



TASK AHEAD

GO
À LA CARTE
OR
CHOOSE
A
SET MENU



LET'S BE CLEAR

When we try to tempt you – with sticks, sushi, soup and sashimi – navigating our menu and your appetite is perhaps taking your overview out on the deep end.

Yet.

While you could argue we haven't made choosing easy – you can also claim that finding it hard to make up your mind is only a positive sign of what's to come.

And by the way it's more simple than it looks.

Ask yourself: do you want to put yourself in our chefs' hands, enjoy a set menu, or build your own feast à la carte?

À la carte is at the front, ending with our Chef's Recommendations – the dishes we're especially proud of. Our set menus follow at the back.

You can of course also give up, tell the waiter 'surprise me, make my day'.

In any case the outcome will probably be this:

You started confused – ended seduced.

À LA CARTE



EDAMAME BEANS
Grilled, supreme soy & soya sesame CZK 155
Spicy miso & sesame CZK 155
Sea salt & lemon CZK 155

SPICY TORI
Crispy marinated chicken, spicy garlic chilli
glaze, soya sesame, Japanese mayonnaise
& daikon cress CZK 298



KANI KOROKKE
Crab croquettes &
wasabi Caesar CZK 295



BROCCOLI
Grilled, supreme soy, soya sesame
& goma dressing CZK 175



TUNA TARTARE BITES
Yellowfin tuna, avocado, soya
sesame, yuzu miso & spring
onion on crispy flat bread
CZK 355

SHAKE TATAKI
Seared salmon, sake-tamari
marinated trout roe, daikon, miso,
ponzu & daikon cress CZK 315



HIRAMASA KATAIFI
Yellowtail kingfish, kataifi, chives,
shiso, truffle oil & ponzu CZK 365





WAGYU CAVIAR BITES

Seared Japanese Wagyu, Imperial Selection Caviar, Parmesan, shiitake & soya sesame korokke & miso aioli
CZK 765

Our Japanese Wagyu beef is expertly reared by the Hiramatsu Farm, Kagoshima Prefecture, Kyushu, Japan with only the best cuts selected by a Kobe beef specialist



COME FOR A SWIM

Ebi Sando. Crispy sando with prawn, truffle, miso aioli, Parmesan & chives
Kani Korokke. Crab croquettes with wasabi Caesar
Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander
Hiramasa Kataifi. Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu
Shake Tataki. Seared salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress
Tuna Tartare. Yellowfin tuna, avocado, soya sesame, yuzu miso & spring onion on crispy flat bread
CZK 1 250



Chef Jinkee

CAULIFLOWER

Fried, served with black truffle
goma & sesame CZK 175



EBI SANDO

Crispy sando with prawn, truffle,
miso aioli, Parmesan & chives
CZK 275



GYOZA

Chicken gyoza topped with okonomiyaki
sauce, Japanese mayonnaise, chives &
bonito CZK 328

SHAKE CEVICHE

Salmon, tiger's milk, red onion, green chilli, crunchy
chilli, Jerusalem artichoke chips & coriander CZK 295





MAGURO CARPACCIO

Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, toshu gel, extra virgin olive oil, daikon & shiso CZK 358



MISO SOUP

Miso with tofu, spring onion & wakame CZK 98



SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber, soya sesame & goma CZK 175



EBI BITES

Tempura shrimp, miso aioli, chilli, lime & coriander CZK 255



WASABI CAESAR SALAD

Baby gem lettuce, wasabi Caesar dressing, kataifi, soya sesame & Parmesan CZK 195



BEEF TATAKI

Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu CZK 385

SASHIMI



MAGURO
Yellowfin tuna CZK 378



SHAKE
Salmon CZK 288



HIRAMASA
Yellowtail kingfish CZK 388



CAVIAR
Imperial Selection [10 g] CZK 655



SASHIMI DELUXE
Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura & shake ceviche CZK 995

