

little fish

SUSHI IN THE STICKS

MENU

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



SUSHI NIGIRI

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



PIQUILLO PEPPER NIGIRI

Piquillo Pepper, sushi rice and wasabi.

1 piece / £1.40 / V, VG, 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 / P, GF



SUSHI ROLLS & BOWLS

AVOCADO MAKI

Haas avocado and sushi rice.

8 pieces / £6.50 / V, VG, GF

CUCUMBER MAKI

Cucumber and sushi rice.

8 pieces / £6 / V, VG, GF

TUNA MAKI

Yellow fin tuna and sushi rice.

8 pieces / £8.50 / P, GF



SALMON MAKI

Scottish salmon and sushi rice.

8 pieces / £7.50 / P, GF



SALMON & AVOCADO MAKI

Scottish salmon, haas avocado and sushi rice.

8 pieces / £9 / 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 / V, VG



AVOCADO, CUCUMBER & CHIVE MAKI

Haas avocado, cucumber, chive and sushi rice.

8 pieces / £6.50 / V, VG

YUZU TOFU POKE BOWL

Tofu dressed in yuzu aioli, kizami wasabi, pickled cabbage, hijiki, sesame seaweed salad, edamame, pickled cucumber and avocado.

1 serving / £13 / 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 / P



PREMIUM SUSHI ROLLS

SMOKED TROUT, YUZU HORSERADISH & YELLOW PEPPER URA MAKI

Hot and cold smoked local trout, yuzu horseradish, yellow peppers and herb aioli.

8 pieces / £12 / P, GF



CHICKEN KATSU URA MAKI

Panko chicken, katsu sauce, pickles and puffed rice.

8 pieces / £12.50



TRUFFLE PIG

Yellow fin tuna, fresh and pickled cucumber, avocado, grated black truffle & truffle oil.

8 pieces / £16 / P



DRAGON ROLL

Tiger prawns, cucumber, crispy shallots, chilli mayonnaise, avocado, wasabi peas, tobiko and unagi sauce.

8 pieces / £13.50 / P



VEGAN DRAGON ROLL

Lettuce, cucumber, crispy shallots, beni shoga, piquillo peppers, avocado, hacho miso aioli and sweet drop peppers.

8 pieces / £10.50 / V, VG



DYNAMITE ROLL

Tempura tiger prawns, cucumber, chilli mayonnaise, chilli salsa, masago rice and ito togarashi.

8 pieces / £13 / P



CRISPY KATAIFI PRAWN URA MAKI

Crispy kataifi pastry wrapped ebi prawns, yuzu kosho 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 / P



MISO CREAM CHEESE & TOFU URA MAKI

Miso cream cheese, tofu, cucumber and shiso with dehydrated miso.

8 pieces / £11 / V



LOBSTER & CAVIAR MAKI

Lobster, chive, wasabi aioli, Ocietra caviar and golf leaf.

8 pieces / £35 / P



SPIDER ROLL

Soft shell crab, cucumber, pickled ginger, coriander, chilli mayonnaise and nori seasoning.

8 pieces / £14 / P



SEARED TUNA SUSHI

Yellow fin tuna seared with shichimi togarashi pepper and wasabi tobiko caviar.

4 pieces / £12.50 / P



MALIBU ROLL

Soft shell crab, cucumber, avocado, yuzu tobiko and squid ink mayonnaise.

8 pieces / £14 / P



SALMON TERIYAKI MAKI

Salmon, cucumber, scallions, wasabi, pickled ginger, teriyaki sauce, and crispy shallots.

8 pieces / £9.50 / P



TERIYAKI & PICKLED MUSHROOM MAKI

Teriyaki oyster mushrooms, pickled mushrooms, cucumber and wasabi sesame seeds.

8 pieces / £9.50 / V



EXTRAS

EXTRA GINGER / £0.50

SOY SAUCE / £0.50

WASABI / £0.50

KIDS CHOPSTICKS / £0.50

FOR THE ALLERGENS & DIETS KEY, GO TO PAGE 4.



SASHIMI

SCALDED TUNA SASHIMI

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



SALMON SASHIMI

Scottish salmon sashimi served with natural pickled ginger, soy sauce and wasabi.
4 pieces / £10 / P, GF



TUNA SASHIMI

Yellow fin tuna sashimi served with natural pickled ginger, soy sauce and wasabi.
4 pieces / £12 / P, GF



HAMACHI SASHIMI

Hamachi (yellow tail) sashimi served with natural pickled ginger, soy sauce and wasabi.
4 pieces / £12 / P, GF



AMA EBI SASHIMI

Sweet freshwater shrimp sashimi.
8 pieces / £8 / 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 / £29 / P, GF



SAKE CURED SALMON & CAVIAR SASHIMI

Sake cured salmon sashimi, Ocietra caviar, kizami wasabi and aged soy gel.
4 pieces / £22 / P



SHARERS & SIDES

AROMATIC DUCK BAO BUNS

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



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 / £6



PANKO PRAWN BAO BUNS

2 panko tiger prawns in a soft bao bun with light chilli mayo, pickled red cabbage and coriander.
1 bun / £5.50 / P



