

MANY TRADITIONS. ONE TABLE

Festive Group menus for parties of twelve and more

Available from November 23rd 2026

STICKS | N | SUSHI



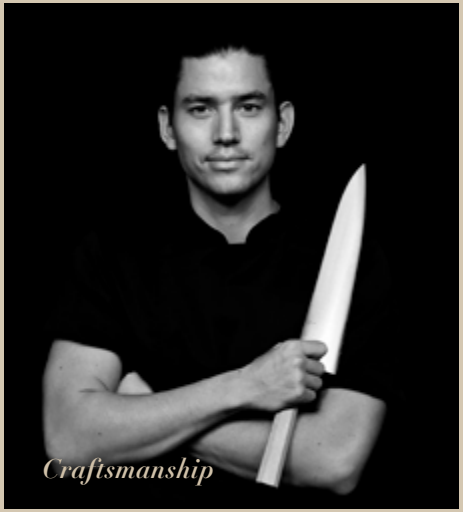




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Japanese with a Nordic touch


Craftsmanship


Classic & creative sushi


A sushi restaurant – even for those who don't like fish



Made for sharing

FEELING FESTIVE?

FROM SHARING BITES TO START, THROUGH TO BEAUTIFULLY PREPARED MAKI ROLLS, ALONGSIDE STICKS HOT OFF THE GRILL

Our festive menus bring together a selection of our most popular dishes and bites, sushi favourites, and warm, comforting sticks – perfectly portioned for group dining and joyful moments around the table.

There's something for everyone and plenty to look forward to, whether it be team lunches or end of year celebrations, gather together and raise a glass to the festive season.

FESTIVE GROUP MENUS

Choose one menu for your group
(Dietaries and allergies will be accommodated)

FESTLIG CHRISTMAS MENU

STARTERS – *For the table*

EDAMAME. Grilled, supreme soy & soya sesame

SOY CURED SHAKE. Soy and mirin cured salmon, marinated red onion and shiitake, miso mustard, lime & dill

MAGURO CARPACCIO. Yellowfin tuna, white soy & yuzu ponzu, Parmesan aïoli, tosazu gel, extra virgin olive oil, daikon & shiso

SOFT SHELL CRAB KARAAGE. Crispy seasoned soft shell crab & wasabi Caesar

NIGIRI – *2 pcs each per person*

WAGYU ABURI. Seared Japanese wagyu, miso aïoli, tsume & kizami wasabi

MAKI – *2 pcs each per person*

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

HELL'S KITCHEN. Tempura shrimp, avocado & spicy sauce, yellowfin tuna & barbecue

EBI PANKO. Tempura shrimp & spicy sauce, avocado, tsume & sesame

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

STICKS – *1 of each per person*

AIGAMO TSUKUNE TRUFFLE. Grilled duck and shiitake tsukune, pancetta, truffle & shiso butter

GINDARA NO MISO. Miso-marinated black cod

PRICE PER PERSON 59



The image shows a set menu for two people



The image shows a set menu for two people

PERFECT DAY

STARTERS – *For the table*

EDAMAME. Sea salt & lemon

EBI SANDO. Crispy sando with prawn, truffle, miso aïoli, Parmesan & chives

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

NIGIRI – *1 pcs each per person*

SHAKE YAKI. Seared salmon, sansho pepper & tsume

ABOKADO. Avocado, yuzu koshō & soya sesame

MAKI – *4 pcs each per person*

SPICY TUNA. Yellowfin tuna, cucumber, spicy sauce, masago, kataifi & cress

CRISPY EBI. Tempura shrimp, avocado, spicy sauce, sesame & tsume

STICKS – *1 of each per person*

MOMO KARAAGE. Chicken karaage, wasabi Caesar & daikon cress

TSUKUNE. Chicken meatballs & teriyaki

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

PRICE PER PERSON 45

SET FOR SUCCESS

STARTERS – *For the table*

BROCCOLI. Grilled, with supreme soy, soya sesame & served with goma

EBI BITES. Tempura shrimp, miso aïoli, chilli, lime & coriander

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

BEEF TATAKI. Seared beef fillet with miso aïoli, spring onion, Jerusalem artichoke chips, shiitake & truffle ponzu