NIGIRI

SHAKE YAKI
Seared salmon,
sansho pepper & tsume
CZK 80 / 2 pcs CZK 155

HIRAMASA
Yellowtail kingfish
CZK 110 / 2 pcs CZK 215

AKA PIMAN
Grilled pepper, yuzu
koshō & tsume
CZK 70 / 2 pcs CZK 135

HIRAMASA YAKI
Seared yellowtail
kingfish, lime & tsume
CZK 112 / 2 pcs CZK 218

SHAKE NEW YORK
Salmon & garlic
CZK 80 / 2 pcs CZK 155

INARI
Tofu with ginger,
shiitake, cress & sesame
CZK 70 / 2 pcs CZK 135



INARI IKURA
Tofu with ginger, sake-
tamari marinated trout roe,
shiitake, cress & sesame
CZK 95 / 2 pcs CZK 180

TAMAGO
Japanese omelette
CZK 65 / 2 pcs CZK 120

EBI
Shrimp
CZK 90 / 2 pcs CZK 175

ABOKADO
Avocado, yuzu koshō
& soya sesame
CZK 65 / 2 pcs CZK 120

MAGURO
Yellowfin tuna
CZK 100 / 2 pcs CZK 195

SHAKE
Salmon
CZK 75 / 2 pcs CZK 145



ABURI | 2 pcs of each nigiri
Wagyu Aburi. Seared Japanese wagyu with miso aioli, tsume & kizami wasabi CZK 295
Hiramasa Aburi. Seared yellowtail kingfish, yuzu koshō, shiso, tsume & tosazu gel CZK 220
Caviar Abokado Aburi. Seared avocado with Imperial Selection caviar CZK 265
Shake Aburi. Seared salmon with miso aioli, sake-tamari marinated trout roe & daikon cress CZK 155
Maguro Aburi. Seared yellowfin tuna with garlic butter, tsume, Parmesan & truffle dust CZK 195

ABURI SETTO | Menu
10 pcs of seared and topped nigiri
CZK 1 055

TEMAKI SETTO

Wagyu & Lobster. Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado & sake-tamari marinated trout roe with sushi rice & crispy nori CZK 995

Shake & Maguro. Salmon & miso, yellowfin tuna & spicy sauce, masago, spring onion, avocado, cress, kataifi, soya sesame & sake-tamari marinated trout roe with sushi rice & crispy nori CZK 775

Temaki means handroll. Create your own small bites



SPOIL YOURSELF

Imperial Selection Caviar [10 g] CZK 655

KIMOTO TRADITION [15%]. Brewed according to the traditional Kimoto method. Honjozo sake with umami flavor and fine acidity

Bottle 72 cl CZK 1 340 / Glass 10 cl CZK 195

MAKI

HOUSE ROLLS | 4 pcs of each roll

Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion CZK 425

Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aioli & sake-tamari marinated trout roe CZK 365

Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume CZK 365

Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion CZK 295

Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi CZK 445

Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander CZK 365



FULL HOUSE | Menu

All 6 House Rolls CZK 1 985

KABURIMAKI | 8 pcs of each



NEW YORK SUBWAY

Tempura shrimp, avocado & spicy sauce, salmon & garlic CZK 395



EBI PANKO

Tempura shrimp & spicy sauce, avocado, tsume & sesame CZK 395



SHAKE AÏOLI

Snow peas, avocado, miso aïoli & cucumber, seared salmon, soya sesame, chives & sake-tamari marinated trout roe CZK 395



HELL'S KITCHEN

Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue CZK 445



CEVICHE

Pickled red onion, avocado & cucumber, yellowtail kingfish, tiger's milk & coriander CZK 395



RED'N'GREEN

Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame CZK 295

MAKI MAKI

Ceviche, Hell's Kitchen, Ebi Panko and Shake Aïoli
8 pcs of each roll CZK 1 450

MINI MAKI

4 pcs of each roll CZK 750



URAMAKI | 8 pcs of each



NANBAN
Chicken, avocado, soya
sesame, tsume, yuzu kosho,
kataifi & coriander CZK 298



