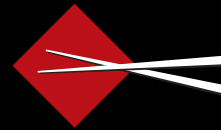


MENU SUGGESTIONS

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 Tataki: 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

or

Crème brûlée with vanilla

For one person

£38

NI-BAN MENU



STARTER

Edamame: beans with salt & lemon

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

Shake Carpaccio: salmon, miso aioli, trout roe, chives & lime marinade

Tuna Tartare: tuna, avocado, sesame, miso, yuzu, ginger & lotus chips

SUSHI

Maki: shake aioli, ebi panko, hell's kitchen, ceviche and wagyu maki

STICKS

Tsukune Chili: chicken meatballs with chili dip & teriyaki

Hotate Bacon: scallops & bacon with miso herb butter

Yaki Yagi: goat's cheese with dried ham

DESSERT

White chocolate mousse topped with liquorice & raspberry foam
or

Gateau Marcel topped with chocolate pearls

For one person

£46

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

or

Crème Brûlée with vanilla

For one person

£52

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

or

Matcha Financier with marzipan, matcha & dark chocolate

For one person

£30

[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
or
Gâteau Marcel topped with chocolate pearls

For one person

£32

Feel free to contact us, if you have any questions

Telephone: 020 3141 8840 or contact@sticksnsushi.com



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