

# STICKS'N'SUSHI

## ALL YOU CAN SIP BRUNCH

ALL YOU CAN SIP BRUNCH WITH DRINKS 70pp

### *Kampai*

90mins limitless drinks allocation.  
First drinks to be ordered within 15mins of booking time

#### ENGLISH SPRITZ

Reverend Hubert Summer Cup, Campari, Yuzu, topped up with Prosecco

#### NV PROSECCO BOSCO DEL CONTE <sup>[10.5%]</sup>

Refreshing and delicate with aromatic notes of citrus and green apple lead to a light and fresh finish.

#### FLAVOURSOME BUBBLES

Make your own Bellini, Rossini or Mimosa. We'll bring all the flavours, you mix to your taste

#### MIO SPARKLING JUNMAI <sup>[5%]</sup>

Fruity and refreshing. Perfect as an aperitif with a sweet aroma and fine bubbles [v]

#### ASAHI KARAKUCHI <sup>[5%]</sup>

Brewed to the authentic Japanese recipe to deliver its dry & crisp taste [v]

#### RIESLING THE STUMP JUMP <sup>[10%]</sup>

Floral with a vibrant natural acidity and loaded with citrus notes [v]

#### PETIT PINOTAGE <sup>[13.5%]</sup>

Sweet spices and red fruits, aromas of chocolate and coffee with a soft finish [v]

#### COLLET CHAMPAGNE BRUT <sup>+18pp supplement</sup>

Creamy in style, with biscuity notes and a lovely long and savoury finish <sup>[12.5%]</sup>

### *Spirited Away*

#### ASAHI 0.0% 330ml

The same crisp and refreshing Asahi Super Dry taste, without the alcohol <sup>[0%]</sup> [v]

#### THE SMALL PRINT.

Your first drinks need to be ordered within 15mins from your booking time. Sensible sipping please: one drink at a time. Limitless 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.

## MENU

### *For the table*

#### KARAAGE

Chicken, pickled red onion, served with wasabi Caesar

#### EBI BITES

Tempura shrimp, chili, coriander, miso aioli & fresh lime

#### TUNA TARTARE BITES

Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

#### BEEF TATAKI

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

#### Add SASHIMI MIX

Salmon, yellowfin tuna and hiramasa +19.6

Add EXMOOR CAVIAR <sup>(10g)</sup> +21

### *To choose*

One Maki [8pc] per person

#### SPICY TUNA

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

#### MAMMA MIA

Avocado, cucumber, soya sesame & chives

#### PINK ALASKA

Salmon, avocado, cream cheese & lumpfish roe

#### NANBAN

Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho

#### SHAKE AIOLI

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

#### EBI PANKO

Tempura shrimp & spicy sauce, topped with avocado

### *Nigiri*

[Choose one, served as 2pc]

MAGURO Tuna | SHAKE Salmon | ABOKADO Avocado | KINOKO Mushroom

### *Sticks*

[Choose one, served as 2pc]

#### SHAKE TERIYAKI

Salmon, teriyaki & spring onion

#### TSUKUNE

Chicken meatballs & teriyaki

#### CHIIZU MAKI

Emmental cheese wrapped in bacon

#### BUTA YAKI

Free-range pork with yuzu-miso

#### MOMO NANBAN

Fried chicken thigh, sweet and sour dashi marinade, Japanese mayonnaise, onion & daikon cress

#### Add WAGYU YAKI – Japanese

Wagyu from Kyushu +30 or GINDARA NO MISO – Black cod & miso +20

### *Dessert*

#### MANGO

Coconut rice pudding, passionfruit & basil seed coulis.

## VEGAN MENU

### *For the table*

#### SPICY EDAMAME

CAULIFLOWER Fried and served with black truffle goma

#### SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber & sesame dressing

#### BIMI TEMPURA

Tempura tenderstem broccoli, chilli dip

#### GREEN TARTARE BITES

Grilled broccoli marrow, ginger, yuzu, avocado, coriander on crispy flat bread

### *To choose*

MAKI [8pc] per person

#### GARDEN ROLL

Sweet potato, pickled red onion, sugar snaps, tsume soy

#### RED'N'GREEN

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

#### RICE PAPER KINOKO

Mushroom, pickled red onion, avocado, cucumber & coriander, with goma

#### MAMMA MIA

Avocado, cucumber, soya sesame & chives

### *Nigiri*

[Choose one, served as 2pc]

ABOKADO Avocado | KINOKO Mushroom | NASU ABURI Aubergine

### *Sticks*

[Choose one, served as 2pc]

#### IMO YAKI

Sweet potato, coriander cress & teriyaki

#### SHISHITO YAKI

Padron peppers, spicy gochujang, tsume & lime sauce

#### ERINGI YAKI

King oyster mushroom & miso herb sauce

### *Dessert*

#### MANGO

Coconut rice pudding, passionfruit & basil seed coulis.

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.