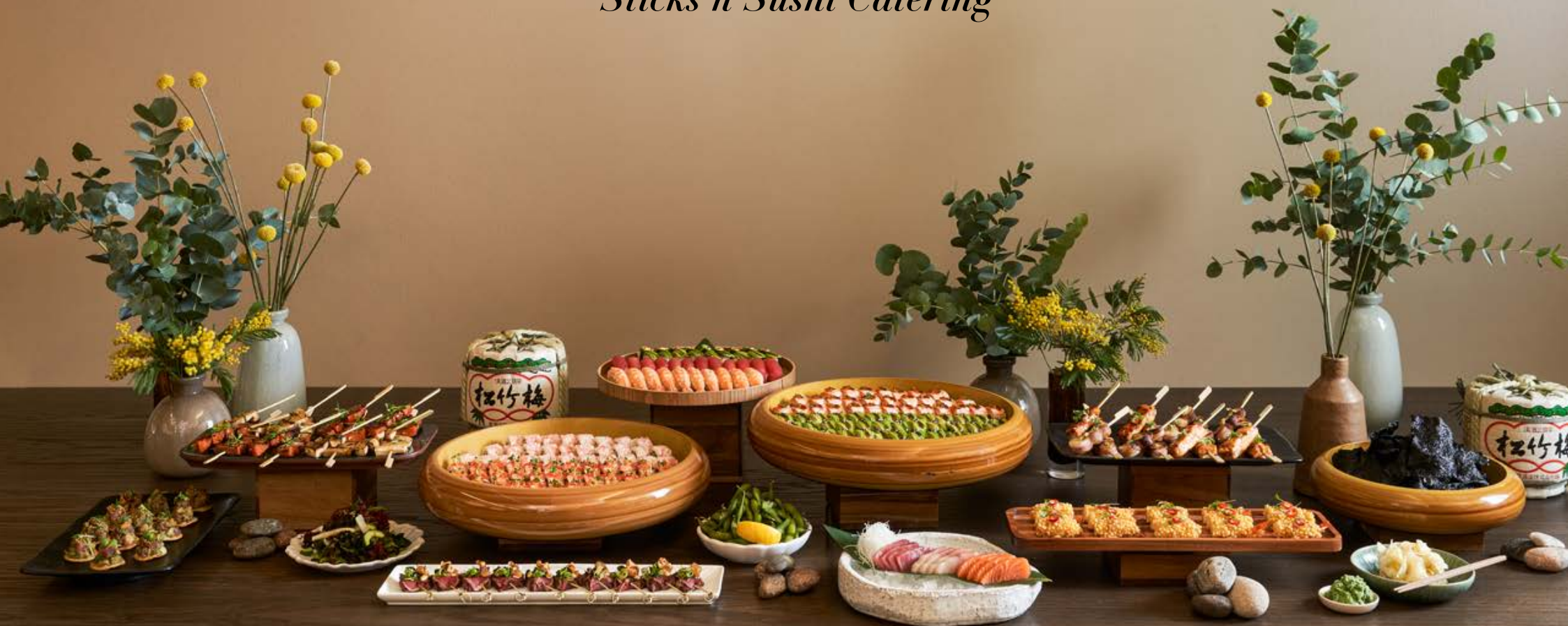




**OUR FOOD.  
YOUR PLACE.**

*Sticks'n'Sushi Catering*





*Unforgettable events*



*Made for sharing*



*Yakitori sticks*



*From our place to yours*



*A sushi restaurant  
- even for those who don't like fish*



*Fresh, local and in-season*



*The expertise to deliver*



*Classic & creative sushi*



*Japanese with a Nordic touch*

**YOUR  
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**STICKS|N|SUSHI**

## *Your experience*

We take pride in offering unforgettable catering memories.

We understand every event is different! We offer bespoke, beautifully versatile catering; made entirely for you. From circulated canapés, grazing stations, seated dining, and fully serviced pop-up bars. We can bring the Sticks'n'Sushi experience wherever you need it.

Our Sushi is hand rolled, our fish is hand sliced and our sticks are crafted with care; from ingredients to presentation, flavour to flow that will transform your special moments to lasting memories.

At Sticks'n'Sushi, we're for everyone. Fish lovers, meat eaters, plant-based diners and those with allergies or aversions, our menus flex to suit every guest. Because good hospitality starts with knowing how to make people feel considered. And that's what we do best.

### *At a glance*

From 30 guests upwards



*“Sticks'n'Sushi is a firm favourite within our office. The food is always beautifully presented, with every dish looking like a work of art. The quality is consistently exceptional; everything is fresh, delicious, and meticulously prepared.”*

– Danica, Brookfield Asset Management



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## *Corporate Events*

Curated with care. Served with purpose.

