



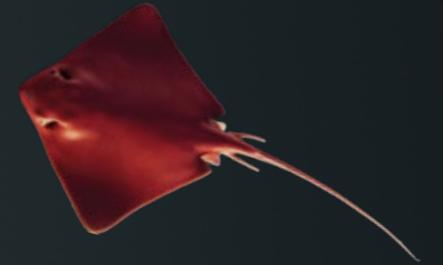
GLUTEN FREE

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 – with sticks, sushi, soup and sashimi – 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



TUNA TARTARE BITES

Tuna, avocado, sesame, miso, yuzu and spring onion on lotus chips 12

SHAKE TATAKI

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



LOBSTER & IKURA TEMAKI

Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori 12.5

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

Yellowtail kingfish, lime & coriander dressing, yuzu miso, red onion, green chilli, potato crisp & coriander 12



COME FOR A SWIM

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

Cauliflower. Fried and served with black truffle goma

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

Hiramasa Kataifi. Hiramasa, potato crisp, chives, shiso, truffle oil & ponzu

Shake Tataki. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

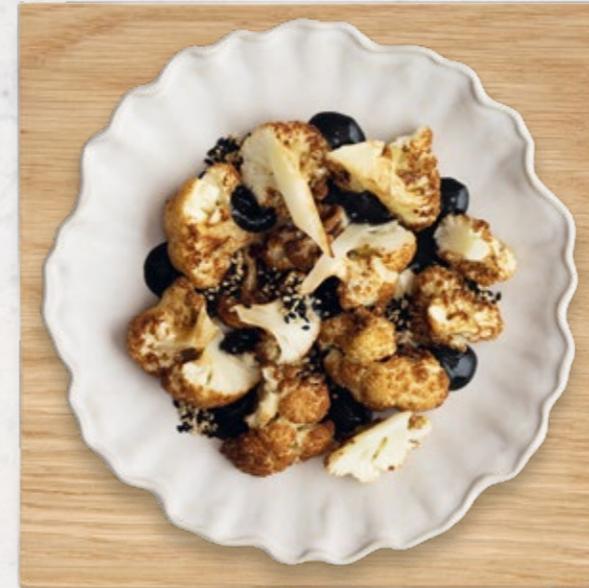
Tuna Tartare. Tuna, avocado, sesame, miso, yuzu and spring onion with lotus chips

45



"I grew up in the kitchens of Sticks'n'Sushi and learned from an early age to appreciate perfect rice and miso soup. The core principles of precision and consistency in our kitchens are rooted in mastering simple, fundamental elements like these first—everything else is built on this foundation."

—Chef Sune



CAULIFLOWER

Fried and served with black truffle goma 6.5



BROCCOLI

Grilled in supreme soy, served with spicy goma 6.5



EDAMAME

Spicy miso & sesame 4.5. Grilled, supreme soy & soya sesame 4.5. Sea salt & lemon 4.5



HIRAMASA KATAIFI

Hiramasa, potato crisp, chives, shiso, truffle oil & ponzu 14



HIRAMASA KAMA

Hiramasa collar with sea salt & lemon, served with miso soup and rice [Limited availability] 26



