

BOTTOMLESS LUNCH

*Every Saturday
at Tivoli Hotel*



BOTTOMLESS LUNCH WITH LIMITLESS DRINKS

ALL YOU CAN SIP LUNCH WITH DRINKS KR. 599 PR. PERSON

Kampai

90 minutes of endless drinks. Your first drinks just need to be ordered within 15mins from your booking time.

SHOJITO

Japanese Shochu with fresh mint & citrus. Available in different flavours: Rhubarb, raspberry, cucumber or ginger.

ELDERFLOWER SPRITZ

Japanese Sake & St. Germain elderflower topped with organic Spumante.

NV SPUMANTE BRUT, ROCCA DEI FORTI, VENETO, ITALY

Dry organic Spumante with tiny bubbles that create freshness and elegance. Notes of flowers, citrus & green apples.

MIX YOUR OWN BELLINI, ROSSINI OR MIMOSA

We bring the flavour – you mix it just the way you like it.

— *Spoil Yourself* —

BRUT CHAMPAGNE, BARON ALBERT, LA PARTICULIERE, FRANCE

Pure and elegant Champagne with a seductive scent of citrus and green apples. Small delicate bubbles and fresh fruit character with apricot, apple & citrus as the primary notes. (Kr. 149 pr. person)

KIRIN ICHIBAN OR KIRIN ICHIBAN FREE

Bottle 33cl

RIESLING, TROCKEN, STEFAN BIETIGHÖFER, PFALZ, GERMANY

Juicy, mouthwatering and fruity. Finishes with great purity and aroma. Notes of pear, white flowers, stone fruit & lime.

KAORI BLANCO, BODEGAS ONTAÑÓN, RIOJA, SPAIN

Elegant and unique, notes of flowers, citrus and other tropical vine fruits. Finishes with grapefruit, vanilla & pepper.

KAORI RIOJA TINTO, BODEGAS ONTAÑÓN, RIOJA, SPAIN

Elegant profile with beautiful floral notes, a silky-smooth palate and mineral nuances.

VIRGIN SHOJITO

Fresh mint & citrus stirred with crushed ice. Available in several varieties: Rhubarb, raspberry, cucumber or ginger.

THE SMALL PRINT.

Your first drinks need to be ordered within 15 mins 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. 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.

MENU

For the table

SPICY EDAMAME

with spicy miso & sesame

KARAAGE

Chicken, pickled red onion, served with wasabi Caesar

KANI KOROKKE

Crab croquettes with wasabi Caesar

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

RICE PAPER SHAKE

Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Add **SASHIMI MIX** Salmon, yellowfin tuna and hiramasa. Kr. 179.

Add **ROSSINI BLACK LABEL CAVIAR**

(10g) Kr. 205

To choose

One Maki [8pc] or one Beautiful Mess pr. 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

BEAUTIFUL MESS

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

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

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 [2pc] Kr. 350

Add **GINDARA NO MISO** – Black cod & miso [2pc] Kr. 146

Dessert

MANGO

Coconut rice pudding, passionfruit & basil seed coulis

VEGAN MENU

For the table

SPICY EDAMAME

with spicy miso & sesame

CAULIFLOWER

Fried and served
with black truffle goma

OKAZU

Kimchi. Fermented cabbage with chilli

Poteto Sarada. Japanese potato salad with
cucumber, red onion, carrot, cress & crispy potato

Seaweed Salad. Seaweed, daikon, snow peas,
cucumber & sesame dressing

BIMI TEMPURA

Tempura tenderstem broccoli with
daikon oroshi in shiitake-tentsuyu sauce

GRILLED AVOCADO

Avocado, sesame oil, supreme soy
& soya sesame

GREEN TARTARE BITES

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

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