Since 2012, we've been serving freshly rolled sushi to some of London's most recognisable offices, venues, and events. From private boxes at stadiums to beautifully styled sushi stations in boardrooms, we bring a unique blend of Japanese precision and Danish simplicity to every service.

Born in Copenhagen and rooted in 30 years of culinary heritage, our food is prepared the traditional way; seasoned rice, hand-cut fresh fish, and presentation that draws attention. We tailor every detail to suit your needs, whether it's roaming trays of à la carte favourites, grazing tables, interactive chef stations, or bespoke menus for guests with specific preferences.

Our concessions model enables reliable daily delivery into workplaces, event spaces and stadiums. White-labelled catering is also available, so your brand stays in focus while we take care of the food.

At Sticks'n'Sushi, it's never just about serving a meal.

Leave the real world for a while, we will try to feed both you and your senses.



STICKS|N|SUSHI

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## *Our food, your place*

Freshly made. Beautifully delivered.

When you don't need our chefs on-site, but do want something special, our delivered platters are the perfect fit.

Tailored to your budget, appetite and preferences, our catering team will help you build a bespoke menu that delights from first bite to last roll.

Everything is freshly made by hand and packed with care, arriving via courier in our sleek, black packaging. Just lift the lid and you're ready to serve, no prep, no stress, just great Sticks'n'Sushi.

Each platter includes soy, wasabi, ginger and chopsticks as standard. It's the Sticks'n'Sushi experience, only at yours.

Why choose this over delivery apps? Because this isn't takeaway. This is catering, designed, styled and delivered with attention to detail.

*“ Their stunning, high-quality spreads never fail to impress — each dish is beautifully presented, vibrant, and absolutely delicious. They are not only professional, but genuinely warm and accommodating — nothing is ever too much trouble. ”*

— Lou - Venue Coordinator,  
Shoreditch Treehouse

### *At a glance*

From 10 guests upwards



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STICKS|N|SUSHI

## *Beyond our restaurant*

We bring the theatre, you bring the people.

For large-scale events or unforgettable one-offs, we bring the full Sticks'n'Sushi experience to you, via one of our two versatile, modular pop-up builds.

Designed to suit indoor and outdoor settings, these sleek units fit into festivals, weddings, launches and celebrations of every kind. Each comes fully equipped with a yakitori grill, refrigeration, and a service-ready cocktail bar.

Picture this: chefs at the grill, firing skewers to order. Sushi stations lined with freshly rolled maki, tataki canapés, crisp bites and signature sauces. Soy, wasabi and ginger arranged with care. Cocktails shaken and smiles served on the side.

It's the theatre of Sticks'n'Sushi, anywhere you need it.



### *At a glance*

From 100 guests upwards



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STICKS | SUSHI

## *Celebrations & Private Events*

From our home, to yours.

For anyone looking to host an event with that special something, we recommend our pop-ups, sushi stations, circulated canapés or seated dinners.

Be it birthdays and anniversaries to bat or barmitzvahs – we will travel from our kitchen to yours, handling every detail, from dinnerware to glassware and expertly match your menu to paired beverages.



### **SUSHI IS FISH IN HAUTE COUTURE**



### *At a glance*

From 100 guests upwards | Price on request



**YOUR  
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**STICKS | IN | SUSHI**

## *Weddings*

Hooked for life.

Arrive to a canapé reception of sushi, menu favourites and flowing bubbles, before taking your seat to enjoy our signature bites, sushi, sticks and sharing plates – expect only the very best for your special day.

Our menus are always bespoke, suited to your budget, ensuring an unforgettable experience for you and your guests



*At a glance*

Price on request



# Pop-ups

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STICKS | SUSHI

## NIGIRI

*2 per person from selection below:*

MAGURO. Tuna

SHAKE. Salmon

INARI. Tofu with ginger, shiitake, cress & sesame

## URAMAKI

*10 pieces per person from selection below:*

CALIFORNIA. Shrimp, avocado, cucumber, masago & miso aioli

PINK ALASKA. Salmon, avocado, cream cheese & lumpfish roe

SPICY TUNA. Tuna, cucumber, chilli, miso aioli, masago, kataifi & herbs

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

GARDEN ROLL. Sweet potato, sugar snaps, pickled red onion, chilli (V, VE)

MAMMA MIA. Avocado, cucumber, sesame & chives (V, VE)

NANBAN. Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho

## STICKS

*2 per person from selection below:*

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

IMO YAKI. Sweet potato, coriander cress & teriyaki (V, VE) \*

SHISHITO YAKI. Padron peppers, spicy gochujang, tsume & lime sauce (V, VE) \*

BUTA YAKI. Organic free-range pork with yuzu-miso \*

*\* Hot food*

## SHARED SIDES

SALTY EDAMAME BEANS. Salt & lemon

### *INCLUDED:*

2 hours of service & 2 hours of set up and pack up

Delivery

Soft touch (decoration)

Compostable plates / Chopsticks / Soya, ginger & wasabi

£45 per person for a group of 60 and above.

