# MADE WITHOUT GLUTEN
# ALL YOU CAN SIP BRUNCH

## *For the table*

**SPICY EDAMAME**
Edamame beans with spicy miso & sesame

**GRILLED BROCCOLI**
Grilled, with supreme soy, soya sesame and served with goma

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

**CAULIFLOWER**
Fried, served with black truffle goma & sesame

Add **SASHIMI MIX**
Salmon, yellowfin tuna and hiramasa +20

Add **EXMOOR CAVIAR** (10g) +21

## *To choose*

One Maki [8pc] per person

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

**MAMMA MIA**
Avocado, cucumber, soya sesame & chive

**KAPPA HOSOMAKI**
Cucumber

## *Sticks*

[Choose one, served as 2pc]

**TSUKUNE**
Chicken meatballs & teriyaki

**SHAKE TERIYAKI**
Salmon, teriyaki & spring onion

**ERINGI YAKI**
King Oyster mushroom & miso herb sauce

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

## *Dessert*

**MANGO**
Coconut rice pudding, passionfruit & basil seed coulis +3.5

**THE SMALL PRINT.**
Your first drinks need to be ordered within 15 mins from your booking time. Sensible sipping please: one drink at a time. Limitless packages are available for the whole table only. Vegan menu and Made Without Gluten options available, please note minimum two guests on Vegan/Made Without Gluten menus. Allergy information is available, please ask your server. Price is per person and drinks cannot be shared. ID might be required for proof of age. Sticks'n'Sushi promotes responsible drinking and will refuse service if you or your guests appear intoxicated.

Unfortunately, we're unable to make substitutions or adjustments to our brunch menu for allergies. 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 staff.