

MENU SUGGESTIONS



STICKS | N | SUSHI

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 katsu: 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

Telephone: 020 3141 8800 or contact@sticksnsushi.com



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