

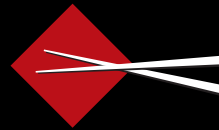
# MENU SUGGESTIONS

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*Please see below for your group menu options.*

*All menus are priced per person, and we ask for 1 menu to be selected for the full group with the exception of dietary requirements.*

*\*Please note imagery shows quantities for 2 people*



# ICHI-BAN MENU



## STARTER

Edamame: beans with salt & lemon

Rice Paper: duck, pickled red onion, avocado & coriander served with goma

Karaage: chicken with pickled red onion & wasabi caesar

Shake Tatakai: salmon, kizami wasabi & ponzu soya

## SUSHI

Nigiri: tuna, avocado and seared salmon

Maki: spicy tuna and crispy ebi

## STICKS

Tsukune: chicken meatballs with teriyaki

Shake Teriyaki: salmon with teriyaki & spring onion

Buta Yaki: organic free-range pork & yuzu-miso

## DESSERT

Matcha Financier with marzipan, matcha & dark chocolate

Crème brûlée with vanilla

For one person

£36



# SAN-BAN MENU



## STARTERS

Edamame: beans, grilled with soy & sesame

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

Kani Korokke: crab croquettes with wasabi caesar

Hotate Kataifi: scallops, trout roe & cress with miso aioli

Beef Tataki: beef, smoked cheese, spring onion, tosazu, spicy goma & root vegetable chips

Shake Tataki: salmon, daikon, cress, kizami wasabi & ponzu

## SUSHI

Nigiri: seared salmon and seared yellowtail kingsfish

Maki: black cod maki and sparkling tuna

## STICKS

Wagyu Yaki: Japanese wagyu from Kyushu

Hotate Bacon: scallops & bacon with miso herb butter

## DESSERT

Gateau Marcel topped with chocolate pearls

Crème Brûlée with vanilla

For one person

£49

# YASAI MENU



## STARTER

Edamame: beans with salt & lemon

Seaweed Salad: seaweed, daikon, snow peas, cucumber & sesame dressing

Broccoli: grilled in supreme soy with spicy goma

## SUSHI

Nigiri: portobello mushroom & lime salt, avocado with miso aioli & sesame and tofu with shiitake & sesame

Garden Roll: sweet potato, sugar snaps, avocado, chili & pickled red onion

## STICKS

Eringi: king oyster mushroom & miso herb butter

Imo Yaki: sweet potato, coriander cress & teriyaki

Japanese rice

## DESSERT

Yuzu Sorbet with Japanese citrus

Matcha Financier with marzipan, matcha & dark chocolate

For one person

£24

[Vegan option available]

# YAKITORI MENU



## STARTER

Broccoli: grilled in supreme soy with spicy goma

Karaage: chicken with pickled red onion & wasabi caesar

## STICKS

Gyu Hābu: beef & miso herb butter

Yaki Yagi: goat's cheese with dried ham

Chiizu Maki: emmental cheese wrapped in bacon

Buta Yaki: organic free-range pork with yuzu-miso

Tori Katsu: panko chicken & wasabi caesar

Tsukune Chili: chicken meatballs, chili dip, teriyaki  
Japanese rice

## DESSERT

White chocolate mousse topped with liquorice  
& raspberry foam

Gateau Marcel topped with chocolate pearls

For one person

£30

Feel free to contact us, if you have any questions

Telephone: 020 3141 8800 or [contact@sticksnsushi.com](mailto:contact@sticksnsushi.com)



STICKS | N | SUSHI

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