



HOW DO YOU DIVE  
INTO OUR WORLD?

TASK AHEAD

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GO  
À LA CARTE  
OR  
CHOOSE  
A  
SET MENU

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JOB DONE



**LET'S BE CLEAR.**

When we try to tempt you – with sticks, sushi, sashimi, soup and salads – navigating our menu and your appetite is perhaps taking your overview out on the deep end.

Yet.

While you could argue we haven't made choosing easy – you can also claim that finding it hard to make up your mind is only a positive sign of what's to come.

And by the way it's more simple than it looks.

Ask yourself, do I want a set menu or à la carte?

The first is at the back of the menu. The latter in the front.

You can of course also give up, tell the waiter 'surprise me, make my day'.

In any case the outcome will probably be this:

You started confused – ended seduced.

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## À LA CARTE

### HOTATE KATAIFI

Scallops, miso aioli, trout roe, kataifi & shiso cress. Kr. 125



### KARAAGE

Chicken, pickled red onion, served with wasabi Caesar. Kr. 99



### KINOKO KOROKKE

Mushroom croquette, Rød Krystal cheese, miso aioli & truffle dust. Kr. 89



### SHAKE TATAKI

Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress. Kr. 119



### TUNA TARTARE BITES

Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread. Kr. 119



### LOBSTER & IKURA TEMAKI

Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori. Kr. 125

### EDAMAME BEANS

Grilled, supreme soy & soya sesame. Kr. 45  
Spicy miso & sesame. Kr. 45  
Sea salt & lemon. Kr. 45



### BROCCOLI

Grilled in supreme soy, served with spicy goma. Kr. 59





**HIRAMASA CEVICHE**

Yellowtail kingfish, lime & coriander dressing, yuzu miso, red onion, green chilli, kataifi & coriander. Kr. 119



**COME FOR A SWIM**

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  
Hiramasa Kataifi. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu  
Shake Tataki. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress  
Tuna Tartare. Tuna, avocado, sesame, miso, yuzu and spring onion with crispy flat bread  
Kr. 369



*"I grew up in the kitchens of Sticks'n'Sushi and learned from an early age to appreciate perfect rice and miso soup. The core principles of precision and consistency in our kitchens are rooted in mastering simple, fundamental elements like these first—everything else is built on this foundation."*

—Chef Sune



**CAULIFLOWER**  
Fried and served with black truffle goma. Kr. 62



**GYOZA**  
Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito. Kr. 135



**KANI KOROKKE**  
Crab croquettes with wasabi Caesar. Kr. 99



**HIRAMASA KATAIFI**  
Hiramasa, kataifi, chives, shiso, truffle oil & ponzu. Kr. 129



**HIRAMASA KAMA**  
Hiramasa collar with sea salt & lemon,  
served with miso soup and rice  
[Limited availability]  
Kr. 199

**SEAWEED SALAD**  
Seaweed, daikon,  
snow peas, cucumber  
& sesame dressing.  
Kr. 52



**MISO SOUP**  
Miso with tofu, spring  
onion & wakame. Kr. 25

**RICE PAPER SHAKE**  
Soy-cured salmon, pickled red  
onion, avocado, cucumber &  
coriander served with goma  
Kr. 99



**EBI BITES**  
Tempura shrimp,  
miso aioli, chilli, lime  
& coriander. Kr. 99



**WAGYU BITES**  
Wagyu tartare with shiso,  
spring onion and kizami  
wasabi on toasted bread  
Kr. 175



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



**BEEF TATAKI**  
Beef fillet with miso aioli, spring  
onion, artichoke chips, shiitake &  
truffle ponzu. Kr. 145



## SASHIMI



**MAGURO**  
Yellowfin tuna. Kr. 109



**SHAKE**  
Salmon. Kr. 99



**HIRAMASA**  
Yellowtail kingfish. Kr. 119



**SASHIMI DELUXE**  
Salmon, yellowfin tuna,  
yellowtail kingfish, lobster  
daikon roll, hiramasa ceviche  
and tamago ikura. Kr. 299

## NIGIRI

### KINOKO

Portobello with lime salt  
Kr. 29 / 2 pcs Kr. 52

### HIRAMASA

Yellowtail kingfish  
Kr. 32 / 2 pcs Kr. 58

### NASU ABURI

Seared aubergine, miso &  
kizami wasabi  
Kr. 29 / 2 pcs Kr. 52

### AKA PIMAN

Grilled red pepper &  
yuzu-kosho  
Kr. 29 / 2 pcs Kr. 52

### HIRAMASA YAKI

Seared yellowtail kingfish  
Kr. 34 / 2 pcs Kr. 62

### SHAKE NEW YORK

Salmon & garlic  
Kr. 34 / 2 pcs Kr. 62

### INARI

Tofu with ginger,  
shiitake, cress & sesame  
Kr. 29 / 2 pcs Kr. 52



### INARI IKURA

Tofu with ginger, trout  
roe, shiitake, cress &  
sesame  
Kr. 32 / 2 pcs Kr. 58

