

STICKS  
'N'  
SANTA

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## COCKTAILS & CHAMPAGNE

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Add a special welcome cocktail to start your celebrations.

### IRASSHAI BELLINI £ 9.50

A warm welcome in a glass.  
Plum wine, yuzu and all spice,  
lengthened with prosecco

### BLACK SESAME ESPRESSO MARTINI £ 10

The caffeinated classic with  
a Japanese twist. Fairtrade  
coffee liqueur, vodka, nutty black  
sesame and organic espresso

### VEUVE CLICQUOT 'YELLOW LABEL' BRUT CHAMPAGNE £ 11.50

A lively Champagne with lingering  
fruity flavours of apple and pear

### VEUVE CLICQUOT ROSÉ CHAMPAGNE £ 16

A youthful rosé with aromas of  
raspberry & wild strawberry notes

## SPECIALS

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Choose a special to compliment your celebrations.

### TRIO MAKI SET MENU £ 36

Christmas comes once a year, so why not indulge in this  
special, a combination of our chef's best maki rolls -  
savoury softshell crab, tender tartare of wagyu beef, and  
buttery black cod

### BLACK COD MAKI £ 13.50

Grilled buttery black cod with crispy Jerusalem artichoke  
chips, and marinated red onion

### SOFTSHELL MAKI £ 13

Savoury softshell crab with masago and spicy sauce

### WAGYU MAKI £ 13.50

Tender tartare of wagyu beef with kizami wasabi  
and crispy kataifi

Allergy information is available. Please ask your server. All prices include 20% VAT  
An optional charge of 12.5% will be added to your bill. Every penny is distributed to our teams



## 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, kizami wasabi 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

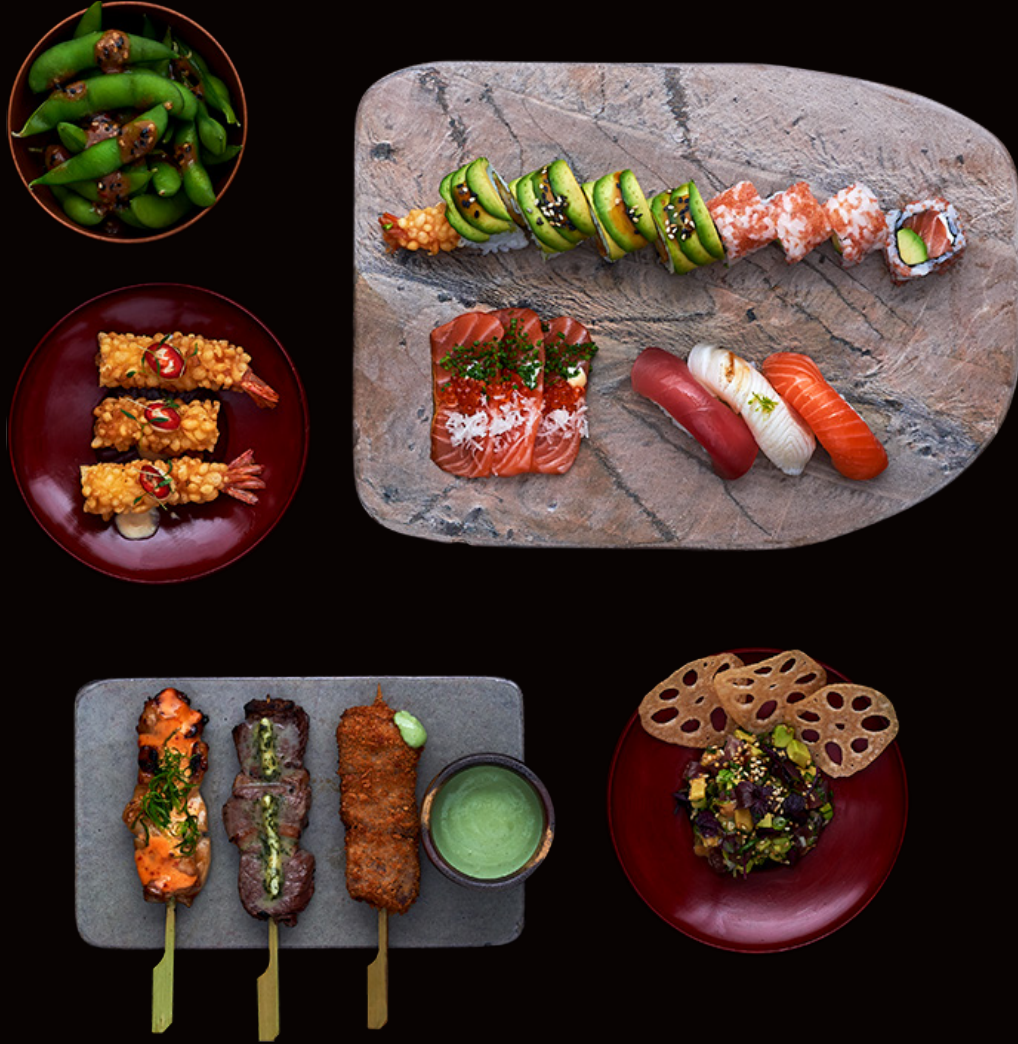
**Tsukune: chicken meatballs with teriyaki**

