



STICKS'N'SANTA

Festive Group Menus

For parties of seven and more

Available from November 25th 2024





YUKI

STARTERS

ASPARA GOMA. Grilled asparagus, miso sesame sauce, soya sesame & artichoke crisp

SHAKE TATAKI. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress.

KANI KOROKKE. Crab croquettes with wasabi Caesar

TUNA TARTARE BITES. Tuna, avocado, sesame, miso, yuzu & spring onion on crispy flat bread

NIGIRI

SHAKE NEW YORK. Salmon with garlic

MAGURO. Yellowfin tuna

MAKI

AKA EBI. Argentinian red shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe

KANI ABOKADO. Snow crab and yuzu, avocado, cucumber, soya sesame, chives & coriander

STICKS

SHAKE TERIYAKI. Salmon, teriyaki & spring onion

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

40 PER PERSON



TOUYA

STARTERS

ASPARA GOMA. Grilled asparagus, miso sesame sauce, soya sesame & artichoke crisp

EDAMAME BEANS. Grilled, supreme soy & soya sesame

ROBUSATA & KANI SOBA. Lobster bisque with gochujang, snow crab with yuzu, marinated trout roe & buckwheat soba noodles.

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

HIRAMASA CEVICHE. Yellowtail kingfish, lime dressing, yuzu miso, red onion, green chilli, kataifi & coriander.

MAKI & TEMAKI

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

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

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

STICKS

IBERICO SECRETO. Miso cured black Iberian pork with lemon

GINDARA NO MISO. Black cod & miso

65 PER PERSON





EVERGREEN

STARTERS

ASPARA GOMA. Grilled asparagus, miso sesame sauce, soya sesame & artichoke crisp

BIMI TEMPURA. Tempura tenderstem broccoli with daikon oroshi in tentsuyu sauce with bonito

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

RICE PAPER KINOKO. Mushroom, pickled red onion, avocado, cucumber & coriander served with 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 ABURI TEMAKI. Seared aubergine, sushi rice, miso, kizami wasabi & crispy nori

STICKS

ERINGI YAKI. King oyster mushroom & miso herb sauce

IMO YAKI. Sweet potato, coriander cress & teriyaki

40 PER PERSON



CHAMPAGNE & COCKTAILS

KIRIMASU FIZZ

Bombay Sapphire gin, blood orange, Chambord and Prosecco, topped with yuzu foam.

13.50

GINGERBREAD MATCHA EGG NOG

Legado rum and matcha tea shaken with gingerbread and pimento dram with a smooth egg white & cream foam.

13.50

CHAMPAGNE COLLET BRUT 1ER CRU, 'ART DÉCO' NV [12.5%]

CHAMPAGNE, FRANCE

Creamy in style, with developed biscuity notes and a lovely long and savoury finish.

Bottle 75 / Glass 125ml 14.20

CHAMPAGNE COLLET BRUT ROSÉ NV [12.5%]

CHAMPAGNE, FRANCE

Delicate aromas of mandarin, peach, mulberries and raspberries lead to a refreshing palate, with a richness of fruit and a silky texture, sustained by a delicate sparkle.

Bottle 80 / Glass 125ml 15

CHAMPAGNE COLLET BRUT 1ER CRU BLANC DE BLANCS NV [12.5%]

CHAMPAGNE, FRANCE

Vivacious and fresh, with bright citrus notes with hints of white pepper and brioche. Complex and elegant with a long finish.

Bottle 120



A SPARKLING START TO YOUR WEEK

Brighten up Mondays and Tuesdays in December with a complimentary glass of bubbles and a choice of dessert for your party of seven or more, when you book before 15th October.



T&C apply

SMALLER, INTIMATE

BEST FOR GROUPS UP TO 30



KING'S ROAD *30 guests*

A beautifully light and elegant private dining space at the far end of the first floor.

Seats up to 30 guests across two banquettes and a stunning marble central table.



OXFORD *20 guests*

This enclave is thoughtfully designed to provide privacy, with a curtain separating the space from the main dining area.



CANARY WHARF *26 guests*

Located at the front of the restaurant, our Kimono Room benefits from ample natural light and high ceilings, making the private dining room feel big and airy.