CRISPY EBI
Tempura shrimp, avocado,
spicy sauce, sesame &
tsume CZK 285



CALIFORNIA
Shrimp, avocado,
cucumber, masago, sesame
& miso aioli CZK 285



PINK ALASKA
Salmon, avocado, cream
cheese & umeboshi
sesame CZK 285



MAMMA MIA
Avocado, cucumber,
soya sesame & chives
CZK 235



SPICY TUNA
Yellowfin tuna, cucumber,
spicy sauce, masago,
kataifi & cress CZK 285



CHIRASHI MAKI
Seared fish, spicy sauce, snow
peas, ginger, chilli, tsume &
pickled red onion CZK 255



STICKS



HIRAMASA KAMA
Hiramasa collar with sea salt & lemon. A Japanese classic, grilled and served with rice and miso soup [Limited availability]
CZK 595

CHIIZU MAKI
Emmental cheese & pancetta
CZK 95 /
2 pcs CZK 180



IBERICO SECRETO
Miso cured black Iberian pork
CZK 200 /
2 pcs CZK 395



YAGI YAKI
Goat's cheese & serrano ham
CZK 115 /
2 pcs CZK 220



IMO YAKI
Sweet potato, coriander cress, soya sesame & teriyaki
CZK 75 /
2 pcs CZK 140



ERINGI YAKI
King oyster mushroom & miso herb sauce
CZK 85 /
2 pcs CZK 160



GYU HABU
Beef fillet & miso herb butter
CZK 225 /
2 pcs CZK 440



GYU KATZU
Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress
CZK 225 /
2 pcs CZK 440



GOHAN CZK 78
Rice with crunchy chilli, teriyaki or chilli dip CZK 88



SHAKE TERIYAKI
Salmon, teriyaki & spring onion
CZK 105 /
2 pcs CZK 205



GINDARA NO MISO
Miso-marinated black cod
CZK 255 /
2 pcs CZK 495



AKA EBI
Shrimp, spicy gochujang & garlic butter
CZK 175 /
2 pcs CZK 340



SHŌYU TEBASAKI
Chicken wings marinated in garlic, ginger & tamari with soya sesame
CZK 105 /
2 pcs CZK 198



MOMO KARAAGE
Chicken karaage, wasabi Caesar & daikon cress
CZK 115 /
2 pcs CZK 220



TSUKUNE
Chicken meatballs & teriyaki
CZK 100 /
2 pcs CZK 195



TSUKUNE CHILLI
Chicken meatballs, chilli dip, teriyaki & spring onions
CZK 110 /
2 pcs CZK 210



WAGYU YAKI
Japanese Wagyu beef, expertly reared by Hiramatsu Farm, Kagoshima and selected by a Kobe beef specialist
CZK 450 / 2 pcs CZK 880





STICKS SETTO | 2 pcs of each stick
 Four of our finest sticks from the grill.
Wagyu Yaki. Japanese Wagyu beef
Iberico Secreto. Miso cured black Iberian pork
Aka Ebi. Shrimp, spicy gochujang & garlic butter
Gindara no Miso. Miso-marinated black cod
 CZK 1 950



Chef Lukasz

CHEF'S RECOMMENDATIONS

We know. More decisions.
So, we've picked a few dishes we love – and think you will too.
Bring friends. Bring family. Pick a few and share the lot.
Because good food is better together.

À LA CARTE

EBI BITES | *Page 10*
Tempura shrimp, miso aioli, chilli, lime & coriander CZK 255

BEEF TATAKI | *Page 11*
Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu CZK 385

SASHIMI DELUXE | *Page 13*
Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura & shake ceviche CZK 995

TEMAKI SETTO | *Page 16*
Wagyu & Lobster. Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado & sake-tamari marinated trout roe with sushi rice & crispy nori CZK 995
Shake & Maguro. Salmon & miso, yellowfin tuna & spicy sauce, masago, spring onion, avocado, cress, kataifi, soya sesame and sake-tamari marinated trout roe with sushi rice & crispy nori CZK 775

MAKI

HOUSE ROLLS | *Page 17*
Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion CZK 425
Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aioli & sake-tamari marinated trout roe CZK 365
Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume CZK 365
Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion CZK 295
Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi CZK 445
Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander CZK 365
FULL HOUSE. All 6 House Rolls CZK 1 985

STICKS

GINDARA NO MISO | *Page 22*
Miso-marinated black cod CZK 255 / 2 pcs CZK 495

SHÖYU TEBASAKI | *Page 23*
Chicken wings marinated in garlic, ginger & tamari with soya sesame CZK 105 / 2 pcs CZK 198



STILL
UNDECIDED?

