

little fish

SUSHI IN THE STICKS

MENU

We regularly update our menu so dishes and prices may vary. Please visit our website for full information.



PREMIUM SUSHI ROLLS

SALMON & SHISO SUSHI SANDWICH

Pressed Loch Duart salmon, sushi rice, shiso leaf and sesame seeds.

4 pieces / £12 / P, GF



SPICY TUNA INARI SUSHI

Marinated tofu pockets filled with sushi rice, yellowfin tuna tartare and wasabi tobiko.

2 pieces / £7 / P



HIJIKI SEA DRAGON

Tiger prawns, avocado, hijiki, cucumber and miso aioli topped with sushi ebi.

8 pieces / £14 / P, GF



SALMON TERIYAKI URA MAKI

Loch Duart salmon, teriyaki sauce, pickled ginger, wasabi, scallions and cucumber.

8 pieces / £11 / P



CHIPOTLE SALMON & TUNA URA MAKI

Loch Duart salmon and tuna, chipotle aioli, piquillo peppers and scallions.

8 pieces / £13 / P



SEARED TUNA SUSHI

Yellowfin tuna seared with shichimi togarashi pepper and wasabi tobiko.

4 pieces / £12.50 / P, GF



TRUFFLE PIG

Yellowfin tuna, fresh and pickled cucumber, avocado, grated black truffle and truffle oil.

8 pieces / £16 / P



DRAGON ROLL

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

8 pieces / £14 / P



CRISPY KATAIFI PRAWN URA MAKI

Crispy kataifi pastry wrapped ebi prawns, yuzu koshu mayo and green chilli.

8 pieces / £12.50 / P



DYNAMITE ROLL

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

8 pieces / £13.50 / P



CHICKEN KATSU URA MAKI

Panko chicken, katsu sauce, pickles and tempura bits.

8 pieces / £12.50



CRUNCHY CHILLI CRAB URA MAKI

Soft shell crab, crispy chilli, sichuan pepper, avocado, cucumber, coriander and crispy shallots.

8 pieces / £14 / P



SPIDER ROLL

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

8 pieces / £14 / P



PICKLED BEET & FETA URA MAKI

Balsamic pickled beetroot, aged feta and local watercress.

8 pieces / £10 / V, GF



VEGAN DRAGON ROLL

Lettuce, cucumber, crispy shallots, beni shoga, piquillo peppers, avocado, wasabi aioli and green shoots.

8 pieces / £10.50 / V, VG, GF



SUPER GREENS URA MAKI

Tender stem broccoli, pickled mustard leaf, cucumber, hijiki, miso mayo and sriracha.

8 pieces / £9 / V, VG, GF



SUSHI ROLLS & BOWLS

AVOCADO POKE BOWL

Hass avocado, yuzu aioli, pickled cabbage, hijiki, edamame, pickled cucumber, fresh cucumber and mustard greens.

1 serving / £13 / V



SALMON & CHIPOTLE POKE BOWL

Loch Duart salmon and chipotle, pickled cabbage, hijiki, edamame, pickled cucumber, fresh cucumber, mustard greens and furikake seasoning.

1 serving / £15 / P



CHIPOTLE TUNA MAKI

Yellowfin tuna, chipotle aioli, piquillo peppers and spring onion.

8 pieces / £8.50 / P



TUNA MAKI

Yellowfin tuna and sushi rice.

8 pieces / £8.50 / P, GF



SALMON MAKI

Loch Duart salmon and sushi rice.

8 pieces / £7.50 / P, GF



SALMON & AVOCADO MAKI

Loch Duart salmon, Hass avocado and sushi rice.

8 pieces / £9 / P, GF



SPICY TUNA MAKI

Yellowfin tuna, shichimi pepper, wasabi peas, scallions, mayonnaise and sushi rice.

8 pieces / £8.50 / P, GF



SPICY SALMON MAKI

Loch Duart salmon, shichimi pepper, wasabi peas, scallions, mayonnaise and sushi rice.

