

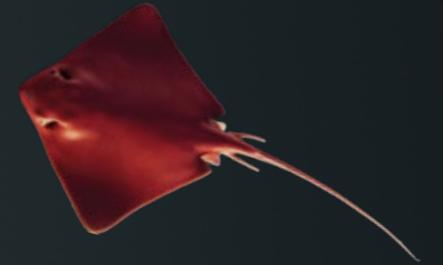


HOW DO YOU DIVE
INTO OUR WORLD?

TASK AHEAD

GO
À LA CARTE
OR
CHOOSE
A
SET MENU

JOB DONE



LET'S BE CLEAR.

When we try to tempt you – 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

HOTATE KATAIFI

Scallops, miso aioli, trout roe, kataifi & shiso cress € 14.80



KARAAGE

Chicken, pickled red onion, served with wasabi Caesar € 11.80



KINOKO KOROKKE

Mushroom croquette, Rød Krystal cheese, miso aioli & truffle dust € 9



SHAKE TATAKI

Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress € 13.50



TUNA TARTARE BITES

Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread € 14.50



LOBSTER & IKURA TEMAKI

Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori € 12.50

EDAMAME BEANS | Vegan

Grilled, supreme soy & soya sesame € 6.50

Spicy miso & sesame € 6.50

Sea salt & lemon € 6.50



BROCCOLI

Grilled in supreme soy, served with spicy goma. Vegan | € 7.20





HOTATE CEVICHE

Scallops, lime & coriander dressing, yuzu miso, red onion, green chilli, kataifi & coriander € 13.40



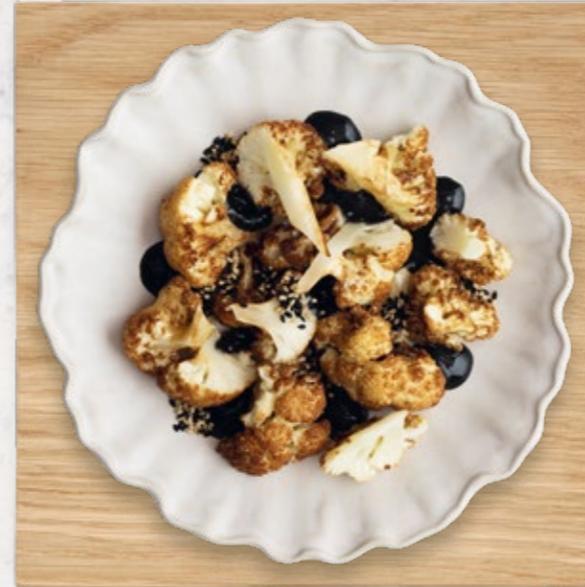
COME FOR A SWIM

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
€ 50



"I grew up in the kitchens of Sticks'n'Sushi and learned from an early age to appreciate perfect rice and miso soup. The core principles of precision and consistency in our kitchens are rooted in mastering simple, fundamental elements like these first—everything else is built on this foundation."

—Chef Sune



CAULIFLOWER

Fried and served with black truffle goma. Vegan | € 7.40



GYOZA

Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito € 13.50



KANI KOROKKE

Crab croquettes with wasabi Caesar € 12



HIRAMASA KATAIFI

Hiramasa, kataifi, chives, shiso, truffle oil & ponzu € 16.20



HIRAMASA KAMA
Hiramasa collar with sea salt & lemon,
served with miso soup and rice
[Limited availability]
€ 27

SEAWEED SALAD
Seaweed, daikon,
snow peas, cucumber
& sesame dressing.
Vegan | € 7.20



MISO SOUP
Miso with tofu, spring onion &
wakame. Vegan | € 3.80

RICE PAPER SHAKE
Soy-cured salmon, pickled red
onion, avocado, cucumber &
coriander served with goma
€ 12



EBI BITES
Tempura shrimp,
miso aioli, chilli,
lime & coriander
€ 10.80



WAGYU BITES
Wagyu tartare with shiso,
spring onion and kizami
wasabi on toasted bread
€ 22.50



CAVIAR
Imperial Selection [10 g]
€ 27



BEEF TATAKI
Beef fillet with miso aioli, spring
onion, artichoke chips, shiitake &
truffle ponzu € 15.80



SASHIMI



MAGURO
Yellowfin tuna € 15



SHAKE
Salmon € 12



HIRAMASA
Yellowtail kingfish € 16



SASHIMI DELUXE
Salmon, yellowfin tuna,
yellowtail kingfish, lobster
daikon roll, hotate ceviche
and tamago ikura € 43

