

# STICKS'N'SUSHI ALL YOU CAN SIP BRUNCH

ALL YOU CAN SIP BRUNCH WITH DRINKS 60pp

## 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 [10.5%]

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 [5%]

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

### ASAHI KARAKUCHI [5%]

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

### RIESLING THE STUMP JUMP [10%]

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

### PETIT PINOTAGE [13.5%]

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

### COLLET CHAMPAGNE BRUT +18pp supplement

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

## Spirited Away

### ASAHI 0.0% 330ml

The same crisp and refreshing Asahi Super Dry taste,  
without the alcohol [0%] [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.

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.

# 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** (10g) +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 +3.5

# VEGAN MENU

## For the table

### SPICY EDAMAME

**CAULIFLOWER** Fried and served  
with black truffle goma

### SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber &  
sesame dressing

### GRILLED AVOCADO

Avocado, sesame oil, supreme soy,  
soya sesame

### GREEN TARTARE BITES

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

### BROCCOLI

Grilled in supreme soy, spicy 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-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 +3.5