8 pieces / £8.50 / P, GF



CUCUMBER MAKI

Cucumber and sushi rice.

8 pieces / £6 / V, VG, GF



AVOCADO MAKI

Hass avocado and sushi rice.

8 pieces / £6.50 / V, VG, GF



AVOCADO, CUCUMBER & CHIVE MAKI

Hass avocado, cucumber, chive and sushi rice.

8 pieces / £6.50 / V, VG, GF



HOUSE PICKLES HOSO MAKI

House pickles and sushi rice.

8 pieces / £6 / V, VG



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SUSHI NIGIRI

SALMON NIGIRI

Sliced Loch Duart salmon, sushi rice and wasabi.

1 piece / £2.50 / P, GF



TUNA NIGIRI

Sliced yellowfin tuna, sushi rice and wasabi.

1 piece / £2.50 / P, GF



EBI NIGIRI

Sweet ebi shrimp, sushi rice and wasabi.

1 piece / £2 / P, GF



HAMACHI NIGIRI

Sliced hamachi (yellowtail), sushi rice and wasabi.

1 piece / £2.70 / P, GF



SALMON NIGIRI NEW STYLE

Loch Duart salmon nigiri, unagi glaze, blow torch finish, furikake seasoning and tobiko.

1 piece / £2.80 / P



TUNA NIGIRI NEW STYLE

Tuna nigiri, unagi glaze, blow torch finish, topped with yuzu kosho.

1 piece / £3 / P



EBI NIGIRI NEW STYLE

Ebi nigiri, nori seaweed and mustard miso aioli.

1 piece / £2.40 / P



HAMACHI NIGIRI NEW STYLE

Hamachi (yellowtail) nigiri, unagi glaze, blow torch finish, topped with yuzu kosho and green chilli.

1 piece / £3.20 / P



PIQUILLO PEPPER NIGIRI

Piquillo pepper, sushi rice and wasabi.

1 piece / £1.50 / V, VG, GF



SUSHI NIGIRI PLATTER (12 pieces)

Contains: Salmon Nigiri, Tuna Nigiri and Ebi Nigiri.

12 pieces / £24 / P, GF



SUSHI NIGIRI PLATTER (20 pieces)

Contains: Salmon Nigiri, Tuna Nigiri, Ebi Nigiri, Hamachi Nigiri and Piquillo Pepper Nigiri.

20 pieces / £34 / P, GF



SASHIMI

SCALDED TUNA SASHIMI

Scalded yellowfin tuna, edamame puree, ponzu truffle dressing and wasabi tobiko.

5 pieces / £12 / P



HAMACHI SASHIMI

Hamachi (yellowtail) sashimi served with natural pickled ginger, soy sauce and wasabi.

4 pieces / £12 / P, GF



SALMON SASHIMI

Loch Duart salmon sashimi served with natural pickled ginger, soy sauce and wasabi.

4 pieces / £10 / P, GF



TUNA SASHIMI

Yellowfin tuna sashimi served with natural pickled ginger, soy sauce and wasabi.

4 pieces / £12 / P, GF



MIXED SASHIMI

Contains: Salmon Sashimi, Tuna Sashimi and Hamachi Sashimi, served with natural pickled ginger, soy sauce and wasabi.

12 pieces / £29 / P, GF



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LAMB PENANG

Slow braised lamb in a rich and intense curry sauce, lemongrass, kaffir lime and peanuts.

1 serving / £17 / GF



RED THAI CURRY

Medium spiced Thai red curry served with steamed jasmine rice.

1 serving / £14 / GF



PHAD THAI

Wok fried rice noodles with free range eggs, spring onions, chilli, tamarind, coriander, crispy onions and peanuts.

1 serving / £15



CRISPY AROMATIC DUCK

Crispy aromatic duck, scallions, cucumber, hoi sin sauce and pancakes.

