

STICKS'N'SANTA GROUP MENUS

Available from November 27th





HOLLY

STARTERS

BEEF TATAKI. Beef fillet with miso aioli, spring onion, root vegetable chips, shiitake & truffle ponzu

SALMON TARTARE BITES. Salmon, yuzu-miso, spring onion, herbs, trout roe on crispy flat bread

MISO SPROUTS. Brussels sprouts, supreme soy, soya sesame & yuzu miso

EBI BITES. Tempura shrimp, miso aioli, chilli, lime & coriander

NIGIRI

AKA PIMAN. Grilled red pepper & yuzu-kosho

HIRAMASA. Yellowtail kingfish

MAKI

EBI PANKO. Tempura shrimp & spicy sauce, topped with avocado

HELL'S KITCHEN. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

YAKITORI STICKS

CHICKS'N'BLANKETS. Chicken meatballs & bacon with miso herb butter

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

BUTA YAKI. Organic free-range pork with yuzu-miso

£40 PER PERSON





MISTLETOE

STARTERS

TUNA TATAKI. Seared tuna, yuzu-kosho, wafu dressing, soya sesame & daikon cress

KAKIAGE IKURA. Jerusalem artichoke & shiso tempura, wasabi cream & sake marinated trout roe

MISO SPROUTS. Brussels sprouts, supreme soy, soya sesame & yuzu miso

KANI KOROKKE. Crab croquettes with wasabi caesar

NIGIRI

SHAKE. Salmon

HIRAMASA YAKI. Seared yellowtail kingfish

MAKI & TEMAKI

WAGYU TEMAKI. Seared Kyushu wagyu beef, sushi rice, tsume soy & crisp nori

HOUSE ROLL BLACK COD. Miso-marinated black cod with vegetable chips & pickled red onion

EBI PANKO. Tempura shrimp & spicy sauce, topped with avocado

YAKITORI STICKS

IBERICO SECRETO. Miso cured black Iberian pig with lemon

AKA EBI. Argentinian red shrimp, spicy gochujang & garlic butter

£65 PER PERSON





EVERGREEN

STARTERS

KINOKO ABURI. Confit mushroom, truffle oil, ponzu, kizami wasabi & daikon

GREEN TARTARE BITES. Grilled broccoli marrow, ginger, yuzu, avocado, coriander on crispy flat bread

MISO SPROUTS. Brussels sprouts, supreme soy, soya sesame & yuzu miso

CAULIFLOWER. Fried and served with black truffle goma

NIGIRI

INARI. Tofu with ginger, shiitake mushroom, cress and sesame

ABOKADO. Avocado, yuzu-kosho & soya sesame

MAKI & TEMAKI

RED'N'GREEN. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

NASU TEMAKI. Seared aubergine, sushi rice, miso, kizami wasabi & crispy nori

YAKITORI STICKS

SHISHITO YAKI. Padron peppers, spicy gochujang, tsume & lime sauce

MATR CHILLI. MATR Fungi food, chilli dip, teriyaki & spring onions

IMO YAKI. Sweet potato, coriander cress & teriyaki

£40 PER PERSON



CHAMPAGNE & COCKTAILS

KIRIMASU FIZZ *£13.50*

Bombay Sapphire Gin, blood orange syrup, Chambord and Prosecco, topped with a yuzu foam.

GINGERBREAD SOUR *£13.50*

Toki whisky shaken with gingerbread syrup, lemon juice and egg white with a toasted marshmallow.

TELMONT RÉSERVE BRUT [12%]

CHAMPAGNE, FRANCE

Beautifully balanced. A perfect harmony of richness, fruitiness, and freshness.

Bottle *£75* / Glass 125ml *£14.50*

TELMONT RÉSERVE ROSE [12%]

CHAMPAGNE, FRANCE

Fresh and complex, offering a symphony of ripening red fruit and a full-bodied, elegant presence.

Bottle *£92* / Glass 125ml *£16*

TELMONT BLANC DE BLANCS [12%]

CHAMPAGNE, FRANCE

Generous, fruity, ethereal, this cuvée offers an exquisite expression of Chardonnay.

Bottle *£250*



Feel free to contact us if you have any questions
Telephone: 020 3141 8840 or contact@sticksnsushi.com

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 team.



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