



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. Kr. 125



KARAAGE

Chicken, pickled red onion, served with wasabi Caesar. Kr. 99



KINOKO KOROKKE

Mushroom croquette, Rød Krystal cheese, miso aioli & truffle dust. Kr. 89



SHAKE TATAKI

Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress. Kr. 119



TUNA TARTARE BITES

Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread. Kr. 119



LOBSTER & IKURA TEMAKI

Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori. Kr. 125

EDAMAME BEANS

Grilled, supreme soy & soya sesame. Kr. 45
Spicy miso & sesame. Kr. 45
Sea salt & lemon. Kr. 45



BROCCOLI

Grilled in supreme soy, served with spicy goma. Kr. 59





HOTATE CEVICHE

Scallops, lime & coriander dressing, yuzu miso, red onion, green chilli, kataifi & coriander. Kr. 119



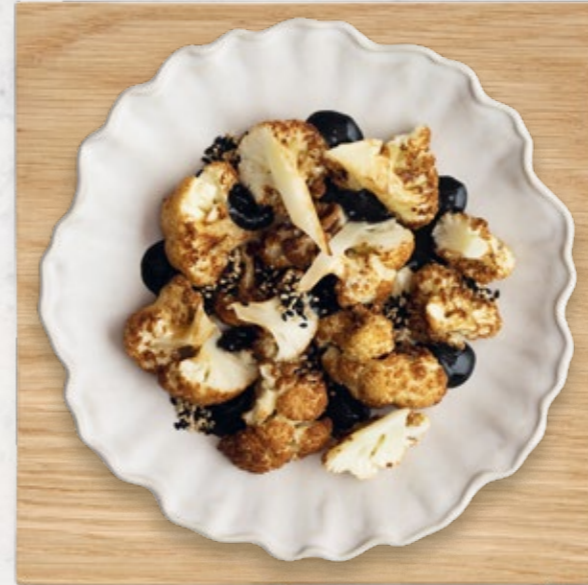
COME FOR A SWIM

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
Kr. 369



"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. Kr. 62



GYOZA

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



KANI KOROKKE

Crab croquettes with wasabi Caesar. Kr. 99



HIRAMASA KATAIFI

Hiramasa, kataifi, chives, shiso, truffle oil & ponzu. Kr. 129



HIRAMASA KAMA
Hiramasa collar with sea salt & lemon,
served with miso soup and rice
[Limited availability]
Kr. 199

SEAWEED SALAD
Seaweed, daikon,
snow peas, cucumber
& sesame dressing.
Kr. 52



MISO SOUP
Miso with tofu, spring
onion & wakame. Kr. 25

RICE PAPER SHAKE
Soy-cured salmon, pickled red
onion, avocado, cucumber &
coriander served with goma
Kr. 99



EBI BITES
Tempura shrimp,
miso aioli, chilli, lime
& coriander. Kr. 99



WAGYU BITES
Wagyu tartare with shiso,
spring onion and kizami
wasabi on toasted bread
Kr. 175



CAVIAR
Rossini Black Label [10 gr]
Kr. 205



BEEF TATAKI
Beef fillet with miso aioli, spring
onion, artichoke chips, shiitake &
truffle ponzu. Kr. 145



SASHIMI



MAGURO
Yellowfin tuna. Kr. 109



SHAKE
Salmon. Kr. 99



HIRAMASA
Yellowtail kingfish. Kr. 119



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

NIGIRI

KINOKO

Portobello with lime salt
Kr. 29 / 2 pcs Kr. 52

HIRAMASA

Yellowtail kingfish
Kr. 32 / 2 pcs Kr. 58

NASU ABURI

Seared aubergine, miso &
kizami wasabi
Kr. 29 / 2 pcs Kr. 52

AKA PIMAN

Grilled red pepper &
yuzu-kosho
Kr. 29 / 2 pcs Kr. 52

HIRAMASA YAKI

Seared yellowtail kingfish
Kr. 34 / 2 pcs Kr. 62

SHAKE NEW YORK

Salmon & garlic
Kr. 34 / 2 pcs Kr. 62

HOTATE YAKI

Seared scallops
Kr. 34 / 2 pcs Kr. 62



INARI IKURA

Tofu with ginger, trout
roe, shiitake, cress &
sesame
Kr. 32 / 2 pcs Kr. 58
Without trout roe
Kr. 29 / 2 pcs Kr. 52

