

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 ✓

PETIT PINOTAGE [13.5%]

Sweet spices and red fruits, aromas of chocolate and coffee with a soft finish ✓

NV PROSECCO, RUGGERI ARGEO [11%]

Delicate, fresh and zesty, exuding notes of green apples & citrus ✓

MIO SPARKLING JUNMAI [5%]

Fruity and refreshing. Perfect as an aperitif with a sweet aroma and fine bubbles ✓

ASAHI KARAKUCHI pint ✓

Brewed to the authentic Japanese recipe to deliver its dry & crisp taste [5%]

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 ✓

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%] ✓

THE SMALL PRINT

Limitless drinks are available for 90 minutes 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.

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

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]

◇ TSUKUNE

Chicken meatballs & teriyaki

◇ TEBASAKI

Chicken wings with sea salt

◇ BUTA YAKI

Free-range pork with yuzu-miso

◇ SHAKE TERIYAKI

Salmon, teriyaki & spring onion

◇ 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

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

◇ RED'N'GREEN

Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

◇ MAMMA MIA

Salmon, avocado, cream cheese & lumpfish roe

◇ RICE PAPER KINOKO

Mushroom, pickled red onion, avocado, cucumber & coriander, with goma

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