



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.

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 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 KR. 435



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

HOTATE KATAIFI. Scallops, miso aioli, trout roe, kataifi & shiso cress

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 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

HOTATE BACON. Scallops & bacon with miso herb butter

PRICE PER PERSON KR. 525



The image shows a set menu for two people

SOMETHING SWEET TO FINISH?

All five desserts for sharing Kr. 430



MATCHA

Dark chocolate fondant with matcha core.
Vanilla ice cream & matcha cookie crumble. Kr. 109



MANGO

Coconut rice pudding, mango sorbet and
passionfruit coulis with basil seeds. Kr. 95



GOMA

Vanilla crème brûlée with black sesame crumble. Kr. 89



YUZU

Shortcrust pastry with yuzu curd & yuzu meringue. Kr. 85



KARAMERU

Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate.
Vanilla ice cream stick with miso caramel & white chocolate cookie crumble. Kr. 99

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

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reservation@sushi.dk

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



STICKS | N | SUSHI

sticksnsushi.com