



GROUP MENUS

A selection of group menus offering
all the best from our kitchen.
Pick your favourite menu and we will serve the dishes
sharing style for all guests to enjoy.

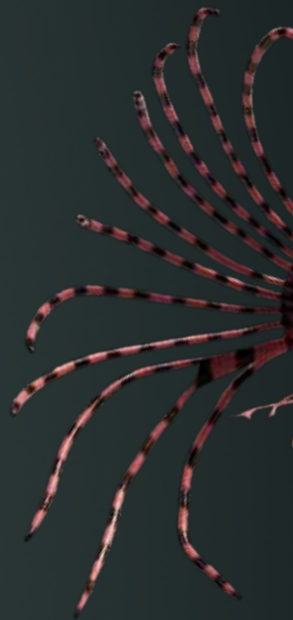


TASK AHEAD

*Choose a set menu
for your group*

JOB DONE

Then select your drinks



PERFECT DAY

Our group menus are served sharing style

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 of each per person*

SHAKE YAKI. Seared salmon

ABOKADO. Avocado, yuzu-kosho & soya sesame

MAKI – *4 pcs per person*

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

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

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 375 KR.



The image shows a set menu for two people

SET FOR SUCCESS

Our group menus are served sharing style

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 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 435 KR.



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AS GOOD AS IT GETS

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Soya beans, grilled with supreme soy & sesame

HOTATE KATAIFI. Scallops, miso aioli, trout roe, kataifi & shiso cress

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 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

HOTATE BACON. Scallops & bacon with miso herb butter

PRICE PER PERSON 525 KR.



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SOMETHING SWEET TO FINISH?

All four desserts for sharing. 355 Kr.



MATCHA

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble. 109 Kr.



SAKURA

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves. 105 Kr.



GOMA

Vanilla crème brûlée with black sesame crumble. 89 Kr.

MINI GOMA. Vanilla crème brûlée with black sesame crumble. 30 Kr.



MANGO

Coconut rice pudding, mango sorbet and passionfruit coulis with basil seeds. 95 Kr.

MINI MANGO. Coconut rice pudding, mango sorbet and passionfruit coulis with basil seeds. 30 Kr.

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

GINDARA NO MISO

Black cod & miso

WAGYU YAKI

Japanese Wagyu beef stick from Kyushu

SASHIMI DELUXE – *we recommend one per three to four guests*

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

CAVIAR. Rossini Black Label [10 gr]. 205 Kr.

CHOOSE YOUR DRINKS

WELCOME COCKTAIL ON ARRIVAL

Yuzu Zoo or Elderflower Spritz. 125 Kr.

ALCOHOL-FREE COCKTAIL

Mori Hikari. 79 Kr.

SIGNATURE COCKTAIL UPGRADE

Price upon request

KIRIN ICHIBAN

Bottle. 59 Kr.

CABERNET SAUVIGNON/MERLOT

Glass. 89 Kr.

TEA OR FRENCH PRESS COFFEE

French Press Coffee. 30 Kr.

Genmaicha Green Tea pot. 49 Kr.

WATER

Still or sparkling for the table.

Price per person 25 Kr.

Spoil yourself

ICHI – ALL INCLUSIVE DRINKS PACKAGE

House wine, beer, soda, still/sparkling
water, tea/French press coffee. 399 Kr.

NI – ALL INCLUSIVE DRINKS PACKAGE

Welcome drink on arrival, house wine,
beer, soda, still/sparkling water, tea/
French press coffee. 499 Kr.

ALL YOU CAN SIP – OPEN BAR FOR EXCLUSIVE HIRES

Beer, house wine, spirit+mixer (excluding
premium spirits and cocktails). 599 Kr.

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,
Negroni or Espresso Martini.

Price upon request

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

Come & go masterclasses

Live theatre food stations
(sashimi / maki)

Price upon request



PRINT

Custom menus

Custom name place cards

Mini daruma place setting

Price upon request

**FEEL FREE TO CONTACT US
IF YOU HAVE ANY QUESTIONS**

+45 33 11 70 30
reservation@sushi.dk

*We kindly ask you to inform us of any allergies
when making a reservation.*



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sticksnsushi.com