



GROUP MENUS

A selection of group menus offering
all the best from our kitchen.
Pick your favourite menu and we will serve the dishes
sharing style for all guests to enjoy.

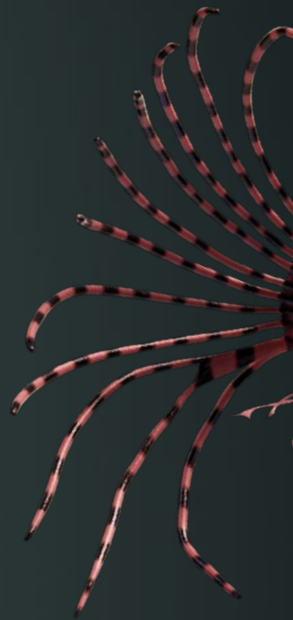


TASK AHEAD

*Choose a set menu
for your group*

JOB DONE

Then select your drinks



PERFECT DAY

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Sea salt & lemon

EBI SANDO. Crispy sando with prawn, truffle, miso aioli, Parmesan & chives

TUNA TARTARE BITES. Yellowfin tuna, avocado, soya sesame, yuzu miso and spring onion on crispy flat bread

NIGIRI – *1 pc. of each per person*

SHAKE YAKI. Seared salmon, sansho pepper & tsume

ABOKADO. Avocado, yuzu koshō & soya sesame

MAKI – *4 pcs. per person*

SPICY TUNA. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress

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

STICKS – *one of each per person*

MOMO KARAAGE. Chicken karaage, wasabi Caesar & daikon cress

TSUKUNE. Chicken meatballs & teriyaki

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

PRICE PER PERSON 375 KR.



The image shows a set menu for two people

SET FOR SUCCESS

Our group menus are served sharing style

STARTERS – *for the table*

BROCCOLI. Grilled, with supreme soy, soya sesame and served with goma

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

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

BEEF TATAKI. Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu

MAKI – *2 pcs. of each per person*

EBI PANKO. Tempura shrimp & spicy sauce, avocado, tsume & sesame

HELL'S KITCHEN. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue

PINK ALASKA. Salmon, avocado, cream cheese & umeboshi sesame

NANBAN. Chicken, avocado, soya sesame, tsume, yuzu koshō, kataifi & coriander

STICKS – *1 of each per person*

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 435 KR.



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AS GOOD AS IT GETS

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Grilled, supreme soy & soya sesame

HIRAMASA KATAIFI. Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu

SHAKE CEVICHE. Salmon, tiger's milk, red onion, green chilli, crunchy chilli, Jerusalem artichoke chips & coriander

MAGURO CARPACCIO. Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, tosazu gel, extra virgin olive oil, daikon & shiso

KANI KOROKKE. Crab croquettes with wasabi Caesar

SPICY TORI. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress

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

HOUSE ROLLS – *2 pcs. of each per person*

SOFT SHELL CRAB. Soft shell crab, masago, chives, spicy sauce & tsume

LOBSTER ABOKADO. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

ABURI – *1 of each per person*

SHAKE ABURI. Seared salmon with miso aioli, sake-tamari marinated trout roe & daikon cress

HIRAMASA ABURI. Seared yellowtail kingfish, yuzu koshō, shiso, tsume & tosazu gel

WAGYU ABURI. Seared Japanese wagyu, miso aioli, tsume & kizami wasabi

STICKS – *1 of each per person*

GYU HABU. Beef fillet with miso herb butter

YAGI YAKI. Goat's cheese & serrano ham

GINDARA NO MISO. Miso-marinated black cod

PRICE PER PERSON 550 KR.



