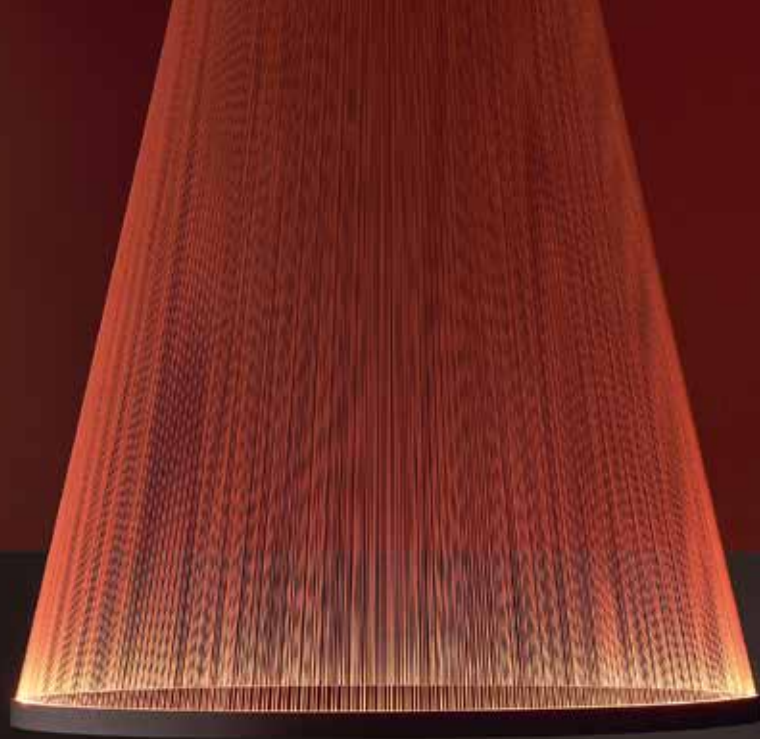




We Wanna Be Better  
Hosts Than Most



It makes little sense talking about our food.  
It better be delicious.  
It better taste good.  
It better be seductive.  
After all that's why you are here, right?  
And that's why we are in Copenhagen, London and Berlin.  
So let's talk about hosting.  
If we can share a moment – while you and your company  
share a meal.  
And if that little moment becomes worth remembering.  
Then it all makes sense.  
In a world on short supply of just that.





## À LA CARTE



### EDAMAME

Spicy miso & sesame 5  
Grilled, supreme soy & soya sesame 5  
Sea salt & lemon 5

### SHAKE TATAKI

Salmon, sake-tamari marinated  
trout roe, daikon, miso, ponzu  
& daikon cress 11



### BIMI TEMPURA

Tempura tenderstem broccoli with daikon  
oroshi in shiitake-tentsuyu sauce 7.8



### 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 6.8



### KINOKO KOROKKE

Mushroom croquette, Danish Rød Krystal cheese, miso aioli & truffle dust 8.9



### KAKI FRY

Deep fried oysters, kizami wasabi tartar sauce & daikon cress 8.5



### TUNA TARTARE BITES

Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread 12.2



### KANI & IKURA TEMAKI

Snow crab, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori 10.6

*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 team*



**HIRAMASA CEVICHE**

Yellowtail kingfish, lime & coriander  
dressing, yuzu miso, red onion, green  
chilli, kataifi & coriander 11.8





#### COME FOR A SWIM

Hotate Kataifi. Scallops, miso aioli, trout roe, kataifi & shiso cress

Kani Korokke. Crab croquettes with wasabi Caesar

Kaki Fry. Deep fried oysters, kizami wasabi tartar sauce & daikon cress

Hiramasa Kataifi. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

Shake Tataki. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Tuna Tartare. Tuna, avocado, sesame, miso, yuzu and spring onion with crispy flat bread



