

A SWEET FINISH



MANGO

Coconut rice pudding, mango sorbet & passionfruit coulis with basil seeds € 9.5

**SAKURA**

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves € 9.5

**MATCHA**

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble € 11

GOMA

Vanilla crème brûlée with black sesame crumble € 9.50





DESSERT COCKTAILS

SALTED CARAMEL MISO ESPRESSO MARTINI | € 11

42 Below Vodka shaken with Kahlúa, miso, salted caramel & a shot of espresso

YUZU NEGRONI | € 13

Suntory Roku Gin stirred with Cocchi Americano, Yuzushu and vanilla bitters, finished with a lemon twist

WHITE CHOCOLATE MARTINI | € 10

White chocolate liqueur, Japanese shochu & amaretto

COFFEE & TEA

CORTADO | € 3
ESPRESSO | € 3.20

DOUBLE ESPRESSO | € 3.80
CAPPUCCINO | € 4.80

CAFFE LATTE | € 4.80
HOT CHOCOLATE | € 4.80

GENMAICHA | € 6.50

Green tea and popped rice are briefly steeped in water at the ideal temperature, giving this tea its popular nutty note

HOJICHA | € 6.50

Roasted green tea with a slightly smoky taste

JASMINE SILVER PEARL | € 6.50

Green tea with an elegant taste of jasmine

KINA KEEMUN | € 6.50

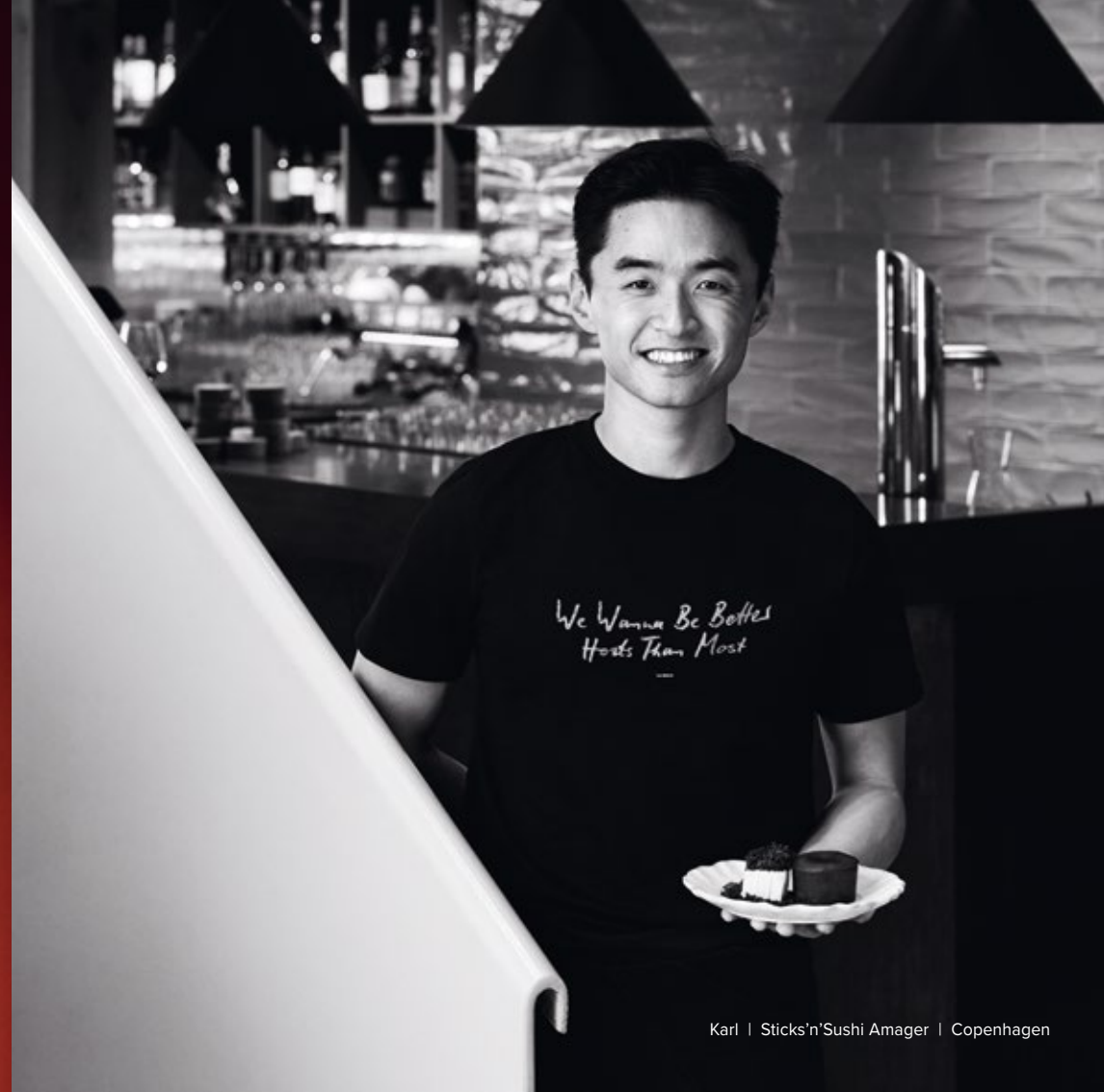
Black tea with fruity floral notes

COZINESS | € 6.50

Sticks'n'Sushi's own creation featuring mint and a Danish liquorice note. Caffeine-free, this hot infusion is the ideal way to end the evening

BOTANICAL TEA | € 5

Lemon, lime, orange, ginger, mint, honey





MATCHA

MATCHA | € 6

Our Japanese matcha is freshly prepared using the traditional method and served hot, whisked to a froth and boasts a vibrant green colour

MATCHA LATTE | € 6

Hot milk and matcha powder combine to create a tempting blend

SENCHA AND MATCHA | € 6.50

Green tea and matcha powder blend to create a delicate infusion that promotes a sense of well-being



STICKS | N | SUSHI

DENMARK | GERMANY | ENGLAND | SCOTLAND