

KAMPAI

COCKTAILS

FIZZY BRAMBLE 9 €

Sake – lackberries – prosecco

GINGER SHOJITO 8.5 €

Shochu Vodka – mint – ginger

KYOTO KISS 8.5 €

Jasmin Infused Shochu – passion fruit – vanilla

SHISO & MATCHA SMASH 9 €

Shiso – Matcha – elderflower

SORIN ONEGAI 9.5 €

Gin – eukalyptus – Chartreuse verte

KEROPPI 9.5 €

Gin – cucumber – Calpico

ROZU 9.5 €

Lychee – raspberries – rose water

NINJA NEMESIS 9.5 €

Rum – sake – vanilla

HANAMI 10.5 €

Japanese whiskey – Danish cherry liqueur
– Amarena

BEES IN LAVENDER 10.5 €

Aquavit – yuzu – honey

LAST SYMPHONY 6.5 €

Mozart liqueur – orange rum – honey

GIN GIN MULE 9.5 €

Gin – ginger liqueur – ginger beer

CLASSIC COCKTAILS

Please ask your bartender for our classic cocktail selection

VIRGIN COCKTAILS

MINT & ELDERFLOWER 7.5 €

Elderflower – mint – cucumber

APPLE & PASSION 7.5 €

Apfel – Passionsfrucht – Honig

RASPBERRIES & COCONUT 7.5 €

Raspberries – coconut water – agave syrup

JAPANESE

Nikka Pure Malt Red 7 €

Nikka Pure Malt Black 8 €

Nikka from the Barrel 10 €

Nikka All Malt 7 €

WHISKY & BOURBON

Laphroaig Single Malt 7 €

Makers Mark 6 €

Jameson 8 €

Jack Daniels Sour Mash 5 €

Glenlivet Founders Reserve 8 €

GIN

Monkey 47 9 €

Hendricks 8 €

Beefeater 24 7 €

Beefeater London Dry Gin 5 €

Tanqueray No. Ten 7 €

CPH Distillery Dry 9 €

Geranium Gin 9 €

Jinzu Gin 9 €

RUM

Havana Club 3 y 5 €

Botucal Reserva 11 €

Gosling's Black Seal Rum 6 €

Plantation Original Dark Overproof 9 €

Ron Zacapa 23 Solera 12 €

VODKA

Absolut 5 €

Ketel One 6 €

Belvedere 11 €

TEQUILA

Espolon Tequila Blanco 7 €

Mezcal Cusano Rojo 6 €

COGNAC

Martell XO 18 €

LIQUEUR

Aperol 5 €

Baileys 5 €

Cointreau 5 €

Chartreuse verte 5 €

CPH Distillery Mexican Coffee 8.5 €

COFFEE

Our coffee is freshly roasted every week from Kontra Coffee in Copenhagen.

CORTADO 3.2 €

ESPRESSO 3 €

ESPRESSO DOUBLE 3.8 €

CAPPUCCINO 4.2 €

FLAT WHITE 4.2 €

FILTER COFFEE 3.2 €

FRENCH PRESS COFFEE 7 €

CHAI LATTE 4 €

HOT COCOA

Hot cocoa with biodynamic milk and good dark chocolate – topped with whipped cream 3.6 €

SAKE

Sake is wine brewed on rice. We brought a good selection of Sake home from Japan, where sake is enjoyed throughout the meal.

KIZAN [15 %]

A revolutionary new daiginjo sake. Fresh and full of flavour.

Bottle 56 € / Glass 10 cl 9 €

KOKORO [17 %]

A complex sake. With a rich combination of deep-rice taste, umami and light notes.

Bottle 49 € / Glass 10 cl 7.5 €

KARAKUCHI GOLD [17 %]

A more elegant, fresh sake – perfect for sushi.

Bottle 39 € / Glass 10 cl 6.5 €

SANKA [17 %]

A supreme sake with a fantastic scent.

Bottle 70 € / 30 cl 34 € / Glass 10 cl 11 €

WARM SAKE [17 %]

Carafe 180 ml 6.5 €

SAKE APERITIF

YUZU [7 %]

Refreshing yuzu sake.

