

little fish

SUSHI IN THE STICKS

MENU

✉ hello@little-fish.uk

☎ 01428 748882

📷 [littlefishsushiinthesticks](https://www.instagram.com/littlefishsushiinthesticks)



SUSHI NIGIRI

A5 JAPANESE WAGYU NIGIRI
Wagyu rib eye, brushed with unagi sauce and torched, topped with citrus pepper paste.
1 piece / £6.75 / GF



SALMON NIGIRI
Sliced Scottish salmon, sushi rice and wasabi.
1 piece / £2.75 / P, GF



TUNA NIGIRI
Sliced yellow fin tuna, sushi rice and wasabi.
1 piece / £2.85 / P, GF



EBI NIGIRI
Sweet ebi shrimp, sushi rice and wasabi.
1 piece / £2.50 / P, GF



HAMACHI NIGIRI
Sliced hamachi (yellow tail), sushi rice and wasabi.
1 piece / £2.85 / P, GF



TUNA NIGIRI NEW STYLE
Tuna nigiri, unagi glaze, blow torch finish, topped with yuzu kosho.
1 piece / £3.35 / P



HAMACHI NIGIRI NEW STYLE
Hamachi nigiri, unagi glaze, blow torch finish, topped with yuzu kosho and green chilli.
1 piece / £3.35 / P



SALMON NIGIRI NEW STYLE
Salmon nigiri, unagi glaze, blow torch finish, furikake seasoning and tobiko.
1 piece / £3.25 / P



EBI NIGIRI NEW STYLE
Ebi nigiri, nori seaweed and mustard miso aioli.
1 piece / £3.00 / P, GF



SUSHI ROLLS & BOWLS

AVOCADO MAKI
Haas avocado and sushi rice.
8 pieces / £6.00 / V, VG, GF

CUCUMBER MAKI
Cucumber and sushi rice.
8 pieces / £6.00 / V, VG, GF

TUNA MAKI
Yellow fin tuna and sushi rice.
8 pieces / £8.00 / P, GF



SALMON MAKI
Scottish salmon and sushi rice.
8 pieces / £7.00 / P, GF



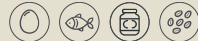
SALMON & AVOCADO MAKI
Scottish salmon, haas avocado and sushi rice.
8 pieces / £8.50 / P, GF



SPICY TUNA MAKI
Yellow fin tuna, shichimi pepper, wasabi peas, scallions, mayonnaise and sushi rice.
8 pieces / £8.50 / P, GF



SPICY SALMON MAKI
Scottish salmon, shichimi pepper, wasabi peas, scallions, mayonnaise and sushi rice.
8 pieces / £8.50 / P, GF



HOUSE PICKLES HOSO MAKI
House pickles and sushi rice.
8 pieces / £6.00 / V, VG, GF



AVOCADO, CUCUMBER & CHIVE MAKI
Haas avocado, cucumber, chive and sushi rice.
8 pieces / £6.50 / V, VG



YUZU TOFU POKE BOWL
Red pepper and miso spiced silken tofu, hijiki, pickles, edamame, avocado, coriander, sesame and sushi rice.
1 serving / £13.00 / V, GF



YUZU SALMON POKE BOWL
Salmon dressed in yuzu aioli, kizami wasabi, pickled cabbage, hijiki, sesame seaweed salad, edamame, pickled cucumber and avocado.
1 serving / £15.00 / P



PREMIUM SUSHI ROLLS

UNAGI, CUCUMBER & CHIVE MAKI
BBQ freshwater eel with sweet unagi sauce, cucumber, chives and sesame.
8 pieces / £9.50 / P



RAINBOW ROLL
Roasted red pepper, red cabbage, mustard greens, hijiki and sesame.
8 pieces / £9.50 / V, VG



TRUFFLE PIG
Yellow fin tuna, fresh and pickled cucumber, avocado, grated black truffle & truffle oil.
8 pieces / £16.00 / P



DRAGON ROLL
Tiger prawns, cucumber, crispy shallots, chilli mayonnaise, avocado, wasabi peas, tobiko and unagi sauce.
8 pieces / £13.00 / P



DYNAMITE ROLL
Tempura tiger prawns, cucumber, chilli mayonnaise, chilli salsa, masago rice and ito togarashi.
8 pieces / £12.50 / P



CRISPY KATAIFI PRAWN URA MAKI
Crispy kataifi pastry wrapped ebi prawns, yuzu koshu mayo and green chilli.
8 pieces / £12.50 / P



CRUNCHY CHILLI CRAB URA MAKI
Soft shell crab, crispy chilli, sichuan pepper, avocado, cucumber and coriander.
8 pieces / £14.00 / P



