

VEGAN MENU

For the table

- EDAMAME**
Spicy miso & sesame
- SEAWEED SALAD**
Seaweed, daikon, snow peas, cucumber, soya sesame & goma
- CAULIFLOWER**
Fried, served with black truffle goma & sesame
- BROCCOLI**
Grilled, with supreme soy, soya sesame and served with goma

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 koshō, shiso, tsume & soya sesame
- KAPPA HOSOMAKI**
Cucumber
- MAMMA MIA**
Avocado, cucumber, soya sesame & chives

Nigiri

[Choose one, served as 2pc]

- ABOKADO.** Avocado, yuzu koshō & soya sesame
- AKA PIMAN.** Grilled pepper, yuzu koshō & tsume
- INARI.** Tofu with ginger, shiitake, cress & sesame

Sticks

[Choose one, served as 2pc]

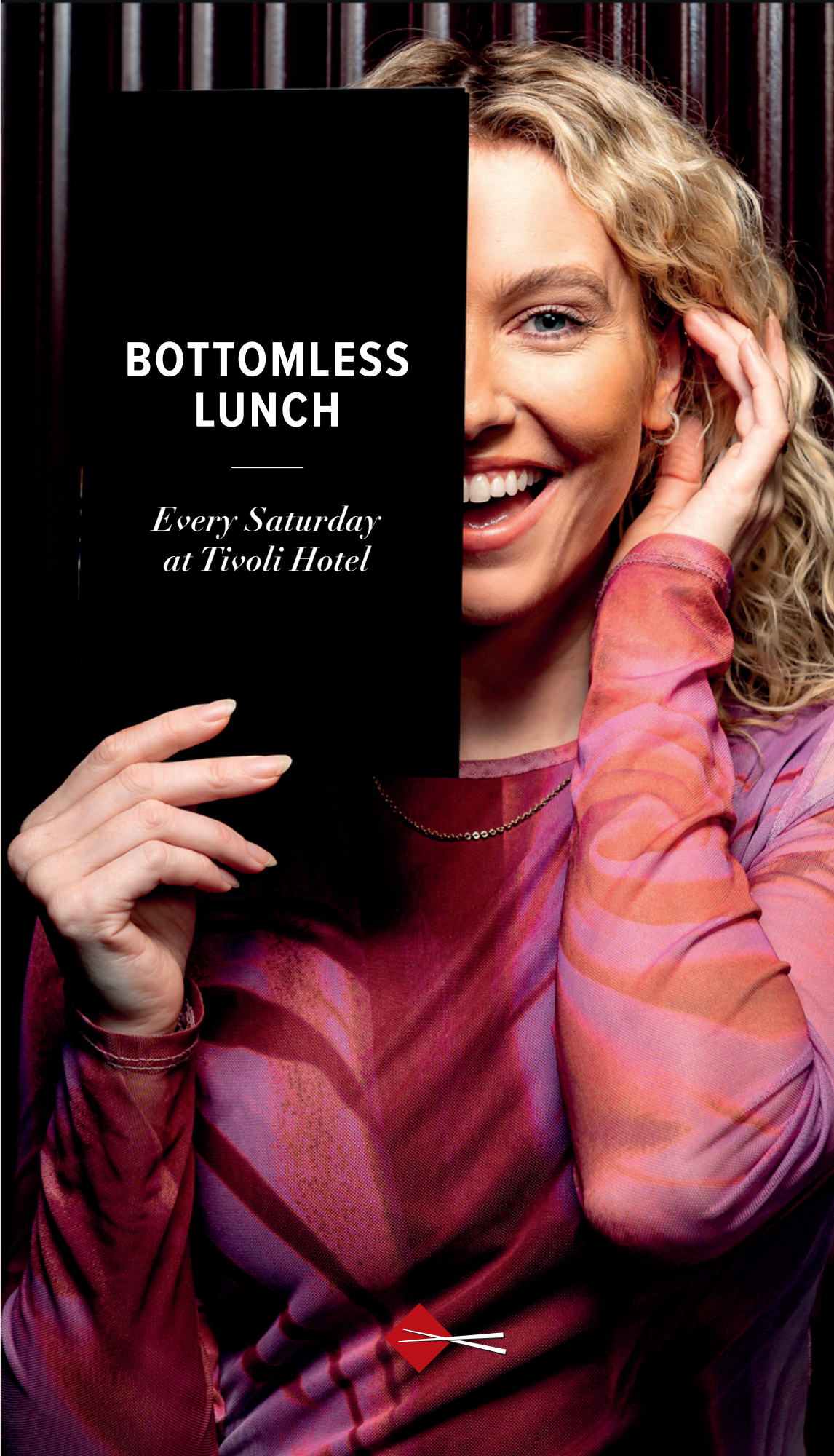
- IMO YAKI**
Sweet potato, coriander cress, soya sesame & teriyaki
- ERINGI YAKI**
King oyster mushroom & miso herb sauce

