

HOW IT ALL BEGINS

After a trip back from Omoide Yokocho (Memory/Piss Alley) near Shinjuku in Tokyo, the owners felt particularly natsukashii about the Shōwa era dining experience they had and started Box n Sticks in 2010.

Box n Sticks inspires to deliver a quality Japanese casual dining experience; reminiscent of the izakayas in Japan where people feel welcome in a warm and cosy ambience, at affordable prices.



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串屋

ぺんとうくしや

BOX n
STICKS
MENU



SASHIMI

さしみ



SA1 SASHIMI PLATTER
An assortment of salmon, salmon belly, tuna, mekajiki and hotate sashimi with tako wasabi
\$58.0

SA2 SALMON SASHIMI
Raw salmon (5 Slices)

\$9.8



SA3 SALMON BELLY SASHIMI
Raw salmon belly (5 Slices)

\$10.8



SA4 TUNA SASHIMI
Raw tuna (5 Slices)

\$9.8



SA5 MEKAJIKI SASHIMI
Raw swordfish (5 Slices)

\$9.8

SA6 HOTATE SASHIMI
Raw scallop (5 Slices)

\$9.8



SA7 TAKO WASABI
Frozen octopus bites marinated with wasabi

\$8.8



SALAD

サラダ



SL1 SASHIMI SALAD
Fresh lettuce, assorted sashimi, flying fish roe, apple, tomato, Japanese cucumber with wasabi yuzu dressing
\$12.9



SL2 WAKAME SALAD
Fresh lettuce, seaweed, apple, tomato, Japanese cucumber and kani sticks with sesame dressing
\$8.8



SL3 SOBA SALAD
Cold green tea noodles tossed with tomato, corn, kani sticks, Japanese cucumber with sesame dressing
\$11.8



SL4 POTATO SALAD
Potato, cucumber and carrot chunks tossed in mayo dressing, topped with bacon bits and flying fish roe
\$6.8

SUSHI

すし



SU1 SALMON NIGIRI
Salmon sushi (2 PCS)
\$4.6

SU2 SALMON BELLY NIGIRI
Salmon belly sushi (2 PCS)

\$5.0



SU3 MEKAJIKI NIGIRI
Swordfish sushi (2 PCS)

\$4.6



SU4 TUNA NIGIRI
Tuna sushi (2 PCS)

\$4.6



SU5 HOTATE NIGIRI
Scallop sushi (2 PCS)

\$9.8



SU6 TAMAGO SUSHI
Japanese egg roll sushi (2 PCS)

\$4.2



SU7 TOBIKO GUNKAN
Flying fish roe sushi (2 PCS)

\$5.6



MAKI

巻き



MA1 SPICY ABURI SEAFOOD MAKI
Deep-fried soft shell crab with tempura and kani sticks, seaweed rice roll, topped with tempura crumbs and flying fish roe, drizzled with spicy sauce
\$18.9



MA2 ABURI SALMON CHEESE MAKI
Lightly torched salmon with avocado and kani sticks, seaweed rice roll, topped with cheese sauce and flying fish roe
\$15.8



MA3 TEMPURA MAKI
Tempura prawn, cucumber and Japanese seasoning rice roll
\$12.8



MA4 SOFT SHELL CRAB MAKI
Deep-fried soft shell crab with fresh lettuce and cucumber in rice paper roll, served with citrus ponzu sauce
\$12.8



MA5 CALIFORNIA MAKI
Avocado, cucumber, kani sticks, seaweed rice roll with mayo and flying fish roe
\$12.8

SIDES

副菜



SD2 TUNA TATAKI (3 PCS)

Pan-seared tuna with mustard dressing

\$8.8



SD3 EDAMAME

Steamed green soybeans

\$4.0

SD5 TAMAGO MENTAIYAKI

Grilled Japanese egg roll with creamy cod roe

\$10.8



SD1 SIGNATURE BUTA KAKUNI BUNS

Braised pork belly sandwiched between warm steamed buns

\$9.8

SD4 NINNIKU HIYAYAKKO

Cold tofu topped with garlic bits and bonito flakes

\$4.8



SD6 TAMAGO YAKI

Grilled Japanese egg roll

\$8.8



SD8 IKURA CHAWANMUSHI

Steamed egg custard topped with salmon roe

\$5.8



SD7 CHAWANMUSHI

Steamed egg custard

\$3.0



SOUP

スープ



SP1

EBI TOM YUM MISO SOUP

Prawns and clams spicy tom yum miso hotpot

\$10.8



SP2

TORI NABE

Chicken hotpot in clear broth

\$8.8



SP3

MISO SOUP

Traditional Japanese soup

\$2.0

AGEMONO

揚げ物



AG2 SALMON SKIN

Deep-fried salmon skins

\$5.8



AG1 TORI KARAAGE (3PCS)