SPIDER ROLL
Soft shell crab, cucumber, pickled ginger, coriander, chilli mayonnaise and nori seasoning.
8 pieces / £14.00 / P



SEARED TUNA SUSHI
Yellow fin tuna seared with shichimi togarashi pepper and wasabi tobiko caviar.
4 pieces / £12.00 / P



DUCK CONFIT URA MAKI
Duck confit, hoi sin and raw cacao ura maki, scallions and cucumber with a crispy pancake garnish.
8 pieces / £12.50

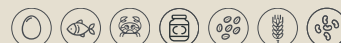


SALMON TERIYAKI MAKI
Salmon, cucumber, scallions, wasabi, pickled ginger, teriyaki sauce, and crispy shallots.
8 pieces / £9.50 / P

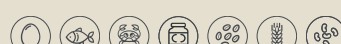


SET BOXES

BOX NUMBER ONE (2 PEOPLE)
Perfect for 2 people. Contains the following: Edamame with Soy and Mirin, Salmon & Avocado Maki (8 pieces), Rainbow Roll (8 pieces), Dynamite Roll (4 pieces), Salmon Nigiri (2 pieces) and Ebi nigiri (2 pieces). £40.00



BOX NUMBER TWO (4 PEOPLE)
Perfect for 4 people: Edamame with Soy & Mirin, Salmon & Avocado Maki (8 pieces), Rainbow Roll (8 pieces), Dynamite Roll (8 pieces), Dragon Roll (8 pieces), Cucumber Roll (8 pieces), Salmon Nigiri (4 pieces) and Ebi Nigiri (4 pieces). £75.00



BOX NUMBER THREE (6 PEOPLE)
Perfect for 6 people: Edamame with Soy & Mirin, Salmon & Avocado Maki (8 pieces), Rainbow Roll (8 pieces), Dynamite Roll (8 pieces), Dragon Roll (8 pieces), Spider roll (8 pieces), Cucumber Roll (8 pieces), Salmon Nigiri (6 pieces) and Ebi Nigiri (6 pieces). £100.00





SASHIMI

SCALDED TUNA SASHIMI

Scalded yellow fin tuna with truffle oil powder and yuzu ponzu.
4 pieces / £14.50 / P



SALMON, KIZAMI & JALAPENO SASHIMI

Salmon sashimi with kizami wasabi, jalapeno and sesame ponzu.
4 pieces / £13.50 / P



SEABASS CEVICHE

Seabass ceviche, amarillo chilli tiger's milk, sweet potato, red onion, cancha corn nuts and herb oil.
1 serving / £16.00 / P, GF



SALMON SASHIMI

Scottish salmon sashimi served with natural pickled ginger, soy sauce and wasabi.
4 pieces / £9.00 / P, GF



TUNA SASHIMI

Yellow fin tuna sashimi served with natural pickled ginger, soy sauce and wasabi.
4 pieces / £11.00 / P, GF



HAMACHI SASHIMI

Hamachi (yellow tail) sashimi served with natural pickled ginger, soy sauce and wasabi.
4 pieces / £11.00 / P, GF



MIXED SASHIMI

Mixed sashimi containing Scottish salmon, yellow fin tuna and hamachi, served with natural pickled ginger, soy sauce and wasabi.
12 pieces / £26.00 / P, GF



SHARERS & SIDES

AROMATIC DUCK BAO BUNS

Aromatic duck in a soft bao bun with hoi sin, scallions and cucumber.
1 bun / £6.50



SOFTSHELL CRAB BAO BUNS

Softshell crab in a soft bao bun with chilli aioli, scallions, coriander & pickles.
1 bun / £7.50 / P



STICKY CHILLI KOREAN PULLED PORK BAO BUNS

Slow braised pulled pork in a soft bao bun with kimchee mayonnaise, crushed peanuts, cucumber and coriander.
1 bun / £5.00



PANKO TIGER PRAWNS, JALAPEÑO AIOLI

Five panko tiger prawns, jalapeño aioli.
5 pieces / £10.00 / P



VIETNAMESE ROLLS

Vietnamese rice paper rolls with pomegranate, mango, coconut dressing and red nahm jim.
2 rolls / £7.50 / V, VG, GF



THAI BEEF SALAD WITH NAHM JIM DRESSING

Rare seared beef with chilli, spring onion, mint, coriander, scallions, beansprouts and sesame.
1 serving / £15.00



PAK CHOI, GOMA, GARLIC & GINGER

Pak choi dressed with a sesame, garlic and ginger sauce.
1 serving / £6.00 / V, VG



