

MENU SUGGESTIONS



STICKS | N | SUSHI

ICHI-BAN MENU

STARTER

Edamame beans with salt and lemon

Daikon shake: Salmon, greens, cream cheese and ponzu

Ebi bites: Tempura shrimp, miso aioli, chili, lime and coriander

SUSHI

Nigiri: Shrimp, salmon, hamachi, tuna

Uramaki rolls

Pink Alaska: Salmon, cream cheese & avocado, rolled in lumpfish roe

Spicy tuna: Avocado, chili, miso aioli, cucumber, masago, cress and kataifi

Futomaki roll

Gypsy roll: Seared fish, avocado, cucumber, ginger, chili & red onion

STICKS

Buta bara: Free-range pork belly with yuzu-miso and sesame

Momo Chili: Chicken, chili dip, teriyaki & spring onion

Tsukune: Chicken meatballs with teriyaki

£29

DESSERT add on

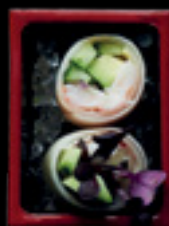
Vanilla crème brûlée

Cheesecake with yuzu and crumble

£34



NI-BAN MENU



STARTER

Kani Korokke: Crab croquettes with wasabi caesar
Daikon ebi: Shrimp, greens, miso aioli and ponzu
Edamame beans with lemon and salt

SUSHI

Nigiri: Seared salmon, tuna and avocado
Tataki: Seared salmon, kizami wasabi, daikon, cress & ponzu
Uramaki rolls
Spicy tuna: Avocado, chili, miso aioli, cucumber, masago, cress and kataifi
Crispy ebi: Tempura shrimp, spicy sauce and avocado, in sesame
Rice paper with duck, avocado, salad, red onion, coriander and goma

STICKS

Chiizu maki: Emmental cheese wrapped in bacon
Momo chili: Chicken with chili dip, teriyaki and spring onion
Ramuyaki: Lamb chop with miso herb butter

