

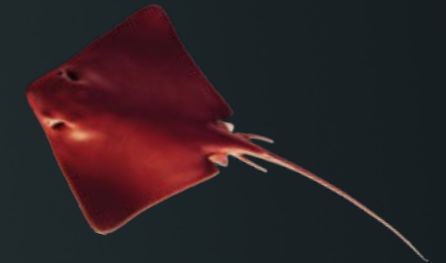


HOW DO YOU DIVE
INTO OUR WORLD?

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
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. Kr. 75



TUNA TARTARE BITES
Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread. Kr. 115



SHAKE TATAKI
Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress. Kr. 115

KINOKO KOROKKE
Mushroom croquette, Rød Krystal cheese, miso aioli & truffle dust. Kr. 89



BIMI TEMPURA
Tempura tenderstem broccoli with daikon oroshi in shiitake-tentsuyu sauce. Kr. 75

EDAMAME BEANS
Spicy miso & sesame. Kr. 44
Grilled, supreme soy & soya sesame. Kr. 44
Sea salt & lemon. Kr. 44



LOBSTER & IKURA TEMAKI
Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori. Kr. 125



HOTATE CEVICHE

Scallops, lime & coriander dressing, yuzu miso, red onion, green chilli, kataifi & coriander. Kr. 119



COME FOR A SWIM

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
Kr. 365



CAULIFLOWER

Fried and served with black truffle goma. Kr. 62



HOTATE KATAIFI

Scallops, miso aioli, trout roe, kataifi & shiso cress. Kr. 119



SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber & sesame dressing. Kr. 52



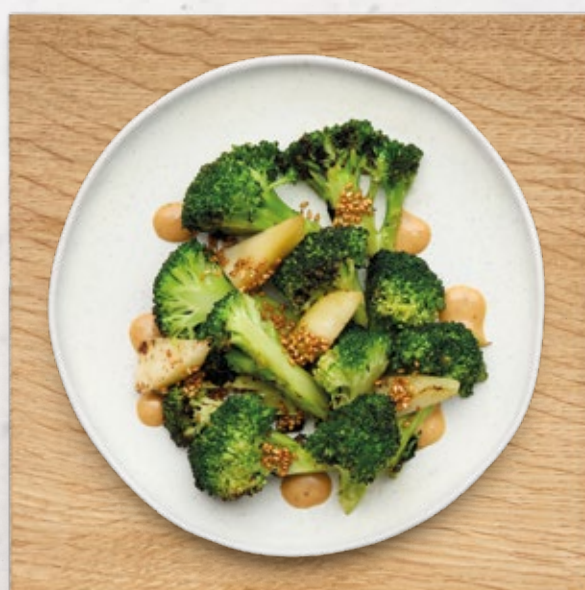
GYOZA

Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito. Kr. 129



KANI KOROKKE

Crab croquettes with wasabi Caesar. Kr. 99



BROCCOLI

Grilled in supreme soy, served with spicy goma. Kr. 59



HIRAMASA KATAIFI

Hiramasa, kataifi, chives, shiso, truffle oil & ponzu. Kr. 129



KARAAGE

Chicken, pickled red onion, served with wasabi Caesar. Kr. 99



HIRAMASA KAMA

Hiramasa collar with sea salt & lemon, served with miso soup and rice [Limited availability]
Kr. 199



MISO SOUP

Miso with tofu, spring onion & wakame. Kr. 25



EBI BITES

Tempura shrimp, miso aioli, chilli, lime & coriander. Kr. 99



RICE PAPER SHAKE

Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma. Kr. 99

Allergy information is available. Please ask your server



WAGYU BITES

Wagyu tartare with shiso, spring onion and kizami wasabi on toasted bread Kr. 175

