

STICKS'N'SANTA MENUS

Available from November 28th 2022



STICKS | N | SUSHI



COCKTAILS & CHAMPAGNE

MATCHA EGGNOG

A twist on the classic Christmas drink. Golden rum shaken with double cream, whole egg, Pimento Dram spiced liqueur, honey and Japanese matcha £11.50

PEAR & GINGER FIZZ

Japanese whisky infused with cinnamon and cloves, pear pure, lemon juice, gingerbread syrup, topped with ginger beer £12.50

VEUVE CLICQUOT 'YELLOW LABEL' BRUT, CHAMPAGNE [12%]

A lively Champagne with lingering fruity flavours of apple and pear

Bottle £86 / Glass 125ml £14.50

VEUVE CLICQUOT ROSÉ, CHAMPAGNE [12%]

A youthful rosé with aromas of raspberry and wild strawberry notes

Bottle £92 / Glass 125ml £16

STICKS'N'SANTA | FESTIVE MENU



STARTERS

MISO FRIED SPROUTS. Brussel sprouts, yuzu miso, soya sesame & surpreme soy

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

SHAKE TATAKI. Salmon, daikon, cress, kizami wasabi & ponzu

MAGURO TATAKI. Seared tuna, yuzu-kosho, wafu dressing, soya sesame and daikon cress

SUSHI

HIRAMASA YAKI NIGIRI. Seared yellowtail kingfish

ABOKADO NIGIRI. Avocado, yuzu-kosho & soya sesame

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

MAGURO TEMPURA ROLL. Tempura prawn, spicy tuna, spring onion, masago & chives

STICKS

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

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

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

1139 kcal | £40 per person

STICKS'N'SANTA | MISTLETOE MENU



STARTERS

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

LOBSTER KOROKKE. Lobster croquettes, shiso & lobster mayo

SMOKED SALMON BITES. Cold smoked salmon, spring onion, lime & wasabi cream, herbs on toasted bread

MAGURO TATAKI. Seared tuna, yuzu-kosho, wafu dressing, soya sesame and daikon cress

SUSHI

WAGYU NIGIRI. Seared wagyu from Kyushu with soy glaze

SOFT SHELL CRAB. Crispy softshell crab with masago & spicy sauce

ROBUSUTA. Norway lobster, avocado, snow peas, miso aioli & trout roe

STICKS

AIGAMO TSUKUNE. Grilled duck meatball with egg yolk in supreme soy

IBERICO. Miso cured black Iberian pig with lemon

GINDARA NO MISO. Black cod & miso

1320 kcal | £65 per person

STICKS'N'SANTA | GREEN MENU



STARTER

MISO FRIED SPROUTS. Brussel sprouts, yuzu miso, soya sesame & surpreme soy

KINOKO KATZU. Blue oyster mushroom with soya panko, lime & chilli dip

SMOKED BEETROOT BITES. Beetroot, roasted red pepper, soya sesame on toasted bread

PORTOBELLO TATAKI. Confit mushroom, truffle oil, ponzu, kizami wasabi, daikon

SUSHI

NASU ABURI NIGIRI. Seared aubergine with fermented green chilli & yuzu

ABOKADO NIGIRI. Avocado, yuzu-kosho & soya sesame

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

STICKS

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

IMO YAKI. Sweet potato, coriander cress & teriyaki

ATICHOKU. Jerusalem artichoke wedges with yuzu-kosho

1040 kcal | £40 per person

DESSERTS

DARK CHOCOLATE

Amarena cherry ganache

180 kcal | £3.50

MATCHA FINANCIER MARZIPAN

Matcha & dark chocolate

174 kcal | £3.50

GATEAU MARCEL

Topped with chocolate pearls

194 kcal | £3.50

WHITE CHOCOLATE MOUSSE

Topped with liquorice & raspberry foam

167 kcal | £3.50

VANILLA CRÈME BRÛLÉE

173 kcal | £3.50



FESTIVE FIZZ

Brighten up December with a festive glass of Champagne on us – when your party orders our Sticks’n’Santa menus on selected Mondays and Tuesdays*, before Christmas.



*Nov 28,29. Dec 5,6,12 &13

*Feel free to contact us if you have any questions
Telephone: 020 3141 8800 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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sticksnsushi.com