



KILOCALORIES

HOW DO YOU DIVE
INTO OUR WORLD?

TASK AHEAD

GO
À LA CARTE
OR
CHOOSE
A
SET MENU

JOB DONE





LET'S BE CLEAR.

When we try to tempt you – both 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.

À LA CARTE



EDAMAME BEANS

Spicy miso & sesame 5 | 150 kcal

Grilled, supreme soy & soya sesame 5 | 198 kcal

Sea salt & lemon 5 | 99 kcal



KINOKO KOROKKE | 339 kcal

Mushroom croquette, Danish
Rød Krystal cheese, miso aioli
& truffle dust 8,9



BIMI TEMPURA | 221 kcal

Tempura tenderstem broccoli with daikon
oroshi in shiitake-tentsuyu sauce 8

OKAZU | 204 kcal

Kimchi. Fermented cabbage with chilli

Poteto Sarada. Japanese potato salad with cucumber, red onion, carrot, cress & crispy potato

Kappa Chilli. Cucumber topped with almonds, chilli, onion & roasted sesame oil 7



TUNA TARTARE BITES | 240 kca

Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread 12

SHAKE TATAKI | 151 kcal

Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress 11



LOBSTER & IKURA TEMAKI | 151 kcal

Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori 11

*Allergy information is available. Please ask your server
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 team*



HIRAMASA CEVICHE | 201 kcal
Yellowtail kingfish, lime & coriander
dressing, yuzu miso, red onion,
green chilli, kataifi & coriander 11.8



COME FOR A SWIM | 804 kcal

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

45



CAULIFLOWER | 266 kcal
Fried and served with black truffle goma 6.5



HOTATE KATAIFI | 402 kcal
Scallops, miso aioli, trout roe, kataifi & shiso cress 12.9



KANI KOROKKE | 417 kca
Crab croquettes with wasabi Caesar 9.9



BROCCOLI | 258 kcal
Grilled in supreme soy, served with spicy goma 6.5



SEAWEED SALAD | 280 kcal
Seaweed, daikon, snow peas, cucumber & sesame dressing 6.9



GYOZA | 331 kcal
Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito 10.5



HIRAMASA KATAIFI | 182 kcal
Hiramasa, kataifi, chives, shiso, truffle oil & ponzu 14



KARAAGE | 533 kcal
Chicken, pickled red onion, served with wasabi Caesar 11



HIRAMASA KAMA | 373 kcal
Hiramasa collar with sea salt & lemon,
served with miso soup and rice
[Limited availability]
26



MISO SOUP | 41 kcal
Miso with tofu, spring
onion & wakame 3



EBI BITES | 378 kcal
Tempura shrimp,
miso aioli, chilli, lime
& coriander 9.9



RICE PAPER SHAKE | 273 kcal
Soy-cured salmon, pickled red
onion, avocado, cucumber &
coriander served with goma 11



WAGYU BITES | 138 kcal
Wagyu tartare with shiso,
spring onion and kizami
wasabi on toasted bread
22

BEEF TATAKI | 167 kcal
Beef fillet with miso aioli,
spring onion, artichoke chips,
shiitake &
truffle ponzu 14.9

EXMOOR CAVIAR | 26 kcal
Royal Beluski [10 g] 22

SASHIMI



MAGURO | 115 kcal
Yellowfin tuna 10.8



SHAKE | 143 kcal
Salmon 8.6



HIRAMASA | 193 kcal
Yellowtail kingfish 14.2



SASHIMI DELUXE | 500 kcal
Salmon, yellowfin tuna,
yellowtail kingfish, lobster
daikon roll, hiramasa ceviche
and tamago ikura 36

NIGIRI

KINOKO | 74 / 140 kcal
Portobello with lime salt
3 / 2 pcs 5.8

HIRAMASA | 62 / 115 kcal
Yellowtail kingfish
3.5 / 2 pcs 6.8

NASU ABURI | 72 / 135 kcal
Seared aubergine, miso
& kizami wasabi
2.8 / 2 pcs 5.4