BEEF TATAKI

Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu. Kr. 135

CAVIAR

Rossini Black Label [10 gr]
Kr. 205

Chef Kiyo

SASHIMI



MAGURO
Yellowfin tuna. Kr. 109



SHAKE
Salmon. Kr. 99



HIRAMASA
Yellowtail kingfish. Kr. 119



SASHIMI DELUXE
Salmon, yellowfin tuna,
yellowtail kingfish, lobster
daikon roll, hotate ceviche
and tamago ikura. Kr. 299

NIGIRI

KINOKO
Portobello with lime salt
Kr. 29 / 2 pcs Kr. 52

HIRAMASA
Yellowtail kingfish
Kr. 32 / 2 pcs Kr. 58

NASU ABURI
Seared aubergine, miso &
kizami wasabi
Kr. 29 / 2 pcs Kr. 52

AKA PIMAN
Grilled red pepper &
yuzu-kosho
Kr. 29 / 2 pcs Kr. 52

HIRAMASA YAKI
Seared yellowtail kingfish
Kr. 34 / 2 pcs Kr. 62

SHAKE NEW YORK
Salmon & garlic
Kr. 34 / 2 pcs Kr. 62

HOTATE YAKI
Seared scallops
Kr. 34 / 2 pcs Kr. 62



INARI IKURA
Tofu with ginger, trout
roe, shiitake, cress &
sesame
Kr. 32 / 2 pcs Kr. 58
Without trout roe
Kr. 29 / 2 pcs Kr. 52

TAMAGO
Japanese omelette
Kr. 29 / 2 pcs Kr. 52

EBI
Shrimp
Kr. 32 / 2 pcs Kr. 58

ABOKADO
Avocado, yuzu-kosho
& soya sesame
Kr. 29 / 2 pcs Kr. 52

MAGURO
Yellowfin tuna
Kr. 32 / 2 pcs Kr. 58

SHAKE
Salmon
Kr. 32 / 2 pcs Kr. 58

SHAKE YAKI
Seared salmon
Kr. 34 / 2 pcs Kr. 62

KYOTO NON-STOP
Nigiri. Tofu with ginger &
shiitake, grilled red pepper,
seared aubergine, avocado
and portobello mushroom
Kr. 119



TOKYO NON-STOP
Nigiri. Seared salmon, avocado,
yellowfin tuna and seared
yellowtail kingfish, topped with
Rossini Black Label caviar [10 gr]
Kr. 290



TEMAKI SETTO

Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori. Kr. 299

Temaki means handroll. Create your own small bites

SPOIL YOURSELF

Rossini Black Label caviar [10 gr]. Kr. 205

Masumi Sanka Junmai Sake. Fresh and elegant with a subtle umami finish
Bottle 300ml. Kr. 369 / Bottle 720ml. Kr. 699

MAKI

HOUSE ROLLS | 4 pcs of each roll

Wagyu. Wagyu tartare with kizami wasabi & crispy kataifi. Kr. 149

Aka Ebi. Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe. Kr. 135

Black Cod. Miso-marinated black cod with artichoke chips & pickled red onion. Kr. 135

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume. Kr. 99

Soft Shell. Softshell crab with masago & spicy sauce. Kr. 135

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander. Kr. 135



FULL HOUSE | Menu

All 6 House Rolls. Kr. 639

Allergy information is available. Please ask your server

URAMAKI | 8 pcs of each roll



NANBAN
Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho. Kr. 109



CRISPY EBI
Tempura shrimp, avocado, spicy sauce & sesame Kr. 109



CALIFORNIA
Shrimp, avocado, cucumber, masago, sesame & miso aioli. Kr. 109



MAMMA MIA
Avocado, cucumber, soya sesame & chives. Kr. 89



PINK ALASKA
Salmon, avocado, cream cheese & lumpfish roe Kr. 99



SPICY TUNA
Tuna, cucumber, spicy sauce, masago, kataifi & cress. Kr. 99

KABURIMAKI | 8 pcs of each roll



NEW YORK SUBWAY
Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic. Kr. 155



EBI PANKO
Tempura shrimp & spicy sauce, topped with avocado. Kr. 149



HELL'S KITCHEN
Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue. Kr. 155



SHAKE AÏOLI
Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe. Kr. 149



CEVICHE
Pickled red onion, avocado & cucumber with scallops, lime & coriander. Kr. 149