## DESSERT

### Gateau marcel topped with chocolate pearls

### Vanilla crème brûlée

£ 40



## YO-KINA MENU

All our Sticks'n'Santa menus are served family-style on big sharing platters, just like in Japan.

### STARTER

Edamame beans with spicy sauce

Ebi bites: tempura shrimp, miso aioli, chili, lime & coriander

### SUSHI

Tuna tartare with avocado, sesame, yuzu, miso and lotus chips

Maki: ebi panko and pink alaska

Nigiri: salmon, tuna and seared hiramasa

Carpaccio with salmon, miso aioli, daikon, chives, lime marinade and trout roe

### STICKS

Momo chili: chicken with chili and teriyaki

Koushi habu: veal with miso herb butter

Kushi katsu: duck breast with panko and wasabi caesar

### DESSERT

Dark chocolate caramel fondant, peppermint heart and hazelnut

White chocolate mousse, topped with liquorice and foam of berries

£ 46







## HOSHI MENU

All our Sticks'n'Santa menus are served family-style on big sharing platters, just like in Japan.

### STARTER

Grilled edamame beans with soy and sesame

Hotate kataifi: scallops, miso aioli, cress & trout roe

### SUSHI

Beef tataki: beef, smoked cheese, spring onion, tosazu, goma & jerusalem artichoke chips

Suzuki kataifi: whiterock bass, truffle oil, ponzu & kataifi

Nigiri: salmon, seared hiramasa and jumbo shrimp

Maki: ebi panko, hell's kitchen and wagyu maki

### STICKS

Hotate bacon: scallops wrapped in bacon

Ramu yaki: lamb with spring onion & yakiniku sauce

Gindara no miso: miso marinated black cod

### DESSERT

Matcha fondant

Vanilla crème brûlée

£ 58



## MIDORI MENU

All our Sticks'n'Santa menus are served family-style on big sharing platters, just like in Japan.

### STARTER

Spicy edamame beans

Seaweed salad daikon, snow peas, avocado & sesame

Jerusalem artichoke with tofu aioli

### SUSHI

Gunkan with edamame hummus & jerusalem artichoke

Nigiri with avocado and tofu aioli

Green maki big: sweet potato, asparagus, avocado, coriander, mizuna & tsume soy

### STICKS

Eringi: king oyster mushroom with supreme soy

Satsumaimo: sweet potato

Asparagus with chunky wafu

Grilled broccoli with goma shiro

Vegan option available

### DESSERTS

Rice dessert with coconut and passion coulis fruit

Yuzu sorbet

£ 28

Christmas in Danish is “jul”.  
Most of us eat duck on Christmas Eve.  
Some eat pork.  
The very hungry eat both.  
The weeks before Christmas and the following week up till New Year’s,  
we drink too many “snaps”.  
Not to worry though, it’s only 45% alcohol.  
We eat herring as if it was the only fish in the sea.  
And we love our “frikadeller” with a beer or four.  
And “rødkål” - it wouldn’t be Christmas without it. It makes us full. And fat.  
We eat “medister”. It’s not healthy, but it’s good. So we take an extra portion.  
This is what we typically eat.  
While of course we long for something else.  
Something lighter, more up to date.  
Something that hasn’t got a thing to do with traditional Christmas food.  
Perhaps something like these special menus that we have made for the occasion.  
Perhaps.



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