



TASK AHEAD

GO
À LA CARTE
OR
CHOOSE
A
SET MENU



LET'S BE CLEAR

When we try to tempt you – with sticks, sushi, soup and sashimi – 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 you want to put yourself in our chefs' hands, enjoy a set menu, or build your own feast à la carte?

À la carte is at the front, ending with our Chef's Recommendations – the dishes we're especially proud of. Our set menus follow at the back.

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



EDAMAME BEANS
Grilled, supreme soy & soya sesame 45 kr.
Spicy miso & sesame 45 kr.
Sea salt & lemon 45 kr.

SPICY TORI
Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress 115 kr.



KANI KOROKKE
Crab croquettes with wasabi Caesar 99 kr.



BROCCOLI
Grilled, with supreme soy, soya sesame and served with goma 59 kr.

SHAKE TATAKI
Seared salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress 119 kr.



TUNA TARTARE BITES
Yellowfin tuna, avocado, soya sesame, yuzu miso and spring onion on crispy flat bread 124 kr.



HIRAMASA KATAIFI
Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu 129 kr.





WAGYU CAVIAR BITES

Seared Japanese Wagyu, Rossini Black Label caviar, Parmesan, shiitake & soya sesame korokke & miso aioli 299 kr.

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



COME FOR A SWIM

Ebi Sando. Crispy sando with prawn, truffle, miso aioli, Parmesan & chives

Kani Korokke. Crab croquettes with wasabi Caesar

Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander

Hiramasa Kataifi. Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu

Shake Tataki. Seared Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Tuna Tartare. Yellowfin tuna, avocado, soya sesame, miso, yuzu and spring onion on crispy flat bread 369 kr.



Chef Jinkee

CAULIFLOWER

Fried, served with black truffle
goma & sesame 62 kr.



EBI SANDO

Crispy sando with prawn, truffle,
miso aioli, Parmesan & chives
99 kr.



GYOZA

Chicken gyoza topped with
okonomiyaki sauce, Japanese
mayonnaise, chives & bonito
135 kr.

SHAKE CEVICHE

Salmon, tiger's milk, red onion, green chilli, crunchy
chilli, Jerusalem artichoke chips & coriander 115 kr.





MAGURO CARPACCIO

Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, tosaizu gel, extra virgin olive oil, daikon & shiso 135 kr.



MISO SOUP

Miso with tofu, spring onion & wakame 25 kr.



EBI BITES

Tempura shrimp, miso aioli, chilli, lime & coriander 99 kr.

SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber, soya sesame & goma 52 kr.



BEEF TATAKI

Searched beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu 145 kr.

WASABI CAESAR SALAD

Baby gem lettuce, wasabi Caesar dressing, kataifi, soya sesame & Parmesan 65 kr.

SASHIMI



MAGURO
Yellowfin tuna 115 kr.



SHAKE
Salmon 99 kr.



HIRAMASA
Yellowtail kingfish 119 kr.



CAVIAR
Rossini Black Label [10 g] 205 kr.



SASHIMI DELUXE
Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura and shake ceviche 299 kr.

NIGIRI

SHAKE YAKI
Seared salmon,
sansho pepper & tsume
34 kr. / 2 pcs 62 kr.

HIRAMASA
Yellowtail kingfish
32 kr. / 2 pcs 58 kr.

AKA PIMAN
Grilled pepper, yuzu
koshō & tsume
29 kr. / 2 pcs 52 kr.

HIRAMASA YAKI
Seared yellowtail
kingfish, lime & tsume
34 kr. / 2 pcs 62 kr.

SHAKE NEW YORK
Salmon & garlic
34 kr. / 2 pcs 62 kr.

INARI
Tofu with ginger,
shiitake, cress & sesame
29 kr. / 2 pcs 52 kr.



INARI IKURA
Tofu with ginger, sake-
tamari marinated trout roe,
shiitake, cress & sesame
32 kr. / 2 pcs 58 kr.

