



# GROUP MENUS

Enjoy our menus offering all the best from our kitchen. Pick your favourite menu and we will serve the dishes family style for all guests to enjoy. We kindly ask you to inform us of any allergies, when making a reservation.





# NI BAN

*Our group menus are served sharing style with plates coming gradually throughout dinner*

## STARTERS

**EDAMAME BEANS.** Spicy miso & sesame

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

**BEEF TATAKI.** Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

**BROCCOLI.** Grilled in supreme soy, served with spicy goma

## MAKI – 2 pcs of each per person

**CEVICHE.** Pickled red onion, avocado & cucumber with scallops, lime & coriander

**SHAKE AÏOLI.** Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe

**EBI PANKO.** Tempura shrimp & spicy sauce, topped with avocado

**HELL'S KITCHEN.** Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

## STICKS – 1 of each per person

**TSUKUNE CHILLI.** Chicken meatballs, chilli dip, teriyaki & spring onions

**AKA EBI.** Argentinian red shrimp, spicy gochujang & garlic butter

## DESSERT – 1 per person

**KARAMERU.** Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate

Price per person. Kr. 450

**SPOIL YOURSELF** – Chōjō wine menu Kr. 385



# SAN BAN

*Our group menus are served sharing style with plates coming gradually throughout dinner*

## STARTERS

**EDAMAME BEANS.** Grilled with supreme soy & soya sesame

**HIRAMASA KATAIFI.** Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

**SHAKE TATAKI.** Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

**WAGYU BITES.** Wagyu tartare with shiso, spring onion & kizami wasabi on toasted bread

## MAKI – 2 pcs of each per person

**SOFT SHELL HOUSE ROLLS.** Softshell crab with masago & spicy sauce

**HELL'S KITCHEN.** Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

**EBI PANKO.** Tempura shrimp & spicy sauce, topped with avocado

## STICKS – 1 of each per person

**GINDARA NO MISO.** Black cod & miso

**IBERICO SECRETO.** Miso cured black Iberian pork

## DESSERT – 1 per person

**KARAMERU.** Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate

Price per person. Kr. 549

**SPOIL YOURSELF** – Yuuga wine menu Kr. 449



# A SWEET FINISH

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All our group menus come with a small dessert. We also have a selection of coffee, tea and after dinner drinks, that you can order seperately at the restaurant. Just reach out to your server.





# NOTHING BEYOND

## STARTERS

**EDAMAME BEANS.** Grilled with supreme soy & soya sesame

**BLACK COD UDON & LOBSTER BISQUE.** Lobster bisque with miso-marinated black cod & udon noodles

**EBI SANDO.** Crispy mini sandwich with shrimps, Rød Krystal cheese & chives

**HOTATE CARPACCIO.** Scallops with white soy & yuzu ponzu, black pepper, olive and truffle oil, daikon & shiso

**CAVIAR & LOBSTER.** Rossini Black Label caviar, lobster, yuzu aioli & chives on bread grilled in wagyu fat

## SUSHI

**WAGYU ABURI.** Seared Japanese Wagyu, Parmesan, shiitake & soya sesame rice croquette, miso aioli, tsume & kizami wasabi

**MAGURO TEMPURA.** Crispy tempura shrimp, yellowfin tuna tartare, spicy sauce, masago, spring onion & coriander cress

**SHAKE ABOKADO.** Soy-cured salmon, smoked cheese, cucumber, avocado, miso aioli, marinated trout roe & shiso

## STICKS – 1 of each per person

**AKA EBI.** Shrimp, spicy gochujang & garlic butter

**WAGYU YAKI.** Japanese Wagyu from Kyushu

## DESSERT – 1 of each per person

**MANGO.** Coconut rice pudding, passionfruit coulis & fresh mango

**GOMA.** Vanilla crème brûlée with black sesame crumble

**GATEAU MARCEL.** Chocolate cake topped with raspberries

Price per person. Kr. 775

**SPOIL YOURSELF** – Yuuga wine menu Kr. 449

Feel free to contact us if you have any questions  
on telephone 33 11 70 30 or reservation@sushi.dk

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[sticksnsushi.com](http://sticksnsushi.com)