



STICKS'N'SUSHI ALL YOU CAN SIP WEEKEND BRUNCH

STICKS'N'SUSHI ALL YOU CAN SIP SAKURA BRUNCH

ALL YOU CAN SIP BRUNCH WITH DRINKS 70pp

Kampai

90mins limitless drinks allocation.

First drinks to be ordered within 15mins of booking time

ENGLISH SPRITZ

Reverend Hubert Summer Cup, Campari,
Yuzu, Topped up with English Sparkling wine

NV PROSECCO, RUGGERI ARGO [11%]

Delicate, fresh and zesty, exuding notes of green
apples & citrus [v]

FLAVOURSOME BUBBLES

Make your own Bellini, Rossini or Mimosa.
We'll bring all the flavours, you mix to your taste

MIO SPARKLING JUNMAI [5%]

Fruity and refreshing. Perfect as an aperitif
with a sweet aroma and fine bubbles [v]

ASAHI KARAKUCHI PINT [5%]

Brewed to the authentic Japanese recipe
to deliver its dry & crisp taste [v]

RIESLING THE STUMP JUMP [10%]

Floral with a vibrant natural acidity and
loaded with citrus notes [v]

PETIT PINOTAGE [13.5%]

Sweet spices and red fruits, aromas of
chocolate and coffee with a soft finish [v]

COLLET CHAMPAGNE BRUT +18pp supplement

Creamy in style, with biscuity notes and a lovely long and
savoury finish [12.5%]

Spirited Away

ASAHI 0.0% 330ml

The same crisp and refreshing Asahi Super Dry taste,
without the alcohol [0%] [v]

PEONY BLUSH, THE REAL DRINKS CO.

Naturally fermented White Peony Tea to produce a
non-alcoholic fruity and bright sparkling tea [0.5%] [v]

THE SMALL PRINT.

Your first drinks need to be ordered within 15mins from your booking time. Sensible sipping please: one drink at a time.
Limitless packages are available for the whole table only. No substitutions allowed. Vegan menu and GF options available, please note
minimum two guests on vegan/GF menus. Price is per person and drinks cannot be shared. ID might be required for proof of age.

Sticks'n'Sushi promotes responsible drinking and will refuse service if you or your guests appear intoxicated.

Allergy information is available, please ask your server. All prices are inclusive of VAT.

An optional service charge of 12.5% will be added to your bill.

Every penny is distributed to the staff.

MENU

For the table

SPICY EDAMAME

KARAAGE

Chicken, pickled red onion,
served with wasabi Caesar

GYOZA

Chicken gyoza
topped with okonomiyaki sauce,
Japanese mayonnaise, chives & bonito

TUNA TARTARE BITES Tuna, avocado,
sesame, miso, yuzu and spring onion
on crispy flat bread

BEEF TATAKI Beef fillet with miso aioli,
spring onion, artichoke chips,
shiitake & truffle ponzu

DUCK RICE PAPER Duck, pickled red
onion, avocado, cucumber &
coriander served with goma

Add **SASHIMI MIX** Salmon, yellowfin tuna and hiramasa +19.6

Add **EXMOOR CAVIAR** (10g) +21

To choose

One Maki [8pc] or one Beautiful Mess Chirashi per person

SPICY TUNA

Tuna, cucumber, spicy
sauce, masago, kataifi
& cress

MAMMA MIA

Avocado, cucumber,
soya sesame
& chives

PINK ALASKA

Salmon, avocado,
cream cheese &
lumpfish roe

BEAUTIFUL MESS CHIRASHI

Salmon,
avocado,
snow peas,
edamame,
pickled red onion,
sushi rice &
poké sauce

NANBAN

Chicken, avocado,
kataifi, coriander,
soya sesame
& yuzu-kosho

SHAKE AIOLI

Snow peas, avocado,
miso aioli & cucumber,
topped with seared
salmon & trout roe

EBI PANKO

Tempura shrimp
& spicy sauce,
topped with
avocado

Nigiri

[Choose one, served as 2pc]

MAGURO Tuna | **SHAKE** Salmon | **ABOKADO** Avocado | **KINOKO** Mushroom

Sticks

[Choose one, served as 2pc]

SHAKE TERIYAKI

Salmon, teriyaki
& spring onion

TSUKUNE

Chicken meatballs
& teriyaki

CHIIZU MAKI

Emmental cheese
wrapped in bacon

BUTA YAKI

Free-range pork
with yuzu-miso

MOMO NANBAN

Fried chicken thigh, sweet and sour dashi
marinade, Japanese mayonnaise, onion &
daikon cress

Add **WAGYU YAKI** – Japanese
Wagyu from Kyushu +30 or
GINDARA NO MISO – Black
cod & miso +20

Dessert

SHABETTO

A sorbet trio. Sun-ripened Alphonso mango,
Chocolate & Avola almonds, Blackcurrants picked from Thy in Denmark

VEGAN MENU

For the table

SPICY EDAMAME

CAULIFLOWER Fried and served
with black truffle goma

OKAZU

Kimchi. Fermented cabbage with chilli

Poteto Sarada. Japanese potato salad
with cucumber, red onion, carrot, cress
& crispy potato

Kappa Chilli. Cucumber topped with
almonds, chilli, onion & roasted sesame oil

BIMI TEMPURA

Tempura tenderstem broccoli with
daikon oroshi in shiitake-tentsuyu sauce

GRILLED AVOCADO

Avocado, sesame oil, supreme soy,
soya sesame

GREEN TARTARE BITES

Grilled broccoli marrow, ginger, yuzu,
avocado, coriander on crispy flat bread

To choose

MAKI [8pc] per person

GARDEN ROLL

Sweet potato, pickled red onion,
sugar snaps, tsume soy

RED'N'GREEN

Roasted pepper, avocado, cucumber,
yuzu-kosho, shiso & tsume

RICE PAPER KINOKO

Mushroom, pickled red onion, avocado,
cucumber & coriander, with goma

MAMMA MIA

Avocado, cucumber, soya sesame
& chives

Nigiri

[Choose one, served as 2pc]

ABOKADO Avocado | **KINOKO** Mushroom | **NASU ABURI** Aubergine

Sticks

[Choose one, served as 2pc]

IMO YAKI

Sweet potato, coriander
cress & teriyaki

SHISHITO YAKI

Padron peppers,
spicy gochujang, tsume
& lime sauce

ERINGI YAKI

King oyster mushroom
& miso herb sauce

Dessert

SHABETTO

A sorbet trio. Sun-ripened Alphonso mango,
Chocolate & Avola almonds, Blackcurrants picked from Thy in Denmark