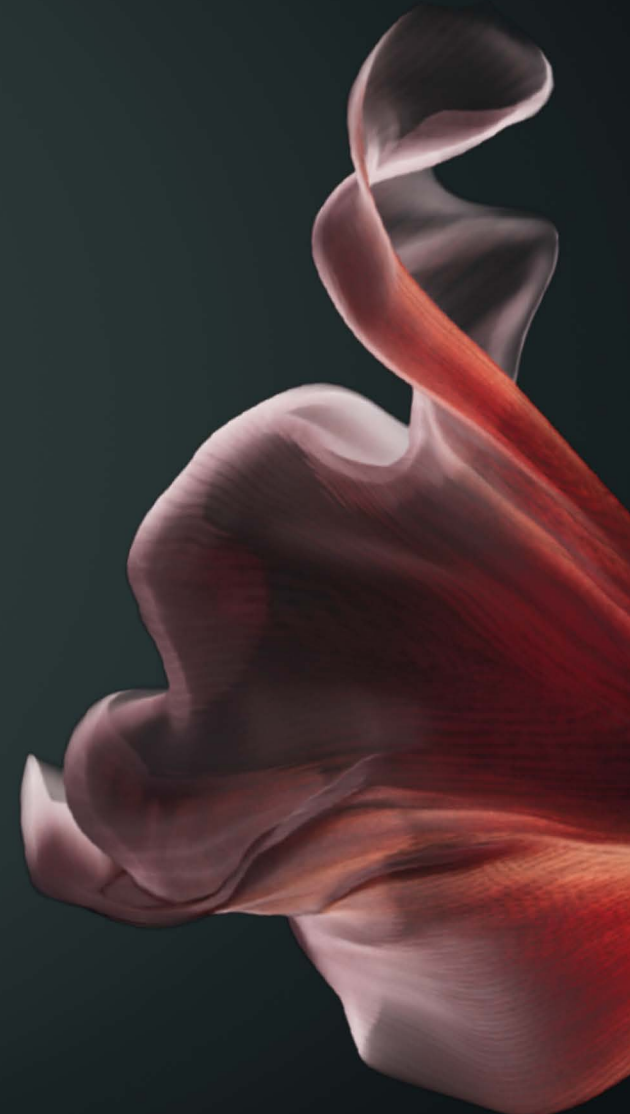


# GROUP MENUS

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Enjoy our menus offering all the best from our kitchen. Pick your favourite menu and we will serve the dishes family style for all guests to enjoy. We kindly ask you to inform us of any allergies, when making a reservation.





# NI BAN

*Our group menus are served sharing style with plates coming gradually throughout dinner*

## STARTERS

**EDAMAME BEANS.** Spicy miso & sesame

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

**BEEF TATAKI.** Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

**BROCCOLI.** Grilled in supreme soy, served with spicy goma

## MAKI – 2 pcs of each per person

**CEVICHE.** Pickled red onion, avocado & cucumber with scallops, lime & coriander

**SHAKE AÏOLI.** Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe

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

**HELL'S KITCHEN.** Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

## STICKS – 1 of each per person

**TSUKUNE CHILLI.** Chicken meatballs, chilli dip, teriyaki & spring onions

**AKA EBI.** Argentinian red shrimp, spicy gochujang & garlic butter

## DESSERT – 1 per person

**KARAMERU.** Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate

Price per person. Kr. 450

**SPOIL YOURSELF** – Chōjō wine menu Kr. 385 (incl. water, coffee/tea)





# SAN BAN

*Our group menus are served sharing style with plates coming gradually throughout dinner*

## STARTERS

**EDAMAME BEANS.** Grilled with supreme soy & soya sesame

**HIRAMASA KATAIFI.** Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

**SHAKE TATAKI.** Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

**WAGYU BITES.** Wagyu tartare with shiso, spring onion & kizami wasabi on toasted bread

## MAKI – 2 pcs of each per person

**SOFT SHELL HOUSE ROLLS.** Softshell crab with masago & spicy sauce

**HELL'S KITCHEN.** Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

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

## STICKS – 1 of each per person

**GINDARA NO MISO.** Black cod & miso

**IBERICO SECRETO.** Miso cured black Iberian pork

## DESSERT – 1 per person

**KARAMERU.** Chocolate ice cream stick with miso caramel, hazelnut nougatine & dark chocolate

Price per person. Kr. 549

**SPOIL YOURSELF** – Yuuga wine menu Kr. 449 (incl. water, coffee/tea)





*Nothing Beyond*

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## SMÅ RETTER

**Edamamebønner.** Grillede med suveræn soja & sojasesam

**Black Cod Udon & Hummer Bisque.** Hummerbisque, miso-marineret Black Cod & udonnudler

**Kaki Fry.** Friterede østers, kizami wasabi-tartare sauce & daikonskud

**Hotate Carpaccio.** Kammuslinger med lys ponzu på hvid soya & yuzu, sort peber, oliven- og trøffelolie, daikon & shiso

**Caviar & Hummer.** Hummer, yuzu aioli, purløg & kaviar på brød grillet i wagyufedt

## SUSHI

**Wagyu Aburi.** Japansk Wagyu nigiri på croquettes af sushiris, parmesan, shiitake, og soyasesam med miso aioli. Toppet med tsume & kizami wasabi

**Maguro Tempura.** Sprøde tempurarejer, yellowfin-tuntatar, spicy sauce, masago, forårsløg & koriander

**Shake Abokado.** Soyagravad laks, rygeost, agurk, avocado, miso aioli, marineret øredrogn & shiso

## STICKS

**Aka Ebi.** Reje, spicy gochujang & hvidløgsmør

**Wagyu Yaki.** Japansk Wagyu fra Kyushu

## DESSERT

**Mango.** Ris i kokoscreme, passionsfrugtcoulis og frisk mango

**Goma.** Vaniljecrème brûlée med sort sesam crumble

**Gateau Marcel.** Chokoladekage toppet med hindbær

Per person 775 kr.  
[Bestilles til minimum to]



## STARTERS

**Edamame Beans.** Grilled with supreme soy & soya sesame

**Black Cod Udon & Lobster Bisque.** Lobster bisque with miso-marinated black cod & udon noodles

**Kaki Fry.** Panko-fried oysters, kizami wasabi tartare sauce & daikon cress

**Hotate Carpaccio.** Scallops with white soy & yuzu ponzu, black pepper, olive and truffle oil, daikon & shiso

**Caviar & Lobster.** Lobster, yuzu aioli, chives & caviar on bread grilled in wagyu fat

## SUSHI

**Wagyu Aburi.** Seared Japanese Wagyu, Parmesan, shiitake & soya sesame rice croquette, miso aioli, tsume & kizami wasabi

**Maguro Tempura.** Crispy tempura shrimp, yellowfin tuna tartare, spicy sauce, masago, spring onion & coriander cress

**Shake Abokado.** Soy-cured salmon, smoked cheese, cucumber, avocado, miso aioli, marinated trout roe & shiso

## STICKS

**Aka Ebi.** Shrimp, spicy gochujang & garlic butter

**Wagyu Yaki.** Japanese Wagyu from Kyushu

## DESSERT

**Mango.** Coconut rice pudding, passionfruit coulis & fresh mango

**Goma.** Vanilla crème brûlée with black sesame crumble

**Gateau Marcel.** Chocolate cake topped with raspberries

Price per person 775 kr.  
[Minimum two people]

Feel free to contact us if you have any questions  
on telephone 33 11 70 30 or [reservation@sushi.dk](mailto:reservation@sushi.dk)

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[sticksnsushi.com](http://sticksnsushi.com)