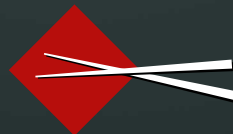




GROUP MENUS

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.





ICHI BAN

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

STARTERS

EDAMAME BEANS. Sea salt & lemon

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

KARAAGE. Chicken & pickled red onion with wasabi caesar

NIGIRI – 1 of each per person

EBI. Shrimp

MAGURO. Yellowfin tuna

ABOKADO. Avocado, yuzu-kosho & soya sesame

MAKI – 4 pcs per person

SPICY TUNA. Tuna, cucumber, spicy sauce, masago, kataifi & cress

PINK ALASKA. Salmon, avocado, cream cheese & lumpfish roe

STICKS – 1 of each per person

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

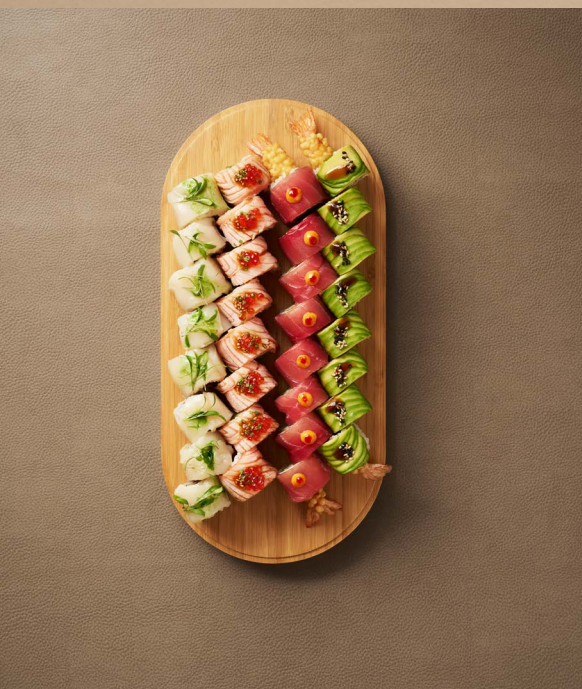
TSUKUNE. Chicken meatballs & teriyaki

DESSERT – 1 per person

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

Price per person. Kr. 425

SPOIL YOURSELF – Kihon wine menu Kr. 285 (incl. water, coffee/tea)



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 (incl. water, coffee/tea)



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 (incl. water, coffee/tea)



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



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