



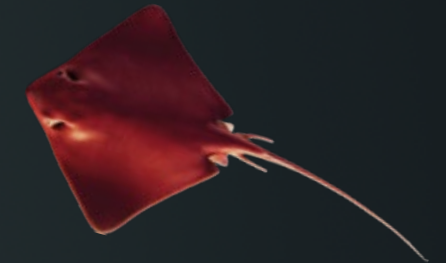
KILOCALORIES

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



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

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



LOBSTER & IKURA TEMAKI | 151 kcal
Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori 11

EDAMAME BEANS
Spicy miso & sesame 5 | 150 kcal
Grilled, supreme soy & soya sesame 5 | 198 kcal
Sea salt & lemon 5 | 99 kcal

Adults need around 2000 kcal a day

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



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



KANI KOROKKE | 417 kca
Crab croquettes with wasabi Caesar 9.9



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



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

*Adults need around 2000 kcal a day
Allergy information is available. Please ask your server*



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

Chef Kiyo

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 kca
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

Allergy information is available. Please ask your server

URAMAKI | 8 pcs of each roll



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



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



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



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



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



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



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



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



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



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



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



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

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



SHAKE TERIYAKI

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

GINDARA
NO MISO

114 / 224 kca
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

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

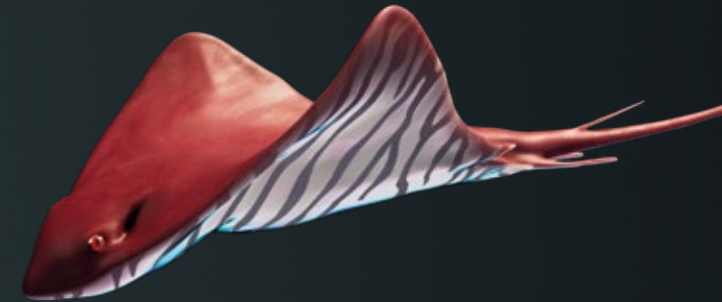
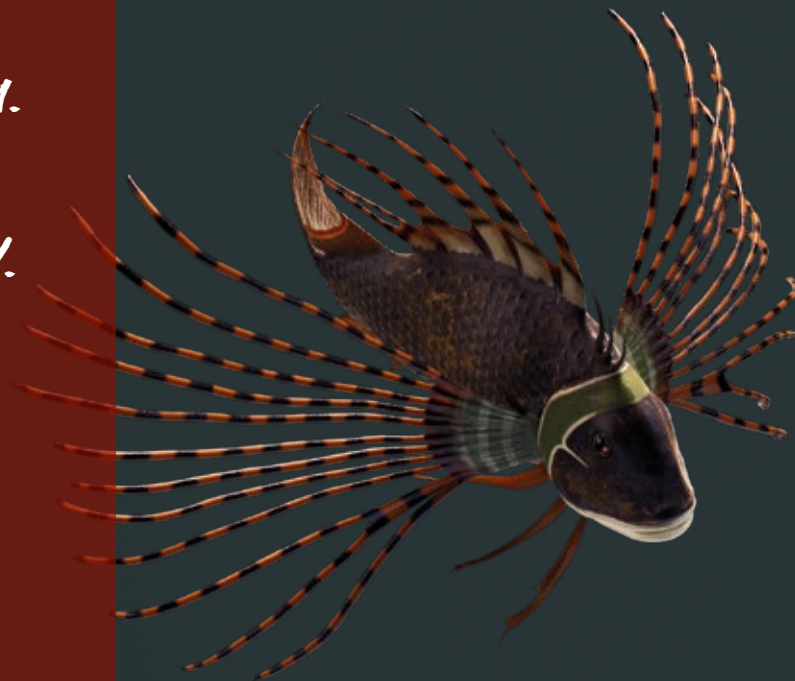
Adults need around 2000 kcal a day

*STILL
UNDECIDED?*

*DON'T WORRY.
OUR CHEFS HAVE
YOU COVERED.*

ORDER A SET MENU.

*EVERYTHING IS
COMING YOUR WAY.*



MENUS



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]

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

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]



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



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

Allergy information is available. Please ask your server



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

Sticks'n'Sushi Potsdamer Straße | Berlin



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 & poke sauce 14.5



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 bonus by signing up today.



STICKS | N | SUSHI

DENMARK | GERMANY | ENGLAND | SCOTLAND



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

sticksnsushi.com