



GROUP MENUS

Four group menus offering all the best from our kitchen.
Pick your favourite menu and we will serve the dishes
sharing style for all guests to enjoy.

PERFECT DAY

Our group menus are served sharing style

STARTERS – *for the table*

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

NIGIRI – *1 pcs per person*

SHAKE YAKI. Seared salmon

ABOKADO. Avocado, yuzu-kosho & soya sesame

MAKI – *4 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 45



The image shows a set menu for two people

SET FOR SUCCESS

Our group menus are served sharing style

STARTERS – *for the table*

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 – *2 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 50



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AS GOOD AS IT GETS

Our group menus are served sharing style

STARTERS – *for the table*

EDAMAME. Soya beans, grilled with supreme soy & sesame

KINOKO KOROKKE. Mushroom croquette, Parmigiano-Reggiano cheese, miso aioli & truffle dust

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 – *to share*

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

MAKI – *2 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

AKA EBI. Shrimp, spicy gochujang & garlic butter

PRICE PER PERSON 60



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GREENKEEPER

Our group menus are served sharing style

STARTERS – *for the table*

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 30



The image shows a set menu for one person

SOMETHING SWEET TO FINISH?

All five desserts for sharing 40



MATCHA

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



MANGO

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



GOMA

Vanilla crème brûlée with black sesame crumble 8.4



YUZU

Shortcrust pastry with yuzu curd & yuzu meringue 8



KARAMERU

Chocolate and vanilla ice cream stick with miso caramel
& white cookie crumble 8.5

ANY FAVORITES MISSING FROM YOUR MENU?

*Simply pay the difference. Price depends on dish substitution,
please ask one of our team for more details*

HOUSE ROLLS – 4 pcs of each roll

Wagyu. Wagyu tartare with kizami wasabi & crispy kataifi 19.5

Aka Ebi. Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe 14

Black Cod. Miso-marinated black cod with artichoke chips & pickled red onion 15.5

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume 12.5

Soft Shell. Softshell crab with masago & spicy sauce 15

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander 15

GINDARA NO MISO

Black cod & miso stick 11.5 / 2 pcs 22.6

WAGYU YAKI

Japanese Wagyu beef stick from Kyushu 18 / 2 pcs 36

SASHIMI DELUXE – *we recommend one per three guests*

Salmon, yellowfin tuna, yellowtail kingfish, lobster daikon roll, hiramasa ceviche and tamago ikura 36

EXMOOR CAVIAR. Royal Beluski [10 g] 22

CHOOSE YOUR DRINKS

WATER

Still or sparkling for the table
Price per person 1.5

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

Spoil yourself

ICHI – ALL INCLUSIVE DRINKS PACKAGE

Bubbles or cocktails on arrival, ½ btl wine,
½ btl water, tea/coffee
Price per person 40

NI – ALL INCLUSIVE DRINKS PACKAGE

½ btl wine, ½ btl 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

ABOVE & BEYOND ADD-ONS FOR PRIVATE EVENTS



NEED A DJ?

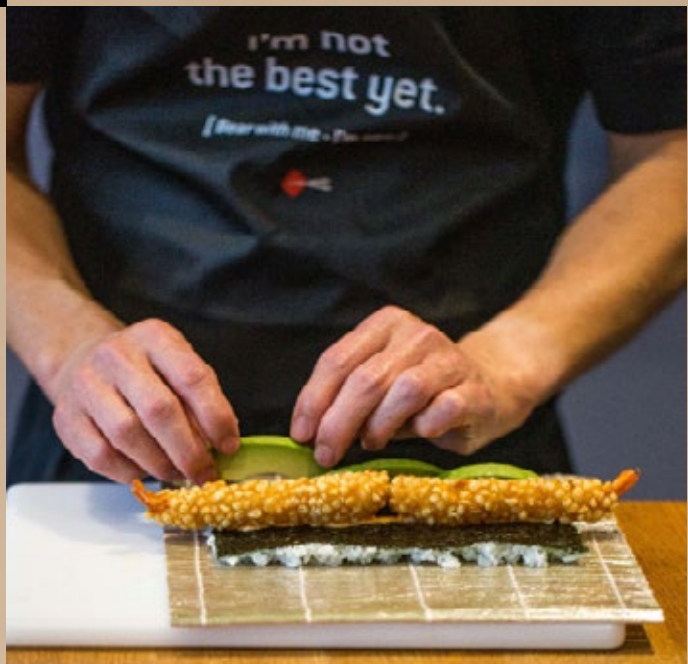
Available in most restaurants for 4 hours

Price upon request

EXPERIENTIAL ADD-ONS

Japanese calligrapher
Come & go masterclasses
Live theatre food stations
(sashimi / maki)

Price upon request



PRINT

Custom menus

Custom name place cards

Mini daruma place setting

Price upon request

**FEEL FREE TO CONTACT US
IF YOU HAVE ANY QUESTIONS**

020 3141 8840
contact@sticksnsushi.com

*We kindly ask you to inform us of any allergies,
when making a reservation.*



STICKS | N | SUSHI

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.