MISO SOUP

Miso with tofu, spring onion & wakame 2.5



SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber & sesame dressing 6



RICE PAPER SHAKE

Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma 11

Allergy information is available. Please ask your server



WAGYU BITES

Wagyu tartare with shiso, spring onion on lotus chips 22



BEEF TATAKI

Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu 14.5



EXMOOR CAVIAR

Royal Beluski [10 g] 22

Chef Kiyo

SASHIMI



MAGURO
Yellowfin tuna 10.8



SHAKE
Salmon 8.6



HIRAMASA
Yellowtail kingfish 14.2



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

NIGIRI

KINOKO
Portobello with lime salt
3 / 2 pcs 5.8

HIRAMASA
Yellowtail kingfish
3.5 / 2 pcs 6.8

NASU ABURI
Seared aubergine, miso
2.8 / 2 pcs 5.4

AKA PIMAN
Grilled red pepper &
yuzu-kosho
2.8 / 2 pcs 5.4

HIRAMASA YAKI
Seared yellowtail kingfish
3.7 / 2 pcs 7.2

SHAKE NEW YORK
Salmon & garlic
2.8 / 2 pcs 5.4



TAMAGO
Japanese omelette
2.5 / 2 pcs 4.8

EBI
Shrimp
3.3 / 2 pcs 5.5

ABOKADO
Avocado, yuzu-kosho
& soya sesame
2.9 / 2 pcs 5.6

MAGURO
Yellowfin tuna
3.5 / 2 pcs 6

SHAKE
Salmon
2.7 / 2 pcs 5

SHAKE YAKI
Seared salmon
2.8 / 2 pcs 5.4

KYOTO NON-STOP
Nigiri. Portobello mushroom,
grilled red pepper, seared
aubergine and avocado
10



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

TEMAKI SETTO

Wagyu tartare, lobster & yuzu, potato crisp, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 38

Temaki means handroll. Create your own small bites



SPOIL YOURSELF

Exmoor Caviar. Royal Beluski [10 g] 22
HeavenSake Junmai 12, Hyogo [12.5%]
Rich aroma with a bright fresh finish
Bottle 720 ml 78