Dessert

- MANGO**
Coconut rice pudding, passionfruit & basil seed coulis

BOTTOMLESS LUNCH

Every Saturday
at Tivoli Hotel



BOTTOMLESS LUNCH WITH LIMITLESS DRINKS

ALL YOU CAN SIP LUNCH WITH DRINKS PR. PERSON 599 KR.

Kampai

90 minutes of endless drinks. Your first drinks just need to be ordered within 15mins from your booking time.

SHOJITO

Japanese Shochu with fresh mint & citrus. Available in different flavours: Rhubarb, raspberry or ginger

ELDERFLOWER SPRITZ

St. Germain elderflower liqueur and Japanese Sake topped with Prosecco

BRUT PROSECCO MIRABELLO, VENETO, ITALY

Fresh, elegant Prosecco with notes of green apple, white peach and citrus

MIX YOUR OWN BELLINI, ROSSINI OR MIMOSA

We bring the flavour – you mix it just the way you like it

Spoil Yourself

BRUT CHAMPAGNE, BARON ALBERT, LA PARTICULIERE, FRANCE

Elegant Champagne with notes of citrus, apricot & green apple
Price pr. person 149 kr.

KIRIN ICHIBAN OR KIRIN ICHIBAN FREE

Bottle 33 cl

RIESLING, TROCKEN, STEFAN BIETIGHÖFER, PFALZ, GERMANY

Juicy and fruity with notes of pear, white flowers, stone fruit & lime

CHARDONNAY, LAROCHE, PAYS D’OC, FRANCE

Fresh with notes of apple, pear, peach and citrus.
Elegant, crisp and well-balanced with a refreshing finish

CABERNET SAUVIGNON/MERLOT, CLOMANET, COTEAUX D’ENSÉRUNE, FRANCE

Fruity and soft with notes of blackcurrant, blackberry, plum and light spice. Well-balanced with soft tannins and a fresh finish

VIRGIN SHOJITO

Fresh mint & citrus muddled with crushed ice, available in several varieties: rhubarb, raspberry or ginger

THE SMALL PRINT

Your first drinks need to be ordered within 15 mins 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. 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

EDAMAME

Spicy miso & sesame

TUNA TARTARE BITES

Yellowfin tuna, avocado, soya sesame, yuzu miso and spring onion on crispy flat bread

SPICY TORI

Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress

BEEF TATAKI

Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu

Add **SASHIMI MIX**. Salmon, yellowfin tuna & hiramasa. 179 kr.

Add **ROSSINI BLACK LABEL CAVIAR**. [10g] 205 kr.

To choose

Maki [8pc] per person

SPICY TUNA

Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress

PINK ALASKA

Salmon, avocado, cream cheese & umeboshi sesame

NANBAN

Chicken, avocado, soya sesame, tsume, yuzu koshō, kataifi & coriander

EBI PANKO

Tempura shrimp & spicy sauce, avocado, tsume & sesame

Nigiri

[Choose one, served as 2pc]

MAGURO. Yellowfin Tuna | **SHAKE**. Salmon |

ABOKADO. Avocado, yuzu koshō & soya sesame

Sticks

[Choose one, served as 2pc]

SHAKE TERIYAKI

Salmon, teriyaki & spring onion

TSUKUNE

Chicken meatballs & teriyaki

AKA EBI

Shrimp, spicy gochujang & garlic butter

MOMO KARAAGE

Chicken karaage, wasabi Caesar & daikon cress

Add **WAGYU YAKI**. Japanese Wagyu from Kyushu [2pc]. 310 kr.

Add **GINDARA NO MISO**. Black miso marinated Cod. 146 kr.

Dessert

MANGO

Coconut rice pudding, passionfruit & basil seed coulis