MAKI – *2 pcs each per person*

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

STICKS – *1 of each per person*

AKA EBI. Spicy gochujang shrimp, avocado, snow peas, miso aïoli & sake-tamari marinated trout roe

TSUKUNE CHILLI. Chicken meatballs, chilli dip, teriyaki & spring onions

GYU KATZU. Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress

PRICE PER PERSON 50



The image shows a set menu for two people



The image shows a set menu for two people

AS GOOD AS IT GETS

STARTERS – *For the table*

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 aïoli, tosazu 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 aïoli, chilli, lime & coriander

HOUSE ROLLS – *2 pcs each per person*

SOFT SHELL CRAB. Soft shell crab, masago, chives, spicy sauce & tsume

LOBSTER ABOKADO. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

ABURI – *1 of each per person*

SHAKE ABURI. Seared salmon with miso aïoli, sake-tamari marinated trout roe & daikon cress

HIRAMASA ABURI. Seared yellowtail kingfish, yuzu koshō, shiso, tsume & tosazu gel

WAGYU ABURI. Seared Japanese wagyu, miso aïoli, tsume & kizami wasabi

STICKS – *1 of each per person*

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 65



The image shows a set menu for one person

GREENKEEPER

STARTERS – *for the table*

EDAMAME. Spicy miso & sesame

SEAWEED SALAD. Seaweed, daikon, snow peas, cucumber, soya sesame & goma

CAULIFLOWER. Fried, served with black truffle goma & sesame

NIGIRI

ABOKADO. Avocado, yuzu koshō & soya sesame – *2 of each per person*

INARI. Tofu with ginger, shiitake, cress & sesame – *1 of each per person*

MAKI – *4 pcs per person*

RED'N'GREEN. Roasted pepper, avocado, cucumber, yuzu koshō, shiso, tsume & soya sesame

STICKS – *1 of each per person*

ERINGI YAKI. King oyster mushroom & miso herb sauce

IMO YAKI. Sweet potato, coriander cress, soya sesame & teriyaki

PRICE PER PERSON 30

SOMETHING SWEET TO FINISH?

All four desserts for sharing 36

For group sizes 15+, a pre order is required



MATCHA

Dark chocolate fondant with matcha core. Vanilla ice cream & matcha cookie crumble 9.8



SAKURA

Cherry & umeshu compote, dark chocolate, vanilla ice cream, amber cookie, cherry foam & shiso leaves 9.5



MANGO

Coconut rice pudding, mango sorbet and passionfruit coulis with basil seeds 8.5



GOMA

Vanilla crème brûlée with black sesame crumble 8.4

Mini desserts

Both for 7

MINI MANGO. Coconut rice pudding, passionfruit & basil seed coulis

MINI GOMA. Vanilla crème brûlée with black sesame crumble

– UPGRADE YOUR MENUS –

ANYTHING MISSING FROM YOUR MENU?

Black Cod instead? Simply pay the difference.

- To be taken by the whole table

HOUSE ROLLS

Wagyu. Wagyu tartare with kizami wasabi & crispy kataifi
Aka Ebi. Spicy gochujang shrimp, avocado, snow peas, miso aïoli & sake-tamari marinated trout roe
Black Cod. Miso-marinated black cod with Jerusalem artichoke chips & pickled red onion
Spicy Beef. Seared beef fillet, cucumber, snow peas, pickled red onion, green chilli, spicy sauce, crunchy chilli & spring onion
Soft Shell. Soft shell crab, masago, chives, spicy sauce & tsume
Lobster Abokado. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander

STICKS

Gindara No Miso. Miso-marinated black cod
Wagyu Yaki. Japanese Wagyu beef from Kyushu
Festive Special. Duck, pancetta and truffle butter

SASHIMI DELUXE

– we recommend one per three to four guests
Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, tamago ikura & shake ceviche