Deep-fried chicken bites

\$4.8



AG3 KAKIAGE

Deep-fried vegetable patties

\$3.0



AG4 MUSHROOM TEMPURA (3PCS)

Deep-fried assorted mushroom tempura

\$3.0

AG5 EBI KARAAGE

Deep-fried salted bite-sized shrimps

\$7.8



AG6 EBI TEMPURA (3PCS)

Deep-fried prawn tempura

\$6.8



AG7 GYOZA (3PCS)

Deep-fried shrimp dumplings

\$4.8



AG8 TORI KATSU

Deep-fried breaded chicken outlet

\$6.0

AG9 NANKOTSU KARAAGE

Deep-fried chicken soft bones

\$5.8



AG10 TAMAGO KOROKKE

Deep-fried house-made egg potato croquette

\$4.0



AG11 IKA GESHO KARAAGE

Deep-fried squid tentacles

\$5.8



AG12 CHILI CRAB AGE SPIDER

Deep-fried soft shell crab served with house-made tangy chili crab sauce

\$12.8

AG13 TORI KAWA KARAAGE

Deep-fried chicken skins

\$6.8



AG14 AGEDASHI TOFU

Deep-fried tofu served in tempura sauce topped with nabe no mushroom and seaweed

\$5.8



KUSHIYAKI

1 stick per portion

串焼き



KC1

TSUKUNE

Handmade chicken meatball added with chicken soft bone for that extra crunchiness. Comes with special dipping sauce when two or more sticks are ordered!

\$4.8



KC2

KC3

KC4

KC5

KC6

KC7

KC8

KC9

KC10

KC11

KC2 YAKITORI

Grilled teriyaki chicken bites

\$2.8

KC4 TORI MISO

Grilled chicken topped with miso

\$2.8

KC6 TORI MENTAI MAYO

Grilled chicken topped with creamy od roe

\$3.8

KC8 TORI KAWA

Lightly salted grilled chicken skins

\$1.8

KC10 TORI SPICY

Grilled chicken topped with spicy sauce

\$2.8

KC3 TORI SHIOYAKI

Lightly salted grilled chicken

\$2.4

KC5 TORI WASABI MAYO

Grilled chicken topped with wasabi mayo

\$3.8

KC7 TORI OROSHI PONZU

Grilled chicken topped with grated radish and citrus sauce

\$2.8

KC9 TORI KAWA NINNIKU

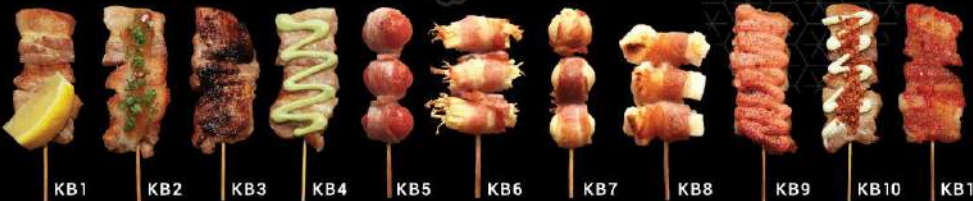
Lightly salted grilled chicken skins with garlic