NIGIRI

KINOKO

Portobello with lime salt | Vegan
€ 2.80 / 2 pcs € 5.40

HIRAMASA

Yellowtail kingfish
€ 4.40 / 2 pcs € 8.60

NASU ABURI

Seared aubergine, miso & kizami
wasabi
€ 3 / 2 pcs € 5.80

AKA PIMAN

Grilled red pepper &
yuzu-kosho | Vegan
€ 2.80 / 2 pcs € 5.40

HIRAMASA YAKI

Seared yellowtail kingfish
€ 4.50 / 2 pcs € 8.80

SHAKE NEW YORK

Salmon & garlic
€ 3.30 / 2 pcs € 6.40

HOTATE YAKI

Seared scallops
€ 4.60 / 2 pcs € 9



INARI IKURA

Tofu with ginger, trout roe,
shiitake, cress & sesame
€ 4 / 2 pcs € 7.80
Without trout roe | Vegan
€ 3 / 2 pcs € 5.80

TAMAGO

Japanese omelette
€ 2.90 / 2 pcs € 5.60

EBI

Shrimp
€ 3.80 / 2 pcs € 7.40

ABOKADO

Avocado, yuzu-kosho
& soya sesame
€ 2.80 / 2 pcs € 5.40

MAGURO

Yellowfin tuna
€ 4.20 / 2 pcs € 8.20

SHAKE

Salmon
€ 3.20 / 2 pcs € 6.20

SHAKE YAKI

Seared salmon
€ 3.30 / 2 pcs € 6.40

KYOTO NON-STOP

Nigiri. Tofu with ginger &
shiitake, grilled red pepper,
seared aubergine, avocado
and portobello mushroom
Vegan | € 15



TOKYO NON-STOP

Nigiri. Seared salmon, avocado,
tuna and seared yellowtail
kingfish, topped with Rossini
Imperial Selection Caviar [10 gr]
€ 35

TEMAKI SETTO

Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori € 45

Temaki means handroll. Create your own small bites



SPOIL YOURSELF

Imperial Selection Caviar [10 g] € 27

Turtle Red Sake [15%]. A robust Junmai Daiginjo with aromas of mandarin, strawberries and sweet wood
Bottle 72 cl € 71 / Glass 10 cl € 11

MAKI

HOUSE ROLLS | 4 pcs of each roll

Wagyu. Wagyu tartare with kizami wasabi & crispy kataifi € 18.50

Aka Ebi. Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe € 15

Black Cod. Miso-marinated black cod with artichoke chips & pickled red onion € 17.50

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume. Vegan | € 11

Soft Shell. Softshell crab with masago & spicy sauce € 15

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander € 15



FULL HOUSE | Menu
All 6 House Rolls € 85

URAMAKI | 8 pcs of each roll



NANBAN

Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho € 13



CRISPY EBI

Tempura shrimp, avocado, spicy sauce & sesame € 12



NEW YORK SUBWAY

Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic € 17



EBI PANKO

Tempura shrimp & spicy sauce, topped with avocado € 17



CALIFORNIA

Shrimp, avocado, cucumber, masago, sesame & miso aioli € 12



MAMMA MIA

Avocado, cucumber, soya sesame & chives Vegan | € 10



HELL'S KITCHEN

Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue € 18



SHAKE AÏOLI

Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe € 17



PINK ALASKA

Salmon, avocado, cream cheese & lumpfish roe € 12



SPICY TUNA

Tuna, cucumber, spicy sauce, masago, kataifi & cress € 12



CEVICHE

Pickled red onion, avocado & cucumber with scallops, lime & coriander € 17



CHIRASHI MAKI

Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion € 11

MAKI MAKI

Kaburimaki. Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli
8 pcs of each roll € 64

MINI MAKI MAKI

4 pcs of each roll € 32



STICKS

AIGAMO TSUKUNE

Grilled duck meatball with egg
yolk in supreme soy
€ 7 / 2 pcs € 13.60

SHISHITO YAKI

Padron peppers,
spicy gochujang,
tsume & lime
sauce

Vegan | € 4 /
2 pcs € 7.60

IMO YAKI
Sweet potato,
coriander cress
& teriyaki

Vegan | € 3.20 /
2 pcs € 6

ERINGI YAKI
King oyster
mushroom &
miso herb sauce

Vegan | € 3.50 /
2 pcs € 6.60

MOMO NANBAN

Fried chicken
thigh, sweet and
sour dashi marinade,
miso aioli, onion &
daikon cress