VEGETABLE GYOZA

Served with Chinese black vinegar and crispy chilli oil dressing.
4 pieces / £6.50 / V, VG



CHICKEN GYOZA

Served with Chinese black vinegar and crispy chilli oil dressing.
4 pieces / £6.50



DUCK, WATERMELON & CASHEW NUT SALAD

Duck confit, watermelon, roasted cashews, scallions, mint, coriander and sweet miang dressing.
1 serving / £15.00



CRISPY RICE BALLS

Crispy rice balls with sesame, crispy chilli and coriander.
1 serving / £5.50 / V, VG



STICKY SESAME KOREAN BBQ RIBS

Slow braised baby back pork ribs glazed with a Korean BBQ sauce.
1 serving / £8.50



EDAMAME

Seasoned with soy, mirin and sea salt.
£3.50 / V, VG



CUCUMBER KIMCHEE

Salted and pickled cucumber, daikon, carrot, sesame seeds, and a spicy dressing.
1 serving / £4.00 / V, VG



MISO SOUP

Silken tofu with hijiki seaweed, scallions, ginger, mushrooms & edamame.
1 serving / £4.00 / GF



STEAMED JASMINE RICE

Jasmine rice served with black and white sesame seeds.
1 serving / £3.00 / V, VG, GF



STICKY SEASONED RICE

Seasoned sushi rice topped with spring onion.
1 serving / £3.50 / V, VG, GF



EGG FRIED RICE

Jasmine rice with free range eggs, soy and scallions.
1 serving / £3.50 / V



HEAT AT HOME

CRISPY SLOW ROAST PORK BELLY

Crispy slow roast pork belly with chilli oil, Chinese black vinegar, shallots and cilantro, served with pak choi.
1 serving / £18.00



UNAGI DONBURI

BBQ freshwater eel with sweet unagi sauce, sticky rice, scallions, sesame and a marinated soft-boiled egg.
1 serving / £18.50 / P



CHICKEN KATSU CURRY

Panko chicken katsu curry with steamed jasmine rice.
1 serving / £13.00



TOFU KATSU CURRY

Panko tofu katsu curry with steamed jasmine rice.
1 serving / £13.00 / V, VG



PHAD THAI

Wok fried rice noodles with free range eggs, spring onions, chilli, tamarind, coriander, crispy onions and peanuts.
1 serving / £14.00



RED THAI CURRY & STEAMED JASMINE RICE

Medium spiced Thai red curry served with steamed jasmine rice.
1 serving / £14.50



EXTRAS

EXTRA GINGER / £0.50

SOY SAUCE / £0.50

WASABI / £0.50

KIDS CHOPSTICKS / £0.50



SWEETS & TREATS

TRIPLE CHOCOLATE BROWNIE

Dark, milk and white chocolate brownie.

2 pieces / £4.50 / V



GREEN TEA MATCHA CHEESECAKE

Green tea matcha cheesecake with crushed blueberries.

1 serving / £5.50 / V



DRINKS/ALCOHOLIC LITTLE SIP COCKTAILS

Part of our very own cocktail range, Little Sip! Asian-inspired, premium cocktails carefully blended by a world-renowned mixologist.

CHERRY BLOSSOM NEGRONI

Premium Gin, Vermouth & Bitters cocktail. 23% ABV

200ml - 2 Servings / £12.00 / V, GF

UMESHI SPRITZ

Real Plum, Real Apple & Ume Fruit Liqueur Cocktail. 11% ABV

200ml - 2 Servings / £9.50 / V, GF

YUZU LEMONADE

Yuzu, Apple & Lemon. 0% ABV

200ml - 1 Serving / £5.50 / V, GF

LYCHEE & GINGER SPRITZ

Real Lychee, Real Ginger & Orange Triple Sec Cocktail. 13% ABV

200ml - 2 Servings / £11.80 / V, GF

CHILLI MARGARITA

Premium Tequila & Orange Liqueur Cocktail. 19% ABV

200ml - 2 Servings / £13.00 / V, GF

FULL COCKTAIL BUNDLE (9 SERVINGS)

This bundle contains all five flavours: Yuzu Lemonade (1 serving) Cherry Bloom Negroni (2 servings) Umeshi Spritz (2 servings) Lychee & Ginger Spritz (2 servings) Chilli Margarita (2 servings) £45.50 / V, GF

SAKE

KUBOTA SENJYU GINJO SAKE

A nose of mixed dried fruits, nutmeg and banana yogurt cake. Light and dry with dried pineapple, coconut and a kick of coffee beans. 15% ABV 300ml / £18.00 / V, GF

