

**IF YOU
CAN'T DECIDE
WE CAN**

14 set menus





MAKI DE LUXE



MINI MAKI DE LUXE

4 pieces of each roll £ 23

KABURIMAKI / TOPPED ROLLS: 8 Hell's Kitchen, 8 ebi panko, 8 shake aïoli, 8 salmon ceviche
Soy, wasabi & ginger £ 46

9:GIRI

NIGIRI: 1 seared salmon, 1 salmon New York, 1 sea bass, 1 seared hamachi, 1 tuna tataki,
1 sweet shrimp, 1 grilled scallop, 1 gunkan ebi, 1 daikon-gunkan trout roe with quail egg
Soy, wasabi & ginger £ 25



*Nine of our chef's favourite
sushi on one plate*



MAN FOOD

YAKITORI / STICKS: 1 free range pork and basil, 1 goat cheese in dried ham, 1 beef yakiniku, 1 sasami chili, 1 tsukune chicken meatballs. Rice, kimchi & edamame beans
£ 20.50



Add on:

Emmental cheese bacon & panko breaded duck with wasabi caesar dressing served with MAN FOOD £ 26.50

UPGRADE



Good for sharing



NIGIRI: 2 salmon, 2 tuna, 2 shrimps
URAMAKI / INSIDE-OUT ROLLS: 8 pink Alaska, 8 crispy ebi
CARPACCIO: 6 slices of salmon with a lime marinade
RICE PAPER: 6 slices duck with goma dressing
YAKITORI / STICKS: 2 tsukune chicken meatballs, 2 tuna with chili dip, 2 lamb chops
YASAI STICKS with seeds & miso dip
Soy, wasabi & ginger £ 65



MONTE CARLO FOOD



Great for sharing

GRILLED EDAMAME BEANS: tossed in supreme soy, ginger & garlic
EBI BITES: with chili, coriander, pepper, miso-aïoli & fresh lime
BEEF TATAKI with smoked cheese, almonds, chives & yuzu-kosho
SASHIMI: 3 salmon, 2 tuna, 2 sea bass
KABURIMAKI / TOPPED ROLLS: 8 ebi panko, 8 shake aïoli
NIGIRI: 2 tuna tataki, 2 seared hamachi, 2 seared salmon
YAKITORI / STICKS: 2 miso marinated black cod, 2 lamb chops with miso herb butter, 2 asparagus wrapped in bacon. Soy, wasabi & ginger £ 95



MIXED EMOTIONS

NIGIRI: 1 salmon, 1 tuna, 1 shrimp

KABURIMAKI / TOPPED ROLLS:

2 formidable, 2 ebi cocktail

FUTOMAKI / BIG ROLLS: 2 gypsy big

YAKITORI / STICKS:

1 wrapped asparagus,

1 tsukune chicken meatballs,

1 miso marinated salmon. Edamame beans and

Japanese potato salad or rice

Soy, wasabi & ginger £ 21



Add on:

Shake daikon, thinly sliced daikon with soy cured salmon, avocado, cream cheese, cucumber & ponzu served with MIXED EMOTIONS £ 27



GREEN KEEPER

YASAI STICKS with seeds & miso dip **GRILLED EDAMAME BEANS** tossed in supreme soy, ginger & garlic **GRILLED CORN** with supreme soy & miso herb butter **GREEN DAIKON** with wafu saishoku dressing

YAKITORI / STICKS: 1 mixed yasai, 1 king oyster mushroom

NIGIRI: 1 tamari tofu, 1 avocado, 1 grilled tomato

Wasabi & ginger £ 21.50





THE BIG CHICKEN AND THE LITTLE DUCK

YAKITORI / STICKS: 1 tsukune chicken meatballs, 1 sasami chili, 1 chicken and leeks, 1 chicken wings, 1 panko duck with wasabi caesar dressing. Rice, kimchi & edamame beans £ 17



Add on:

Rice paper roll with marinated duck breast, avocado, coriander, lettuce & cucumber with goma dressing served with **THE BIG CHICKEN AND THE LITTLE DUCK** £ 25

MAKI:24

URAMAKI / INSIDE-OUT ROLLS: 8 crispy ebi, 8 spicy tuna, 8 pink Alaska Soy, wasabi & ginger £ 24



BANKRUPT

KABURIMAKI / TOPPED ROLLS: 2 formidable, 2 ebi cocktail
FUTOMAKI / BIG ROLLS: 2 gypsy big
Soy, wasabi & ginger £ 8





TODAY'S SPECIAL

[365 DAYS A YEAR]



NIGIRI: 1 salmon, 1 tuna, 1 sea bass, 1 salmon New York, 1 seared hamachi, 1 inari, 1 tamago, 1 shrimp
KABURIMAKI / TOPPED ROLLS: 2 ebi cocktail, 2 formidable
FUTOMAKI / BIG ROLLS: 2 gypsy big
Soy, wasabi & ginger £ 22

KEEP IT COMING

WE CHOOSE – YOU JUST ENJOY

The perfect choice for the trustful – or the lazy.

KEEP IT COMING means we pick and decide and just keep a steady flow of food arriving at your table.

You'll get a bit of everything and our choice of the very best.
Meat, fish, greens – and something unexpected on top.
In other words, a menu that requires both time and trust,
but will usually make lots of friends along the way.



STICKS | N | SUSHI

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Opening in Canary Wharf May 2015

+ 10 restaurants in Copenhagen

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