



# GLASGOW BRUNCH SOCIETY

If not here, then where?



## STICKS'N'SUSHI BRUNCH SOCIETY

### BRUNCH WITH COCKTAIL FLIGHT

#### *Kampai*

##### THREE POUR COCKTAIL FLIGHT *(60ml each)*

###### SAKURA & LYCHEE MARTINI

Suntory Roku gin, KAY Sake, Cocchi Rosa aperitivo, lychee

###### HIBISCUS MARGARITA

Ojo De Dios hibiscus mezcal and Cazadores blanco tequila, Alma Finca triple sec, hibiscus syrup

###### YUZU ZOO

Bombay gin and umeshu plum wine, yuzu honey

#### *Spirited away*

###### SAKURA & LYCHEE MARTINI

Non - alcoholic Everleaf Mountain, lemon, lychee

###### TIKI FUJI CARESS

Non - alcoholic Everleaf Forest, matcha, pineapple and coconut

###### SPICED PINANOLADA

Crossip spiced pineapple, non - alcoholic Havaniet rum, lime and coconut

#### THE SMALL PRINT

Sensible sipping please: one drink at a time. Brunch menu packages are available for the whole table only. No substitutions allowed. Vegan menu and GF options available, please note minimum two guests on vegan/GF menus. Price is per person and drinks cannot be shared. ID might be required for proof of age.

Sticks'n'Sushi promotes responsible drinking and will refuse service if you or your guests appear intoxicated. 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 staff.

## MENU

### *To share*

#### EDAMAME BEANS

Spicy miso & sesame

#### KARAAGE

Chicken with pickled red onion & wasabi Caesar

#### KINOKO KOROKKE

Mushroom croquette, Danish Rod Krystal cheese, miso aioli & truffle dust

#### CAULIFLOWER

Fried and served with black truffle goma

### *Choose:*

One Maki (8 pieces) per person

#### PINK ALASKA

Salmon, avocado, cream cheese & lumpfish roe

#### CRISPY EBI

Tempura shrimp, avocado, spicy sauce & sesame

#### SPICY TUNA

Tuna, cucumber, spicy sauce, masago, kataifi & cress

### *Sticks*

One portion, served as 2pc

#### SHAKE TERIYAKI

Salmon with teriyaki sauce & spring onion

#### TSUKUNE

Chicken meatballs & teriyaki

### *Dessert*

#### MANGO

Coconut rice pudding, passionfruit coulis with fresh mango and basil seed

## VEGAN MENU

### *To share*

#### EDAMAME BEANS

Spicy miso & sesame

#### CAULIFLOWER

Fried and served with black truffle goma

#### BIMI TEMPURA

Tempura tenderstem broccoli with daikon oroshi in shiitake-tentsuyu sauce

#### GREEN TARTARE BITES

Grilled broccoli, marrow, ginger, yuzu, avocado, coriander served on crispy flatbread

### *Choose:*

One Maki (8 pieces) per person

#### RED'N'GREEN

Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

#### MAMMA MIA

Avocado, cucumber, soya sesame & chives

#### GARDEN ROLL

Sweet potato, marinated red onion, sugar snaps, tsume soja

### *Sticks*

One portion, served as 2pc

#### SHISHITO YAKI

Padron peppers, spicy gochujang, tsume & lime sauce

#### ERINGI YAKI

King oyster mushroom & miso herb sauce

### *Dessert*

#### MANGO

Coconut rice pudding, passionfruit coulis with fresh mango and basil seed