MAKI

HOUSE ROLLS | 4 pcs of each roll

Wagyu. Wagyu tartare with potato crisp 19.5

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

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

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

Soft Shell. Softshell crab with masago & spicy sauce 14.5

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander 15



FULL HOUSE | Menu
All 6 House Rolls 78.5

URAMAKI | 8 pcs of each roll



NANBAN

Chicken, avocado, potato crisp, coriander, soya sesame & yuzu-kosho 12.5



CALIFORNIA

Shrimp, avocado, cucumber, masago, sesame & miso aioli 10



PINK ALASKA

Salmon, avocado, cream cheese & lumpfish roe 10



MAMMA MIA

Avocado, cucumber, soya sesame & chives 9.5



SPICY TUNA

Tuna, cucumber, spicy sauce, masago, potato crisp & cress 10

KABURIMAKI | 8 pcs of each roll



NEW YORK SUBWAY

Shrimp, avocado, cucumber & miso aioli, topped with salmon & garlic 16.5



EBI PANKO

Shrimp, cucumber & miso aioli, topped with avocado 13.5



HELL'S KITCHEN

Shrimp, avocado, cucumber & miso aioli, topped with tuna & barbecue 16.5



SHAKE AIOLI

Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe 15



CEVICHE

Pickled red onion, avocado & cucumber with hiramasa, lime & coriander 15.5



CHIRASHI MAKI

Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion 10

MAKI MAKI

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

MINI MAKI MAKI

4 pcs of each roll 27



STICKS

AIGAMO TSUKUNE

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

SHISHITO YAKI

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

IMO YAKI

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

ERINGI YAKI

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

MOMO NANBAN

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

SHŌYU TEBASAKI

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

TSUKUNE

Chicken meatballs & teriyaki
3 / 2 pcs 5.8

TSUKUNE CHILI

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

RAMU NIKU

Lamb, spring onion, yakiniku sauce, garlic butter & soya sesame
4.7 / 2 pcs 9

RICE 2.5

with crunchy chilli, teriyaki or chilli dip 3.5



SHAKE TERIYAKI

Salmon, teriyaki & spring onion
3.5 / 2 pcs 6.8

GINDARA NO MISO

Black cod & miso
11.5 / 2 pcs 22.6

AKA EBI

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

HOTATE BACON

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

YAKI YAGI

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

CHIIZU MAKI

Emmental cheese wrapped in bacon
4 / 2 pcs 7.8

BUTA YAKI

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

IBERICO SECRETO

Miso cured black Iberian pork
7.5 / 2 pcs 14.6

GYU HABU

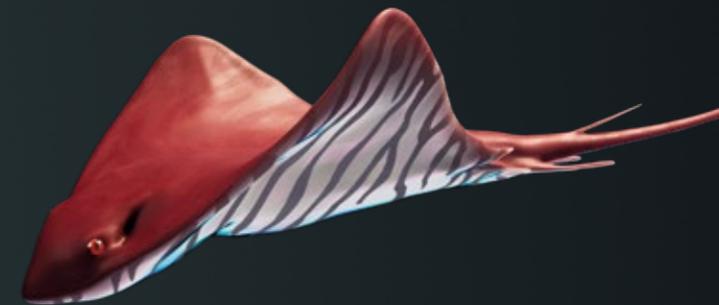
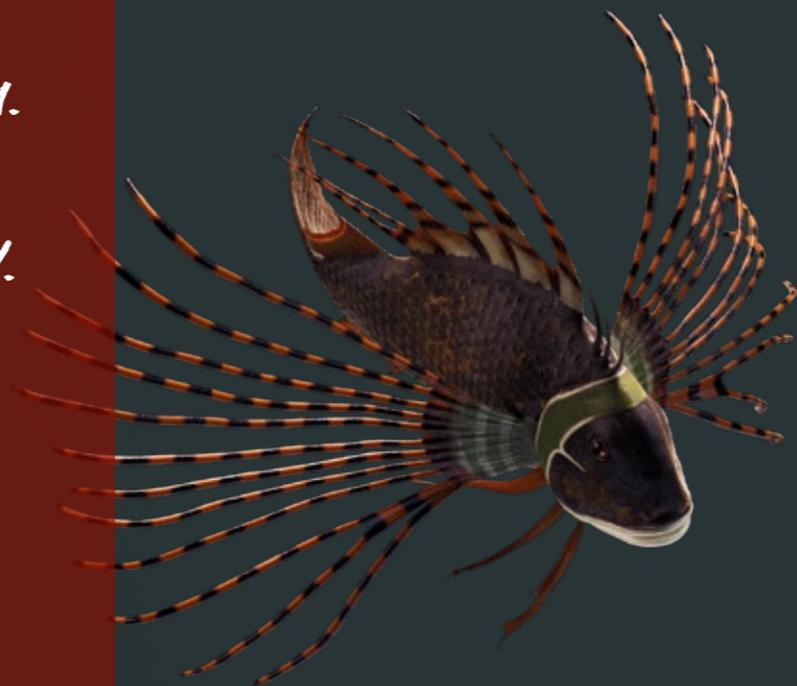
Beef fillet with miso herb butter
8 / 2 pcs 15.6

WAGYU YAKI

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

*STILL
UNDECIDED?*

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



SET FOR SUCCESS

Broccoli. Grilled in supreme soy, served with spicy goma

Cauliflower. Fried and served with black truffle goma

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. Shrimp, cucumber & miso aioli, topped with avocado

Hell's Kitchen. Shrimp, avocado, cucumber & miso aioli, topped with tuna & barbecue

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

Nanban. Chicken, avocado, potato crisp, coriander & spicy yuzu-kosho

Aka Ebi. Shrimp, spicy gochujang & garlic butter

Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions

Iberico Secreto. Miso cured black Iberian pork with lemon

Price per person 45

[Minimum two people]

PERFECT DAY

Edamame. With sea salt

Tuna Tartare Bites. Tuna, avocado, sesame, miso, yuzu and spring onion on lotus chips

Cauliflower. Fried and served with black truffle goma

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

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, potato crisp & cress

Tsukune. Chicken meatballs & teriyaki

Buta Yaki. Free-range pork with yuzu-miso

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person 40

[Minimum two people]



*The image shows a set menu for two people
Sticks'n'Sushi White City | London*



GREENKEEPER

Edamame. 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
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
 29



SALMON & FRIENDS

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma
Shake. Salmon
Ebi Panko. Shrimp, cucumber & miso aioli, topped with avocado
Spicy Tuna. Tuna, cucumber, spicy sauce, masago, potato crisp & cress
Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe
 25



MIXED EMOTIONS

Edamame. With sea salt & lemon
Cauliflower. Fried and served with black truffle goma
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, potato crisp & 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
 29



SAPPORO [5%]
Crisp, clean and refreshing
Can 650 ml 8.5

ROBUST

- Edamame. Grilled, supreme soy & soya sesame
- Cauliflower. Fried and served with black truffle goma
- Beef Tataki. Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu
- 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