### TAMAGO

Japanese omelette  
Kr. 29 / 2 pcs Kr. 52

### EBI

Shrimp  
Kr. 32 / 2 pcs Kr. 58

### ABOKADO

Avocado, yuzu-kosho  
& soya sesame  
Kr. 29 / 2 pcs Kr. 52

### MAGURO

Yellowfin tuna  
Kr. 32 / 2 pcs Kr. 58

### SHAKE

Salmon  
Kr. 32 / 2 pcs Kr. 58

### SHAKE YAKI

Seared salmon  
Kr. 34 / 2 pcs Kr. 62

### KYOTO NON-STOP

Nigiri. Tofu with ginger &  
shiitake, grilled red pepper,  
seared aubergine, avocado  
and portobello mushroom  
Kr. 125



### TOKYO NON-STOP

Nigiri. Seared salmon, avocado,  
yellowfin tuna and seared  
yellowtail kingfish, topped with  
Rossini Black Label caviar [10 gr]  
Kr. 290

### TEMAKI SETTO

Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori. Kr. 325

Temaki means handroll. Create your own small bites



### SPOIL YOURSELF

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

Masumi Sanka Junmai Sake. Fresh and elegant with a subtle umami finish  
Bottle 300 ml. Kr. 369 / Bottle 720 ml. Kr. 699

## MAKI

### HOUSE ROLLS | 4 pcs of each roll

**Wagyu.** Wagyu tartare with kizami wasabi & crispy kataifi. Kr. 149

**Aka Ebi.** Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe. Kr. 135

**Black Cod.** Miso-marinated black cod with artichoke chips & pickled red onion. Kr. 135

**Red'n'Green.** Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume. Kr. 99

**Soft Shell.** Softshell crab with masago & spicy sauce. Kr. 135

**Lobster Abokado.** Lobster, avocado, cucumber, soya sesame, chives & coriander. Kr. 135



### FULL HOUSE | Menu

All 6 House Rolls. Kr. 675

**URAMAKI** | 8 pcs of each roll



**NANBAN**

Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho. Kr. 109



**CRISPY EBI**

Tempura shrimp, avocado, spicy sauce & sesame Kr. 109

**KABURIMAKI** | 8 pcs of each roll



**NEW YORK SUBWAY**

Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic. Kr. 155



**EBI PANKO**

Tempura shrimp & spicy sauce, topped with avocado. Kr. 149



**CALIFORNIA**

Shrimp, avocado, cucumber, masago, sesame & miso aioli. Kr. 109



**MAMMA MIA**

Avocado, cucumber, soya sesame & chives. Kr. 89



**HELL'S KITCHEN**

Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue. Kr. 155



**SHAKE AÏOLI**

Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe. Kr. 149



**PINK ALASKA**

Salmon, avocado, cream cheese & lumpfish roe Kr. 99



**SPICY TUNA**

Tuna, cucumber, spicy sauce, masago, kataifi & cress. Kr. 99



**CEVICHE**

Pickled red onion, avocado & cucumber with hiramasa, lime & coriander. Kr. 149



**CHIRASHI MAKI**

Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion. Kr. 99

**MAKI MAKI**

Kaburimaki. Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli  
8 pcs of each roll. Kr. 565

**MINI MAKI MAKI**

4 pcs of each roll. Kr. 295



## STICKS

**AIGAMO TSUKUNE**  
Grilled duck meatball with egg  
yolk in supreme soy  
Kr. 59 / 2 pcs Kr. 112

**SHISHITO YAKI**  
Padron peppers,  
spicy gochujang,  
tsume & lime  
sauce  
Kr. 34 /  
2 pcs Kr. 62

**IMO YAKI**  
Sweet potato,  
coriander cress  
& teriyaki  
Kr. 30 /  
2 pcs Kr. 54

**ERINGI YAKI**  
King oyster  
mushroom &  
miso herb sauce  
Kr. 34 /  
2 pcs Kr. 62

**MOMO NANBAN**  
Fried chicken  
thigh, sweet and  
sour dashi marinade,  
miso aioli, onion  
& daikon cress  
Kr. 42 /  
2 pcs Kr. 78

