MADE WITHOUT GLUTEN
BRUNCH SOCIETY

For the table

SPICY EDAMAME
Edamame beans with spicy miso & sesame

GRILLED BROCCOLI
Grilled, with supreme soy, soya sesame and served with goma

BEEF TATAKI
Seared beef fillet with miso aïoli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu

CAULIFLOWER
Fried, served with black truffle goma & sesame

To choose

One Maki [8pc] per person

PINK ALASKA
Salmon, avocado, cream cheese & umeboshi sesame

MAMMA MIA
Avocado, cucumber, soya sesame & chive

KAPPA HOSOMAKI
Cucumber

Sticks

[Choose one, served as 2pc]

TSUKUNE
Chicken meatballs & teriyaki

SHAKE TERIYAKI
Salmon, teriyaki & spring onion

ERINGI YAKI
King Oyster mushroom & miso herb sauce

IMO YAKI
Sweet potato, coriander cress, soya sesame & teriyaki

Dessert

MANGO
Coconut rice pudding, passionfruit & basil seed coulis +3.5

THE SMALL PRINT.
Minimum two people. Unfortunately, we're unable to make substitutions or adjustments to our brunch menu for allergies. Vegan menu and Made Without Gluten options available. Allergy information is available, please ask your server. 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. 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.