SHIRATAKI JOZEN MIZUNOGOTOSHI JUNMAI GINJO

Light fresh and pure. Subtle aromas of honeydew melon and green apple. Easygoing on the palate with a soft and clean finish. 14.5% ABV 300ml / £22.00 / V, GF

SPARKLING SAKE - SHIRAKABEGURA MIO

Sweet aroma, refreshingly fruity and gently sparkling. 5% ABV 300ml / £15.00 / V, GF

SHOCHIKUBAI KYOTO FUSHIMIZU JITATE JUNMAI

A refined sake with aromas of French vanilla, cardamom and honeydew. 13.5% ABV 300ml / £12.00 / V, GF

WINE AND BEER

MÂCON 'LA ROCHE VINEUSE' - 'THE COMPLEX ONE'

Mâcon 'La Roche Vineuse', Château de la Greffiere, Burgundy, France 2020. Bright and golden in colour, with great minerality, mouth-watering grapefruit & mandarin flavour with ripe citrus aromas.

750ml / £16.50 / V, GF

HERITAGE FALANGHINA - 'THE FUNKY ONE'

Heritage Falanghina del Sannio, Mastroberardino, Campania, Italy 2021. Aromas of wildflowers, acacia blossom, honeysuckle, and tropical fruits.

750ml / £17.00 / V, GF

GELBLACK TROCKEN RIESLING - 'THE PURE ONE'

Gelblack Trocken Riesling, Schloss Johannisberg, Rheingau, Germany 2021. Striking minerality with lots of fresh citrus and subtle tropical fruit. It has great texture and intensity with a long, generous finish that is extremely clean and refreshing.

750ml / £23.00 / V, GF

MAGALI SIGNATURE ROSÉ - 'THE CHEEKY ONE'

Magali Signature Rosé, Saint André Figuière, Côtes de Provence, France 2021. Produced on the organic Provence estate of the Combard family with views stretching to the French Riviera, this silky, seductive delicate salmon pink rose is both charming and delicious.

750ml / £17.00 / V, GF

HATTINGLEY BLANC DE BLANCS

A blend of the finest chardonnay grapes, this premium English sparkling wine has a pure fruit character and amazing flavour concentration.

£37.50 / V, VG, GF

GAVI DI GAVI - 'THE AROMATIC ONE'

Gavi di Gavi Guido Matteo, Bosio, Piedmont, Italy 2021 DOCG. Fragrant lime zest and white florals on the nose. vibrancy on the palate with fine herbs, bright pear, fresh white-fleshed stone fruits, refreshing minerality and hints of almond.

750ml / £14.00 / V, GF

MONSUTA OKINAWA DRY BEER

Smooth, crisp, and bold, this lager's intense taste inspired the beer's monster name. Full-flavoured with a delicate hops aroma and a flavour perfectly balanced with rich malt character.

5% ABV 350ml / £3.75 / V



DRINKS / SOFT

OCEAN BOMB BUBBLE MILK TEA

A delicious bubble milk tea with tapioca balls. This bubble tea has a well-balanced flavour that is sweet and milky.

315ml / £2.75 / V, GF



OCEAN BOMB DRAGON BALL SPARKLING WATER (APPLE)

Infused with Super Saiyan energy and a burst of juicy apple flavour, this Dragonball sparkling water has a cool Dragonball design, to power you through the day ahead!

330ml / £2.75 / V, VG, GF

COKE

330ml / £1.50 / V, VG, GF

OCEAN BOMB SAILOR MOON SPARKLING WATER (CUCUMBER)

Unlimited creativity, full marks for curiosity. It has a light cucumber flavour and is very refreshing.

330ml / £2.75 / V, VG, GF

OCEAN BOMB SAILOR MOON SPARKLING WATER (LYCHEE)

Sweet lychee and refreshing sparkling water... what's not to like in this fruit-flavoured water packed with the sparkling power of Sailor Chibi Moon.

330ml / £2.75 / V, VG, GF

DIET COKE

330ml / £1.50 / V, VG, GF

ALLERGENS

Fish

Nuts

Mustard

Soya

Milk

Eggs

Celery

Crustaceans

Sesame

Peanuts

Sulphites

Molluscs

Gluten

DIETS

P / Pescatarian

V / Vegetarian

VG / Vegan

GF / Gluten Free

DO YOU HAVE ANY QUESTIONS?

Visit our online ordering portal via our website for more information. If you have further questions, please don't hesitate to get in touch.

✉ hello@little-fish.uk

☎ 01428 748882

📷 littlefishsushiinthesticks

🌐 little-fish.uk