AKA PIMAN | 50 / 92 kcal
Grilled red pepper &
yuzu-kosho
2.8 / 2 pcs 5.4

HIRAMASA YAKI | 65 / 121 kcal
Seared yellowtail kingfish
3.7 / 2 pcs 7.2

SHAKE NEW YORK | 54 / 100 kcal
Salmon & garlic
2.8 / 2 pcs 5.4

INARI | 77 / 146 kcal
Tofu with ginger,
shiitake, cress & sesame
3 / 2 pcs 5.8



INARI IKURA | 81 / 154 kcal
Tofu with ginger,
trout roe, shiitake,
cress & sesame
3.9 / 2 pcs 7.6

TAMAGO | 41 / 73 kcal
Japanese omelette
2.8 / 2 pcs 5.4

EBI | 44 / 80 kcal
Shrimp
3.3 / 2 pcs 6.2

ABOKADO | 87 / 166 kcal
Avocado, yuzu-kosho
& soya sesame
2.9 / 2 pcs 5.6

MAGURO | 49 / 90 kcal
Yellowfin tuna
3.5 / 2 pcs 6.8

SHAKE | 54 / 100 kcal
Salmon
2.7 / 2 pcs 5.2

SHAKE YAKI | 59 / 111 kcal
Seared salmon
2.8 / 2 pcs 5.4

KYOTO NON-STOP | 326 kcal
Nigiri. Tofu with ginger &
shiitake, grilled red pepper,
seared aubergine, avocado
and portobello mushroom
12.6



TOKYO NON-STOP | 286 kcal
Nigiri. Seared salmon, avocado,
tuna and seared yellowtail
kingfish, topped with Exmoor
Caviar – Royal Beluski [10 gr]
32

TEMAKI SETTO | 706 kcal

Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 36

Temaki means handroll. Create your own small bites



SPOIL YOURSELF

Exmoor Caviar | 26 kcal

Royal Beluski [10 g] 22

Heaven Sake Junmai 12, Hyogo [12.5%]

Rich aroma with a bright fresh finish

Bottle 720ml 75

MAKI

HOUSE ROLLS | 4 pcs of each roll

Wagyu. Wagyu tartare with kizami wasabi & crispy kataifi 19.5 | 243 kcal

Aka Ebi. Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe 14 | 189 kcal

Black Cod. Miso-marinated black cod with artichoke chips & pickled red onion 15.5 | 275 kcal

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume 12.5 | 153 kcal

Soft Shell. Softshell crab with masago & spicy sauce 14.9 | 255 kcal

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander 14.9 | 181 kcal



FULL HOUSE | Menu

All 6 House Rolls 78.5 | 1296 kcal

URAMAKI | 8 pcs of each roll



NANBAN | 506 kcal
Chicken, avocado, kataifi,
coriander, soya sesame &
yuzu-kosho 12.5



CRISPY EBI | 395 kcal
Tempura shrimp, avocado,
spicy sauce & sesame
10.5



CALIFORNIA | 314 kcal
Shrimp, avocado, cucumber,
masago, sesame &
miso aioli 11



MAMMA MIA | 288 kcal
Avocado, cucumber, soya
sesame & chives 9.5



PINK ALASKA | 336 kcal
Salmon, avocado, cream
cheese & lumpfish roe
10



SPICY TUNA | 379 kcal
Tuna, cucumber, spicy
sauce, masago, kataifi &
cress 11

KABURIMAKI | 8 pcs of each roll



NEW YORK SUBWAY | 466 kcal
Tempura shrimp, avocado
& spicy sauce, topped with
salmon & garlic 16.9



EBI PANKO | 390 kcal
Tempura shrimp & spicy
sauce, topped with
avocado 13.9



HELL'S KITCHEN | 503 kcal
Tempura shrimp, avocado
& spicy sauce, topped with
tuna & barbecue 16.9



SHAKE AÏOLI | 409 kcal
Snow peas, avocado,
miso aioli & cucumber,
topped with seared
salmon & trout roe 14.9



CEVICHE | 309 kcal
Pickled red onion, avocado
& cucumber with hiramasa,
lime & coriander 15.5