CHIRASHI MAKI
Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion. Kr. 99

MAKI MAKI

Kaburimaki. Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli
8 pcs of each roll. Kr. 555

MINI MAKI MAKI

4 pcs of each roll. Kr. 289



STICKS

AIGAMO TSUKUNE
Grilled duck meatball with egg
yolk in supreme soy
Kr. 55 / 2 pcs Kr. 104

SHISHITO YAKI
Padron peppers,
spicy gochujang,
tsume & lime
sauce
Kr. 34 /
2 pcs Kr. 62

IMO YAKI
Sweet potato,
coriander cress
& teriyakii
Kr. 30 /
2 pcs Kr. 54

ERINGI YAKI
King oyster
mushroom &
miso herb sauce
Kr. 34 /
2 pcs Kr. 62

MOMO NANBAN
Fried chicken
thigh, sweet and
sour dashi marinade,
miso aioli, onion
& daikon cress
Kr. 42 /
2 pcs Kr. 78

SHŌYU TEBASAKI
Chicken wings
marinated in garlic,
ginger & tamari
with soya sesame
Kr. 39 /
2 pcs Kr. 72

TEBASAKI
Chicken wings
with sea salt
Kr. 34 /
2 pcs Kr. 62

TSUKUNE
Chicken
meatballs &
teriyaki
Kr. 30 /
2 pcs Kr. 54

TSUKUNE CHILI
Chicken meatballs,
chilli dip, teriyaki &
spring onions
Kr. 34 /
2 pcs Kr. 62

RAMU NIKU
Lamb, spring onion,
yakniku sauce,
garlic butter &
soya sesame
Kr. 42 /
2 pcs Kr. 78

RICE. Kr. 22
with crunchy chilli, teriyaki
or chilli dip. Kr. 34



SHAKE TERIYAKI
Salmon, teriyaki
& spring onion
Kr. 39 /
2 pcs Kr. 72

**GINDARA
NO MISO**
Black cod
& miso
Kr. 76 /
2 pcs Kr. 146

SABA YAKI
Sake marinated
mackerel with
spring onion &
shiso ginger sauce
Kr. 34 /
2 pcs Kr. 62

AKA EBI
Shrimp, spicy
gochujang &
garlic butter
Kr. 55 /
2 pcs Kr. 104

HOTATE BACON
Scallops &
bacon with
miso herb butter
Kr. 55 /
2 pcs Kr. 104

YAKI YAGI
Goat's cheese
wrapped in
cured ham
Kr. 39 /
2 pcs Kr. 72

CHIIZU MAKI
Emmental
cheese wrapped
in bacon
Kr. 34 /
2 pcs Kr. 62

BUTA YAKI
Free-range pork
with yuzu-miso
Kr. 39 /
2 pcs Kr. 72

IBERICO SECRETO
Miso cured black
Iberian pork
Kr. 69 /
2 pcs Kr. 136

GYU HABU
Beef filet with
miso herb butter
Kr. 76 /
2 pcs Kr. 146

GYU KATZU
Fried beef fillet,
okonomiyaki
sauce, Japanese
mayonnaise &
daikon cress
Kr. 69 /
2 pcs Kr. 132