DON'T WORRY.
OUR CHEFS HAVE
YOU COVERED.
ORDER A SET MENU

EVERYTHING IS
COMING YOUR WAY



MENUS

SPOIL YOURSELF

Imperial Selection Caviar [10 g] CZK 655

AS GOOD AS IT GETS

- Edamame. Grilled, supreme soy & soya sesame
- Hiramasa Kataifi. Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu
- Shake Ceviche. Salmon, tiger's milk, red onion, green chilli, crunchy chilli, Jerusalem artichoke chips & coriander
- Maguro Carpaccio. Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, tosaazu gel, extra virgin olive oil, daikon & shiso
- Kani Korokke. Crab croquettes with wasabi Caesar
- Spicy Tori. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress
- Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander
- Shake Aburi. Seared salmon with miso aioli, sake-tamari marinated trout roe & daikon cress
- Hiramasa Aburi. Seared yellowtail kingfish, yuzu koshō, shiso, tsume & tosaazu gel
- Wagyu Aburi. Seared Japanese wagyu, miso aioli, tsume & kizami wasabi
- Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume
- Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander
- Gyu Habu. Beef fillet & miso herb butter
- Yagi Yaki. Goat's cheese & serrano ham
- Gindara No Miso. Miso-marinated black cod

Price per person CZK 1 550

[Minimum two people]

SET FOR SUCCESS

Broccoli. Grilled, supreme soy, soya sesame & goma dressing

Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander

Shake Tataki. Seared salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Beef Tataki. Seared beef fillet, miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu

Ebi Panko. Tempura shrimp & spicy sauce, avocado, tsume & sesame

Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue

Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame

Nanban. Chicken, avocado, soya sesame, tsume, yuzu koshō, kataifi & coriander

Aka Ebi. Shrimp, spicy gochujang & garlic butter

Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions

Gyu Katsu. Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress

Price per person CZK 1 250

[Minimum two people]





PERFECT DAY

Edamame. Sea salt & lemon

Ebi Sando. Crispy sando with prawn, truffle, miso aioli, Parmesan & chives

Tuna Tartare Bites. Yellowfin tuna, avocado, soya sesame, yuzu miso & spring onion on crispy flat bread

Shake Yaki. Seared salmon, sansho pepper & tsume

Abokado. Avocado, yuzu koshō & soya sesame

Spicy Tuna. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress

Crispy Ebi. Tempura shrimp, avocado, spicy sauce, sesame & tsume

Momo Karaage. Chicken karaage, wasabi Caesar & daikon cress

Tsukune. Chicken meatballs & teriyaki

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person CZK 1 080

[Minimum two people]



ROBUST

Edamame. Grilled, supreme soy & soya sesame

Spicy Tori. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress

Beef Tataki. Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu

Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions

Shōyu Tebasaki. Chicken wings marinated in garlic, ginger & tamari with soya sesame