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GREENKEEPER

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Spicy miso & sesame

SEAWEED SALAD. Seaweed, daikon, snow peas, cucumber, soya sesame & goma

CAULIFLOWER. Fried, served with black truffle goma & sesame

NIGIRI

ABOKADO. Avocado, yuzu koshō & soya sesame – *2 pc. per person*

INARI. Tofu with ginger, shiitake, cress & sesame – *1 pc. per person*

MAKI – *4 pcs. per person*

RED’N’GREEN. Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame

STICKS – *1 of each per person*

ERINGI YAKI. King oyster mushroom & miso herb sauce

IMO YAKI. Sweet potato, coriander cress, soya sesame & teriyaki

PRICE PER PERSON 295 KR.



The image shows a set menu for one person

SOMETHING SWEET TO FINISH?

All four desserts for sharing. 355 kr.

For group sizes 15+, a pre order is required



MATCHA

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble. 109 kr.



SAKURA

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves. 105 kr.



GOMA

Vanilla crème brûlée with black sesame crumble. 89 kr.



MANGO

Coconut rice pudding, mango sorbet and passionfruit coulis with basil seeds. 95 kr.

Mini desserts

Both for 60 kr.

MINI MANGO. Coconut rice pudding, mango sorbet and passionfruit coulis with basil seeds

MINI GOMA. Vanilla crème brûlée with black sesame crumble

ANYTHING MISSING FROM YOUR MENU?

Black Cod instead? Simply pay the difference

- Upgrades will be applied to the entire group

HOUSE ROLLS

Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi

Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aioli & sake-tamari marinated trout roe

Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion

Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion

Soft Shell. Soft shell crab, masago, chives, spicy sauce & tsume

Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

STICKS

Gindara No Miso. Miso-marinated black cod

Wagyu Yaki. Japanese Wagyu beef from Kyushu

SASHIMI DELUXE

– We recommend one per three guests

Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura & shake ceviche

CAVIAR

Rossini Black Label [10 gr] 205 kr.

CHOOSE YOUR DRINKS

WELCOME COCKTAIL ON ARRIVAL

Yuzu Zoo or Elderflower Spritz. 125 kr.

ALCOHOL-FREE COCKTAIL

Mori Hikari. 79 kr.

SIGNATURE COCKTAIL UPGRADE

Price upon request

ASAHI

Bottle. 59 kr.

GLASS OF WINE

Chardonnay. 89 kr.

Cabernet Sauvignon/Merlot. 89 kr.

TEA OR COFFEE

French press coffee. 30 kr.

Genmaicha Green Tea, pot. 49 kr.

WATER

Still or sparkling

Price per person. 25 kr.

Spoil yourself

NI – ALL INCLUSIVE DRINKS PACKAGE

House wine, beer, soda, still/sparkling water, tea/French press coffee.

Price per person. 399 kr.

ICHI – ALL INCLUSIVE DRINKS PACKAGE

Welcome drink on arrival, house wine, beer, soda, still/sparkling water, tea/French press coffee

Price per person. 499 kr.

ALL YOU CAN SIP – OPEN BAR FOR EXCLUSIVE HIRES

Beer, house wine, spirit+mixer (excluding premium spirits and cocktails), soda, still/sparkling water, tea/French press coffee

Price per person. 599 kr.

PREMIUM SAKE TRAY EXPERIENCE

Choose your sake & cup tray-style service

Price upon request

DOMO ARIGATO – SOMETHING TO END YOUR MEAL

Digestif of either Sake, Japanese Whisky, Negroni or Espresso Martini

Price upon request

ABOVE & BEYOND ADD-ONS FOR PRIVATE EVENTS



NEED A DJ?

Available in select restaurants for 2.5 hours

5.000 kr.

EXPERIENTIAL ADD-ONS

Japanese calligrapher

Sushi masterclass

Cocktail masterclass

Live theatre food stations

(sashimi / maki)

Price upon request



PRINT

Custom menus

Custom name place cards

Mini daruma place setting

Price upon request

**FEEL FREE TO CONTACT US
IF YOU HAVE ANY QUESTIONS**

+45 33 11 70 30
reservation@sushi.dk

*We kindly ask you to inform us of any allergies
when making a reservation.*



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sticksnsushi.com