**BROCCOLI**

Grilled in supreme soy, served with spicy goma 6.4



**HOTATE KATAIFI**

Scallops, miso aioli, trout roe, kataifi & shiso cress 12.8



**KANI KOROKKE**

Crab croquettes with wasabi Caesar 10.6



**SEAWEED SALAD**

Seaweed, daikon, snow peas, cucumber & sesame dressing 6.9





**EBI BITES**

Tempura shrimp, miso aioli, chilli, lime & coriander 9.6



**GYOZA**

Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito 10.2



**HIRAMASA KATAIFI**

Hiramasa, kataifi, chives, shiso, truffle oil & ponzu 14



**KARAAGE**

Chicken, pickled red onion, served with wasabi Caesar 10.8



**MISO SOUP**

Miso with tofu, spring  
onion & wakame 3

**CAULIFLOWER**

Fried and served with black  
truffle goma 6.6



**RICE PAPER SHAKE**

Soy-cured salmon, pickled red onion, avocado,  
cucumber & coriander served with goma 10.6





**WAGYU BITES**

Wagyu tartare with shiso, spring onion and kizami wasabi on toasted bread 21

**BEEF TATAKI**

Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu 14

**EXMOOR CAVIAR**

Royal Beluski [10 g] 21



## SASHIMI

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**MAGURO**  
Yellowfin tuna 10.8



**SHAKE**  
Salmon 8.6



**HIRAMASA**  
Yellowtail kingfish 14.2



**SASHIMI DELUXE**

Salmon, yellowfin tuna,  
yellowtail kingfish, snow crab  
daikon roll, hiramasa ceviche  
and tamago ikura 35



## NIGIRI

### KINOKO

Portobello with lime salt  
3 / 2 pcs 5.8

### HIRAMASA

Yellowtail kingfish  
3.5 / 2 pcs 6.6

### NASU ABURI

Seared aubergine, miso &  
kizami wasabi  
2.8 / 2 pcs 5

### AKA PIMAN

Grilled red pepper &  
yuzu-kosho  
2.8 / 2 pcs 5.4

### HIRAMASA YAKI

Seared yellowtail kingfish  
3.7 / 2 pcs 7.2

### SHAKE NEW YORK

Salmon & garlic  
2.8 / 2 pcs 5.2

### INARI

Tofu with ginger, shiitake,  
cress & sesame  
3 / 2 pcs 5.4



### INARI IKURA

Tofu with ginger, trout  
roe, shiitake, cress &  
sesame  
3.9 / 2 pcs 7.4

### TAMAGO

Japanese omelette  
2.8 / 2 pcs 5

### EBI

Shrimp  
3.3 / 2 pcs 6.2

### ABOKADO

Avocado, yuzu-kosho  
& soya sesame  
2.9 / 2 pcs 5

### MAGURO

Yellowfin tuna  
3.5 / 2 pcs 6.6

### SHAKE

Salmon  
2.7 / 2 pcs 5.2

### SHAKE YAKI

Seared salmon  
2.8 / 2 pcs 5.4



**KYOTO NON-STOP**

**Nigiri.** Tofu with ginger & shiitake, grilled red pepper, seared aubergine, avocado and portobello mushroom  
12.6



**TOKYO NON-STOP**

**Nigiri.** Seared salmon, avocado, tuna and seared yellowtail kingfish, topped with Exmoor Caviar  
– Royal Beluski [10 gr]  
32



## MAKI

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### HOUSE ROLLS | 4 pcs of each roll

**Wagyu.** Wagyu tartare with kizami wasabi & crispy kataifi 18

**Aka Ebi.** Argentinian red shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe 14.1

**Black Cod.** Miso-marinated black cod with artichoke chips & pickled red onion 15.2

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

**Soft Shell.** Soft shell crab with masago & spicy sauce 14.9

**Kani Abokado.** Snow crab & yuzu, avocado, cucumber, soya sesame, chives & coriander 14.9

### FULL HOUSE

All 6 House Rolls 78.5





### TEMAKI SETTO

Wagyu tartare, kataifi, cress, soya sesame, avocado, sake-tamari marinated trout roe, snow crab & yuzu with sushi rice and crispy nori 36