TAMAGO

Japanese omelette
Kr. 29 / 2 pcs Kr. 52

EBI

Shrimp
Kr. 32 / 2 pcs Kr. 58

ABOKADO

Avocado, yuzu-kosho
& soya sesame
Kr. 29 / 2 pcs Kr. 52

MAGURO

Yellowfin tuna
Kr. 32 / 2 pcs Kr. 58

SHAKE

Salmon
Kr. 32 / 2 pcs Kr. 58

SHAKE YAKI

Seared salmon
Kr. 34 / 2 pcs Kr. 62

KYOTO NON-STOP

Nigiri. Tofu with ginger &
shiitake, grilled red pepper,
seared aubergine, avocado
and portobello mushroom
Kr. 125



TOKYO NON-STOP

Nigiri. Seared salmon, avocado,
yellowfin tuna and seared
yellowtail kingfish, topped with
Rossini Black Label caviar [10 gr]
Kr. 290

TEMAKI SETTO

Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori. Kr. 325

Temaki means handroll. Create your own small bites



SPOIL YOURSELF

Rossini Black Label caviar [10 gr]. Kr. 205

Masumi Sanka Junmai Sake. Fresh and elegant with a subtle umami finish
Bottle 300 ml. Kr. 369 / Bottle 720 ml. Kr. 699

MAKI

HOUSE ROLLS | 4 pcs of each roll

Wagyu. Wagyu tartare with kizami wasabi & crispy kataifi. Kr. 149

Aka Ebi. Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe. Kr. 135

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

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume. Kr. 99

Soft Shell. Softshell crab with masago & spicy sauce. Kr. 135

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander. Kr. 135



FULL HOUSE | Menu

All 6 House Rolls. Kr. 675

Allergy information is available. Please ask your server

URAMAKI | 8 pcs of each roll



NANBAN

Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho. Kr. 109



CRISPY EBI

Tempura shrimp, avocado, spicy sauce & sesame Kr. 109

KABURIMAKI | 8 pcs of each roll



NEW YORK SUBWAY

Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic. Kr. 155



EBI PANKO

Tempura shrimp & spicy sauce, topped with avocado. Kr. 149



CALIFORNIA

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



MAMMA MIA

Avocado, cucumber, soya sesame & chives. Kr. 89



HELL'S KITCHEN

Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue. Kr. 155



SHAKE AÏOLI

Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe. Kr. 149



PINK ALASKA

Salmon, avocado, cream cheese & lumpfish roe Kr. 99



SPICY TUNA

Tuna, cucumber, spicy sauce, masago, kataifi & cress. Kr. 99



CEVICHE

Pickled red onion, avocado & cucumber with scallops, lime & coriander. Kr. 149



CHIRASHI MAKI

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

MAKI MAKI

Kaburimaki. Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli
8 pcs of each roll. Kr. 565

MINI MAKI MAKI

4 pcs of each roll. Kr. 295



STICKS

AIGAMO TSUKUNE
Grilled duck meatball with egg
yolk in supreme soy
Kr. 59 / 2 pcs Kr. 112

SHISHITO YAKI
Padron peppers,
spicy gochujang,
tsume & lime
sauce
Kr. 34 /
2 pcs Kr. 62

IMO YAKI
Sweet potato,
coriander cress
& teriyaki
Kr. 30 /
2 pcs Kr. 54

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

MOMO NANBAN
Fried chicken
thigh, sweet and
sour dashi marinade,
miso aioli, onion
& daikon cress
Kr. 42 /
2 pcs Kr. 78

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

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

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

RAMU NIKU
Lamb, spring onion,
yakiniiku sauce,
garlic butter &
soya sesame
Kr. 42 /
2 pcs Kr. 78

