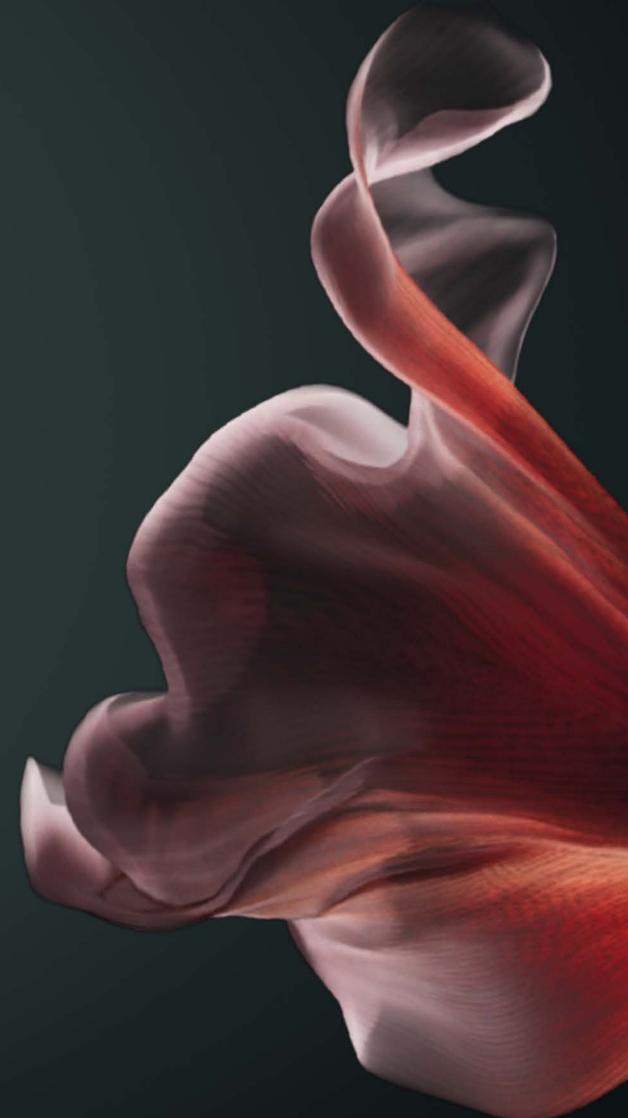
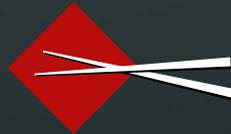




# GROUP MENUS

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Enjoy our menus offering all the best from our kitchen. Pick your favourite menu and we will serve the dishes family style for all guests to enjoy. We kindly ask you to inform us of any allergies, when making a reservation.





# NI BAN

*Our group menus are served sharing style with plates coming gradually throughout dinner*

## STARTERS

**EDAMAME BEANS.** Spicy miso & sesame

**EBI BITES.** Tempura shrimp, miso aioli, chilli, lime & coriander

**BEEF TATAKI.** Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

**BROCCOLI.** Grilled in supreme soy, served with spicy goma

## MAKI – 2 pcs of each per person

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

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

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

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

## STICKS – 1 of each per person

**TSUKUNE CHILLI.** Chicken meatballs, chilli dip, teriyaki & spring onions

**AKA EBI.** Argentinian red shrimp, spicy gochujang & garlic butter

## DESSERT – 1 per person

**KARAMERU.** Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate

Price per person. Kr. 450

**SPOIL YOURSELF** – Chōjō wine menu Kr. 385 (incl. water, coffee/tea)



# SAN BAN

*Our group menus are served sharing style with plates coming gradually throughout dinner*

## STARTERS

**EDAMAME BEANS.** Grilled with supreme soy & soya sesame

**HIRAMASA KATAIFI.** Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

**SHAKE TATAKI.** Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

**WAGYU BITES.** Wagyu tartare with shiso, spring onion & kizami wasabi on toasted bread

## MAKI – 2 pcs of each per person

**SOFT SHELL HOUSE ROLLS.** Softshell crab with masago & spicy sauce

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

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

## STICKS – 1 of each per person

**GINDARA NO MISO.** Black cod & miso

**IBERICO SECRETO.** Miso cured black Iberian pork

## DESSERT – 1 per person

**KARAMERU.** Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate

Price per person. Kr. 549

**SPOIL YOURSELF** – Yuuga wine menu Kr. 449 (incl. water, coffee/tea)





# PRIVATE JET

*Our group menus are served sharing style with plates coming gradually throughout dinner*

## STARTERS

**EDAMAME.** Grilled beans with supreme soya & soya sesame

**ROBUSUTA KOROKKE.** Lobster croquettes, shiso & miso aioli

**LOBSTER BISQUE.** Rich lobster, dashi & bonito soup with crème fraîche & chives

**SHAKE TATAKI.** Salmon, daikon, cress, kizami wasabi & ponzu

**TUNA TARTARE BITES.** Tuna, avocado, sesame, miso, yuzu & spring onion on crispy flat bread

**HOTATE CEVICHE.** Scallops, miso, chilli, coriander, red onion, celery & tiger's milk

## MAKI

**WAGYU TEMAKI.** Crisp seaweed, sushi rice, Japanese wagyu tartare from Kyushu & Rossini Black Label Caviar [10 gr]

**AKA EBI.** Argentinian red shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe

**BLACK COD.** Miso-marinated black cod with vegetable chips & pickled red onion

**SOFT SHELL.** Crispy soft shell crab with masago & spicy sauce

**STICKS** – *1 of each per person*

**WAGYU YAKI.** Japanese wagyu from Kyushu

**DESSERT** – *1 per person*

**YUZU.** Shortcrust pastry with yuzu curd & yuzu meringue

Price per person. Kr. 775

**SPOIL YOURSELF** – Yuuga wine menu Kr. 449 (incl. water, coffee/tea)



Feel free to contact us if you have any questions  
on telephone 33 11 70 30 or [reservation@sushi.dk](mailto:reservation@sushi.dk)

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[sticksnsushi.com](http://sticksnsushi.com)