Temaki means handroll. Create your own small bites



### SPOIL YOURSELF

Exmoor Caviar. Royal Beluski [10 g] 21





**SPOIL YOURSELF**  
Exmoor Caviar. Royal Beluski [10 g] 21

### AS GOOD AS IT GETS

**Edamame.** Grilled with soya & sesame

**Hotate Kataifi.** Scallops, miso aioli, trout roe, kataifi & shiso cress

**Kani Korokke.** Crab croquettes with wasabi Caesar

**Kaki Fry.** Deep fried oysters, kizami wasabi tartar sauce & daikon cress

**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 Setto.** Wagyu tartare, kataifi, cress, soya sesame, avocado, sake-tamari marinated trout roe, snow crab & yuzu with sushi rice and crispy nori

**Ebi Panko.** Tempura shrimp & spicy sauce, topped with avocado

**New York Subway.** Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic

**Gindara No Miso.** Black cod & miso

**Hotate Bacon.** Scallops & bacon with miso herb butter

115

[For 3 people 168]





## MAKI

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### MAKI MAKI

Kaburimaki. Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli

52

### MINI MAKI MAKI

4 pcs of each roll 26



**URAMAKI** | 8 pcs of each roll



**NANBAN**

Chicken, avocado, kataifi,  
coriander, soya sesame &  
yuzu-kosho 13



**CRISPY EBI**

Tempura shrimp, avocado,  
spicy sauce & sesame  
10.4



**CALIFORNIA**

Shrimp, avocado, cucumber,  
masago, sesame & miso  
aïoli 10.8



**MAMMA MIA**

Avocado, cucumber, soya  
sesame & chives 9.5



**PINK ALASKA**

Salmon, avocado, cream  
cheese & lumpfish roe  
10.2



**SPICY TUNA**

Tuna, cucumber, spicy  
sauce, masago, kataifi &  
cress 11.2

**KABURIMAKI** | 8 pcs of each roll



**EBI PANKO**

Tempura shrimp & spicy  
sauce, topped with  
avocado 13.8



**NEW YORK SUBWAY**

Tempura shrimp, avocado  
& spicy sauce, topped with  
salmon & garlic 16.8



**CEVICHE**

Pickled red onion, avocado  
& cucumber with hiramasa,  
lime & coriander 15.4



**HELL'S KITCHEN**

Tempura shrimp, avocado  
& spicy sauce, topped with  
tuna & barbecue 16.8



**SHAKE AÏOLI**

Snow peas, avocado,  
miso aïoli & cucumber,  
topped with seared  
salmon & trout roe 14.8



**CHIRASHI MAKI**

Seared fish, spicy  
sauce, snow peas,  
ginger, chilli & pickled  
red onion 10.2





#### FOUR MEAL DRIVE

**Shake Yaki.** Seared salmon. **Maguro.** Yellowfin tuna. **Ebi.** Shrimp. **Shake.** Salmon  
**Chirashi.** Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion  
**Hell's Kitchen.** Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue  
**Nanban.** Chicken, avocado, kataifi, coriander, soya sesame & spicy yuzu-kosho  
**Shake Aïoli.** Snow peas, avocado, miso aïoli & cucumber, topped with seared salmon & trout roe  
**Spicy Tuna.** Tuna, cucumber, spicy sauce, masago, kataifi & cress  
**Pink Alaska.** Salmon, avocado, cream cheese & lumpfish roe  
**Ebi Panko.** Tempura shrimp & spicy sauce, topped with avocado

# STICKS 'N' SUSHI

## Åbningstider

### Restaurant

ÅBENHED TIL TORSDAG 11.00 - 22.30

FRIEDAG TIL LØRDAG 11.00 - 23.30

### Takeaway

ÅBENHED TIL TORSDAG 11.00 - 21.00

FRIEDAG TIL LØRDAG 11.00 - 22.00

STICKS 'N' SUSHI

## Restaurant

## Takeaway

11.00

12.00

13.00

14.00

15.00

16.00

17.00

18.00

19.00

20.00

21.00

22.00

23.00

24.00

25.00

26.00

27.00

28.00

29.00

30.00

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36.00

37.00

38.00

39.00

40.00

41.00

42.00

43.00

44.00

45.00

46.00

47.00

48.00

49.00

50.00





**AIGAMO TSUKUNE**  
Grilled duck meatball  
with egg yolk  
in supreme soy  
6 / 2 pcs 11.8

**SHISHITO YAKI**  
Padron peppers,  
spicy gochujang,  
tsume & lime sauce  
3.5 / 2 pcs 6.8

**IMO YAKI**  
Sweet potato,  
coriander cress  
& teriyaki  
2.8 / 2 pcs 5.2

**ERINGI YAKI**  
King oyster  
mushroom &  
miso herb sauce  
4 / 2 pcs 7.8

**MOMO NANBAN**  
Fried chicken  
thigh, sweet  
and sour dashi  
marinade, Japanese  
mayonnaise, onion  
& daikon cress  
3.1 / 2 pcs 6