\$2.4

KC11 TORI GARLIC MAYO

Grilled chicken topped with garlic mayo

\$3.2



KB1

KB2

KB3

KB4

KB5

KB6

KB7

KB8

KB9

KB10

KB11

KB1 BUTABARA SHIOYAKI

Lightly salted grilled pork belly

\$3.0

KB3 BUTABARA MISO

Grilled pork belly topped with miso

\$3.2

KB5 BACON CHERRY TOMATO

Grilled cherry tomato wrapped with bacon

\$4.2

KB7 UZURA BACON

Grilled quail eggs wrapped with bacon

\$3.8

KB9 BUTABARA MENTAI MAYO

Grilled pork belly topped with creamy od roe

\$4.2

KB11 BUTABARA SPICY

Grilled pork belly topped with spicy sauce

\$3.2

KB2 BUTABARA OROSHI PONZU

Grilled pork belly topped with grated radish and citrus sauce

\$3.2

KB4 BUTABARA WASABI MAYO

Grilled pork belly topped with wasabi mayo

\$4.2

KB6 ENOKI BACON

Grilled enoki mushroom wrapped with bacon

\$3.8

KB8 BACON MOCHI

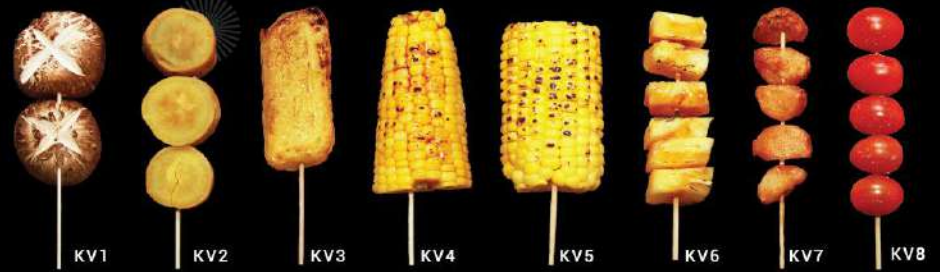
Grilled Japanese sticky rice wrapped with bacon

\$3.8

KB10 BUTABARA GARLIC MAYO

Grilled pork belly topped with garlic mayo

\$3.8



KV1

KV2

KV3

KV4

KV5

KV6

KV7

KV8

KV1 SHIITAKE SHIOYAKI

Lightly salted grilled shiitake mushrooms

\$2.4

KV3 TAMAGO KUSHI

Grilled egg roll

\$1.8

KV5 SWEET CORN BUTTER SHIOYAKI

Lightly salted grilled sweet corn with butter

\$1.4

KV7 SAILED GARLIC

Lightly salted grilled garlic

\$1.4

KV2 SWEET POTATO

Grilled sweet potatoes

\$1.8

KV4 SWEET CORN TERIYAKI

Grilled sweet corn with teriyaki sauce

\$1.4

KV6 PINEAPPLE CUBES

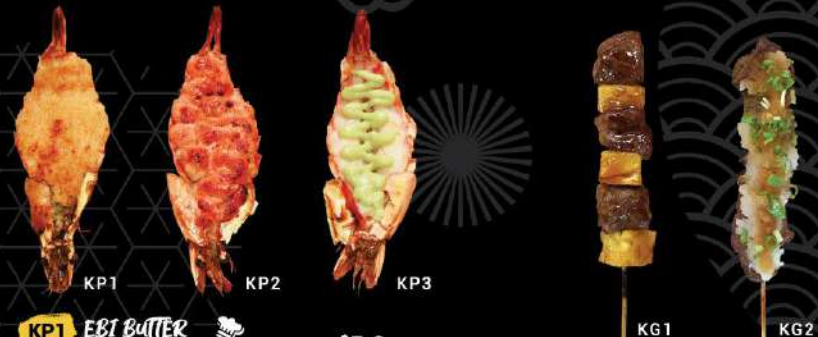
Grilled pineapple cubes

\$1.4

KV8 CHERRY TOMATO

Grilled cherry tomatoes

\$1.4



KP1

KP2

KP3

KG1

KG2

KP1 EBI BUTTER

Grilled prawn with butter

\$5.8

KP2 EBI MENTAI MAYO

Grilled prawn topped with creamy od roe

\$6.8

KP3 EBI WASABI MAYO

Grilled prawn topped with wasabi mayo

\$6.8

KG1 GYU NIKU PINEAPPLE

Grilled angus ribeye beef cubes with pineapples

\$6.8

KG2 GYU NIKU OROSHI PONZU

Grilled angus ribeye beef cubes with grated radish and citrus sauce

\$6.8



KF1 SHUSHAMO

Grilled smelt fish with roe intact

\$1.6

KUSHIYAKI

1 stick per portion

串焼き

CHEF RECOMMENDATION

*10% service charge applies. Images shown are for illustration purpose only.

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YAKIMONO

焼き物



YM2

**SABA
SHIOYAKI**
Grilled mackerel

\$9.8



YM3

**SALMON
TERIYAKI**
Grilled salmon with
teriyaki sauce

\$9.8



YM5

**SALMON ATAMA
SHIOYAKI**
Grilled salmon fish head

\$10.8



YM7

**HOTATE
BUTTER**
Grilled scallop with
garlic and butter

\$5.8



YM9

**UNAGI
KABAYAKI**
Grilled eel with teriyaki
sauce

\$12.8



YM4

**SALMON
MENTAI MAYO**
Grilled salmon with
creamy cod roe

\$10.8



YM6

**EIHIRE
YAKI**
Grilled stingray fin

\$9.8



YM8

**HOTATE
MENTAIYAKI**
Grilled scallop with
creamy cod roe

\$5.8



YM10

**GYU NIKU
TERIYAKI**
Grilled teriyaki
angus ribeye beef

\$13.8



DONBURI

FREE MISO Soup! 丼ぶり



for all Donburi



DN1

GYU NIKU DON
Teriyaki ribeye angus beef with onsen egg on rice
and tempura crumbs

