STICKS N SUSHI

Allergen Matrix – 14 allergens + garlic & onion

October 2026 menu | Version V.2 | Created 02/11/26

Drinks – England

At Sticks'N'Sushi, all our food is made fresh in our open kitchens. Our chefs work with several different allergens throughout the day and, while we do everything we can to minimise cross-contamination, we cannot guarantee that any dish is completely allergen-free or suitable for someone with an allergy. For this reason, we are unable to modify dishes due to the risk of allergen cross-contamination. Please choose dishes that are suitable for your diet and remember that our menu descriptions don't list every ingredient or allergen.

Soy and Sesame

Because soy and sesame are used so extensively across our kitchen, we're unable to guarantee a safe environment for guests with a soy or sesame allergy, and regretfully cannot serve guests with these allergies.

Our allergen guide is here to help, listing the allergenic ingredients in each dish, including the 14 mandatory allergens, as well as garlic and onion. If you can't find what you need, or you're unsure about anything, please talk to one of our team, we'll always be happy to help. Recipes and ingredients can change from time to time, so it's worth checking the allergen information each time you visit, to make sure you have the most up-to-date information.

✓ = Contain allergen

M = May Contain Allergen. Not intentionally added, but manufacturing, handling, storage, fryer oil, or robata grill create a cross contamination risk that can't be removed.

Dish	Celery	Cereals containing gluten	Crustaceans	Egg	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanut	Sesame	Soya	Sulphites	Garlic	Onion
DRINKS – COCKTAILS																
Yuzu Seltzer		M			M		M					M	M	M		
Sake Lychee Martini														✓		
Whisky Miso Sour		M			M		M					M	✓	M		
Hyogo Spritz		M			M		M					M	M	✓		
Okinawa																
Pandan Sour		M			M		M					M	M	M		
Yuzu Zoo														✓		
Japanese Bramble Spritzer		M			M		M					M	M	✓		
Ichigo	✓	M			M		M					M	M			
Every Nikka Days Highball																
Hibiscus Margarita																
Tiki Fuji Punch																
Yuzu Mule																
Chocolate Old Fashioned		M			M		M					M	M			
Miso Espresso Martini		M			M		M					M	✓			
DRINKS – NON-ALCOHOLIC COCKTAILS																
Sakura & Lychee Martini														✓		
Mori Mojito		M			M		M					M	M	✓		
Ichigo Aperitivo		M			M		M					M	M	✓		
Spiced Pinanolada														✓		
DRINKS – WHITE WINE																
Chenin Blanc Wild Garden														✓		
Vermentino Pays D'Oc														✓		
Piquepoul L'Arete De Thau														✓		
Riesling Stump Jump														✓		
Pinot Grigio Puiattino														✓		
Avesso Leme														✓		
Riesling Watervale							✓							✓		
Viognier Off the Charts														✓		
Blanco Rioja Valdebaron														✓		
Sauvignon Viognier Micro-Cosme														✓		
Albarino Martin Codax														✓		
Gewurztraminer Dufte Punkt														✓		
Sauvignon Blanc Te Muna							✓							✓		
Chardonnay Haystack														✓		
Chenin Blanc Old Vines														✓		
Chardonnay Skye's														✓		
Fiano Feudi San Gregorio														✓		
Sauvignon Blanc Weather Station														✓		
Macon Bussieres Le Vieux Puits														✓		
Gavi La Scolca														✓		
Sancerre Le Grand Rochoy														✓		
Chenin Blanc The FMC														✓		
DRINKS – ROSÉ WINE																
Cuatro Pasos Martin Codax														✓		
Love By Chateau Leoube														✓		
DRINKS – ORANGE WINE																
Albarino Orange Martin Codax														✓		

Dish	Celery	Cereals containing gluten	Crustaceans	Egg	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanut	Sesame	Soya	Sulphites	Garlic	Onion
DRINKS – RED WINE																
Artolas Red Vidigal														✓		
Rioja Alavesa Mayela														✓		
Petit Pinotage														✓		
Malbec Terroir Unico														✓		
SMG Huntsman														✓		
Cabernet Sauvignon V4														✓		
Pinot Noir Luke's														✓		
DRINKS – SPARKLING WINE																
Prosecco Bosco Del Conte														✓		
Champagne Collet Art Deco														✓		
Champagne Collet Rose														✓		
Champagne Collet Blanc De Blancs														✓		
DRINKS – BEER / CIDER																
SNS Yuzu Pale Ale		✓														
SNS Mikkeller Rice Lager		✓														
Asahi Karakuchi bottle / draft		✓														
Sapporo Lager		✓														
Orion Lager		✓														
Meantime IPA		✓														
Harbour Helles Lager																
Balfour Cider																
Asahi 0%		✓														
DRINKS – SAKE																
Akashi Tai Junmai Ginjo Sparkling														M		
DRINKS – COFFEE & TEA*																
Macchiato							✓									
Latte							✓									
Flat White							✓									
Cappuccino							✓									
Matcha Latte							✓									
DRINKS – BRUNCH																
English Spritz Cocktail														✓		
Prosecco Bosco Del Conte														✓		
Mio Junmai Sparkling Sake																
Asahi Karakuchi bottle / draft		✓														
Riesling Stump Jump														✓		
Cuatro Pasos Rose Martin Codax														✓		
Champagne Collet Art Deco														✓		
Asahi 0%		✓														
Real Blush Fermented Tea																
Sakura & Lychee Martini														✓		
Cocktail Flight														✓		
Cocktail Flight - Non Alcoholic														✓		

***Plant based option available on request**