

# MENU SUGGESTIONS

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# ICHI-BAN MENU



## STARTER

Edamame beans with salt and lemon  
Rice paper with duck, avocado, coriander and goma  
Crab croquettes with wasabi caesar

## SUSHI

Salmon tataki with daikon, shiso and ponzu soy  
Nigiri: Tuna, avocado and seared salmon  
Maki: Spicy tuna and crispy ebi

## STICKS

Aspara maki: Asparagus wrapped in bacon  
Shake teriyaki: Salmon with teriyaki  
Tsukune: Chicken meatballs with teriyaki

£ 32

## DESSERT add on

Matcha cake with marzipan and chocolate  
White chocolate mousse, topped with liquorice and foam of berries

£ 38

# NI-BAN MENU



## STARTER

Edamame beans with spicy sauce  
Beef tataki with smoked cheese, chives, almonds, yuzu-kosho and spicy goma  
Hotate kataifi: Scallops, kataifi, miso aioli, trout roe and cress

## SUSHI

Tuna tartare with avocado, sesame, yuzu, miso and rice chips  
Maki: Ebi panko and pink Alaska  
Nigiri: Salmon, tuna and shrimp

## STICKS

Momo chili: Chicken with chili and teriyaki  
Ramuyaki: Lamb chop with miso herb butter  
Kushi katsu: Duck breast with panko and wasabi caesar

£ 38

## DESSERT add on

Dark fondant, with chocolate caramel and peppermint heart, topped with crunchy hazelnut brittle  
Vanilla crème brûlée

£ 44



# SAN-BAN MENU



## STARTER

Grilled edamame beans with soy and sesame  
Ebi bites: Tempura shrimp, miso aioli, chili, lime and coriander

## SUSHI

Maguro tataki: Tuna, chunky wafu, daikon and black sesame truffle sauce  
Hotate ceviche: Scallops, chili, coriander, celery and tiger's milk  
Shake tataki: Seared salmon, kizami-wasabi, daikon and ponzu  
Nigiri: Seared salmon and hamachi  
Maki: Ebi panko, Hell's kitchen and wagyu maki

## STICKS

Hotate bacon: Scallops wrapped in bacon  
Gyu habu: Rib-eye with miso herb butter  
Gindara no miso: Miso marinated black cod

£ 49

## DESSERT add on

Cheesecake with yuzu and crumble  
Marcel chocolate cake

£ 55

# GREENKEEPER – FOR THOSE WHO PREFER A GREENER MENU



## STARTER

Spicy edamame beans  
Seaweed salad with kelp noodles, tomato, radish, asparagus, yuzu vinaigrette & goma dressing  
Grilled corn with soy and miso herb butter

## SUSHI

Nigiri with tofu, ginger, shiitake, shiso and sesame  
Nigiri with avocado and miso aioli  
Nigiri with tenderstem and red onion  
Hosomaki inside-out with Jerusalem artichokes, crunchy chili, avocado, coriander and sesame

## STICKS

Eringi: King oyster mushroom with miso herb butter  
Satsumaimo: Sweet potato

£ 22

Vegan option available

## DESSERTS add on

Yuzu sorbet  
Matcha cake with marzipan & chocolate

£ 28

# YAKITORI MENU – FOR THOSE WHO DON'T LIKE FISH



## STARTER

Edamame beans with salt and lemon  
Beef tataki with smoked cheese, almonds, yuzu-kosho and spicy goma

## STICKS

Tsukene: Chicken meatball with teriyaki  
Buta yaki: Free-range pork with yuzu-miso & sesame  
Momo chili: Chicken with chili dip, teriyaki and spring onion  
Kushi katzu: Panko breaded duck with wasabi caesar  
Chiizu maki: Emmental wrapped in bacon  
Supearibu: Spareribs with crunchy chili and spring onion

Served with rice

£ 30

## DESSERT add on

Dark fondant, with chocolate caramel and peppermint heart, topped with crunchy hazelnut brittle  
Vanilla crème brûlée

£ 36



Feel free to contact us, if you have any questions

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