



# GROUP MENUS

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Four 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

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*Choose a set menu  
for your group*

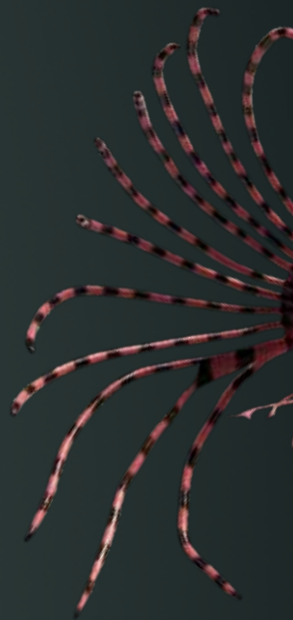
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**JOB DONE**

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*Then select your drinks*

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# PERFECT DAY

*Our group menus are served sharing style*

## STARTERS – *for the table*

**EDAMAME.** Soya beans with sea salt

**TUNA TARTARE BITES.** Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

**KINOKO KOROKKE.** Mushroom croquette, Parmigiano-Reggiano cheese, miso aioli & truffle dust

**RICE PAPER SHAKE.** Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

## NIGIRI – *1 pcs each per person*

**SHAKE YAKI.** Seared salmon

**ABOKADO.** Avocado, yuzu-kosho & soya sesame

## MAKI – *4 pcs each per person*

**CRISPY EBI.** Tempura shrimp, avocado, spicy sauce & tsume soy

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

## STICKS – *1 of each per person*

**TSUKUNE.** Chicken meatballs & teriyaki

**BUTA YAKI.** Free-range pork with yuzu-miso

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

*PRICE PER PERSON 45*



*The image shows a set menu for two people*

# SET FOR SUCCESS

*Our group menus are served sharing style*

## STARTERS – *for the table*

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

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

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

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

## MAKI – *2 pcs each per person*

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

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

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

**NANBAN.** Chicken, avocado, kataifi, coriander & yuzu-kosho

## 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.** Soya beans, grilled with supreme soy & sesame

**KINOKO KOROKKE.** Mushroom croquette, Parmigiano-Reggiano cheese, miso aioli & truffle dust

**KANI KOROKKE.** Crab croquettes with wasabi Caesar

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

**TUNA TARTARE.** Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

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

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

## TEMAKI – *to share*

**TEMAKI SETTO.** Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori

## MAKI – *2 pcs each per person*

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

**NEW YORK SUBWAY.** Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic

## STICKS – *1 of each per person*

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

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

*PRICE PER PERSON 60*



*The image shows a set menu for two people*

# GREENKEEPER

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*Our group menus are served sharing style*

## **STARTERS** – *for the table*

**EDAMAME.** Soya beans with spicy miso & sesame

**SEAWEED SALAD.** Seaweed, daikon, snow peas, cucumber & sesame dressing

**CAULIFLOWER.** Fried and served with black truffle goma

## **NIGIRI** – *1 of each per person*

**KINOKO.** Portobello mushroom & lime salt

**ABOKADO.** Avocado, yuzu-kosho & soya sesame

**NASU ABURI.** Seared aubergine, miso & kizami wasabi

## **MAKI** – *4 pcs each per person*

**RED'N'GREEN.** Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

## **STICKS** – *1 of each per person*

**ERINGI.** King oyster mushroom & miso herb sauce

**IMO YAKI.** Sweet potato, coriander cress & teriyaki

*PRICE PER PERSON 30*



*The image shows a set menu for one person*

## SOMETHING SWEET TO FINISH?

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*All four desserts for sharing 36*



### **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

**MINI GOMA.** Vanilla crème brûlée with black sesame crumble. 3.5



### **MANGO**

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

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

## ANYTHING MISSING FROM YOUR MENU?

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*Black Cod instead? Simply pay the difference.*

- To be taken by the whole table

### HOUSE ROLLS

**Wagyu.** Wagyu tartare with kizami wasabi & crispy kataifi

**Aka Ebi.** Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe

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

**Red'n'Green.** Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

**Soft Shell.** Softshell crab with masago & spicy sauce

**Lobster Abokado.** Lobster, avocado, cucumber, soya sesame, chives & coriander

### STICKS

**Gindara No Miso.** Black cod & miso stick

**Wagyu Yaki.** Japanese Wagyu beef stick from Kyushu

### SASHIMI DELUXE

– *we recommend one per three to four guests*

Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, hiramasa ceviche and tamago ikura

**EXMOOR CAVIAR.** Royal Beluski [10 g]. 22

## CHOOSE YOUR DRINKS

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### WELCOME COCKTAIL ON ARRIVAL

Yuzu Zoo or Elderflower Spritz. 12

### ALCOHOL-FREE COCKTAIL

Mori Mojito. 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

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### 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  
[contact@sticksnsushi.com](mailto:contact@sticksnsushi.com)

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



**STICKS | N | SUSHI**

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

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.