



STICKS'N'SUSHI ALL YOU CAN SIP



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ALL YOU CAN SIP BRUNCH WITH DRINKS 70pp

Kampai

90 minutes from first drink served

KIMCHI BLOODY MARY

Pod Vodka, Kimchi juice cordial, tomato juice, olives, kimchi chips & celery salt

RIESLING THE STUMP JUMP [10%]

Floral with a vibrant natural acidity and loaded with citrus notes [v]

PETIT PINOTAGE [13.5%]

Sweet spices and red fruits, aromas of chocolate and coffee with a soft finish [v]

NV PROSECCO, RUGGERI ARGO [11%]

Delicate, fresh and zesty, exuding notes of green apples & citrus [v]

MIO SPARKLING JUNMAI [5%]

Fruity and refreshing. Perfect as an aperitif with a sweet aroma and fine bubbles [v]

ASAHI KARAKUCHI PINT [5%]

Brewed to the authentic Japanese recipe to deliver its dry & crisp taste [v]

COLLET CHAMPAGNE BRUT +18 supplement

Creamy in style, with biscuity notes and a lovely long and savoury finish [12.5%]

Spirited Away

ASAHI 0.0% 330ml [v]

The same crisp and refreshing Asahi Super Dry taste, without the alcohol [0%]

PEONY BLUSH, THE REAL DRINKS CO.

Naturally fermented White Peony Tea to produce a non-alcoholic fruity and bright sparkling tea [0.5%] [v]

THE SMALL PRINT. Limitless drinks are available for 90minutes from the first drink served. Limitless packages available for whole table only. No substitutions allowed. The last sitting is at 2.30pm. Your drink will be replaced once it is finished.

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.

Overly intoxicated guests will be removed from the premises.

Allergy information is available, please ask your server. 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 staff.

MENU

Sharing Ichi

[For the table]

SPICY EDAMAME

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

KARAAGE Chicken, pickled red onion, served with wasabi Caesar

Sharing Ni

[For the table]

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

GYOZA Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito

SHISHITO BOWL Padron peppers, spicy gochujang, tsume & lime sauce

Add **SASHIMI MIX** Salmon, yellowfin tuna and hiramasa +19.6
Add **EXMOOR CAVIAR** (10g) +21

To choose

One MAKI [8pc] or one Beautiful Mess Chirashi per 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 CHIRASHI
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 | **KINOKO** Mushroom

Sticks

[Choose one, served as 2pc]

SHAKE TERIYAKI
Salmon, teriyaki & spring onion

TSUKUNE
Chicken meatballs & teriyaki

TEBASAKI
Chicken wings with sea salt

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 +30 or **GINDARA NO MISO** – Black cod & miso +20

Dessert

SHABETTO

A sorbet trio. Sun-ripened Alphonso mango, Chocolate & Avola almonds, Blackcurrants picked from Thy in Denmark

VEGAN MENU

Sharing Ichi

[For the table]

SPICY EDAMAME

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

Kappa Chilli. Cucumber topped with almonds, chilli, onion & roasted sesame oil

Sharing Ni

[For the table]

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

SHABETTO

A sorbet trio. Sun-ripened Alphonso mango, Chocolate & Avola almonds, Blackcurrants picked from Thy in Denmark