Bottle 46 € / Glass 10 cl 8 €

UMESHU [14 %]

Plum wine, round with a fruity taste of plum – great for the dessert.

Bottle 42 € / Glass 10 cl 8 €

CHAMPAGNE & BUBBLES

POIRE, PIERRE HUIT, NORMANDIE [2 %]

Bottle 31 € / Glass 10 cl 5.5 €

SEKT VON BUHL, RIESLING, B.A. BRUT [12.5 %]

Bottle 46 € / Glass 10 cl 8 €

SOFIA COPPOLA – BLANC DE BLANC – SONOMA COUNTY – USA [12 %]

Bottle 54 €

CREMENT DE JURA, DOMAINE PIGNIER, JURA [12 %]

Bottle 56 € **D**

TAITTINGER BRUT RESERVE – CHAMPAGNE – FRANCE [12 %].

Bottle 84 € / Glass 10 cl 14 €

BOLLINGER SPECIAL “CUVÉE BRUT” MAISON BOLLINGER, AY [12.5 %]

Bottle 119 €

KRUG GRAND CUVEÉ – CHAMPAGNE – FRANCE [12 %]

Bottle 300 €

ROSÉ

CABERNET ROSÉ VELUE – WEINGUT ZILLINGER – AUSTRIA [11.5 %]

Bottle 36 € / Glass 10 cl 6 € **B**

DOMAINE DE LA MORDORÉE – LA DAME ROUSSE – CÔTES DU RHÔNE [14.5 %]

Bottle 53 € **B**

MATCHA

MATCHA TEE

The finest leaves from the harvest of the year, ground on ancient stone grinding wheels and whipped into a smooth, frothy tea.

5.4 €

MATCHA LATTE

Green tea with a fine scent of fresh grass. Perfect for sushi. This Sencha is mixed with Matcha - for deep colour and fantastic taste.

4.9 €

SENCHA UND MATCHA

Matcha tea with warm milk or soy milk.

4.9 €

TEA

GENMAICHA

Green tea with popped rice. Mild & soft with a fine taste of nuts.

4.5 €

HOJICHA

Toasted green tea with a slightly smokey taste.

4.2 €

JASMIN SILVER PEARLS

Green tea with an elegant taste of jasmine.

4.9 €

KINA KEEMUN

Black Keemun with flower notes.

4.5 €

COZINESS

Sticks'n'Sushi's own herbal blend with flavours of liquorice and mint.

4.2 €

BOTANICAL TEA

Lemon, lime, orange, ginger, mint & honey.

4.2 €

SOFT DRINKS

FRESHLY SQUEEZED JUICE

YELLOW JUICE apple, mint, ginger & pineapple

CLASSIC JUICE carrots, apple, orange & ginger

RED JUICE spinach, carrot, apple, beetroot & lemon

GREEN JUICE cucumber, spinach, celery, apple & lemon
Glass 35 cl 6.5 €

GINGER LEMONADE WITH MINT

Glass 35 cl 4.5 €

CUCUMBER LEMONADE

Glass 35 cl 4.5 €

HERBAL LEMONADE

Glass 35 cl 4.7 €

APPLE JUICE FROM FALSTER

Cold-pressed juice from Denmark.

Bottle 75 cl 7 €

ANJOLA

Mate-mate, Pineapple-lime.

Bottle 33 cl 4.5 €

EBELTOFT RASPBERRY FIZZ

Bottle 25 cl 4.5 €

THOMAS HENRY RANGE

Bottle 20 cl 3 €

RAMUNE, Japanese kids lemonade

Bottle 20 cl 4 €

COKE / COKE ZERO

Bottle 33 cl 3.5 €

PROVIANT NATURCOLA

Classic Berlin cola

Bottle 33 cl 3.5 €

WATER AT STICKS'N'SUSHI

We serve water purified in our own filtration system. No bottled water is transported from far away. Filtered water, still or lightly sparkling.