To sip

WELCOME COCKTAIL ON ARRIVAL
Yuzu Zoo or Elderflower Spritz 12

ALCOHOL-FREE COCKTAIL
Mori Mojito 10

SIGNATURE COCKTAIL UPGRADE
Price upon request

BOTTLE OF ASAHI BEER 6

GLASS OF WINE
Chenin Blanc 7.5
Artolas Red 8.2

TEA OR COFFEE
Americano 2.8
Genmaicha Green Tea 4.8
English Breakfast 4.5

WATER
Still or sparkling for the table
Price per person 1.5

Spoil yourself

ICHI – ALL INCLUSIVE FESTIVE DRINKS PACKAGE
Bubbles or festive cocktails on arrival, ½ btl wine, water, tea/coffee
Price per person 40

NI – ALL INCLUSIVE DRINKS PACKAGE
½ btl wine, water, tea/coffee
Price per person 25

PREMIUM SAKE TRAY EXPERIENCE
Choose your sake & cup tray-style service *Price upon request*

DOMO ARIGATO – SOMETHING TO END YOUR MEAL
Digestif of either Sake, Japanese Whisky, Miso Sour or Espresso Martini
Price upon request

EXMOOR CAVIAR.
Royal Beluski [10 g] 22

ABOVE & BEYOND ADD-ONS FOR PRIVATE EVENTS



NEED A DJ?

Available in most restaurants for 4 hours

Price upon request



EXPERIENTIAL ADD-ONS

Japanese calligrapher

Sushi and/or cocktail masterclasses

Live theatre food stations (sashimi / maki)

Price upon request



PRINT

Custom menus

Custom name place cards

Mini daruma place setting

Price upon request


Private Dining Room


Restaurant


Nanajūni

GLASGOW

PERFECT FOR PRIVATE DINING, DRINKS RECEPTIONS OR EXCLUSIVE TAKEOVERS

Set within a stunning Grade II listed building on George Square, Glasgow, our first Scottish restaurant provides a truly memorable setting for festive events. With its elegant interiors and central location, it offers the perfect backdrop for festive gatherings, from intimate celebrations to larger parties, right in the heart of the city.

Downstairs, discover our atmospheric basement cocktail bar, inspired by Nanajūni, Japan's 72 poetic micro-seasons. It is an inviting and distinctive space that's perfect for festive drinks receptions or private parties.

WHAT TO EXPECT

A stylish, characterful venue split across two floors combining historic charm with modern design, offering versatile spaces for everything from relaxed gatherings to lively festive celebrations.

LOCATION

7 George Square, Glasgow G2 1DY.

	STANDING	SEATED	AREA INFO
RESTAURANT	200	140	Perfect for larger parties
BAR – NANAJŪNI	40	N/A	Festive drinks/canapés
PRIVATE DINING ROOM	40	40	Semi-private. Perfect for small groups
BAR – NANAJŪNI EXCLUSIVE	70	40	Exclusive hire with DJ booth
RESTAURANT EXCLUSIVE	300	200	Two floors exclusive hire with bar, DJ booth

OUR FOOD, YOUR PLACE

FESTIVE CATERING, DELIVERED

We offer bespoke, beautifully versatile festive catering; made entirely for you. From circulated canapés, grazing stations, seated dining to fully serviced pop-up bars – we bring the Sticks'n'Sushi experience wherever you need it this season. Our Sushi is hand rolled, our fish is hand sliced and our sticks are crafted with care; from ingredients to presentation, flavour to flow that will transform your special moments to lasting memories.

Born in Copenhagen and rooted in 30 years of culinary heritage, expect presentation that draws attention. Since 2012, we've been serving freshly rolled sushi across London in our restaurants and now to some of London's most recognisable offices, venues and event spaces.

At Sticks'n'Sushi, we're for everyone. Fish lovers, meat eaters, plant-based diners and those with allergies or aversions, our menus flex to suit every guest. Because good hospitality starts with knowing how to make people feel considered. And that's what we do best.

VIEW OUR CATERING BROCHURE







WISH FOR A FISH

Gift cards for all, big and small



Looking for the perfect gift for a sushi-lover?

Our experience tells us that a Sticks'n'Sushi gift card usually goes down a treat.
Order online or pop into your local Sticks'n'Sushi.

By the way, giftcards can also be a perfect present for any employee (hint, hint...)


LET US
TAKE CARE OF YOU
THIS CHRISTMAS

Contact our team on 020 3141 8840
or reservations@sticksnsushi.com

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 team.

STICKS | N | SUSHI

sticksnsushi.com