

**JUL
CHRISTMAS**

AND

クリスマス

IN HAPPY HARMONY

COCKTAILS & CHAMPAGNE

Add a special welcome cocktail to start your celebrations.

IRASSHAI BELLINI £ 9.50

Plum wine, yuzu and allspice,
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' £ 11.50 BRUT CHAMPAGNE

A lively Champagne with lingering
fruity flavours of apple and pear

VEUVE CLICQUOT ROSÉ £ 16 CHAMPAGNE

A youthful rosé with aromas of
raspberry and wild strawberry notes

SPECIALS

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

HIKARI MENU

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

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 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 and 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

Gyu habu: beef with miso herb butter

Kushi katzu: 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 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 and trout roe

Beef tataki: beef, smoked cheese, spring onion, tosazu, goma and Jerusalem artichoke chips

SUSHI

Green fish: tuna, salmon and hiramasa tataki topped with green leaves, lotus chips and parmesan cheese

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

STICKS

Hotate bacon: scallops wrapped in bacon

Spicy gyū habu: beef with chili dip and teriyaki

Gindara no miso: miso marinated black cod

DESSERT

Matcha fondant

Vanilla crème brûlée

£ 58

YASAI MENU

All our menus are served family-style on big sharing platters, just like in Japan. Vegan option available

STARTER

Spicy edamame beans

Jerusalem artichoke with miso aioli

Seaweed salad: daikon, snow peas, avocado and sesame

SUSHI

Nigiri: portobello mushroom with lime salt
and avocado with miso aioli

Garden roll: sweet potato, asparagus, avocado, coriander
and tsume soy

STICKS

Eringi: king oyster mushroom with miso herb butter

Imo yaki: sweet potato, coriander cress & teriyaki

Asparagus with chunky wafu

Grilled broccoli with spicy goma

DESSERTS

Rice dessert with coconut and passion fruit coulis

Yuzu sorbet

£ 28

YAKITORI MENU

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

STARTER

Grilled broccoli with spicy goma

Crab croquettes with wasabi ceasar

STICKS

Ika tori: chicken and squid sausage with miso aioli

Momo chili: chicken with chili dip, teriyaki
& spring onion

Gyu habu: beef with miso herb butter

Kushi katsu: panko breaded duck with wasabi ceasar

Chiizu maki: emmental wrapped in bacon

Buta yaki: pork with yuzu miso

Rice

DESSERT

Dark chocolate caramel fondant, peppermint
heart and hazelnut

White chocolate mousse with liquorice and
foam of berries

£ 39

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.



STICKS | N | SUSHI

sticksnsushi.com