

STICKS'N'SUSHI

ALL YOU CAN SIP BRUNCH

70pp

Kampai

90mins limitless drinks allocation.

First drinks to be ordered within 15mins of booking time

ENGLISH SPRITZ

Reverend Hubert Summer Cup, Campari,
Yuzu, topped up with Prosecco

NV PROSECCO BOSCO DEL CONTE ^[10.5%]

Refreshing and delicate with aromatic notes of citrus
and green apple lead to a light and fresh finish.

MIO SPARKLING JUNMAI ^[5%]

Fruity and refreshing. Perfect as an aperitif
with a sweet aroma and fine bubbles

ASAHI KARAKUCHI ^[5%]

Brewed to the authentic Japanese recipe
to deliver its dry & crisp taste

RIESLING THE STUMP JUMP ^[10%]

Floral with a vibrant natural acidity and load-
ed with citrus notes

CUATRO PASOS MARTIN CODAX ^[12%]

Refreshing fruity notes of tart strawberry and
raspberry, accompanied by a delicate violet's
flowers aroma

COLLET CHAMPAGNE BRUT +18pp supplement

Creamy in style, with biscuity notes and a lovely long and
savoury finish ^[12.5%]

Spirited Away

ASAHI 0.0% 330ml

The same crisp and refreshing Asahi Super Dry taste,
without the alcohol ^[0%]

REAL BLUSH SLOW FERMENTED

SPARKLING TEA ^[0.5%]

A blend of Darjeeling and White Peony loose
leaf teas, with red grape skin.

SAKURA & LYCHEE MARTINI

Non - alcoholic Everleaf Mountain,
lemon, lychee

THE SMALL PRINT.

Your first drinks need to be ordered within 15mins from your booking time. Sensible sipping please: one drink at a time.
Limitless packages are available for the whole table only. No substitutions allowed. Vegan menu and GF options available, please note
minimum two guests on vegan/GF menus. 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.

Allergy information is available, please ask your server.

Unfortunately, we're unable to make substitutions or adjustments to our brunch menu for allergies.

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.

MENU

For the table

SPICY TORI

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

EBI BITES

Tempura shrimp, chili, coriander,
miso aioli & fresh lime

TUNA TARTARE BITES

Yellowfin tuna, avocado, soya sesame, yuzu
miso and spring onion on crispy flat bread

BEEF TATAKI

Seared beef fillet with miso aioli, spring onion, Jeru-
salem artichoke chips, shiitake & truffle ponzu

Add SASHIMI MIX

Salmon, yellowfin tuna and hiramasa +20

Add EXMOOR CAVIAR ^(10g) +21

To choose

One Maki ^[8pc] per person

SPICY TUNA

Yellowfin tuna, cucumber, spicy sauce,
masago, kataifi & cress

PINK ALASKA

Salmon, avocado, cream
cheese & umeboshi sesame

NANBAN

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

EBI PANKO

Tempura shrimp & spicy sauce,
avocado, tsume & sesame

Nigiri

[Choose one, served as 2pc]

MAGURO Yellowfin Tuna | **SHAKE** Salmon |

ABOKADO Avocado, yuzu koshō & soya sesame

Sticks

[Choose one, served as 2pc]

SHAKE TERIYAKI

Salmon, teriyaki
& spring onion

TSUKUNE

Chicken meatballs
& teriyaki

AKA EBI

Shrimp, spicy gochujang
& garlic butter

MOMO KARAAGE

Chicken karaage, wasabi Caesar
& daikon cress

Add **WAGYU YAKI** – Japanese

Wagyu from Kyushu +32 or

GINDARA NO MISO – Black
miso marinated Cod +22.6

Dessert

MANGO

Coconut rice pudding, passionfruit & basil seed coulis +3.5

VEGAN MENU

For the table

SPICY EDAMAME

Spicy miso & sesame

BROCCOLI

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

CAULIFLOWER

Fried, served with black truffle
goma & sesame

SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber &
sesame dressing

To choose

MAKI ^[8pc] per person

GARDEN ROLL

Sweet potato, pickled red onion,
sugar snaps, tsume soy

RED'N'GREEN

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

KAPPA HOSOMAKI

Cucumber

MAMMA MIA

Avocado, cucumber, soya sesame & chives

Nigiri

[Choose one, served as 2pc]

ABOKADO Avocado, yuzu koshō & soya sesame

AKA PIMAN Grilled pepper, yuzu koshō & tsume

INARI Tofu with ginger, shiitake, cress & sesame

Sticks

[Choose one, served as 2pc]

IMO YAKI

Sweet potato, coriander
cress, soya sesame & teriyaki

ERINGI YAKI

King oyster mushroom
& miso herb sauce

Dessert

MANGO

Coconut rice pudding, passionfruit & basil seed coulis +3.5