

MANY TRADITIONS. ONE TABLE

*Festive Group menus for parties
of twelve and more*

Available from November 23rd 2026



STICKS | N | SUSHI

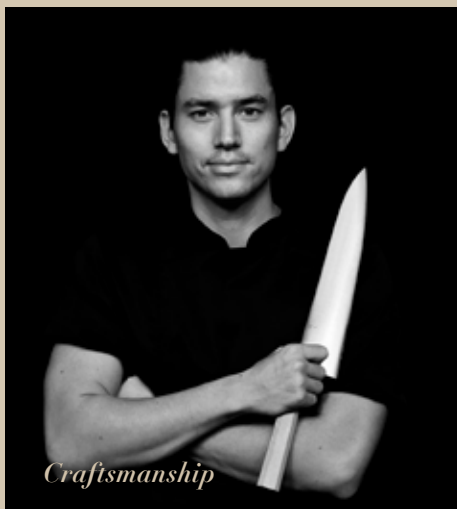


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Japanese with a Nordic touch



Craftsmanship



Classic & creative sushi



*A sushi restaurant
– even for those
who don't like fish*



Made for sharing

FEELING FESTIVE?

**FROM SHARING BITES TO START, THROUGH
TO BEAUTIFULLY PREPARED MAKI ROLLS,
ALONGSIDE STICKS HOT OFF THE GRILL**

Our festive menus bring together a selection of our most popular dishes and bites, sushi favourites, and warm, comforting sticks – perfectly portioned for group dining and joyful moments around the table.

There's something for everyone and plenty to look forward to, whether it be team lunches or end of year celebrations, gather together and raise a glass to the festive season.

**EARLY BIRDS GET REWARDED — BOOK BEFORE
OCTOBER. EARN A £25 GIFT VOUCHER FOR EVERY
10 GUESTS, ON US.**

TERMS & CONDITIONS

Book your festive event by **30 September** and receive a
£25 Sticks'n'Sushi gift voucher for every 10 guests booked.

For example:

- 10 guests = **£25** in gift vouchers
- 20 guests = **£50**
- 42 guests = **£100**
- 50 guests = **£125**

Gift vouchers are redeemable in **January 2027** only, on bills of £80 or more.

FESTIVE GROUP MENUS

Choose one menu for your group
(Dietaries and allergies will be accommodated)

FESTLIG
CHRISTMAS MENU

STARTERS – *For the table*

EDAMAME. Soya beans, grilled with supreme soy & sesame

SOY CURED SHAKE. Soy and mirin cured salmon, marinated red onion and shiitake, miso mustard, lime & dill

MAGURO CARPACCIO. Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, extra virgin olive oil, daikon & shiso

SOFT SHELL CRAB KARAAGE. Crispy seasoned soft shell crab & wasabi Caesar

NIGIRI – 2 pcs each per person

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

MAKI – 2 pcs each per person

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

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

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

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

STICKS – 1 of each per person

AIGAMO TSUKUNE TRUFFLE. Grilled duck and shiitake tsukune, pancetta, truffle & shiso butter

GINDARA NO MISO. Black cod & miso

PRICE PER PERSON 59



*Let us
take care of you
this Christmas*



PERFECT DAY

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

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

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

MAKI – 4 pcs each per person

SHAKE YAKI. Seared salmon

ABOKADO. Avocado, yuzu-kosho & soya sesame

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 40

The image shows a set menu for two people

SET FOR SUCCESS

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 45



The image shows a set menu for two people



The image shows a set menu for two people

AS GOOD AS IT GETS

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 58



GREENKEEPER

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 29

SOMETHING SWEET TO FINISH?

All four desserts for sharing 36



MATCHA

Dark chocolate fondant with matcha core.
Vanilla ice cream & matcha cookie crumble 9.5



SAKURA

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves 9.5



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



GOMA

Vanilla crème brûlée with black sesame crumble 8

MINI GOMA. Vanilla crème brûlée with black sesame crumble 3.5

– UPGRADE YOUR MENUS –

ANYTHING MISSING FROM YOUR MENU?

*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

FESTIVE SPECIAL. Duck, pancetta and truffle butter stick

SASHIMI DELUXE

– we recommend one per three to four guests

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

To sip

WELCOME COCKTAIL ON ARRIVAL

Yuzu Zoo or Elderflower Spritz 10

ALCOHOL-FREE COCKTAIL

Mori Mojito 10

SIGNATURE COCKTAIL UPGRADE

Price upon request

BOTTLE OF ASAHI BEER 5

GLASS OF WINE

Chenin Blanc 7.5

Artolas Red 8

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 FESTIVE DRINKS PACKAGE

Bubbles or festive 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

EXMOOR CAVIAR.

Royal Beluski [10 g] 22

ABOVE & BEYOND ADD-ONS FOR PRIVATE EVENTS



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



Private Dining Room



Restaurant



Nanajūni

GLASGOW

PERFECT FOR PRIVATE DINING, DRINKS RECEPTIONS OR EXCLUSIVE TAKEOVERS

Set within a stunning Grade II listed building on George Square, Glasgow, our first Scottish restaurant provides a truly memorable setting for festive events. With its elegant interiors and central location, it offers the perfect backdrop for festive gatherings, from intimate celebrations to larger parties, right in the heart of the city.

Downstairs, discover our atmospheric basement cocktail bar, inspired by Nanajūni, Japan's 72 poetic micro-seasons. It is an inviting and distinctive space that's perfect for festive drinks receptions or private parties.

WHAT TO EXPECT

A stylish, characterful venue split across two floors combining historic charm with modern design, offering versatile spaces for everything from relaxed gatherings to lively festive celebrations.

LOCATION

7 George Square, Glasgow G2 1DY.

	STANDING	SEATED	AREA INFO
RESTAURANT	200	140	Perfect for larger parties
BAR – NANAJŪNI	40	N/A	Festive drinks/canapés
PRIVATE DINING ROOM	40	40	Semi-private. Perfect for small groups
BAR – NANAJŪNI EXCLUSIVE	70	40	Exclusive hire with DJ booth
RESTAURANT EXCLUSIVE	300	200	Two floors exclusive hire with bar, DJ booth

LARGE PARTIES

FOR GROUPS OF 30 AND OVER

WHITE CITY 55 guests

The first floor offers a more expansive dining area, ideal for groups and circulated canapés.



SHOREDITCH 60 guests

With a view of our stunning central bar, you'll be at the heart of the action, making the space ideal for celebratory gatherings and memorable evenings.



GLASGOW 40 guests

An intimate space with an adjoining bar perfect for festive group dining.



KINGSTON 70 guests

Located on the first floor with its own bar – this is one of South West London's best private dining rooms.



VICTORIA 70 guests

For larger parties, exclusive hire of the first floor of the restaurant is available for festive group bookings.

EXCLUSIVE HIRE

WHEN YOU WANT IT ALL TO YOURSELF



WISH FOR A FISH

Gift cards for all, big and small



Looking for the perfect gift for a sushi-lover?

Our experience tells us that a Sticks'n'Sushi gift card usually goes down a treat.
Order online or pop into your local Sticks'n'Sushi.

By the way, giftcards can also be a perfect present for any employee (hint, hint...)



*LET US
TAKE CARE OF YOU
THIS CHRISTMAS*

Contact our team on 020 3141 8840
or reservations@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.



STICKS | N | SUSHI

sticksnsushi.com