Half (£28)



HEAT AT HOME

CHICKEN & PRAWN TOM KHA

Rich coconut, chicken and tiger prawn broth, rice noodles, scallions, chilli and coriander.

1 serving / £15 / GF



MONGOLIAN BEEF

Wok fried flank steak, shaoxing wine, garlic, ginger and chilli. Served with steamed jasmine rice.

1 serving / £15





SHARERS & SIDES

SPICY CHICKEN SIU MAI

Spicy chicken siu mai served with a chilli soy and mirin dip.

6 pieces / £6.50



HAR GAU SHRIMP DUMPLINGS

Shrimp and pork covered in a tapioca starch wrapper with chilli and soy mirin sauce.

5 pieces / £6



PORK CHAR SIU BUNS

BBQ pork char siu in a soft wheat bun.

2 pieces / £5



STICKY CHILLI KOREAN PULLED PORK BAO BUN

Slow braised pork belly in a soft bao bun with kimchee mayonnaise, crushed peanuts, cucumber and coriander.

1 bun / £6



CHICKEN KATSU BAO BUN

Panko chicken in a soft bao bun with katsu sauce and mixed pickles.

1 bun / £6.50



PANKO TIGER PRAWNS

Crispy panko tiger prawns with hacho miso aioli.

5 pieces / £10.50 / P



CHICKEN SATAY

Marinated and BBQ chicken thighs served with house peanut sauce, fresh lime and coriander.

2 skewers / £9.75



CHICKEN GYOZA

Served with Chinese black vinegar and crispy chilli oil dressing.

5 pieces / £6.50



VEGETABLE GYOZA

Served with Chinese black vinegar and crispy chilli oil dressing.

5 pieces / £6.50 / V, VG



CRISPY TERIYAKI RICE BALLS

Crispy mini rice balls in a teriyaki sauce.

1 serving / £6.50 / V



CRISPY KATSU RICE BALLS

Crispy mini rice balls in a katsu sauce.

1 serving / £6.50 / V



MISO CAULIFLOWER

Miso roasted cauliflower, Greek yogurt, coriander and cashew nut pesto, parsley aioli.

1 serving / £10 / V, GF



SALTED & PICKLED CUCUMBER SALAD

Salted and pickled cucumber with red onion, sesame and coriander.

1 serving / £4 / V, VG, GF



PRAWN CRACKERS & TRUFFLE AIOLI

Crispy prawn crackers, seasoned with furikake and served with a truffle aioli.

1 serving / £5 / P, GF



EDAMAME

Edamame beans with a chilli sambal, soy and mirin sauce.

1 serving / £5 / V, VG



STEAMED JASMINE RICE

Jasmine rice served with black and white sesame seeds.

1 serving / £3 / V, VG, GF



EGG FRIED RICE

Jasmine rice with free range eggs, soy and scallions.

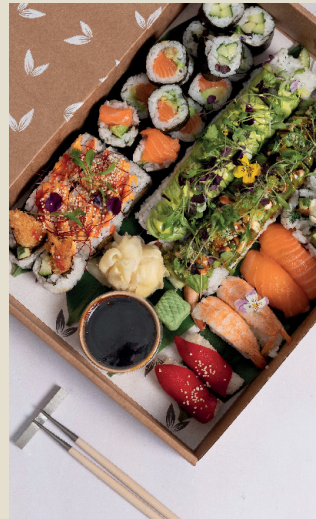
1 serving / £3.75 / V



STICKY SEASONED RICE

Seasoned sushi rice topped with spring onion.

1 serving / £3.50 / V, VG, GF



SUSHI SET BOXES

BOX NUMBER ONE

Contains: Salmon and Avocado Maki, Super Greens Ura Maki, Dynamite Roll, Salmon Nigiri and Ebi Nigiri.

Serves 2 / £38 / P



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 / P



BOX NUMBER THREE

Contains: Salmon and Avocado Maki, Super Greens Ura Maki, Dynamite Roll, Dragon Roll, Crispy Kataifi Prawn Ura Maki, Cucumber Roll, Salmon Nigiri and Ebi Nigiri.