Gyu Katzu. Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress

Iberico Secreto. Miso cured black Iberian pork
CZK 890



GREENKEEPER

Edamame. Spicy miso & sesame

Seaweed Salad. Seaweed, daikon, snow peas, cucumber, soya sesame & goma

Cauliflower. Fried, served with black truffle goma & sesame

Abokado. Avocado, yuzu koshō & soya sesame

Inari. Tofu with ginger, shiitake, cress & sesame

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame

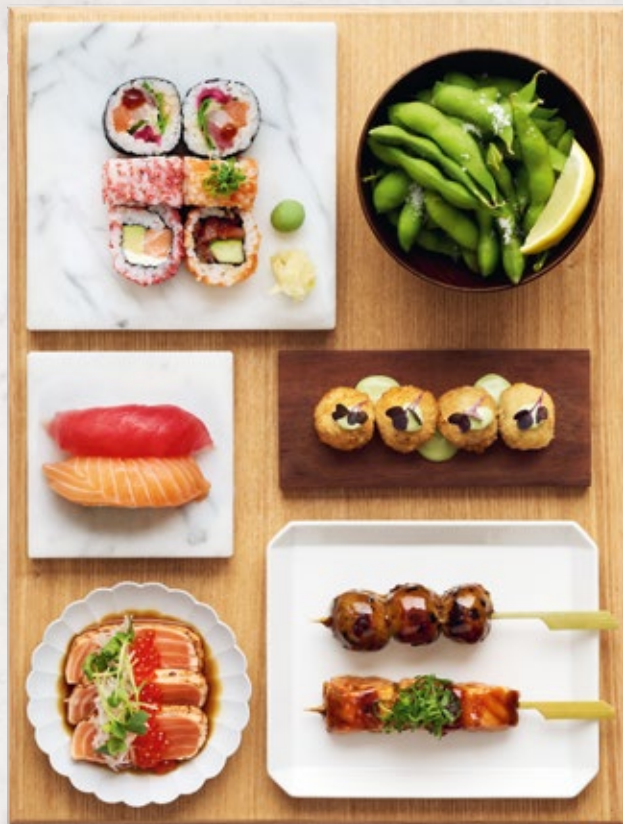
Eringi Yaki. King oyster mushroom & miso herb sauce

Imo Yaki. Sweet potato, coriander cress, soya sesame & teriyaki
CZK 665



BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice, soya sesame & poké sauce
CZK 325



SHAKE OVERDRIVE

Edamame. Sea salt & lemon

Shake Ceviche. Salmon, tiger's milk, red onion, green chilli, crunchy chilli, Jerusalem artichoke chips & coriander

Shake. Salmon

Shake Yaki. Seared salmon, sansho pepper & tsume

Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame

New York Subway. Tempura shrimp, avocado & spicy sauce, salmon & garlic

CZK 655

MIXED EMOTIONS

Edamame. Sea salt & lemon

Kani Korokke. Crab croquettes with wasabi Caesar

Shake Tataki. Seared salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Maguro. Yellowfin tuna

Shake. Salmon

Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli, tsume & pickled red onion

Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame

Spicy Tuna. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress

Tsukune. Chicken meatballs & teriyaki

Shake Teriyaki. Salmon, teriyaki & spring onion

CZK 820



FOUR MEAL DRIVE

Shake. Salmon. **Ebi.** Shrimp. **Shake Yaki.** Seared salmon, sansho pepper & tsume. **Maguro.** Yellowfin tuna

Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli, tsume & pickled red onion

Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue

Nanban. Chicken, avocado, soya sesame, tsume, yuzu koshō, kataifi & coriander

Shake Aioli. Snow peas, avocado, miso aioli & cucumber, seared salmon, soya sesame, chives & sake-tamari marinated trout roe

Spicy Tuna. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress

Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame

Ebi Panko. Tempura shrimp & spicy sauce, avocado, tsume & sesame

CZK 2 995

PERFECTLY PAIRED WITH

Shiro White, Masumi, Nagano [12 %]. A light Junmai Ginjo. Smooth and mild, with a fruity aroma

Bottle 72 cl CZK 800 / Glass 10 cl CZK 130

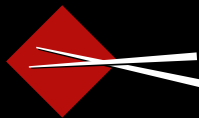


A FREQUENT FISHER CATCHES THE MOST

Frequent Fisher is the Sticks'n'Sushi loyalty programme for guests who enjoy coming back. And if you do, we'd love to give you something in return.

Earn points every time you dine with us or order takeaway. The more points you earn, the more levels, benefits and special treats you unlock. Simply put: the more often we see you, the more we'll spoil you.

It's our way of saying thank you for coming back.



STICKS | N | SUSHI

CZECH REPUBLIC | DENMARK | ENGLAND | GERMANY | SCOTLAND



Scan this QR code for alternative menus [gluten preferences, allergens and more].

sticksnsushi.cz