CHIRASHI MAKI | 289 kcal
Seared fish, spicy sauce,
snow peas, ginger, chilli &
pickled red onion 10.2

MAKI MAKI | 1570 kcal

Kaburimaki. Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli
8 pcs of each roll 54

MINI MAKI MAKI | 792 kcal

4 pcs of each roll 27



Allergy information is available. Please ask your server

STICKS

AIGAMO TSUKUNE

126 / 247 kcal
Grilled duck meatball with egg
yolk in supreme soy
6 / 2 pcs 11.6

SHISHITO YAKI

72 / 144 kcal
Padron peppers,
spicy gochujang,
tsume & lime
sauce
3.7 / 2 pcs 7.2

IMO YAKI

56 / 112 kcal
Sweet potato,
coriander cress
& teriyaki
3 / 2 pcs 5.8

ERINGI YAKI

88 / 179 kcal
King oyster
mushroom &
miso herb sauce
4 / 2 pcs 7.8

MOMO NANBAN

146 / 292 kcal
Fried chicken
thigh, sweet and
sour dashi marinade,
miso aioli, onion &
daikon cress
3.2 / 2 pcs 6.2

SHÖYU TEBASAKI

140 / 280 kcal
Chicken wings
marinated in garlic,
ginger & tamari
with soya sesame
3.5 / 2 pcs 6.8



SHAKE TERIYAKI

78 / 156 kcal
Salmon, teriyaki
& spring onion
3.5 / 2 pcs 6.8

GINDARA NO MISO

114 / 224 kcal
Black cod
& miso
11.5 / 2 pcs 22.6

SABA YAKI

143 / 290 kcal
Sake marinated
mackerel with
spring onion &
shiso ginger
sauce
3 / 2 pcs 5.8

AKA EBI

70 / 140 kcal
Shrimp, spicy
gochujang &
garlic butter
8 / 2 pcs 15.6

HOTATE BACON

145 / 290 kcal
Scallops &
bacon with
miso herb butter
6 / 2 pcs 11.6

YAKI YAGI

110 / 220 kcal
Goat's cheese
wrapped in
cured ham
4 / 2 pcs 7.8

CHIIZU MAKI

188 / 376 kcal
Emmental
cheese wrapped
in bacon
4 / 2 pcs 7.8

TEBASAKI

104 / 208 kcal
Chicken wings
with sea salt
3 / 2 pcs 5.8

TSUKUNE

139 / 278 kcal
Chicken
meatballs &
teriyaki
3.2 / 2 pcs 6

TSUKUNE CHILI

170 / 340 kcal
Chicken meatballs,
chilli dip, teriyaki &
spring onions
3.5 / 2 pcs 6.8

RAMU NIKU

163 / 326 kcal
Lamb, spring onion,
yakiniiku sauce,
garlic butter &
soya sesame
4.7 / 2 pcs 9

RICE 2.6 | 162 kcal

With crunchy chilli & almonds
| 348 kcal, teriyaki | 221 kcal or
chilli dip | 337 kcal
3.9

**BUTA YAKI**

143 / 286 kcal
Free-range pork
with yuzu-miso
4.5 / 2 pcs 8.8

IBERICO SECRETO

136 / 272 kcal
Miso cured black
Iberian pork
7.5 / 2 pcs 14.6

GYU HABU

96 / 192 kcal
Beef fillet with
miso herb butter
8 / 2 pcs 15.6

GYU KATZU

163 / 326 kcal
Fried beef fillet,
konomiyaki
sauce, Japanese
mayonnaise &
daikon cress
7.8 / 2 pcs 15.4