CRISPY KOREAN BBQ CHICKEN WINGS

Braised and fried Korean BBQ chicken wings.
6 pieces / £9.50



PANKO TIGER PRAWNS, JALAPEÑO AIOLI

Five panko tiger prawns, jalapeño aioli.
5 pieces / £10 / P



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



PULLED PORK GYOZA

Pulled pork gyoza, Chinese black vinegar and crispy chilli.
4 pieces / £6.50



CRISPY RICE BALLS

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



WARM AUBERGINE SALAD

Warm aubergine salad, sweet and sour sauce.
1 serving / £9.50 / VG, V, GF



SALTED & PICKLED CUCUMBER SALAD

Salted and pickled cucumber with red onion, sesame and coriander.
1 serving / £4 / V, VG, GF



EDAMAME

Edamame beans with a chilli sambal, soy & mirin sauce.
£4.50 / V, VG



GREEN BEANS, BROCCOLI & EDAMAME

Baby corn, bean sprouts, sesame, oyster sauce, kecap manis, ginger and sesame.
1 serving / £6 / V, VG



MISO SOUP

Miso soup, edamame, tofu, shitake mushroom and scallions.
1 serving / £6 / P



STEAMED JASMINE RICE

Jasmine rice served with black and white sesame seeds.
1 serving / £3 / V, VG, GF



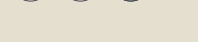
STICKY SEASONED RICE

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

CHICKEN & PRAWN LAKSA

Spicy coconut laksa, rice noodles, tiger prawns, chicken, soy egg, tofu puffs and chilli oil.
1 serving / £16 / GF



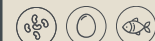
CRISPY AROMATIC DUCK

Crispy aromatic duck, scallions, cucumber, hoi sin sauce and pancakes.
Half (£28) / Whole (£55)



SINGAPORE NOODLES

Rice vermicelli, roast pork belly, tiger prawns, chilli, curry spices, coriander & lime.
1 serving / £14



CHICKEN KATSU CURRY

Panko chicken katsu curry with steamed jasmine rice.
1 serving / £13



TOFU KATSU CURRY

Panko tofu katsu curry with steamed jasmine rice.
1 serving / £13 / V



RED THAI CURRY & STEAMED JASMINE RICE

Medium spiced Thai red curry served with steamed jasmine rice.
1 serving / £15



SET BOXES

BENTO BOX

Contains: Dynamite Roll, Salmon and Avocado Maki, Ebi Nigiri and Salmon Nigiri, Pulled Pork Bao Bun and Edamame.
Serves 1 / £13.50



KIDS BOX

Contains: Cucumber Maki, Avocado Maki, Chicken Katsu Ura Maki, and Salmon Nigiri. No Wasabi.
1 person / £10
2 people / £18



VEGAN BOX

Contains: Cucumber, Chive and Avocado Maki, Teriyaki and Pickled Oyster Mushroom Ura Maki, Vegan Dragon Roll, House Pickles Maki, and Piquillo Pepper Nigiri.
Serves 2 / £38



GLUTEN FREE BOX

Contains: Salmon and Avocado Maki, Teriyaki and Pickled Mushroom Ura Maki, Dynamite Roll, Salmon Nigiri, and Ebi Nigiri.
Serves 2 / £38



BOX NUMBER ONE

Contains: Salmon and Avocado Maki, Super Greens Ura Maki, Dynamite Roll, Salmon Nigiri and Ebi Nigiri.
Serves 2 / £38



BOX NUMBER TWO

Contains: Salmon and Avocado Maki, Super Greens Ura Maki, Dynamite Roll, Dragon Roll, Cucumber Roll, Salmon Nigiri and Ebi Nigiri.
Serves 4 / £70



BOX NUMBER THREE

Contains: Salmon and Avocado Maki, Super Greens Ura Maki, Dynamite Roll, Dragon Roll, Spider Roll, Cucumber Roll, Salmon Nigiri and Ebi Nigiri.
Serves 6 / £95





SWEETS & TREATS

CINNAMON CHURROS

Cinnamon churros, yuzu custard.
1 serving / £7.50 / V



MANGO, COCONUT & VANILLA STICKY RICE

Vanilla sticky rice, coconut, fresh mango and sesame.
1 serving / £7.50 / VG, V



MATCHA & WHITE CHOCOLATE BROWNIES

Matcha and white chocolate fudge brownie.
2 pieces / £5.50 / V



GIANT TRIPLE CHOCOLATE MOCHI COOKIES

Triple chocolate cookies with mochi pieces.
1 piece / £2 / V



DRINKS/ALCOHOLIC LITTLE SIP COCKTAILS

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

CHERRY BLOSSOM NEGRONI

Premium Gin, Vermouth & Bitters cocktail. 23% ABV
200ml - 2 Servings / £12 / 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 / 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 / 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 / V, GF

SPARKLING SAKE - SHIRAKABEGURA MIO

Sweet aroma, refreshingly fruity and gently sparkling. 5% ABV
300ml / £15 / V, GF

SHOCHIKUBAI KYOTO FUSHIMIZU JITATE JUNMAI

A refined sake with aromas of French vanilla, cardamom and honeydew. 13.5% ABV
300ml / £12 / 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

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 / 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 / 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 / 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

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

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 / 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
330ml / £3.75 / V



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



Mustard



Milk



Celery



Sesame



Sulphites



Gluten



Nuts



Soya



Eggs



Crustaceans



Peanuts



Molluscs

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.

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