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## Events

### CANAPES

*4 pieces per person from selection below:*

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

TUNA TARTARE. Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

GREEN TARTARE. Grilled broccoli marrow, ginger, yuzu, avocado, coriander & lotus chips

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

### SHARED SIDES

SALTY EDAMAME BEANS. Salt & lemon

### NIGIRI

*2 per person from selection below:*

MAGURO. Tuna

SHAKE. Salmon

INARI. Tofu with ginger, shiitake, cress & sesame

### URAMAKI

*10 pieces per person from selection below:*

CALIFORNIA. Shrimp, avocado, cucumber, masago & miso aioli

PINK ALASKA. Salmon, avocado, cream cheese & lumpfish roe

SPICY TUNA. Tuna, cucumber, chilli, miso aioli, masago, kataifi & herbs

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

GARDEN ROLL. Sweet potato, sugar snaps, pickled red onion, chilli (V, VE)

MAMMA MIA. Avocado, cucumber, sesame & chives (V, VE)

NANBAN. Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho

### STICKS

*2 per person from selection below:*

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

IMO YAKI. Sweet potato, coriander cress & teriyaki (V, VE) \*

SHISHITO YAKI. Padron peppers, spicy gochujang, tsume & lime sauce (V, VE) \*

BUTA YAKI. Organic free-range pork with yuzu-miso\*

*\* Hot food*

### INCLUDED:

2 hours of service & 2 hours of set up and pack up  
Delivery

Soft touch (decoration)

Compostable plates / Chopsticks / Soya, ginger & wasabi

£55 per person for a group of 60 and above.

**YOUR  
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## *Sushi masterclass*

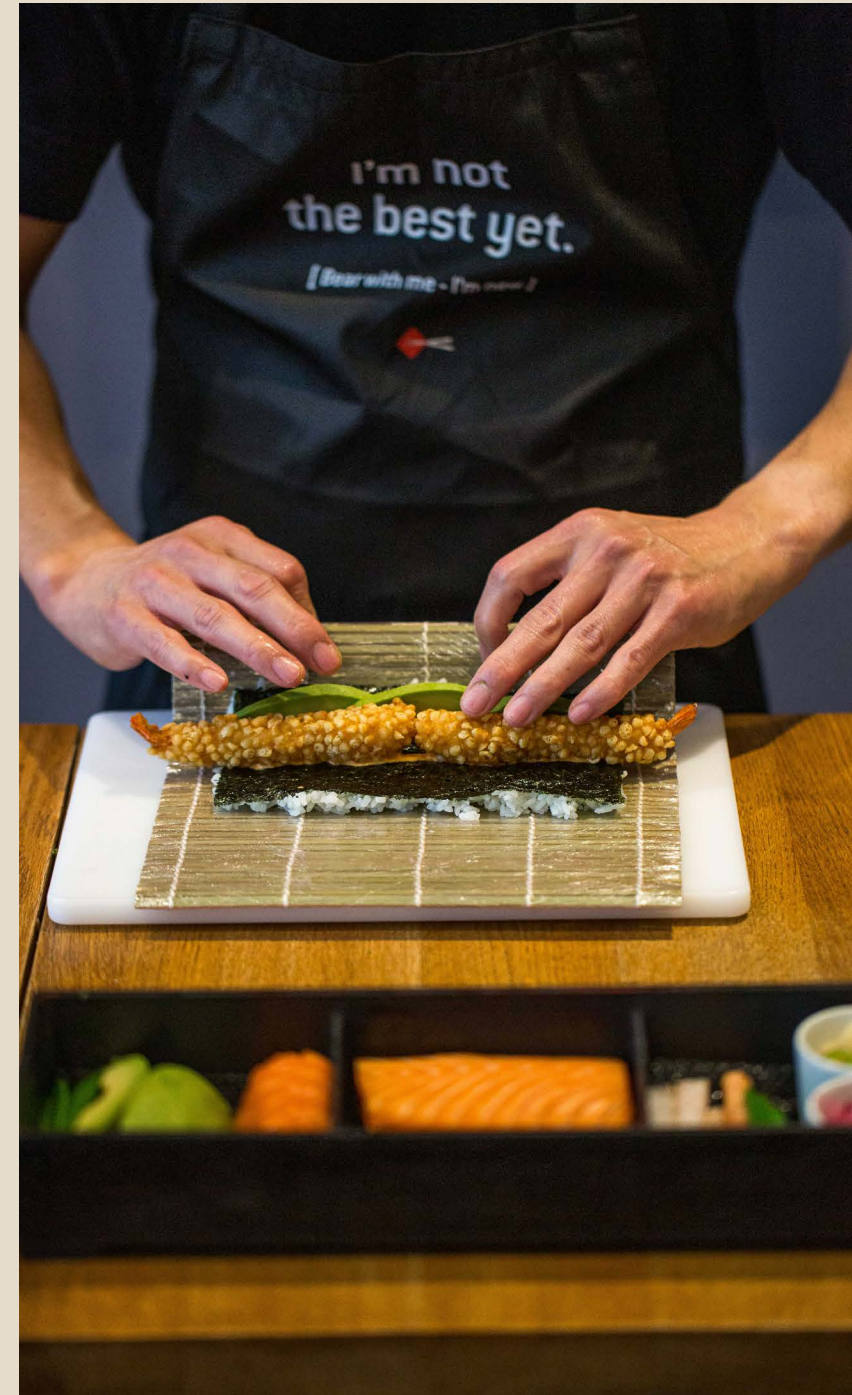
At Sticks'n'Sushi we thrive on bringing people together through fantastic food and memorable experiences, showcased beautifully with our sushi masterclasses.