TAMAGO
Japanese omelette
29 kr. / 2 pcs 52 kr.

EBI
Shrimp
32 kr. / 2 pcs 58 kr.

ABOKADO
Avocado, yuzu koshō
& soya sesame
29 kr. / 2 pcs 52 kr.

MAGURO
Yellowfin tuna
34 kr. / 2 pcs 62 kr.

SHAKE
Salmon
32 kr. / 2 pcs 58 kr.



ABURI | 2 pcs of each nigiri
Wagyu Aburi. Seared Japanese wagyu with miso aioli, tsume & kizami wasabi 95 kr.
Hiramasa Aburi. Seared yellowtail kingfish with yuzu koshō, shiso, tsume & tosazu gel 69 kr.
Caviar Abokado Aburi. Seared avocado with Rossini Black Label caviar 99 kr.
Shake Aburi. Seared salmon with miso aioli, sake-tamari marinated trout roe & daikon cress 69 kr.
Maguro Aburi. Seared yellowfin tuna with garlic butter, tsume, Parmesan & truffle dust 69 kr.

ABURI SETTO | Menu
10 pcs of seared and topped nigiri
375 kr.

TEMAKI SETTO

Wagyu & Lobster. Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 350 kr.

Shake & Maguro. Salmon & miso, yellowfin tuna & spicy sauce, masago, spring onion, avocado, cress, kataifi, soya sesame and sake-tamari marinated trout roe with sushi rice & crispy nori 285 kr.

Temaki means handroll. Create your own small bites



SPOIL YOURSELF

Rossini Black Label caviar [10 g] 205 kr.
Masumi Sanka Junmai Sake. A premium Junmai Daiginjo sake. Crisp with elegant dryness
Bottle 300 ml. 369 kr. / Bottle 720 ml. 699 kr.

MAKI

HOUSE ROLLS | 4 pcs of each roll

Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion 135 kr.

Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aioli & sake-tamari marinated trout roe 135 kr.

Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume 135 kr.

Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion 135 kr.

Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi 149 kr.

Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander 135 kr.



FULL HOUSE | Menu

All 6 House Rolls 699 kr.

KABURIMAKI | 8 pcs of each



NEW YORK SUBWAY

Tempura shrimp, avocado & spicy sauce, salmon & garlic 155 kr.



EBI PANKO

Tempura shrimp & spicy sauce, avocado, tsume & sesame 149 kr.



SHAKE AÏOLI

Snow peas, avocado, miso aïoli & cucumber, seared salmon, soya sesame, chives & sake-tamari marinated trout roe 149 kr.



HELL'S KITCHEN

Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue 159 kr.



CEVICHE

Pickled red onion, avocado & cucumber, yellowtail kingfish, tiger's milk & coriander 149 kr.



RED'N'GREEN

Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame 119 kr.

MAKI MAKI

Ceviche, Hell's Kitchen, Ebi Panko and Shake Aïoli
8 pcs of each roll 565 kr.

MINI MAKI

4 pcs of each roll 295 kr.



URAMAKI | 8 pcs of each



NANBAN

Chicken, avocado, soya
sesame, tsume, yuzu kosho,
kataifi & coriander 109 kr.



CRISPY EBI

Tempura shrimp, avocado,
spicy sauce, sesame &
tsume 109 kr.



CALIFORNIA

Shrimp, avocado,
cucumber, masago, sesame
& miso aioli 109 kr.



PINK ALASKA

Salmon, avocado, cream
cheese & umeboshi
sesame 99 kr.



MAMMA MIA

Avocado, cucumber,
soya sesame & chives
89 kr.



SPICY TUNA

Yellowfin tuna, cucumber,
spicy sauce, masago,
kataifi & cress 109 kr.



CHIRASHI MAKI

Seared fish, spicy sauce, snow
peas, ginger, chilli, tsume &
pickled red onion 99 kr.