\$18.9



DN2

**CURRY TORI
KATSUDON**
Chicken cutlet with
Japanese curry on rice

\$14.9



DN3

BARA CHIRASHI DON
Sashimi chunks, eggroll,
kani otoko and
cucumber with flying
fish roe on sushi rice

\$18.9



DN4

NEGITORO DON
Raw fatty tuna with
quail egg and fresh
spring onions on
funkake sushi rice

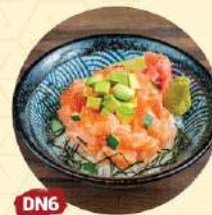
\$18.9



DN5

SAKE IKURA DON
Salmon sashimi aloe
with salmon roe on
sushi rice

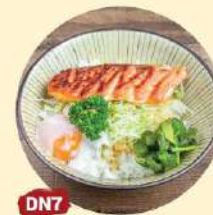
\$19.9



DN6

**SALMON AVOCADO
IKURA DON**
Sashimi chunks, avocado
and cucumber with
salmon roe on sushi rice

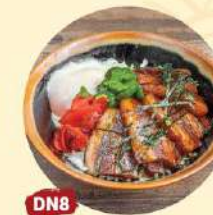
\$21.9



DN7

SALMON MENTAI DON
Grilled salmon with
creamy cod roe and
onsen egg on rice and
tempura crumbs

\$18.9



DN8

BUTA KAKUNI DON
Tender, juicy braised pork
belly with onsen egg on
rice and tempura crumbs

\$18.9



DN9

CHILLI CRAB DON
Deep-fried soft shell crab
and kani sticks with
house-made tangy chilli
crab sauce on rice

\$18.9



DN10

OYAKODON
Braised chicken with
onions and egg on rice

\$10.9



DN11

SPICY CHICKEN DON
Grilled chicken with special
hot sauce and onsen egg on
rice and tempura crumbs

\$14.9



DN12

UNADON
Grilled eel with onsen egg
on rice and tempura
crumbs

\$18.9



DN13

TENDON
Assorted tempura on rice
and tempura crumbs

\$14.9



CHIEF RECOMMENDATION

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PASTA

パスタ



PA1 **ASARI AGLIO OIL**

Pasta sautéed with fresh clams and garlic in olive oil

\$14.9



PA2 **CARBONARA**

Creamy pasta with bacon bits, topped with poached egg

\$14.9



PA3 **CHICKEN FURIKAKE AGLIO OIL**

Pasta sautéed with chicken bits, Japanese seasoning and garlic in olive oil

\$14.9



PA4 **VEGGIE PASTA**

Pasta sautéed with assorted vegetables and garlic in olive oil

\$10.9

TOP UPS

トッピング

TU1 **RICE + CHAWANMUSHI + MISO SOUP**

\$5.8

WITH ANY AIA CATER DISH OR MINIMUM 2 KUSHIYAKI STICKS ORDERED



TU2 **FURIKAKE ONIGIRI + MISO SOUP**

\$5.8



TU3 **CHA SOBA (MINT)**

\$4.8



TU4 **UDON (MINT)**

\$4.8



TU5 **GARLIC FRIED RICE + MISO SOUP**

\$8.8

DESSERT

デザート



DE1 **TIRAMISU**

House-made tiramisu made with Japanese whiskey

\$8.0

DE2 **HAPPY TOGETHER**

House-made caramel custard topped with coconut ice-cream

\$5.8



DE3 **MACHA GELATO**

Green tea ice-cream

\$3.8

DE4 **GOMA GELATO**

Black sesame ice-cream

\$3.8



DE5 **COCONUT GELATO**

Coconut ice-cream

\$3.8

DE6 **LIME GELATO**

Lime ice-cream

\$3.8



SAKE



SK1
SAWANOTSUBURU
YAMADANKISHIKI JUNMAI
(300ml) \$26.0
(720ml) \$64.0

Medium bodied with slightly dry and sweet taste



SK2
SAWANOTSUBURU JITSURAKU
TOKUBETSU JUNMAI
(300ml) \$30.0
(720ml) \$72.0

Medium bodied with delicate refined taste



SK3
KONTSCHI AOSAIE
JUNMAI
(720ml) \$66.0

Rich taste and smooth texture



SK4
SAWANOTSUBURU
SHUSHU JUNMAI
(180ml) \$18.0

Expansive flavour, subtle acidity and light after taste



SK5
DASSAI 45 JUNMAI
DAIGINJO SAKE
(300ml) \$39.0
(720ml) \$93.0

A collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. Hint of anise and sneaky mild veggie aftertaste



