

A SWEET FINISH



MANGO

Coconut rice pudding, mango sorbet & passionfruit coulis with basil seeds CZK 205



SAKURA

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves CZK 225





MATCHA

Dark chocolate fondant with
matcha core, vanilla ice cream
& matcha cookie crumble
CZK 245

GOMA

Vanilla crème brûlée with
black sesame crumble
CZK 205





DESSERT COCKTAILS

SALTED CARAMEL MISO ESPRESSO MARTINI | CZK 245

Absolut Elyx vodka shaken with Kahlúa, miso,
salted caramel & a shot of espresso

YUZU NEGRONI | CZK 245

Suntory Roku gin stirred with Cocchi Americano,
Yuzushu & vanilla bitters

WHITE CHOCOLATE MARTINI | CZK 225

White chocolate liqueur, Japanese shochu & amaretto

COFFEE & TEA

ESPRESSO | CZK 85
AMERICANO | CZK 85

DOUBLE ESPRESSO | CZK 110
CAPPUCCINO | CZK 105

LATTE MACCHIATO | CZK 105
HOT CHOCOLATE | CZK 120

GENMAICHA | Pot CZK 150

Green tea & puffed rice are infused briefly with well-tempered water, giving this tea its beloved nutty note

BIO JAPAN SENCHA | Pot CZK 150

Bright, vegetal & umami-rich – the Japanese green benchmark

HOJICHA | Pot CZK 150

This roasted green tea differs greatly in flavor from its counterparts. Due to its short brewing time, it contains only little caffeine

KINA KEEMUN | Pot CZK 150

Black tea with fruity-floral notes

COZINESS | Pot CZK 150

Sticks'n'Sushi's own caffeine-free tea blend with mint & a subtle hint of Danish liquorice. The perfect hot drink to round off the evening

BOTANICAL TEA | Cup CZK 120

Lemon, lime, orange, ginger, mint & honey



*We Wanna Be Better
Hosts Than Most*



MATCHA

MATCHA | Cup CZK 140

Our matcha from Japan is freshly prepared in the traditional way and served to you hot & whisked to a froth in its bright green color

MATCHA LATTE | Cup CZK 140

Hot milk & matcha powder create an irresistible combination



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