WAGYU YAKI

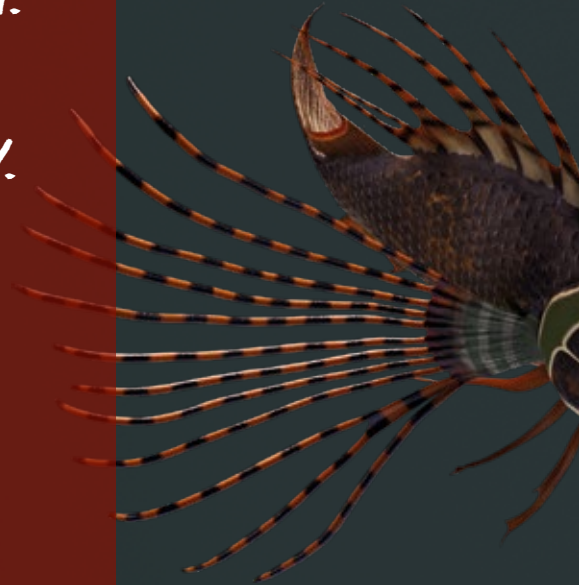
159 / 318 kcal

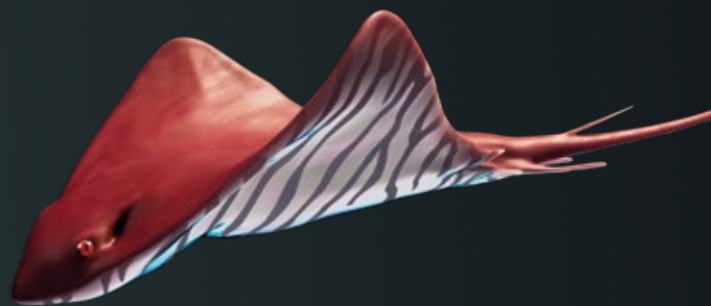
Our Japanese Wagyu beef is expertly
reared by the Hiramatsu Farm,
Kagoshima Prefecture, Kyushu, Japan
with only the best cuts selected by a
Kobe beef specialist
18 / 2 pcs 36

Adults need around 2000 kcal a day

*STILL
UNDECIDED?*

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





MENUS



SPOIL YOURSELF | 26 kcal
Exmoor Caviar. Royal Beluski [10 g] 22

Adults need around 2000 kcal a day

AS GOOD AS IT GETS

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

Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

New York Subway. Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic

Gindara No Miso. Black cod & miso

Hotate Bacon. Scallops & bacon with miso herb butter

Price per person 58 | 1878 kcal per person

[Minimum two people]



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 47 | 1476 kcal per person

[Minimum two people]





PERFECT DAY

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, Danish Rød Krystal cheese, miso aioli & truffle dust

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Shake Yaki. Seared salmon

Abokado. Avocado, yuzu-kosho & soya sesame

Crispy Ebi. Tempura shrimp, avocado, spicy sauce & tsume soy

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress

Tsukune. Chicken meatballs & teriyaki

Buta Yaki. Free-range pork with yuzu-miso

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person 41 | 1194 kcal per person

[Minimum two people]







SALMON & FRIENDS | 974 kcal

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

26

GREENKEEPER | 1188 kcal

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

30



MIXED EMOTIONS | 971 kcal

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
30



SAPPORO [5%]
Crisp, clean and
refreshing
Can 650ml 9.5

ROBUST | 917 kcal

Beef Tataki. Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

Bimi Tempura. Tempura tenderstem broccoli with daikon oroshi in shiitake-tentsuyu sauce

Okazu. Kappa Chilli, Poteto Sarada & Kimchi

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

36.8



STICKS

Shake Teriyaki, Gindara No Miso & Tsukune



OKAZU | 204 kcal

Kappa Chilli, Poteto Sarada & Kimchi 7





FOUR MEAL DRIVE | 3425 kcal

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

124

PERFECTLY PAIRED WITH

Akashi Tai, Honjozo Genshu, Hyogo [10%]. Full bodied fruity sake with a silky texture
 Bottle 300ml 48 | Glass 100ml 17

SALADS



JUNGLE FISH | 623 kcal
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
20



GREEN GATE | 647 kcal
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
17



GREEN BIRD | 894 kcal
Marinated chicken, soya egg, green leaf salad, red cabbage, quinoa, tomatoes, edamame, radish, broccoli & sesame. Topped with crispy chicken skin & dressed in wasabi Caesar
17.8

CHIRASHI



CHIRASHI DELUXE | 616 kcal
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 27



BEAUTIFUL MESS | 453 kcal
Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice & poké sauce 14.5



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DENMARK | GERMANY | ENGLAND | SCOTLAND



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