MADE WITHOUT GLUTEN

À LA CARTE

SHAKE TATAKI
Seared salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress 12

CAULIFLOWER
Fried, served with black truffle goma & sesame 6.5

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

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

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

BEEF TATAKI
Seared beef fillet with miso aïoli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu 15

Chef Kiyo

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

BEAUTIFUL MESS
Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice, soya sesame & poké sauce 16

MISO SOUP
Miso with tofu, spring onion & wakame 3

SEAWEED SALAD
Seaweed, daikon, snow peas, cucumber, soya sesame & goma 7

Allergy information is available. Please ask your server

SASHIMI

MAGURO
Yellowfin tuna 11.5

SHAKE
Salmon 8.6

HIRAMASA
Yellowtail kingfish 14.2

CAVIAR
Exmoor Royal Beluski [10 g] 22

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

TAMAGO
Japanese omelette
2.8 / 2 pcs 5.4

EBI
Shrimp
3.3 / 2 pcs 6.2

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

MAGURO
Yellowfin tuna
3.8 / 2 pcs 7.4

SHAKE
Salmon
2.7 / 2 pcs 5.2

Allergy information is available. Please ask your server

ABURI | 2 pcs of each nigiri

HIRAMASA ABURI
Seared yellowtail kingfish with yuzu
koshō, shiso, tsume & tosazu gel 8

CAVIAR ABOKADO ABURI
Seared avocado with
Exmoor Royal Beluski caviar 12

SHAKE ABURI
Seared salmon with miso aïoli, sake-tamari
marinated trout roe & daikon cress 6

MAGURO ABURI
Seared yellowfin tuna with garlic butter,
tsume, Parmesan & truffle dust 8

KABURIMAKI | 8 pcs of each

RED'N'GREEN
Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame 12.5

CEVICHE
Pickled red onion, avocado & cucumber, yellowtail kingfish, tiger's milk & coriander 17

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

HOUSE ROLLS | 4 pcs of each

AKA EBI
Spicy gochujang shrimp, avocado, snow peas, miso aïoli & sake-tamari marinated trout roe 14

BLACK COD
Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion 15.5

SPICY BEEF
Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion 12.5

URAMAKI | 8 pcs of each

CALIFORNIA
Shrimp, avocado, cucumber, masago,
sesame & miso aïoli 11

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

MAMMA MIA
Avocado, cucumber, soya
sesame & chives 9.5

CHIRASHI MAKI
Seared fish, spicy sauce, snow peas, ginger,
chilli, tsume & pickled red onion 10.2

STICKS

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

HIRAMASA KAMA
Hiramasa collar with sea salt & lemon. A Japanese classic, grilled and served with rice and miso soup
[Limited availability]
26

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

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

GOHAN 2.6
Rice with crunchy chilli, teriyaki or chilli dip 4

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

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

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

MENU

FEEL GOOD MENU
Edamame Beans. Grilled, supreme soy & soya sesame
Cauliflower. Fried, served with black truffle goma & sesame
Beef Tataki. Seared beef fillet with miso aïoli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu
Shake Tataki. Seared salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress
Red'n'green. Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame
Shake Aïoli. Snow peas, avocado, miso aïoli & cucumber, seared salmon, soya sesame, chives & sake-tamari marinated trout roe
Hiramasa Yaki. Seared yellowtail kingfish, lime & tsume
Maguro. Yellowfin tuna
Ebi. Shrimp
Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions
Gyu Habu. Beef fillet with miso herb butter
Iberico Secreto. Miso cured black Iberian pork

Price per person 50

[Minimum two people]

PLEASE SAVE ROOM FOR *dessert*

Karl

DESSERT

MANGO
Coconut rice pudding, mango sorbet & passionfruit coulis with basil seeds 8.5

UK – Made without gluten 08.2026

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