



GROUP MENUS

Four curated menus offering all the best from our kitchen.
Made for sharing.





ICHI BAN

STARTERS

EDAMAME. Sea salt & lemon

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

KARAAGE. Chicken & pickled red onion with wasabi caesar

NIGIRI – 1 of each per person

EBI. Shrimp

MAGURO. Yellowfin tuna

ABOKADO. Avocado, yuzu-kosho & soya sesame

MAKI – 4 of each per person

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

PINK ALASKA. Salmon, avocado, cream cheese & lumpfish roe

STICKS – 1 of each per person

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

TSUKUNE. Chicken meatballs & teriyaki

DESSERT

GOMA. Vanilla crème brûlée with black sesame crumble

41 PER PERSON



NI BAN

STARTERS

EDAMAME. Spicy miso & sesame

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

BEEF TATAKI. Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

BROCCOLI. Grilled in supreme soy, served with spicy goma

MAKI – 2 pcs of each per person

CEVICHE. Pickled red onion, avocado & cucumber with hiramasa, lime & coriander

SHAKE AÏOLI. Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe

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

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

STICKS – 1 of each per person

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

AKA EBI. Argentinian red shrimp, spicy gochujang & garlic butter

DESSERT

GOMA. Vanilla crème brûlée with black sesame crumble

49 PER PERSON



SAN BAN

STARTERS

EDAMAME. Grilled, supreme soy & soya sesame

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

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

WAGYU BITES. Wagyu tartare with shiso, spring onion & kizami wasabi on toasted bread

MAKI – 2 pcs of each per person

SOFT SHELL HOUSE ROLLS. Softshell crab with masago & spicy sauce

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

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

STICKS – 1 of each per person

GINDARA NO MISO. Black cod & miso

IBERICO SECRETO. Miso cured black Iberian pork

DESSERT

GOMA. Vanilla crème brûlée with black sesame crumble

57 PER PERSON



A SWEET FINISH

All our group menus come with a small dessert.

We also have a selection of coffee, tea and after dinner drinks, that you can order seperately at the restaurant. Just reach out to your server.





YASAI MENU (VEGAN)

STARTERS

EDAMAME. Spicy miso & sesame

CAULIFLOWER. Fried and served with black truffle goma.

GREEN TARTARE BITES. Grilled broccoli marrow, ginger, yuzu, avocado & coriander on crispy flatbread

NIGIRI – 1 of each per person

INARI. Tofu with ginger

AKA PIMAN. Grilled red pepper & yuzu-kosho

NASU ABURI. Seared aubergine with fermented green chilli & yuzu

MAKI – 4 pcs per person

MAMMA MIA. Avocado, cucumber, soya sesame & chives

STICKS – 1 of each per person

IMO YAKI. Sweet potato, coriander cress & teriyaki

SHISHITO YAKI. Padron peppers, spicy gochujang, tsume & lime sauce

DESSERT

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

30 PER PERSON



A SWEET FINISH

Our Yasai group menu comes with a small Mango dessert per person.

We also have a selection of coffee, tea and after dinner drinks, that you can order seperately at the restaurant. Just reach out to your server.



Contact us if you have any questions
Telephone: 020 3141 8840 or contact@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.



sticksnsushi.com