

GLASGOW BRUNCH SOCIETY

If not here, then where?

STICKS’N’SUSHI BRUNCH SOCIETY

BRUNCH WITH COCKTAIL FLIGHT 45

Kampai

THREE POUR COCKTAIL FLIGHT

(60ml each)

SAKE LYCHEE MARTINI

Suntory Roku gin, KAY Sake,
Cocchi Rosa aperitivo, lychee

HIBISCUS MARGARITA

Ojo De Dios hibiscus mezcal and
Cazadores blanco tequila,
Alma Finca triple sec, hibiscus syrup

YUZU ZOO

Bombay gin and umeshu plum wine,
yuzu honey

Spirited away

SAKURA & LYCHEE MARTINI

Non - alcoholic Everleaf Mountain,
lemon, lychee

TIKI FUJI CARESS

Non - alcoholic Everleaf Forest, matcha,
pineapple and coconut

SPICED PINANOLADA

Crossip spiced pineapple,
non - alcoholic Havaniets rum,
lime and coconut

THE SMALL PRINT

No substitutions allowed. Vegan menu and GF options available. 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. Allergy information is available, please ask your server. 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.

MENU

To share

EDAMAME BEANS

Spicy miso & sesame

KARAAGE

Chicken with pickled red onion & wasabi Caesar

KINOKO KOROKKE

Mushroom croquette, Danish Rød Krystal cheese,
miso aioli & truffle dust

BEEF TATAKI

Beef fillet with miso aioli, spring onion, artichoke chips,
shiitake & truffle ponzu

Choose:

One Maki (8 pieces) per person

PINK ALASKA

Salmon, avocado, cream cheese
& lumpfish roe

CRISPY EBI

Tempura shrimp, avocado, spicy sauce & sesame

SPICY TUNA

Tuna, cucumber, spicy sauce, masago,
kataifi & cress

Sticks

One portion, served as 2 pieces

SHAKE TERIYAKI

Salmon with teriyaki sauce
& spring onion

TSUKUNE

Chicken meatballs & teriyaki

Dessert

MANGO

Coconut rice pudding, passionfruit coulis
with fresh mango and basil seed

VEGAN MENU

To share

EDAMAME BEANS

Spicy miso & sesame

CAULIFLOWER

Fried and served with black truffle goma

BIMI TEMPURA

Tempura tenderstem broccoli with daikon
oroshi in shiitake-tentsuyu sauce

GREEN TARTARE BITES

Grilled broccoli, marrow, ginger, yuzu, avocado,
coriander served on crispy flatbread

Choose:

One Maki per person

RED’N’GREEN

Roasted pepper, avocado, cucumber,
yuzu-kosho, shiso & tsume (4 pieces)

MAMMA MIA

Avocado, cucumber, soya sesame & chives (8 pieces)

GARDEN ROLL

Sweet potato, marinated red onion,
sugar snaps, tsume soja (8 pieces)

Sticks

One portion, served as 2 pieces

SHISHITO YAKI

Padron peppers, spicy gochujang,
tsume & lime sauce

ERINGI YAKI

King oyster mushroom & miso herb sauce

Dessert

MANGO

Coconut rice pudding, passionfruit coulis
with fresh mango and basil seed