



GROUP MENUS

A selection of group menus offering
all the best from our kitchen.
Pick your favourite menu and we will serve the dishes
sharing style for all guests to enjoy.

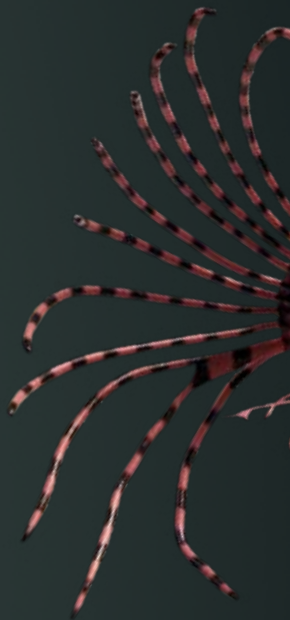


TASK AHEAD

*Choose a set menu
for your group*

JOB DONE

Then select your drinks



STARTERS – *for the table*

EBI SANDO. Crispy sando with prawn, truffle, miso aioli, Parmesan & chives

NIGIRI – 1 pc. of each per person

ABOKADO. Avocado, yuzu koshō & soya sesame

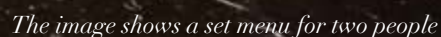
MAKI – 4 pcs. per person

CRISPY EBI. Tempura shrimp, avocado, spicy sauce, sesame & tsume

STICKS – *one of each per person*

TSUKUNE. Chicken meatballs & teriyaki

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

PRICE PER PERSON 45

SET FOR SUCCESS

Our group menus are served sharing style

STARTERS – *for the table*

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

EBI BITES. Tempura shrimp, miso aioli, chilli, lime & coriander

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

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

MAKI – *2 pcs. of each per person*

EBI PANKO. Tempura shrimp & spicy sauce, avocado, tsume & sesame

HELL'S KITCHEN. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue

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

NANBAN. Chicken, avocado, soya sesame, tsume, yuzu koshō, kataifi & coriander

STICKS – *1 of each per person*

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



The image shows a set menu for two people

AS GOOD AS IT GETS

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Grilled, supreme soy & soya sesame

HIRAMASA KATAIFI. Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu

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

MAGURO CARPACCIO. Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, tosazu gel, extra virgin olive oil, daikon & shiso

KANI KOROKKE. Crab croquettes with wasabi Caesar

SPICY TORI. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress

EBI BITES. Tempura shrimp, miso aioli, chilli, lime & coriander

HOUSE ROLLS – *2 pcs. of each per person*

SOFT SHELL CRAB. Soft shell crab, masago, chives, spicy sauce & tsume

LOBSTER ABOKADO. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

ABURI – *1 of each per person*

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

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

WAGYU ABURI. Seared Japanese wagyu, miso aioli, tsume & kizami wasabi

STICKS – *1 of each per person*

GYU HABU. Beef fillet with miso herb butter

YAGI YAKI. Goat's cheese & serrano ham

GINDARA NO MISO. Miso-marinated black cod

PRICE PER. PERSON 65



The image shows a set menu for two people

GREENKEEPER

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Spicy miso & sesame

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

CAULIFLOWER. Fried, served with black truffle goma & sesame

NIGIRI

ABOKADO. Avocado, yuzu koshō & soya sesame – *2 pc. per person*

INARI. Tofu with ginger, shiitake, cress & sesame – *1 pc. per person*

MAKI – *4 pcs. per person*

RED’N’GREEN. Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame

STICKS – *1 of each per person*

ERINGI YAKI. King oyster mushroom & miso herb sauce

IMO YAKI. Sweet potato, coriander cress, soya sesame & teriyaki

PRICE PER PERSON 30



The image shows a set menu for one person

SOMETHING SWEET TO FINISH?

All four desserts for sharing 36

For group sizes 15+, a pre order is required



MATCHA

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble 9.8



SAKURA

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves 9.5



GOMA

Vanilla crème brûlée with black sesame crumble 8.4



MANGO

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

Mini desserts

Both for 7

MINI MANGO. Coconut rice pudding, mango sorbet and passionfruit coulis with basil seeds

MINI GOMA. Vanilla crème brûlée with black sesame crumble

ANYTHING MISSING FROM YOUR MENU?

Black Cod instead? Simply pay the difference

- Upgrades will be applied to the entire group

HOUSE ROLLS

Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi

Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aioli & sake-tamari marinated trout roe

Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion

Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion

Soft Shell. Soft shell crab, masago, chives, spicy sauce & tsume

Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

STICKS

Gindara No Miso. Miso-marinated black cod

Wagyu Yaki. Japanese Wagyu beef from Kyushu

SASHIMI DELUXE

– We recommend one per three guests

Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura & shake ceviche

CAVIAR

Rossini Black Label [10 gr] 22

CHOOSE YOUR DRINKS

WELCOME COCKTAIL ON ARRIVAL

Yuzu Zoo or Elderflower Spritz 12

ALCOHOL-FREE COCKTAIL

Mori Hikari 10

SIGNATURE COCKTAIL UPGRADE

Price upon request

BOTTLE OF ASAHI BEER 6

GLASS OF WINE

Chenin Blanc 7.5

Artolas Red 8.2

TEA OR COFFEE

Americano 2.8

Genmaicha Green Tea 4.8

English Breakfast 4.5

WATER

Still or sparkling for the table

Price per person 1.5

Spoil yourself

ICHI – ALL INCLUSIVE DRINKS PACKAGE

Bubbles or cocktails on arrival,

½ btl wine, water, tea/coffee

Price per person 40

NI – ALL INCLUSIVE DRINKS PACKAGE

½ btl wine, water, tea/coffee

Price per person 25

PREMIUM SAKE TRAY EXPERIENCE

Choose your sake & cup tray-style service

Price upon request

DOMO ARIGATO – SOMETHING TO END YOUR MEAL

Digestif of either Sake, Japanese Whisky, Miso Sour or Espresso Martini

Price upon request

ABOVE & BEYOND ADD-ONS FOR PRIVATE EVENTS



NEED A DJ?

Available in most restaurants for 4 hours

Price upon request

EXPERIENTIAL ADD-ONS

Japanese calligrapher

Sushi and/or cocktail masterclasses

Live theatre food stations (sashimi / maki)

Price upon request



PRINT

Custom menus

Custom name place cards

Mini daruma place setting

Price upon request

**FEEL FREE TO CONTACT US
IF YOU HAVE ANY QUESTIONS**

020 3141 8840
reservations@sticksnsushi.com

*We kindly ask you to inform us of any allergies
when making a reservation.*



STICKS | N | SUSHI

sticksnsushi.com