**SHŌYU TEBASAKI**  
Chicken wings  
marinated in garlic,  
ginger & tamari  
with soya sesame  
Kr. 39 /  
2 pcs Kr. 72

**TSUKUNE**  
Chicken  
meatballs &  
teriyaki  
Kr. 30 /  
2 pcs Kr. 54

**TSUKUNE CHILI**  
Chicken meatballs,  
chilli dip, teriyaki &  
spring onions  
Kr. 34 /  
2 pcs Kr. 62

**RAMU NIKU**  
Lamb, spring onion,  
yakimiku sauce,  
garlic butter &  
soya sesame  
Kr. 42 /  
2 pcs Kr. 78

**RICE.** Kr. 22  
with crunchy chilli, teriyaki  
or chilli dip. Kr. 34



**SHAKE TERIYAKI**  
Salmon, teriyaki  
& spring onion  
Kr. 39 /  
2 pcs Kr. 72

**GINDARA  
NO MISO**  
Black cod  
& miso  
Kr. 76 /  
2 pcs Kr. 146

**AKA EBI**  
Shrimp, spicy  
gochujang &  
garlic butter  
Kr. 55 /  
2 pcs Kr. 104

**HOTATE BACON**  
Scallops &  
bacon with  
miso herb butter  
Kr. 59 /  
2 pcs Kr. 112

**YAKI YAGI**  
Goat's cheese  
wrapped in  
cured ham  
Kr. 39 /  
2 pcs Kr. 72

**CHIIZU MAKI**  
Emmental  
cheese wrapped  
in bacon  
Kr. 34 /  
2 pcs Kr. 62

**BUTA YAKI**  
Free-range pork  
with yuzu-miso  
Kr. 42 /  
2 pcs Kr. 78

**IBERICO SECRETO**  
Miso cured black  
Iberian pork  
Kr. 69 /  
2 pcs Kr. 136

**GYU HABU**  
Beef filet with  
miso herb butter  
Kr. 76 /  
2 pcs Kr. 146

**GYU KATZU**  
Fried beef fillet,  
okonomiyaki  
sauce, Japanese  
mayonnaise &  
daikon cress  
Kr. 69 /  
2 pcs Kr. 132

### WAGYU YAKI

Our Japanese Wagyu beef is expertly  
reared by the Hiramatsu Farm,  
Kagoshima Prefecture, Kyushu, Japan  
with only the best cuts selected by a  
Kobe beef specialist  
Kr. 180 /  
2 pcs Kr. 350

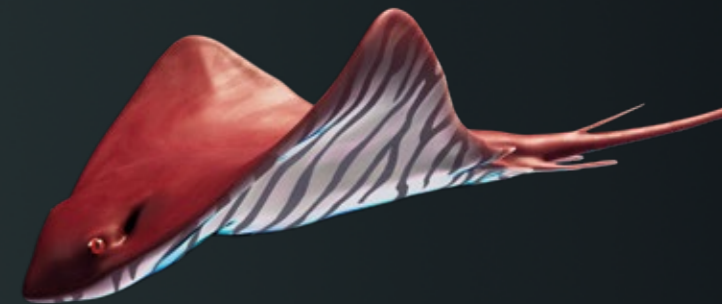
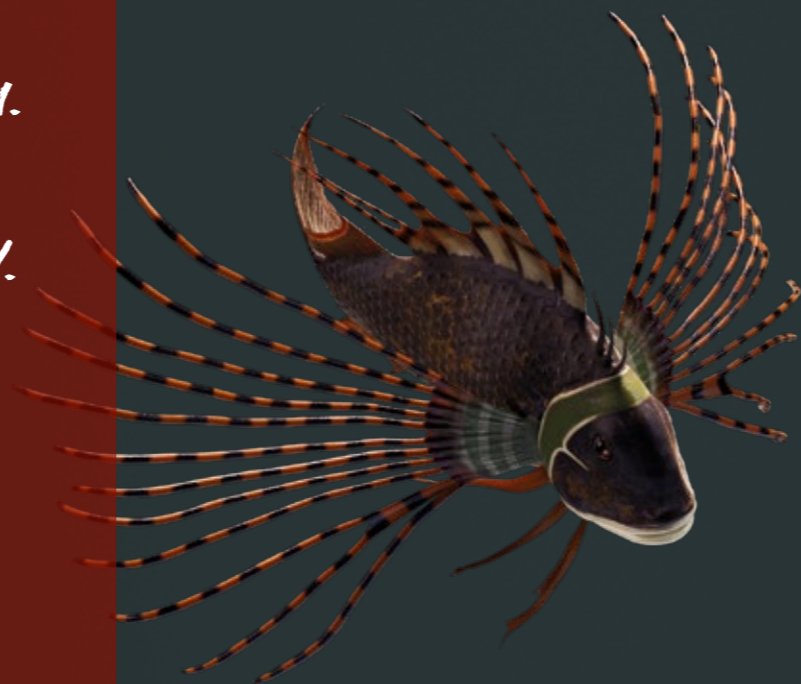


