

Follow the path of ‘Roji’

Roji-Menu 4-5 Courses Menu / 4-5 Gangen Menu

Red Snapper, Radish, Ponzu, Cracker
Rood Baars, Radijs, Ponzu, Kroepoek

*

Top Selection of Roji Nigiri Sushi's
Assortiment – Roji Nigiri Sushi's

*

Gindara :
Black Cod, Miso-Saké, Fennel,
Sweet Potato, Ume Boshi
Japanse Kabeljauw ‘Black’, Venkel,
Zoete Aardappel, Japanese Pruim
5 courses (Supplement : €19) (incl. wine : €8)

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MRIJ Beef, Loin Japanese Binchotan Grill /
Sukiyaki Style
Piet van den Berg MRIJ Rund Lende, Binchotan Grill /
Sukiyaki Stijl

*

Seasonal Dessert

Price per Person: 4 courses
€59 excl. wine / €89 incl. wine / €109 incl. sake

Roji-Sushi-Menu 4 Courses Menu / 4 Gangen Menu Selection of

Sashimi / Nigiri Sushi's
Miso Soup
Maki Sushi's
Seasonal Dessert

Price per Person: 4 courses
€59 excl. wine / €89 incl. wine / €109 incl. sake

Our menus are only available for the entire table.

For information regarding the presence of food allergen on the menu,
please ask our staff.



Roji – Omakase - Menu

Chef's Bodi Choice

Degustatie Menu - Shared Dining - French-Japanese-Sushi

Sanseke°
Fine Starters

*

Wabi-Cha°
Top Selection of Sushi's

*

Omotesenke°
Gindara

*

Hida Gyu°
Wagyu A5 and Other Meat

*

Tsukubai°
Desserts

Price per Person:
€149 excl. wine / €199 incl. wine / €215 incl. saké

Sanseke: 3 very important Japanese tea ceremony's, "3 starters"
Wabi-Cha: This style emphasizes the simple tea ceremony, "pure sushi"
Omotesenke: The Sen house, main school of tea ceremony, "wild fish"
Hida Gyu: Japanese black-haired beef raised in Gifu Prefecture 14 months
Tsukubai: The body is cleaned; rinsing the mouth

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Chef: Bodi De Munck



Fingerfood

Edamame Beans & Sea Salt	9
Crispy Tuna Pizza, Horseradish, Wasabi (4 pieces)	12
Tonijn Pizza, Mierikswortel, Wasabi (4 stuks)	
Nobashi Shrimp Tempura (4 pieces)	16
‘OdoRoji’ Oyster / (2x2 pieces)	19
Oesters Gillardeau ‘OdoRoji’ (2x2 stuks)	
Tori-Teryjaki/Yakitori	14
Kip Teriyaki/Yakitori, Binchotan Grill, Sesame	
Soft Shell Crab	17
Mixed fingerfood (7 varieties /2 pers.)	18/p
Kaarage, Spicy Yuzu	13
Krokante Kip, Pikante Japanse Limoen	
Maguro Tartare, Ginger, Wasabi, Avocado	18
Ann-tonijn, Tartaar, Gember, Wasabi, Avocado	
Spring Rolls King Crab (2 pieces)	22
Home Made Dim Sum, Chicken (4 pieces)	12
Assortiment Dim Sum, Kip (4stuks)	
Home Made Dim Sum, Lobster (4 pieces)	20
Assortiment Dim Sum, Kreeft (4stuks)	

Soup

Miso Soup Tofu, Noodles	9
Miso Soep, Tofu, Noedels	
‘Tom Kha Kai’ Coquilles	18
‘Tom Kha Kai’ King Krab	25

Classics

Sashimi Hamachi, Chilli, Soba Noodles, Tamarillo	24
Tartare Wagyu Beef/ Mrij Beef	39
Supplement Caviar (10gr)	69
‘OdoRoji’ Oyster (6 pieces) (12 pieces)	25/45
Oesters Gillardeau N°3 ‘OdoRoji’	
Oven baked King Crab, Wakame, Sambai Vinegar	35/65
Koningskrab, Zeewiersalade, Sambai Vinaigrette	
Gindara:	26/48
Black Cod, Miso-Saké, Fennel, Sweet Potato,	
Japanse Kabeljauw ‘Black’, Venkel, Zoete Aardappel	
Hida Gyu Wagyu A5 12+ (110gr)	97
Entrecôte Teppanyaki Style / Shabu-Shabu	
MRIJ (Piet van den Berg) Beef	39
MRIJ (Maas- Rijn-Ijsel) Rundsvlees	
Binchotan Grill / Sukiyaki Stijl	