€ 5 /
2 pcs € 9.60

SHÖYU TEBASAKI

Chicken wings
marinated in garlic,
ginger & tamari
with soya sesame

€ 4.60 /
2 pcs € 8.80

TSUKUNE
Chicken
meatballs &
teriyaki

€ 4 /
2 pcs € 7.60

TSUKUNE CHILI
Chicken meatballs,
chilli dip, teriyaki &
spring onions

€ 4.40 /
2 pcs € 8.40

RAMU NIKU

Lamb, spring onion,
yakiniku sauce,
garlic butter
& soya sesame

€ 5.30 /
2 pcs € 10.20

RICE. Vegan | € 3.50
with crunchy chilli, teriyaki
or chilli dip € 4



SHAKE TERIYAKI

Salmon, teriyaki
& spring onion
€ 4 /
2 pcs € 7.60

GINDARA NO MISO

Black cod
& miso
€ 11 /
2 pcs € 21.60

AKA EBI

Shrimp, spicy
gochujang &
garlic butter
€ 7.20 /
2 pcs € 14

HOTATE BACON

Scallops &
bacon with
miso herb butter
€ 6.30 /
2 pcs € 12.20

YAKI YAGI

Goat's cheese
wrapped in
cured ham
€ 4.80 /
2 pcs € 9.20

CHIIZU MAKI

Emmental
cheese wrapped
in bacon
€ 4.20 /
2 pcs € 8

BUTA YAKI

Free-range pork
with yuzu-miso
€ 4.20 /
2 pcs € 8

IBERICO SECRETO

Miso cured black
Iberian pork
€ 8.80 /
2 pcs € 17.20

GYU HABU

Beef fillet with
miso herb butter
€ 9.50 /
2 pcs € 18.60

GYU KATZU

Fried beef fillet,
okonomiyaki
sauce, Japanese
mayonnaise &
daikon cress
€ 9.50 /
2 pcs € 18.60

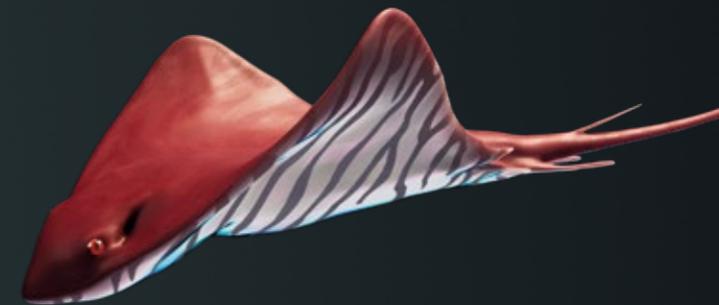
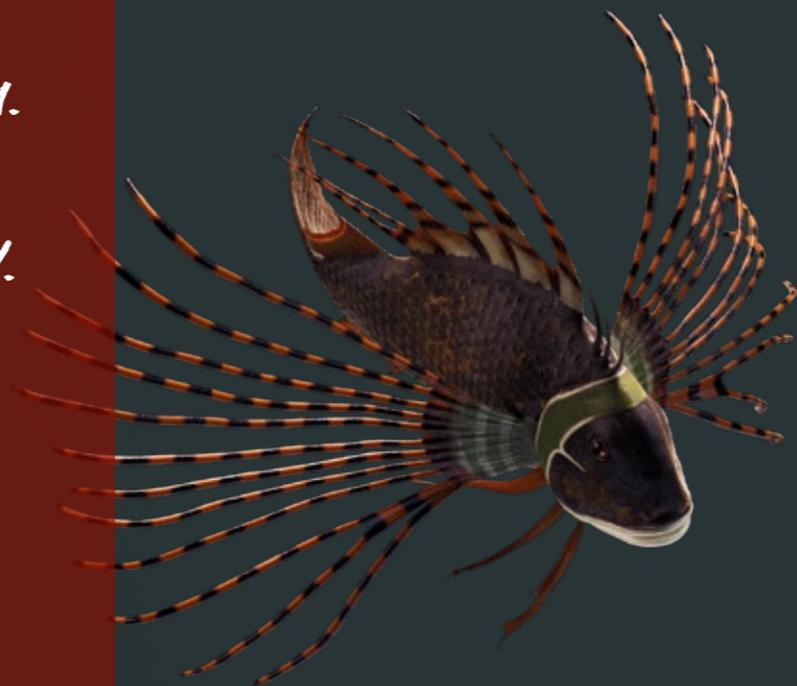
WAGYU YAKI

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

€ 21 /
2 pcs € 41.60

*STILL
UNDECIDED?*

*DON'T WORRY.
OUR CHEFS HAVE
YOU COVERED.
ORDER A SET MENU.
EVERYTHING IS
COMING YOUR WAY.*



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 € 53

[Minimum two people]



SAPPORO SILVER
[5%] Can 65 cl € 9.50

ROBUST

- Edamame.** Soya beans, grilled with supreme soy & sesame
- Karaage.** Chicken, pickled red onion, served with wasabi Caesar
- Beef Tataki.** Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu
- 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

€ 36.80





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

€ 135

SAKE RECOMMENDATION

Shiro White, Masumi, Nagano [12%]. A light Junmai Ginjo sake, smooth and mild, with a delicate fruity aroma. Bottle 72 cl € 48 / Glass 10 cl € 8.50

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

€ 21



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

Vegan | € 17.40



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

€ 19.40

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 € 27



BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice & poké sauce € 14.50



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

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