp, chives, shiso, truffle oil & ponzu 14



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



SEAWEED SALAD

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



RICE PAPER SHAKE

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



WAGYU BITES

Wagyu tartare with shiso,
spring onion on lotus chips
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
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



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. Portobello mushroom, grilled red pepper, seared aubergine and avocado
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, potato crisp, 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 potato crisp 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, potato
crisp, coriander, soya
sesame & yuzu-kosho 12.5



CALIFORNIA

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



PINK ALASKA

Salmon, avocado, cream
cheese & lumpfish roe
10



MAMMA MIA

Avocado, cucumber, soya
sesame & chives 9.5



SPICY TUNA

Tuna, cucumber, spicy
sauce, masago, potato
crisp & cress 11

KABURIMAKI | 8 pcs of each roll



NEW YORK SUBWAY

Shrimp, avocado, cucumber
& miso aioli, topped with
salmon & garlic 17



EBI PANKO

Shrimp, cucumber & miso
aioli, topped with avocado
14



HELL'S KITCHEN

Shrimp, avocado,
cucumber & miso aioli,
topped with tuna &
barbecue 17



SHAKE AÏOLI

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



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



Allergy information is available. Please ask your server

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



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

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,
yakiniiku sauce,
garlic butter &
soya sesame
4.7 / 2 pcs 9

RICE 2.6
with crunchy chilli, teriyaki
or chilli dip 3.9



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

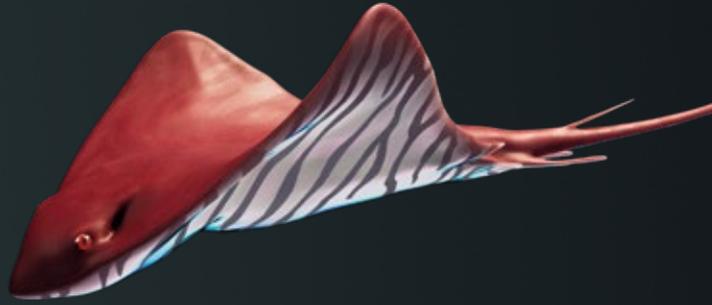
GYU HABU
Beef fillet with
miso herb butter
8 / 2 pcs 15.6

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



SPOIL YOURSELF
Exmoor Caviar. Royal Beluski [10 g] 22

AS GOOD AS IT GETS

Edamame. Grilled with soya & sesame

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

Cauliflower. Fried and served with black truffle goma

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Tuna Tartare. Tuna, avocado, sesame, miso, yuzu and spring onion with lotus chips

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

Hiramasa Kataifi. Hiramasa, potato crisp, chives, shiso, truffle oil & ponzu

Temaki Setto. Wagyu tartare, potato crisp, cress, soya sesame, avocado, sake-tamari marinated trout roe, lobster & yuzu with sushi rice and crispy nori

Ebi Panko. Shrimp, cucumber & miso aioli, topped with avocado

New York Subway. Shrimp, avocado, cucumber & miso aioli, topped with salmon & garlic

Gindara No Miso. Black cod & miso

Hotate Bacon. Scallops & bacon with miso herb butter

Price per person 60

[Minimum two people]



*The image shows a set menu for two people
Sticks'n'Sushi Hellerup | Copenhagen*

SET FOR SUCCESS

Broccoli. Grilled in supreme soy, served with spicy goma

Cauliflower. Fried and served with black truffle goma

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. Shrimp, cucumber & miso aioli, topped with avocado

Hell's Kitchen. Shrimp, avocado, cucumber & miso aioli, topped with tuna & barbecue

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

Nanban. Chicken, avocado, potato crisp, coriander & spicy yuzu-kosho

Aka Ebi. Shrimp, spicy gochujang & garlic butter

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

Iberico Secreto. Miso cured black Iberian pork with lemon

Price per person 50

[Minimum two people]





*The image shows a set menu for two people
Sticks'n'Sushi Kings Road | London*

PERFECT DAY

Edamame. With sea salt

Tuna Tartare Bites. Tuna, avocado, sesame, miso, yuzu and spring onion on lotus chips

Cauliflower. Fried and served with black truffle goma

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

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, potato crisp & cress

Tsukune. Chicken meatballs & teriyaki

Buta Yaki. Free-range pork with yuzu-miso

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person 45

[Minimum two people]





*The image shows a set menu for two people
Sticks 'n' Sushi White City | London*



GREENKEEPER

Edamame. 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

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. Shrimp, cucumber & miso aioli, topped with avocado

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, potato crisp & cress

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

26

MIXED EMOTIONS

Edamame. With sea salt & lemon

Cauliflower. Fried and served with black truffle goma

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, potato crisp & 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
- Cauliflower. Fried and served with black truffle goma
- 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 Yaki. Seared salmon. **Maguro.** Yellowfin tuna. **Ebi.** Shrimp. **Shake.** Salmon
Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion
Hell's Kitchen. Shrimp, avocado, cucumber & miso aioli, topped with tuna & barbecue
Nanban. Chicken, avocado, potato crisp, coriander, soya sesame & spicy yuzu-kosho
Shake Aioli. Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe
Spicy Tuna. Tuna, cucumber, spicy sauce, masago, potato crisp & cress
Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe
Ebi Panko. Shrimp, cucumber & miso aioli, topped with avocado

130

PERFECTLY PAIRED WITH

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



We Wanna Be Better
Hosts Than Most

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