Led by our skilled sushi chefs, classes are tailored to accommodate participants of all skill levels and learning speeds, with a menu sure to satisfy the most passionate of seafood lovers as well as those keen on the greens.

Ideal for team buildings, corporate functions, birthdays, and other special occasions.

We recommend our classes for groups of up to 10 guests, larger groups can also be accommodated on a rotation basis.

For bookings and enquiries, please reach out to our team at:



STICKS|N|SUSHI

# Our Partners

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RESTAURANT ASSOCIATES



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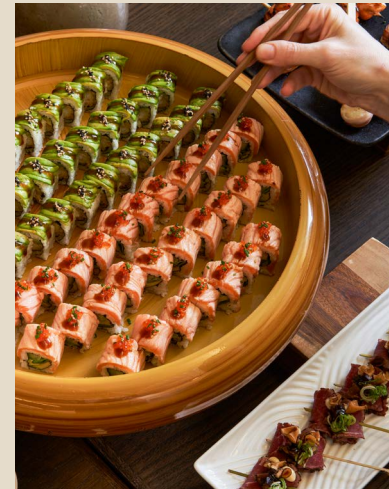
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# STICKS|N|SUSHI

## *Catering*



Sticks'n'Sushi provides a one-stop solution for an unforgettable event, with options for sushi masterclasses, full cocktail bar as well as furniture and equipment hire.

**LUNCH · DINNER · MEETINGS · TEAM SOCIALS · CORPORATE EVENTS · PARTIES**

Contact us  
[catering\\_uk@sticksnsushi.com](mailto:catering_uk@sticksnsushi.com)  
07940 436563

**BOOK YOUR TASTING TODAY**

Terms apply



STICKS|N|SUSHI

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## *The small print*

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Maki, nigiri and sticks are available for both staffed and delivery options, whilst canape and bowl food are only available on Sticks'n'Sushi staffed events.

For delivery we require a minimum food order of £250 + £25 courier fee (within London)

Week day staffed events have a minimum food order of £2,000 + team, transport and set up costs (subject to event needs)

Weekends, evenings and peak season minimum spends may vary however we always do our best to accommodate so please enquire.

### STAFFING:

£50ph per skilled sushi chef - minimum 4 hours / 2 chefs per event minimum

£25ph per front of house server - minimum 4 hours

### TRANSPORT:

£25 courier (Mon-Fri)

£60 courier (Sat-Sun)

£120 refrigerated van

Minimum order £150 + delivery fee

### ADDITIONAL:

12.5% catering fee on food total for staffed events

- Set up/ break down/ dressing / event management

Equipment hire charges, should required menu/set up need additional resources not provided through Sticks'n'Sushi or at event location.

\*All cost inclusive of VAT

\*Pre-payment via BACS or stripe card payment ahead of all events unless otherwise agreed with your event manager.



STICKS|N|SUSHI

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また来てください

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**MATA DOZO**



STICKS | N | SUSHI