**HIRAMASA KAMA**  
Hiramasa collar with  
sea salt & lemon,  
served with miso  
soup and rice  
[Limited availability]  
26



**SHAKE TERIYAKI**  
Salmon, teriyaki  
& spring onion  
3.3 / 2 pcs 6.4

**GINDARA  
NO MISO**  
Black cod  
& miso  
11.5 / 2 pcs 22

**SABA YAKI**  
Sake marinated  
mackerel with  
spring onion  
& shiso ginger  
sauce  
3 / 2 pcs 5.8

**AKA EBI**  
Argentinian red  
shrimp, spicy  
gochujang &  
garlic butter  
8.2 / 2 pcs 16

**HOTATE BACON**  
Scallops & bacon  
with miso herb  
butter  
6.1 / 2 pcs 12



**SHŌYU TEBASAKI**

Chicken wings  
marinated in garlic,  
ginger & tamari with  
soya sesame  
3.3 / 2 pcs 6.4

**TEBASAKI**

Chicken wings  
with sea salt  
3.1 / 2 pcs 6

**TSUKUNE**

Chicken  
meatballs &  
teriyaki  
3.2 / 2 pcs 6

**TSUKUNE CHILI**

Chicken meatballs,  
chilli dip, teriyaki &  
spring onions  
3.5 / 2 pcs 6.8

**WAGYU YAKI**

Japanese wagyu  
from Kyushu  
17 / 2 pcs 33.6

**RICE 2.6**

with crunchy chilli, teriyaki  
or chilli dip 3.9

**YAKI YAGI**

Goat's cheese  
wrapped in  
cured ham  
4.1 / 2 pcs 8

**CHIIZU MAKI**

Emmental  
cheese wrapped  
in bacon  
3.8 / 2 pcs 7.4

**BUTA YAKI**

Free-range pork  
with yuzu-miso  
4.3 / 2 pcs 8.4

**IBERICO SECRETO**

Miso cured black  
Iberian pork  
7.5 / 2 pcs 14.8

**GYU HABU**

Beef filet with  
miso herb butter  
8 / 2 pcs 15.8

**RAMU NIKU**

Lamb, spring onion,  
yakimiku sauce,  
garlic butter & soy  
sesame  
4.7 / 2 pcs 9.2







#### ROBUST

**Beef Tataki.** Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

**Bimi Tempura.** Tempura tenderstem broccoli with daikon oroshi in shiitake-tentsuyu sauce

**Okazu.** Kappa Chilli, Poteto Sarada & Kimchi

**Aigamo Tsukune.** Grilled duck meatball with egg yolk in supreme soy

**Shōyu Tebasaki.** Chicken wings marinated in garlic, ginger & tamari with soya sesame

**Tsukune Chilli.** Chicken meatballs, chilli dip, teriyaki & spring onions

**Gyu Habu.** Beef filet with miso herb butter

36.8





### SET FOR SUCCESS

**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

**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 & spicy yuzu-kosho

**Aka Ebi.** Argentinian red shrimp, spicy gochujang & garlic butter

**Tsukune Chilli.** Chicken meatballs, chilli dip, teriyaki & spring onions

**Iberico Secreto.** Miso cured black Iberian pork with lemon

95

[For 3 people 141]







## PERFECT DAY

**Edamame.** With sea salt

**Tuna Tartare Bites.** Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

**Kinoko Korokke.** Mushroom croquette, Danish Rød Krystal cheese, miso aioli & truffle dust

**Rice Paper Shake.** Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

**Shake Yaki.** Seared salmon

**Abokado.** Avocado, yuzu-kosho & soya sesame

**Crispy Ebi.** Tempura shrimp, avocado, spicy sauce & tsume soya

**Spicy Tuna.** Tuna, cucumber, spicy sauce, masago, kataifi & cress

**Tsukune.** Chicken meatballs & teriyaki

**Buta Yaki.** Free-range pork with yuzu-miso

**Shake Teriyaki.** Salmon, teriyaki & spring onion

82

[For 3 people 117]