35





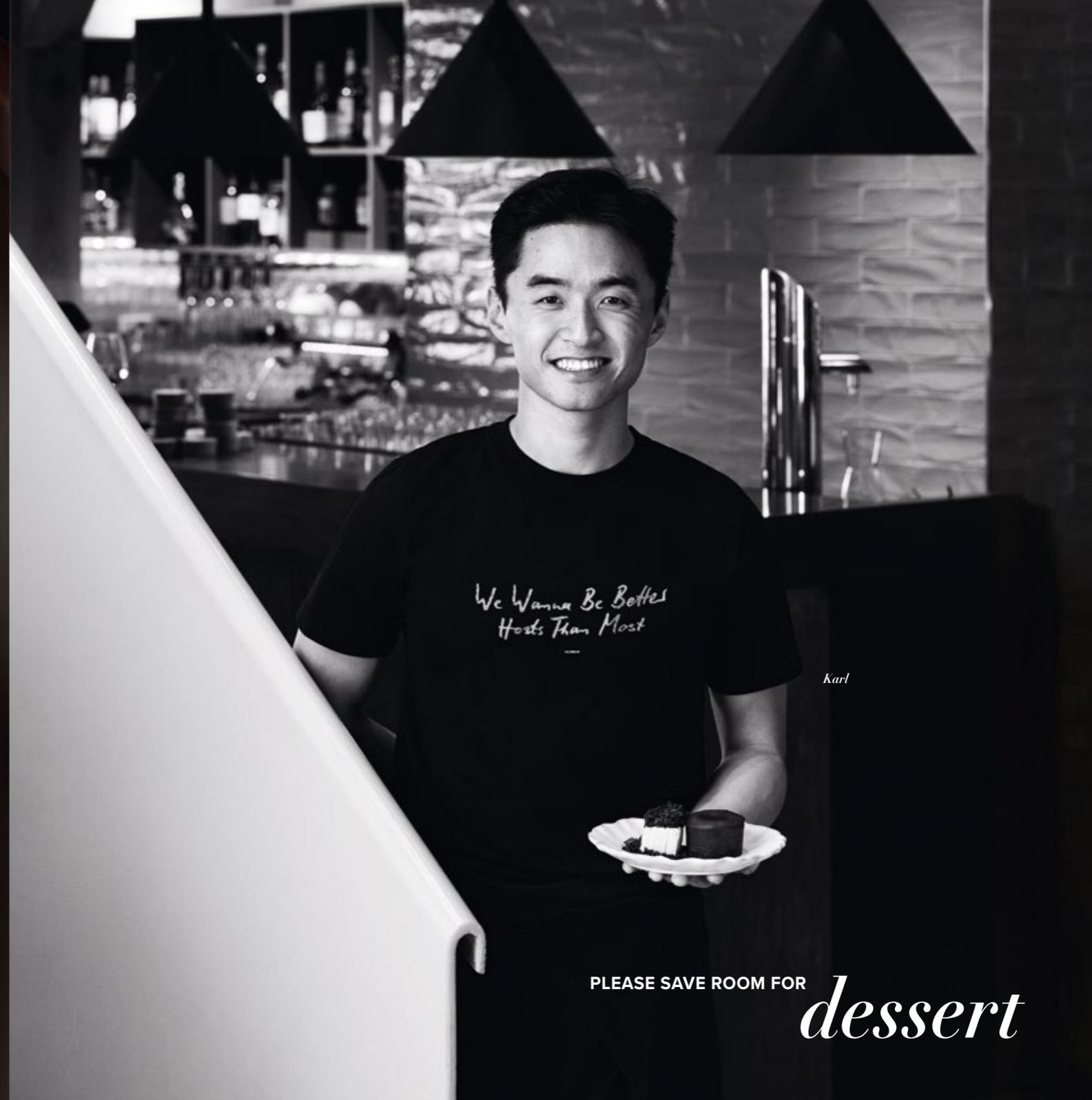
FOUR MEAL DRIVE

Shake Yaki. Seared salmon. **Maguro.** Yellowfin tuna. **Ebi.** Shrimp. **Shake.** Salmon
 Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion
 Hell's Kitchen. Shrimp, avocado, cucumber & miso aioli, topped with tuna & barbecue
 Nanban. Chicken, avocado, potato crisp, coriander, soya sesame & spicy yuzu-kosho
 Shake Aioli. Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe
 Spicy Tuna. Tuna, cucumber, spicy sauce, masago, potato crisp & cress
 Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe
 Ebi Panko. Shrimp, cucumber & miso aioli, 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



We Wanna Be Better
 Hosts Than Most

Karl

PLEASE SAVE ROOM FOR

dessert



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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 treat by signing up today.



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

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