KINGSTON *20 guests*

This space is naturally sectioned off from the main restaurant hosting up to 20 guests for the ultimate private dining experience.



SHOREDITCH *20 guests*

For an intimate event setting, choose our semi-private area which accommodates up to 20 guests, sectioned off by a sheer curtain.

LARGE PARTIES

FOR GROUPS OF 30 AND OVER



WHITE CITY 55 guests

The first floor offers a more expansive dining area, ideal for groups and circulated canapés.



SHOREDITCH 60 guests

With a view of our stunning central bar, you'll be at the heart of the action, making the space ideal for celebratory gatherings and memorable evenings.

VICTORIA 70 guests

For larger parties, exclusive hire of the first floor of the restaurant is available for festive group bookings.



KINGSTON 72 guests

Located on the first floor with its own bar – this is one of Sout West London's best private dining rooms.



SOHO 50 guests

A prime central London space with the ground floor available for a large groups of up to 50.

EXCLUSIVE HIRE

WHEN YOU WANT IT ALL TO YOURSELF



CANARY WHARF
130-160 guests



SHOREDITCH
160-220 guests



OXFORD
100-150 guests



KINGSTON
230-300 guests



SOHO
100-150 guests



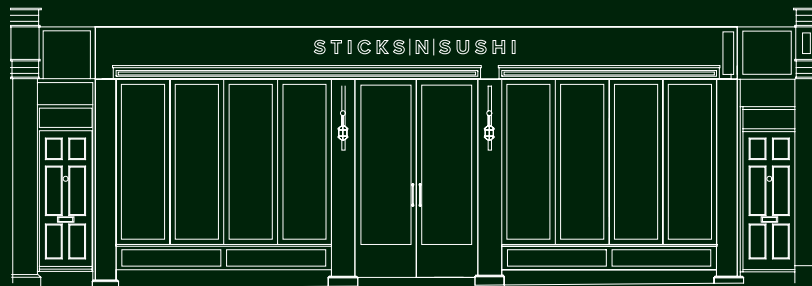
CAMBRIDGE
80-100 guests

THE NEW KIDS ON THE BLOCK

PRE-BOOK NOW TO BE THE FIRST THROUGH THE DOORS

ISLINGTON

(OPENING SEPTEMBER)

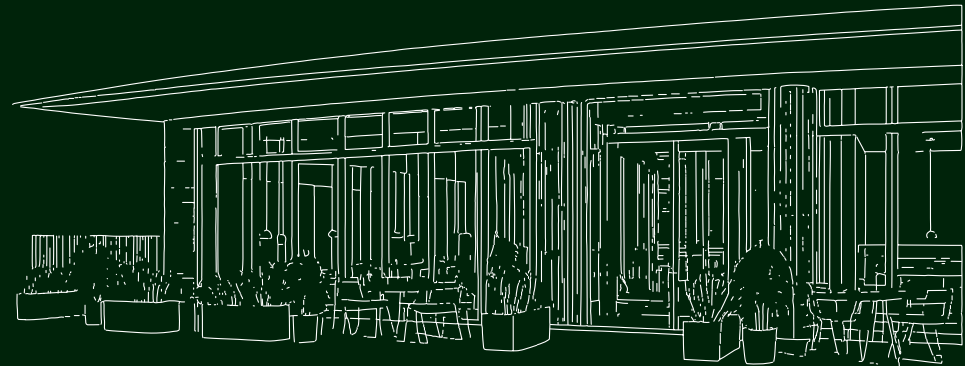


100-150 guests

Centrally located by
Angel tube station
opposite Islington
Green.

BATTERSEA

(OPENING NOVEMBER)



100-150 guests

Opposite the South
Entrance to the Power
Station on Electric
Boulevard and two mins
from the Northern line.

WISH FOR A FISH

GIFT CARDS FOR ALL, BIG AND SMALL



Looking for the perfect gift for a sushi-lover?

Our experience tells us that a Sticks'n'Sushi gift card usually goes down a treat.

Order online or pop into your local Sticks'n'Sushi.

By the way, giftcards can also be a perfect present for any employee (hint, hint...)

Contact our team on 020 3141 8840
or reservations@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.



STICKS | N | SUSHI

sticksnsushi.com