Serves 6 / £95 / P



GLUTEN FREE BOX

Contains: Super Greens Ura Maki, Hijiki Sea Dragon, Tuna Chipotle Ura Maki, Salmon Nigiri and Pepper Nigiri.

Serves 2 / £38 / P, GF



VEGAN BOX

Contains: Vegan Dragon Roll, Super Greens Ura Maki, Cucumber Maki, House Pickles Hoso Maki, Piquillo Pepper Nigiri.

Serves 2 / £38 / V, VG



BENTO BOX

Contains: Dynamite Roll, Salmon and Avocado Maki, Cucumber Maki, Salmon Nigiri, Ebi Nigiri, Pulled Pork Bao Bun and Edamame.

Serves 1 / £16.50



KIDS BOX

Contains: Cucumber Maki, Avocado Maki, Chicken Katsu Ura Maki, and Salmon Nigiri. No Wasabi.

Serves 2 / £18 / P



EXTRAS

GINGER SOY SAUCE

WASABI

KIDS CHOPSTICKS

£0.50

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SWEETS & TREATS

VANILLA PANNA COTTA

Vanilla panna cotta, mango and lime zest.

1 serving / £7.50 / GF



COCONUT MOCHI

Coconut and white chocolate in a soft, chewy mochi.

4 pieces / £8 / V, GF



MATCHA WHITE CHOCOLATE MOCHI

Premium matcha, sweet white chocolate in a soft matcha mochi.

4 pieces / £8 / V



CHOCOLATE BISCOFF MOCHI

Biscoff biscuit crumb, Belgian milk chocolate ganache in a soft, chewy mochi.

4 pieces / £8 / V



WHITE CHOCOLATE & RASPBERRY GIANT COOKIE

White chocolate and freeze-dried raspberry giant cookie.

1 serving / £3 / V



FIVE SPICE CHOCOLATE BROWNIE

Triple chocolate and five spice fudge brownie with a fortune cookie.

1 serving / £6.50 / V



COCKTAILS

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

LYCHEE & GINGER SPRITZ
200ml (2 servings) / 13% ABV / £11.80

CHERRY BLOSSOM NEGRONI
200ml (2 servings) / 23% ABV / £12

UMESHI SPRITZ
200ml (2 servings) / 11% ABV / £9.50

CHILLI MARGARITA
200ml (2 servings) / 19% ABV / £13

YUZU LEMONADE
200ml (1 serving) / 0% ABV / £5.50

SAKE

SHOCHIKUBAI KYOTO FUSHIMIZU JITATE JUNMAI
300ml / 13.5% ABV / £12

KUBOTA SENJYU GINJO SAKE
300ml / 15% ABV / £18

SHIRATAKI JOZEN MIZUNOGOTOSHI JUNMAI GINJO
300ml / 14.5% ABV / £22

SPARKLING SAKE - SHIRAKABEGURA MIO
300ml / 5% ABV / £15

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.

WINE

Our wine selection has been carefully curated to pair with our food.

MÂCON 'LA ROCHE VINEUSE'
750ml / 13% ABV / £16.50

HERITAGE FALANGHINA
750ml / 12.5% ABV / £17

GELBLACK TROCKEN RIESLING
750ml / 13% ABV / £23

MAGALI SIGNATURE ROSÉ
750ml / 13% ABV / £17

GAVI DI GAVI
750ml / 13% ABV / £14



ALLERGENS

- Fish
- Mustard
- Milk
- Celery
- Sesame
- Sulphites
- Gluten
- Nuts
- Soya
- Eggs
- Crustaceans
- Peanuts
- Molluscs
- Lupin

DIETS

- P / Pescatarian
- V / Vegetarian
- VG / Vegan
- GF / Gluten Free

Pre-order online for delivery or collection.

New item



little fish
SUSHI IN THE STICKS



little sip
MIXED IN THE STICKS

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