## GREEN MY DAY

**Edamame.** With spicy miso & sesame

**Seaweed Salad.** Seaweed, daikon, snow peas, cucumber & sesame dressing

**Cauliflower.** Fried and served with black truffle goma

**Kinoko.** Portobello mushroom & lime salt

**Abokado.** Avocado, yuzu-kosho & soya sesame

**Nasu Aburi.** Seared aubergine, miso & kizami wasabi

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

**Eringi.** King oyster mushroom & miso herb sauce

Imo Yaki. Sweet potato, coriander cress & teriyaki  
30

30

**SOLO**

**Nigiri.** Salmon, seared yellowtail kingfish, seared salmon, tuna, avocado, shrimp and grilled red pepper

**Spicy Tuna.** Tuna, cucumber, spicy sauce, masago, kataifi & cress

**Pink Alaska.** Salmon, avocado, cream cheese & lumpfish roe

**Crispy Ebi.** Tempura shrimp, avocado, spicy sauce & sesame

25



#### MIXED EMOTIONS

Edamame. With sea salt & lemon

Kani Korokke. Crab croquettes with wasabi Caesar

Shake Tataki. Salmon, sake-tamari marinated trout

roe, daikon, miso, ponzu & daikon cress

Shake. Salmon.

Maguro. Yellowfin tuna

Spicy Tuna. Tuna, cucumber, spicy sauce,

masago, kataifi & cress

Pink Alaska. Salmon, avocado, cream

cheese & lumpfish roe

Chirashi. Seared fish, spicy sauce, snow

peas, ginger, chilli & pickled red onion

Tsukune. Chicken meatballs & teriyaki

Shake Teriyaki. Salmon, teriyaki &

spring onion

29.8





We Wanna Be Bottles  
Hosts Than Most

## SALADS

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### JUNGLE FISH

Grilled salmon, shrimp, seared tuna, green leaf salad, red cabbage, quinoa, tomatoes, avocado, edamame, radish, broccoli & sesame. Topped with lotus chips & dressed in miso-mustard

19



### GREEN GATE

Grilled sweet potato, cauliflower, portobello mushroom, green leaf salad, red cabbage, quinoa, tomatoes, avocado, edamame, radish, broccoli & sesame. Topped with artichoke chips & dressed in goma

17



### GREEN BIRD

Marinated chicken, soya egg, green leaves, red cabbage, quinoa, tomatoes, edamame, radish, broccoli & sesame. Topped with crispy chicken skin & wasabi Caesar

17.8



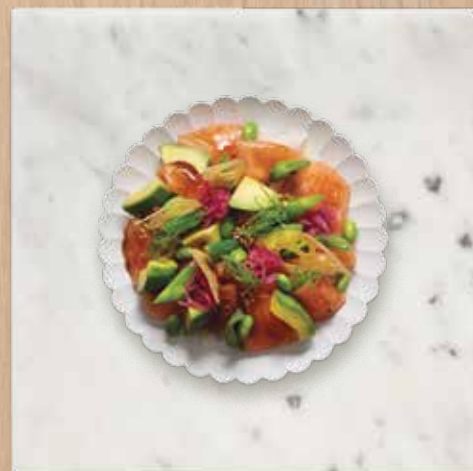
## CHIRASHI

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### CHIRASHI DELUXE

Grilled miso marinated black cod, tempura shrimp, yellowfin tuna, seared salmon and snow crab with sushi rice, avocado, tamago, shiitake, snow peas, sake-tamari marinated trout roe, shiso, soya sesame & tsume soy 22



### BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice & poké sauce 14.5





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**STICKS | N | SUSHI**

LONDON | CAMBRIDGE | OXFORD  
COPENHAGEN & BERLIN



Scan this QR code for alternative menus, such as gluten preferences, menus with calories, allergens and more.

*[sticksnsushi.com](https://sticksnsushi.com)*