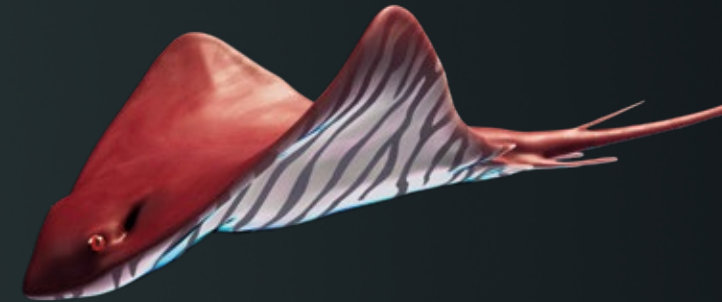
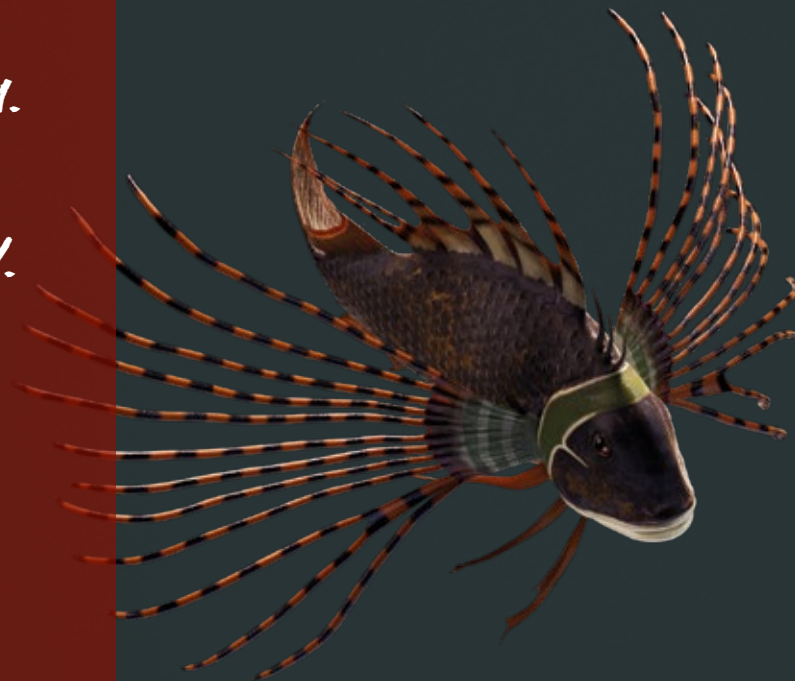
WAGYU YAKI
Our Japanese Wagyu beef is expertly
reared by the Hiramatsu Farm,
Kagoshima Prefecture, Kyushu, Japan
with only the best cuts selected by a
Kobe beef specialist
Kr. 180 /
2 pcs Kr. 350

*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. Kr. 515

[Minimum two people]

SPOIL YOURSELF

Rossini Black Label caviar [10 gr]. Kr. 205

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. Kr. 425

[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, 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. Kr. 365

[Minimum two people]



GREENKEEPER

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

Kr. 275



SALMON & FRIENDS

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

Kr. 235

Allergy information is available. Please ask your server



MIXED EMOTIONS

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

Kr. 275

Sticks'n'Sushi Potsdamer Straße | Berlin



SAPPORO [5%]
Crisp, clean and
refreshing
Can 650ml, Kr. 89

ROBUST

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

Kr. 275



STICKS

Shake Teriyaki, Gindara No Miso & Tsukune

OKAZU

Kappa Chilli, Poteto Sarada & Kimchi. Kr. 75



FOUR MEAL DRIVE

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

Kr. 955

SAKE RECOMMENDATION

Kizan Junmai. Fruity and well balanced yet full bodied. Glass. Kr. 99 / Bottle 720 ml. Kr. 499

SALADS



JUNGLE FISH

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
Kr. 169



GREEN GATE

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
Kr. 154



GREEN BIRD

Marinated chicken, soya egg, green leaf salad, red cabbage, quinoa, tomatoes, edamame, radish, broccoli & sesame. Topped with crispy chicken skin & dressed in wasabi Caesar
Kr. 169

CHIRASHI



CHIRASHI DELUXE

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. Kr. 275



BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice & poké sauce. Kr. 129



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.



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DENMARK | GERMANY | ENGLAND | SCOTLAND



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

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