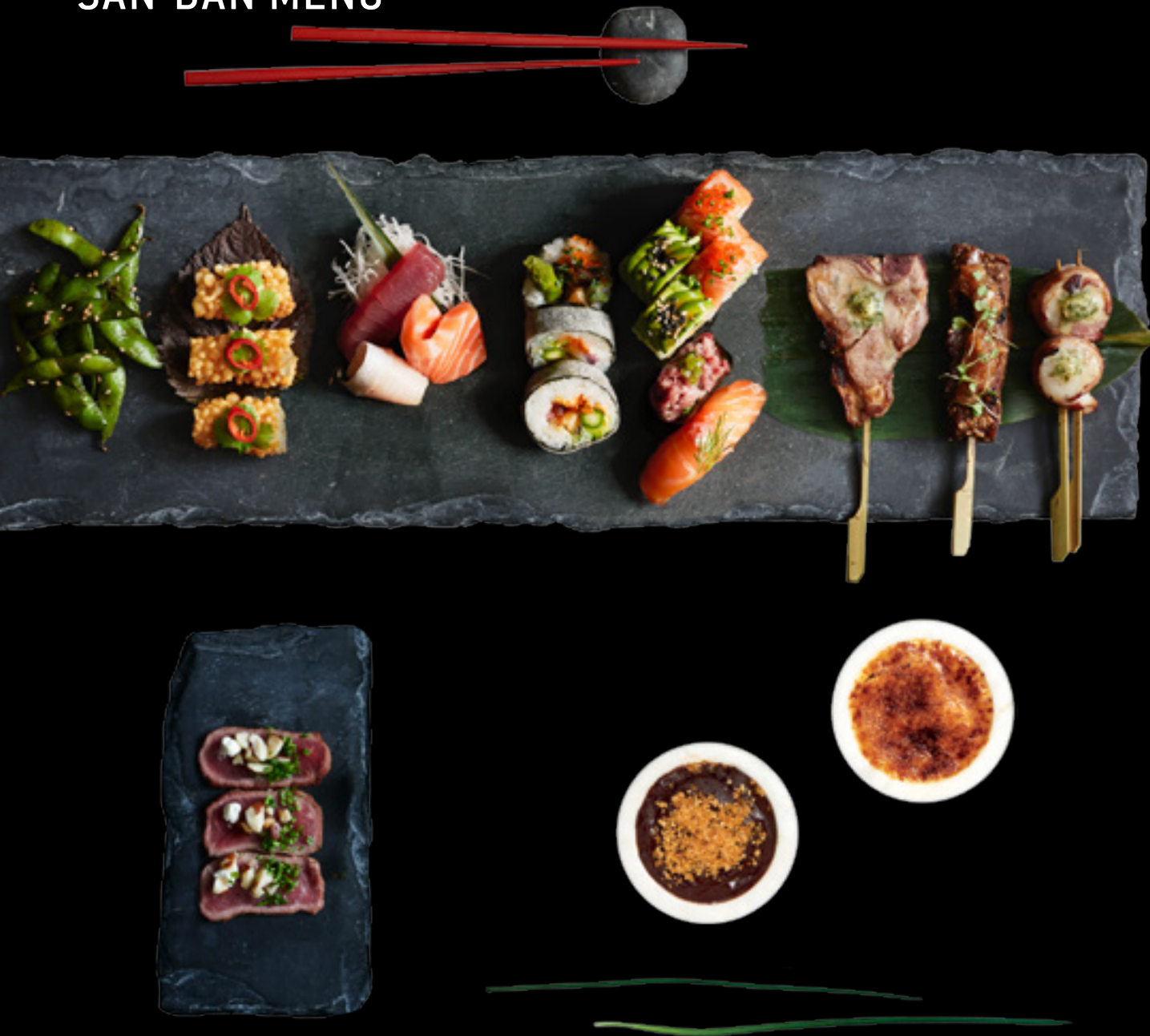
£35

DESSERT add on

White chocolate mousse with liquorice and berry foam
Marcel chocolate cake with chocolate pearls

£40

SAN-BAN MENU



STARTER

Beef tataki: Beef, smoked cheese, almonds, yuzu-kosho and spicy goma
Grilled edamame in soy, ginger and garlic
Ebi bites: Tempura shrimp, miso aioli, chili, lime and coriander

SUSHI

Sashimi: Salmon, tuna & hamachi
Nigiri: Soya cured salmon, smoked cheese, lumpfish roe & dill
Gunkan: Wagyu Japanese beef.
Kaburimaki rolls
Ebi panko: Tempura shrimp, spicy sauce, avocado and sesame
Shake aioli: Snow peas, avocado, cucumber, miso aioli, seared salmon and trout roe
Black cod daikon: Black cod, avocado, red onions, cream cheese, asparagus & daikon

STICKS

Ramuyaki: Lamb chop with miso herb butter
Yakiniku: Rib-eye beef with Japanese marinade
Hotate Bacon: Scallops wrapped in pancetta topped with miso herb butter

£48

DESSERT add on

Vanilla crème brûlée
Dark chocolate caramel, peppermint & hazelnut fondant

£53

GREENKEEPER – FOR THOSE WHO PREFER A GREENER MENU



STARTER

Edamame beans with spicy miso sauce
Daikon: Greens, coriander, chili and wafu
Seaweed salad: Kelp noodles, tomato, radish, asparagus yuzu vinaigrette

SUSHI

Nigiri: Tofu, ginger, shiitake, cress and sesame
Avocado with miso aioli and soy sesame
Tenderstem topped with red onion
Green maki: Jerusalem artichokes, crunchy chili, avocado, coriander and sesame

STICKS

Eringi: King oyster mushroom
Satsumaimo: Sweet potato
Grilled corn: Supreme soy & miso herb butter

£26

DESSERTS add on

Yuzu sorbet
Matcha Cake with marzipan, chocolate & matcha
£31

Vegan option available

MAN FOOD – EVEN FOR THOSE THAT DON'T LIKE FISH



STARTER

Edamame beans with salt and lemon

Beef tataki: Smoked cheese, almonds, yuzu-kosho and spicy goma

STICKS

Tsukune: Chicken meatballs with teriyaki

Buta bara: Free-range pork belly with yuzu-miso and sesame

Momo chili: Chicken, chili dip, teriyaki and spring onion

Chiizu maki: Emmental cheese wrapped in bacon

Kushi katsu: Panko breaded duck breast with wasabi caesar

Supearibu: Ribs from free-range pigs topped with crunchy garlic & spring onion

Served with rice

£30

DESSERT add on

Vanilla creme brûlée

Marcel chocolate cake with chocolate pearls

£35

Any doubts? We will be happy to help.



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