Ad libitum per person 2 €

WHITE WINE

CHARDONNAY HANDWERK – SVEN LEINER – PFALZ
[12.5 %]

Bottle 29 € / Glass 10 cl 5.5 € **D**

WEISSBURGUNDER QBA – DR. CRUSIUS – NAHE
[12 %]

Bottle 35 € / Glass 10 cl 6 €

RIESLING KABINETT TROCKEN – CARL KOCH – RHEINHESSEN [12.5 %]

Bottle 41 € / Glass 10 cl 7 € **B**

GRÜNER VELTLINER – WEINGUT ZILLINGER – NIEDERÖSTERREICH [11.5 %]

Bottle 39 € / Glass 10 cl 6.5 € **B**

RIESLING FEINHERB – STAFFELTER HOF – MOSEL
[10.5 %]

Bottle 37 € **B**

RIESLING VOM BLAUEN SCHIEFER QBA – CLEMENS BUSCH – MOSEL [12.5 %]

Bottle 50 € **B D**

RIESLING SPÄTLESE – MARKUS MOLITOR – MOSEL
[11.5 %]

Bottle 72 €

GRAUBURGUNDER – ILBESHEIM – JÜRGEN LEINER – PFALZ [12.5 %]

Bottle 48 € **D**

GRÜNER VELTLINER – LIEBEDICH – PETER VEYDER-MALBERG – WACHAU [11.5 %]

Bottle 50 € **B**

SANCERRE – PIERRE MORIN – LOIRE [13 %]

Bottle 54 €

CHABLIS PREMIER CRU – DOMAINE BERNARD DEFAIX – FRANCE [13 %]

Bottle 68 €

CHASSAGNE MONTRACHET – REMOISSENET PÈRE & FILS – BOURGOGNE [13.5 %]

Bottle 78 €

PINOT GRIGIO – ELENA WALCH – ALTO ADIGE [13 %]

Bottle 61 € **B**

CHARDONNAY – FRANCIS FORD COPPOLA – SONOMA COUNTRY [13.5 %]

Bottle 66 €

RED WINE

GRENADE – DOMAINE DE MAJAS – ROUSSILLON
[13 %]

Bottle 38 € / Glass 10 cl 6.5 €

SYRAH MAR I MUNTANYA ROUGE - LANGUEDOC-ROUSSILLON [12 %]

Bottle 38 € **B** **D**

SPÄTBURGUNDER QBA – WEINGUT J. J. ADENAUER – AHR [13 %]

Bottle 44 €

CHIANTI CLASSICO – TOSKANA SAN GIUSTO A RENTENNANO [14 %]

Bottle 49 € **B**

ZINFANDEL – FRANCIS COPPOLA – SONOMA COUNTRY [14.5 %]

Bottle 74 €

PINOT NOIR – FRANCIS COPPOLA – SONOMA COUNTRY [13.5 %]

Bottle 78 €

SUMOLL – PERILL NOIR – CLOS LENTISCUS – PÉNEDES [12.5 %]

Bottle 71 € **B**

BIER

SUSHI'N'BIIRU WHEAT [4.7 %]

Our own organic wheat beer, brewed with the Japanese citrus fruit yuzu in collaboration with Nørrebro Bryghus, Copenhagen.

Bottle 40 cl 6.5 €

STICKS'N'SUSHI AFTENBAJER [5.5 %]

Golden American Pale Ale developed in cooperation with Amager Bryghus.

Bottle 50 cl 7.9 €

SAPPORO SILVER SPECIAL EDITION [5 %]

Japan's most beautifully labelled beer. Smooth taste with a bit of sweetness. An excellent, easy-to-drink, modern lager.

Can 65 cl 7.5 €

KIRIN ICHIBAN [5.5 %]

"Ichiban Shibori" is a unique method of brewing beer at its purest from a single pure ingredient: 100% malt.

Bottle 33 cl 4.6 €

BERLINER BERG LAGER [5 %]

Mit einer feinen, malzigen Note.

Bottle 33 cl 4.4 €

BRLO PALE ALE [6 %]

Local Berlinger craft beer.

Bottle 33 cl 4.4 €

ASAHI BLACK [5 %]

Tiefschwarz, könnte man hier ein bittersüßes Bier vermuten. Doch weit gefehlt

Bottle 33 cl 6 €

SEASONAL BEER – Please ask your server.