RICE. Kr. 22
with crunchy chilli, teriyaki
or chilli dip. Kr. 34



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

**GINDARA
NO MISO**
Black cod
& miso
Kr. 76 /
2 pcs Kr. 146

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

HOTATE BACON
Scallops &
bacon with
miso herb butter
Kr. 59 /
2 pcs Kr. 112

YAKI YAGI
Goat's cheese
wrapped in
cured ham
Kr. 39 /
2 pcs Kr. 72

CHIIZU MAKI
Emmental
cheese wrapped
in bacon
Kr. 34 /
2 pcs Kr. 62

BUTA YAKI
Free-range pork
with yuzu-miso
Kr. 42 /
2 pcs Kr. 78

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

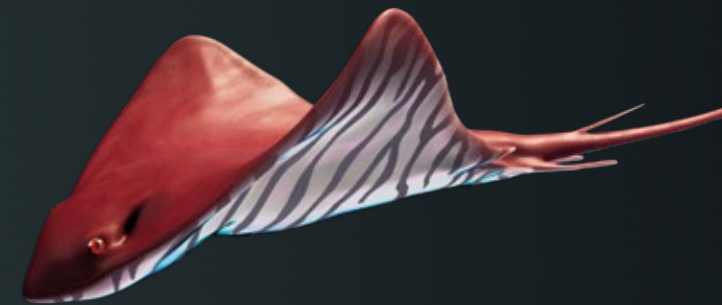
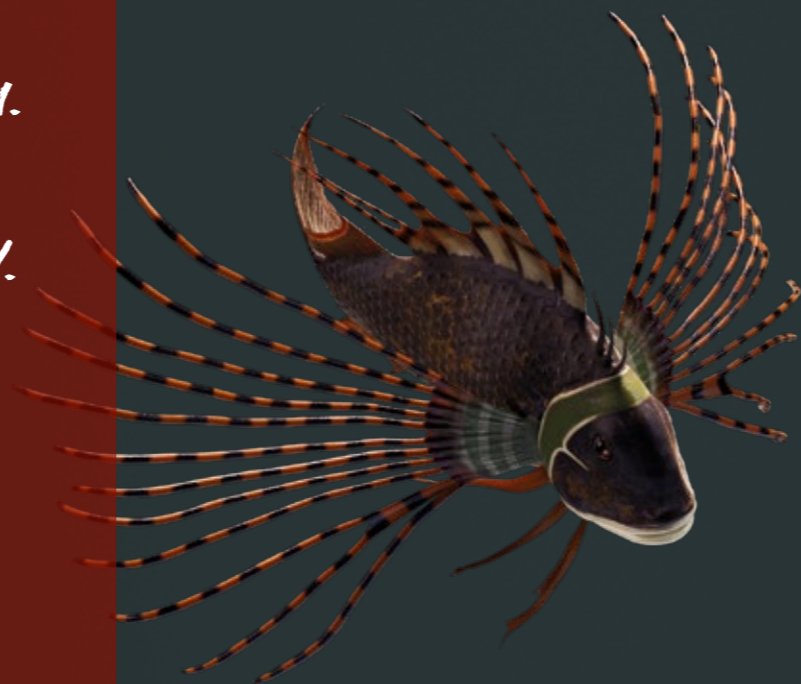
GYU HABU
Beef fillet with
miso herb butter
Kr. 76 /
2 pcs Kr. 146

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

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
Kr. 180 /
2 pcs Kr. 350

*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. Kr. 435

[Minimum two people]

PERFECT DAY

Edamame. Soya beans with sea salt

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

Kinoko Korokke. Mushroom croquette, Rød Krystal cheese, miso aioli & truffle dust

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Shake Yaki. Seared salmon

Abokado. Avocado, yuzu-kosho & soya sesame

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

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

Tsukune. Chicken meatballs & teriyaki

Buta Yaki. Free-range pork with yuzu-miso

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person. Kr. 375

[Minimum two people]



YUZU ZOO
Cocktail. Kr. 125



GREENKEEPER

Edamame. Soya beans with spicy miso & sesame
Seaweed Salad. Seaweed, daikon, snow peas, cucumber & sesame dressing
Cauliflower. Fried and served with black truffle goma
Kinoko. Portobello mushroom & lime salt
Abokado. Avocado, yuzu-kosho & soya sesame
Nasu Aburi. Seared aubergine, miso & kizami wasabi
Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume
Eringi. King oyster mushroom & miso herb sauce
Imo Yaki. Sweet potato, coriander cress & teriyaki
 Kr. 295



SALMON & FRIENDS

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma
Shake. Salmon
Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado
Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress
Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe
 Kr. 249

Allergy information is available. Please ask your server



MIXED EMOTIONS

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

Sticks'n'Sushi Potsdamer Straße | Berlin



SAPPORO SILVER
Can 65 cl. Kr. 89

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

Kr. 295





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

Kr. 999

SAKE RECOMMENDATION

Kizan Junmai. Fruity and well balanced yet full bodied. Glass. Kr. 99 / Bottle 720 ml. Kr. 499

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
Kr. 175



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
Kr. 165



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
Kr. 175

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. Kr. 285



BEAUTIFUL MESS

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



ARE YOU A FREQUENT FISHER?

Download our Sticks'n'Sushi loyalty app, level up with rewards and earn points for pounds on every purchase. The points can be redeemed on your next visit or when ordering takeaway. Get your welcome treat by signing up today.



STICKS | N | SUSHI

DENMARK | GERMANY | ENGLAND | SCOTLAND



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

sticksnsushi.dk