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*STILL  
UNDECIDED?*

*DON'T WORRY.  
OUR CHEFS HAVE  
YOU COVERED.  
ORDER A SET MENU.  
EVERYTHING IS  
COMING YOUR WAY.*

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**SET FOR SUCCESS**

- 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
- 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
- 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. Kr. 435

[Minimum two people]





**GREENKEEPER**

**Edamame.** Soya beans with spicy miso & sesame  
**Seaweed Salad.** Seaweed, daikon, snow peas, cucumber & sesame dressing  
**Cauliflower.** Fried and served with black truffle goma  
**Kinoko.** Portobello mushroom & lime salt  
**Abokado.** Avocado, yuzu-kosho & soya sesame  
**Nasu Aburi.** Seared aubergine, miso & kizami wasabi  
**Red'n'Green.** Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume  
**Eringi.** King oyster mushroom & miso herb sauce  
**Imo Yaki.** Sweet potato, coriander cress & teriyaki  
 Kr. 295



**SALMON & FRIENDS**

**Rice Paper Shake.** Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma  
**Shake.** Salmon  
**Ebi Panko.** Tempura shrimp & spicy sauce, topped with avocado  
**Spicy Tuna.** Tuna, cucumber, spicy sauce, masago, kataifi & cress  
**Pink Alaska.** Salmon, avocado, cream cheese & lumpfish roe  
 Kr. 249

Allergy information is available. Please ask your server



**MIXED EMOTIONS**

**Edamame.** Soya beans with sea salt & lemon  
**Kani Korokke.** Crab croquettes with wasabi Caesar  
**Shake Tataki.** Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress  
**Shake.** Salmon  
**Maguro.** Yellowfin tuna  
**Spicy Tuna.** Tuna, cucumber, spicy sauce, masago, kataifi & cress  
**Pink Alaska.** Salmon, avocado, cream cheese & lumpfish roe  
**Chirashi.** Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion  
**Tsukune.** Chicken meatballs & teriyaki  
**Shake Teriyaki.** Salmon, teriyaki & spring onion  
 Kr. 295

Sticks'n'Sushi Potsdamer Straße | Berlin



**SAPPORO SILVER**  
Can 65 cl. Kr. 89

**ROBUST**

- Edamame. Soya beans, grilled with supreme soy & sesame
- Karaage. Chicken, pickled red onion, served with wasabi Caesar
- Beef Tataki. Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu
- Aigamo Tsukune. Grilled duck meatball with egg yolk in supreme soy
- Shōyu Tebasaki. Chicken wings marinated in garlic, ginger & tamari with soya sesame
- Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions
- Gyu Habu. Beef fillet with miso herb butter

Kr. 295





#### FOUR MEAL DRIVE

Shake. Salmon. Ebi. Shrimp. Shake Yaki. Seared salmon. Maguro. Yellowfin tuna Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue Nanban. Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho Shake Aioli. Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

Kr. 999

#### SAKE RECOMMENDATION

Kizan Junmai. Fruity and well balanced yet full bodied. Glass. Kr. 99 / Bottle 720 ml. Kr. 499

## SALADS



#### JUNGLE FISH

Grilled salmon, shrimp, seared tuna, green leaf salad, red cabbage, quinoa, tomatoes, avocado, edamame, radish, broccoli & sesame. Topped with lotus chips & dressed in miso-mustard  
Kr. 175



#### GREEN GATE

Grilled sweet potato, cauliflower, portobello mushroom, green leaf salad, red cabbage, quinoa, tomatoes, avocado, edamame, radish, broccoli & sesame. Topped with artichoke chips & dressed in goma  
Kr. 165



#### GREEN BIRD

Marinated chicken, soya egg, green leaf salad, red cabbage, quinoa, tomatoes, edamame, radish, broccoli & sesame. Topped with crispy chicken skin & dressed in wasabi Caesar  
Kr. 175

## CHIRASHI



#### CHIRASHI DELUXE

Grilled miso marinated black cod, yellowtail kingfish, tempura shrimp, yellowfin tuna, seared salmon & lobster with sushi rice, avocado, tamago, shiitake, snow peas, sake-tamari marinated trout roe, shiso, soya sesame & tsume soy. Kr. 285



#### BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice & poké sauce. Kr. 135



## ARE YOU A FREQUENT FISHER?

Download our Sticks'n'Sushi loyalty app, level up with rewards and earn points for pounds on every purchase. The points can be redeemed on your next visit or when ordering takeaway. Get your welcome treat by signing up today.



**STICKS | N | SUSHI**

DENMARK | GERMANY | ENGLAND | SCOTLAND



Scan this QR code for alternative menus, such as gluten preferences, allergens and more.

*sticksnsushi.dk*