



GROUP MENUS

Four 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.

PERFECT DAY

Our group menus are served sharing style

STARTERS – *for the table*

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, Parmigiano-Reggiano cheese, miso aioli & truffle dust

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

NIGIRI – *1 pcs per person*

SHAKE YAKI. Seared salmon

ABOKADO. Avocado, yuzu-kosho & soya sesame

MAKI – *4 pcs per person*

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

SPICY TUNA. Tuna, cucumber, spicy sauce, masago, kataifi & cress

STICKS – *1 of each per person*

TSUKUNE. Chicken meatballs & teriyaki

BUTA YAKI. Free-range pork with yuzu-miso

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

PRICE PER PERSON 48 €



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 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

MAKI – *2 pcs per person*

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

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 53 €



AS GOOD AS IT GETS

Our group menus are served sharing style

STARTERS – *for the table*

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 – *to share*

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

MAKI – *2 pcs per person*

EBI PANKO. Tempura shrimp & spicy sauce, topped with avocado

NEW YORK SUBWAY. Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic

STICKS – *1 of each per person*

GINDARA NO MISO. Black cod & miso

HOTATE BACON. Scallops & bacon with miso herb butter

PRICE PER PERSON 70 €



The image shows a set menu for two people

GREENKEEPER

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Soya beans with spicy miso & sesame

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

CAULIFLOWER. Fried and served with black truffle goma

NIGIRI – *1 of each per person*

KINOKO. Portobello mushroom & lime salt

ABOKADO. Avocado, yuzu-kosho & soya sesame

NASU ABURI. Seared aubergine, miso & kizami wasabi

MAKI – *4 pcs per person*

RED'N'GREEN. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

STICKS – *1 of each per person*

ERINGI. King oyster mushroom & miso herb sauce

IMO YAKI. Sweet potato, coriander cress & teriyaki

PRICE PER PERSON 29.50 €



The image shows a set menu for one person

SOMETHING SWEET TO FINISH?

All five desserts for sharing 44.50 €



MATCHA

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



MANGO

Coconut rice pudding, mango sorbet and
passionfruit coulis with basil seeds 9.50 €



GOMA

Vanilla crème brûlée with black sesame crumble 9.50 €



YUZU

Shortcrust pastry with yuzu curd & yuzu meringue 9.50 €



KARAMERU

Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate
Vanilla ice cream stick with miso caramel & white chocolate cookie crumble 10 €

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

catering_de@sticksnsushi.com

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



STICKS | N | SUSHI

sticksnsushi.com