SK6
DASSAI 23 JUNMAI
DAIGINJO SAKE
(720ml) \$195.0

A smooth, rich texture and a mellow flavour. With a nice aroma of melons and peaches, it gives a tasteful long finish



SK7
SAWANOTSUBURU KARAKUCHI
SAKE HOUSEPOUR
Decanter (300ml) \$20.0

Balance seasonal taste. Enjoy it hot or cold



SK8
SOB KYOTO FUSHIMIZU
ITATE
(300ml) \$24.0

Dry and smooth after taste



SK9
SOB NIQORI SAKE
(240ml) \$22.0

Milky sake with smooth, sweet and rich taste



SK10
KINTEKI JUNMAI GINJO
(720ml) \$93.0

A slightly dry sake with a rich umami and a smooth throat



SK11
AKABU JUNMAI GINJO
(720ml) \$95.0

Fruity taste and smooth finish

SPARKLING SAKE



SS1
IKEZO YUZU JELLY
(180ml)
Sake-based sparkling jelly drink with a relaxing taste and the pleasant aroma of natural yuzu juice
\$8.8



SS2
IKEZO PEACH JELLY
(180ml)
Sake-based sparkling jelly drink with a mellow, sweet flavour and refreshing acidity
\$8.8



SS3
OZEKI HANA AWAKA
YUZU (250ml)
Refreshing sparkling sake with a mellow mouthfeel and sweet acidic tang
\$18.0



SS4
OZEKI HANA AWAKA
YUZU (250ml)
Refreshing sparkling sake with a distinguished aroma of yuzu blends perfectly with a mouthful of fruitiness
\$18.0



SS5
OZEKI HANA AWAKA
PEACH (250ml)
Refreshing sparkling sake with lively hints of peach in the aroma and a melt in your mouth sweetness
\$18.0



SS6
SOB MTO
(300ml)
Refreshing sparkling sake with a fruity and unique sweet aroma
\$16.0

WINE

Red Wine



WN1
DE BORTOLI
Cabernet Sauvignon
Riverina Australia
Dry / Medium Bodied
1 Bottle \$42.0
2 Bottles \$78.0



WN2
PIERRE JEAN
Merlot
France
Dry / Light to Medium Bodied
1 Bottle \$48.0
2 Bottles \$85.0

White Wine



WN3
DE BORTOLI
Sauvignon Blanc
Riverina Australia
Dry / Medium Bodied
1 Bottle \$42.0
2 Bottles \$78.0



WN4
TORRESELLA
Pinot Grigio
Veneto Italy
Extra Dry
1 Bottle \$49.0
2 Bottles \$88.0



WK1
NIKKA FROM THE BARREL
Glass / Highball \$12.0
Bottle \$140.0



WK2
SUNTORY KAKUBIN
Glass / Highball \$10.0
Bottle \$120.0

BEER



**BR1 ASAHI SUPER DRY
BLACK MUG**
All Day _____ \$9.0



**BR2 ASAHI SUPER DRY
MUG**
All Day _____ \$8.0



**BR3 SAPPORO
PREMIUM BOTTLE**
All Day _____ \$8.0



**BR4 ASAHI SUPER DRY
BLACK JUG**
Happy Hour _____ \$33.0
Happy Hour _____ \$31.0



**BR5 ASAHI SUPER DRY
JUG**
Happy Hour _____ \$30.0
Happy Hour _____ \$28.0



**BR6 ASAHI SUPER DRY
BLACK TOWER**
Happy Hour _____ \$72.0
Happy Hour _____ \$66.0



**BR7 ASAHI SUPER DRY
TOWER**
Happy Hour _____ \$68.0
Happy Hour _____ \$62.0

NON-ALCOHOLIC DRINK

飲料



**DK1
GINGER ALE**
_____ \$2.5



**DK2
SODA WATER**
_____ \$2.5



**DK3
SPARKLING FUJI
APPLE**
_____ \$2.5



**DK4
COCA-COLA CLASSIC**
_____ \$2.5



**DK5
COCA-COLA LIGHT**
_____ \$2.5



**DK6
HONEY LEMON**
_____ \$2.5



**DK7
PEACH TEA**
_____ \$2.5



**DK8
JAPANESE
GREEN TEA**
_____ \$2.5



**DK9
BOTTLED WATER**
_____ \$2.5

Happy Hour
Daily
before 8pm