STICKS



HIRAMASA KAMA
Hiramasa collar with sea salt & lemon. A Japanese classic, grilled and served with rice and miso soup [Limited availability]
199 kr.

CHIIZU MAKI
Emmental cheese wrapped in pancetta
34 kr. / 2 pcs 62 kr.



IBERICO SECRETO
Miso cured black Iberian pork
69 kr. / 2 pcs 136 kr.



YAGI YAKI
Goat's cheese & serrano ham
39 kr. / 2 pcs 72 kr.



IMO YAKI
Sweet potato, coriander cress, soya sesame & teriyaki
30 kr. / 2 pcs 54 kr.



ERINGI YAKI
King oyster mushroom & miso herb sauce
34 kr. / 2 pcs 62 kr.



GYU HABU
Beef fillet with miso herb butter
76 kr. / 2 pcs 146 kr.



GYU KATZU
Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress
69 kr. / 2 pcs 132 kr.



GOHAN 22 kr.
Rice with crunchy chilli, teriyaki or chilli dip 34 kr.



WAGYU YAKI
Japanese Wagyu beef, expertly reared by Hiramatsu Farm, Kagoshima and selected by a Kobe beef specialist
160 kr. / 2 pcs 310 kr.

SHAKE TERIYAKI
Salmon, teriyaki & spring onion
39 kr. / 2 pcs 72 kr.



GINDARA NO MISO
Miso-marinated black cod
76 kr. / 2 pcs 146 kr.



AKA EBI
Shrimp, spicy gochujang & garlic butter
55 kr. / 2 pcs 104 kr.



SHŌYU TEBASAKI
Chicken wings marinated in garlic, ginger & tamari with soya sesame
39 kr. / 2 pcs 72 kr.



MOMO KARAAGE
Chicken karaage, wasabi Caesar & daikon cress
42 kr. / 2 pcs 78 kr.



TSUKUNE
Chicken meatballs & teriyaki
30 kr. / 2 pcs 54 kr.



TSUKUNE CHILLI
Chicken meatballs, chilli dip, teriyaki & spring onions
34 kr. / 2 pcs 62 kr.





STICKS SETTO | 2 pcs of each stick
Four of our finest sticks from the grill.

Wagyu Yaki. Japanese Wagyu beef

Iberico Secreto. Miso cured black Iberian pork

Aka Ebi. Shrimp, spicy gochujang & garlic butter

Gindara no Miso. Miso-marinated black cod
650 kr.



Chef Lukasz

CHEF'S RECOMMENDATIONS

We know. More decisions.
So, we've picked a few dishes we love – and think you will too.
Bring friends. Bring family. Pick a few and share the lot.
Because good food is better together.

À LA CARTE

EBI BITES | *Page 10*
Tempura shrimp, miso aioli, chilli, lime & coriander 99 kr.

BEEF TATAKI | *Page 11*
Seared beef fillet with miso aioli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu 145 kr.

SASHIMI DELUXE | *Page 13*
Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura and shake ceviche 299 kr.

TEMAKI SETTO | *Page 16*
Wagyu & Lobster. Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 350 kr
Shake & Maguro. Salmon & miso, yellowfin tuna & spicy sauce, masago, spring onion, avocado, cress, kataifi, soya sesame and sake-tamari marinated trout roe with sushi rice & crispy nori 285 kr.

MAKI

HOUSE ROLLS | *Page 17*
Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion 135 kr.
Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aioli & sake-tamari marinated trout roe 135 kr.
Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume 135 kr.
Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion 135 kr.
Wagyu. Wagyu tartare with kizami wasabi, tsume & crispy kataifi 149 kr.
Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander 135 kr.
FULL HOUSE. All 6 House Rolls 699 kr.

STICKS

GINDARA NO MISO | *Page 22*
Miso-marinated black cod 76 kr. / 2 pcs 146 kr.

SHÖYU TEBASAKI | *Page 23*
Chicken wings marinated in garlic, ginger & tamari with soya sesame 39 kr. / 2 pcs 72 kr.



