



GROUP MENUS

Four delicate menus offering all the best from our kitchen. Pick your favourite menu and we will serve the dishes family style for all guests to enjoy. We kindly ask you to inform us of any allergies, when making a reservation.

AS GOOD AS IT GETS

Our group menus are served sharing style with plates coming gradually throughout dinner

STARTERS

EDAMAME. Soya beans, grilled with supreme soy & sesame

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

TUNA TARTARE. Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

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

HIRAMASA KATAIFI. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

TEMAKI

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

MAKI – 4 pcs per person

EBI PANKO. Tempura shrimp & spicy sauce, topped with avocado

NEW YORK SUBWAY. Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic

STICKS – 1 of each per person

GINDARA NO MISO. Black cod & miso

HOTATE BACON. Scallops & bacon with miso herb butter

PRICE PER PERSON 70 €





PERFECT DAY

Our group menus are served sharing style with plates coming gradually throughout dinner

STARTERS

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, Parmigiano-Reggiano cheese, miso aioli & truffle dust

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

MAKI – 4 pcs per person

SHAKE YAKI. Seared salmon

ABOKADO. Avocado, yuzu-kosho & soya sesame

NIGIRI – 2 pcs per person

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

SPICY TUNA. Tuna, cucumber, spicy sauce, masago, kataifi & cress

STICKS – 1 of each per person

TSUKUNE. Chicken meatballs & teriyaki

BUTA YAKI. Free-range pork with yuzu-miso

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

PRICE PER PERSON 48 €

SET FOR SUCCESS

Our group menus are served sharing style with plates coming gradually throughout dinner

STARTERS

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

MAKI – 4 pcs per person

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

STICKS – 1 of each per person

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 53 €





GREENKEEPER

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STARTERS

EDAMAME. Soya beans with spicy miso & sesame

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

CAULIFLOWER. Fried and served with black truffle goma

NIGIRI – 1 of each per person

KINOKO. Portobello mushroom & lime salt

ABOKADO. Avocado, yuzu-kosho & soya sesame

NASU ABURI. Seared aubergine, miso & kizami wasabi

MAKI – 4 pcs per person

RED’N’GREEN. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

STICKS – 1 of each per person

ERINGI. King oyster mushroom & miso herb sauce

IMO YAKI. Sweet potato, coriander cress & teriyaki

PRICE PER PERSON 29.50 €

PLEASE DON'T HESITATE CONTACTING US IF YOU HAVE ANY QUESTIONS ON
catering_de@sticksnsushi.com



STICKS | N | SUSHI

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