STILL
UNDECIDED?

DON'T WORRY.
OUR CHEFS HAVE
YOU COVERED.
ORDER A SET MENU

EVERYTHING IS
COMING YOUR WAY



MENUS

SPOIL YOURSELF

Rossini Black Label caviar [10 g] 205 kr.

AS GOOD AS IT GETS

- Edamame. Grilled, supreme soy & soya sesame
- Hiramasa Kataifi. Yellowtail kingfish, kataifi, chives, shiso, truffle oil & ponzu
- Shake Ceviche. Salmon, tiger's milk, red onion, green chilli, crunchy chilli, Jerusalem artichoke chips & coriander
- Maguro Carpaccio. Yellowfin tuna, white soy & yuzu ponzu, Parmesan aioli, tosaazu gel, extra virgin olive oil, daikon & shiso
- Kani Korokke. Crab croquettes with wasabi Caesar
- Spicy Tori. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress
- Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander
- Shake Aburi. Seared salmon with miso aioli, sake-tamari marinated trout roe & daikon cress
- Hiramasa Aburi. Seared yellowtail kingfish, yuzu koshō, shiso, tsume & tosaazu gel
- Wagyu Aburi. Seared Japanese wagyu, miso aioli, tsume & kizami wasabi
- Soft Shell Crab. Soft shell crab, masago, chives, spicy sauce & tsume
- Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander
- Gyu Habu. Beef fillet with miso herb butter
- Yagi Yaki. Goat's cheese & serrano ham
- Gindara No Miso. Miso-marinated black cod

Price per person 550 kr.

[Minimum two people]

SET FOR SUCCESS

Broccoli. Grilled, with supreme soy, soya sesame and served with goma

Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander

Shake Tataki. Seared Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Beef Tataki. Beef fillet, miso aioli, spring onion, Jerusalem artichoke chips, shiitake and truffle ponzu

Ebi Panko. Tempura shrimp & spicy sauce, avocado, tsume & sesame

Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue

Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame

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

Aka Ebi. Shrimp, spicy gochujang & garlic butter

Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions

Gyu Katsu. Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress

Price per person 435 kr.

[Minimum two people]



PERFECT DAY

Edamame. Sea salt & lemon

Ebi Sando. Crispy sando with prawn, truffle, miso aioli, Parmesan & chives

Tuna Tartare Bites. Yellowfin tuna, avocado, soya sesame, yuzu miso and spring onion on crispy flat bread

Shake Yaki. Seared salmon, sansho pepper & tsume

Abokado. Avocado, yuzu koshō & soya sesame

Spicy Tuna. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress

Crispy Ebi. Tempura shrimp, avocado, spicy sauce, sesame & tsume

Momo Karaage. Chicken karaage, wasabi Caesar & daikon cress

Tsukune. Chicken meatballs & teriyaki

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person 375 kr.

[Minimum two people]



ROBUST

Edamame. Grilled, supreme soy & soya sesame

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

Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions

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

Gyu Katzu. Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress

Iberico Secreto. Miso cured black Iberian pork
315 kr.



GREENKEEPER

Edamame. Spicy miso & sesame

Seaweed Salad. Seaweed, daikon, snow peas, cucumber, soya sesame & goma

Cauliflower. Fried, served with black truffle goma & sesame

Abokado. Avocado, yuzu koshō & soya sesame

Inari. Tofu with ginger, shiitake, cress & sesame

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame

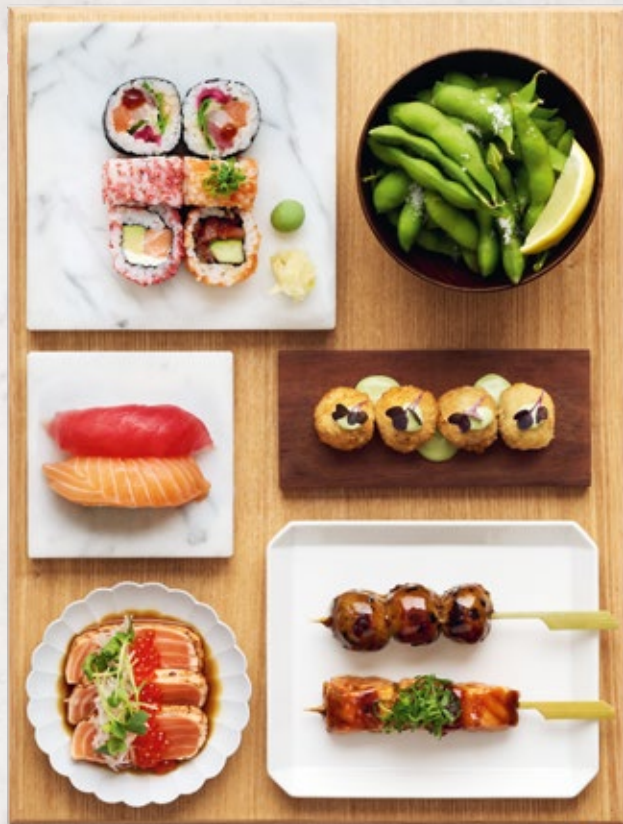
Eringi Yaki. King oyster mushroom & miso herb sauce

Imo Yaki. Sweet potato, coriander cress, soya sesame & teriyaki
295 kr.



BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice, soya sesame & poké sauce
135 kr.



SHAKE OVERDRIVE

Edamame. Sea salt & lemon
Shake Ceviche. Salmon, tiger's milk, red onion, green chilli, crunchy chilli, Jerusalem artichoke chips & coriander
Shake. Salmon
Shake Yaki. Seared salmon, sansho pepper & tsume
Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame
New York Subway. Tempura shrimp, avocado & spicy sauce, salmon & garlic
 275 kr.

MIXED EMOTIONS

Edamame. Sea salt & lemon
Kani Korokke. Crab croquettes with wasabi Caesar
Shake Tataki. Seared Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress
Maguro. Yellowfin tuna
Shake. Salmon
Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli, tsume & pickled red onion
Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame
Spicy Tuna. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress
Tsukune. Chicken meatballs & teriyaki
Shake Teriyaki. Salmon, teriyaki & spring onion
 295 kr.



FOUR MEAL DRIVE

Shake. Salmon. Ebi. Shrimp. **Shake Yaki.** Seared salmon, sansho pepper & tsume. **Maguro.** Yellowfin tuna
Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli, tsume & pickled red onion
Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue
Nanban. Chicken, avocado, soya sesame, tsume, yuzu kosho, kataifi & coriander
Shake Aioli. Snow peas, avocado, miso aioli & cucumber, seared salmon, soya sesame, chives & sake-tamari marinated trout roe
Spicy Tuna. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress
Pink Alaska. Salmon, avocado, cream cheese & umeboshi sesame
Ebi Panko. Tempura shrimp & spicy sauce, avocado, tsume & sesame
 999 kr.

PERFECTLY PAIRED WITH

Kizan Junmai. Complex and full of flavour. Glass 99 kr. / Bottle 720 ml. 499 kr.

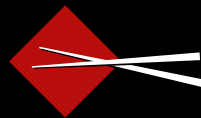


A FREQUENT FISHER CATCHES THE MOST

Frequent Fisher is the Sticks'n'Sushi loyalty programme for guests who enjoy coming back. And if you do, we'd love to give you something in return.

Earn points every time you dine with us or order takeaway. The more points you earn, the more levels, benefits and special treats you unlock. Simply put: the more often we see you, the more we'll spoil you.

It's our way of saying thank you for coming back.



STICKS | N | SUSHI

DENMARK | ENGLAND | GERMANY | SCOTLAND | CZECH REPUBLIC



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

sticksnsushi.dk