Side plates & vegetarian

Assortment Fried Vegetables (chef’s choice)	8
Assortiment Gefruite Groenten	
Udon Noodles, Soy, Onion	6
Udon Noedels, Soya, Pijpajuin	
Jasmin White Rice, Shallots, Pomegranate	6
Jasmijn Witte Rijst, Sjalotten, Granaatappel	
Seaweed Salad, Green Shiso Leaves	8
Zeewier Salade, Shiso Blaadjes	
Green Asparagus, Yuzu-Soy	9
Groene Asperges, Yuzu-Soy	
Fried rice	7
Gebakken Rijst	
Soba Noodles, Hiijiki, Tamarilo	6
Soba noodles, Hijiki, Tamarillo	
Nasu Dengaku	7
Aubergine, Miso, Sesame	
Assortment Sweet-Sour Vegetables	8
Assortiment Zoet-Zure Groenten	



Sweets

Biscuit of Chocolate, Ginger Sorbet	15
Moëlleux van Chocolade, Gember Sorbet	
Yuzu Pie, Meringue, Pandan Ice Cream	15
Japanse Limoen Taartje, Meringue, Pandan Ijs	
Vanilla-ice Cream with Chocolate “Roji classic”	15
“Dame Blanche” Roji klassiek	
Tempura Banana, Yuzu Crème, Mango, Passionfruit	14
Banaan Tempura, Yuzu, Mango, Passievruucht	
Seasonal Dessert	13
Ijs / Sorbet	€4 / Quenelle

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Chef: Bodi De Munck

Sashimi & Nigiri & Maki

Assorted / pers.

Assorted Mixte	49
Assorted Sashimi	49
Assorted Nigiri	49
Assorted Vegetarian	39
Assorted Maki Rolls “The choice of the Chef”	49
Assorted Maki Rolls “Deluxe”	59

Sushi à la carte ook te verkrijgen aan de Sushi-bar!

Sashimi (4 stuks) - Nigiri (2 stuks) - Maki (8 stuks)

Robusta - Kreeft - Lobster	18
Sake - Zalm - Salmon	10
Smoked sake - Gerookte zalm - Smoked Salmon	11
Maguro - Tonijn - Tuna	14
Toro - Tonijn - Tuna (seizoensgebonden)	21
Ebi - Garnalen - Shrimps	10
Ama-Ebi - Sweet Shrimp	9
Suzuki - Zeebaars - Seabass	8
Saba - Makreel - Mackrel	8
Tai - Zeebrasem - Sea Bream	8
Kani - King Krab - King Crab	19
Hotate - Sint-Jacobsvrucht - Scallop	11
Unagi - Paling - Eel	15
Hamachi - Koningsvis - Yellowtaile	13
Tako - Oktopus - Octopus	10
Ikura - Zalmeitjes - Salmon Roe	9
Tobico - Vliegende Viseitjes - Flying Fish Roe	8
Uni - Zeeëgel - Sea Urchin (seizoensgebonden)	17
Tamago - Zoete omelet - Egg	7
Kappa Maki - Komkommer - Cumcumber Roll	7
Avocado Maki - Avocado - Avocado Roll	7
Oshinko Maki - Jap. Radijs - Radish Roll	7

Small roll Inside out

Spicy Robusta Maki	19
Spicy Sake Maki	11
Salmon Avocado	12
Spicy Maguro Maki	15
Tuna Avocado	16
Spicy Ebi Maki	11
Spicy Suzuki Maki	9
Spicy Saba Maki	9
Spicy Tai Maki	9
Spicy Kani Maki	20
Spicy Hotate Maki	12
Spicy Unagi Maki	16
Spicy Hamachi	14



The Choice of the Chef

Small roll

Rainbow Roll	14
(California Roll Avocado, Tuna, Salmon)	
Rainbow Roll Deluxe 🍷	16
(California Roll Avocado, Tuna, Salmon, Unagi)	
Dragon Roll (Green)	14 (13)
(Seabass, Salmon, Tuna, Spicy Tuna) (Avocado)	
Tokyo Roll**	21
(Spicy Salmon, Spicy Kingcrab)	
Roji Roll** 🍷	20
(Spicy Tuna, Spicy Lobster)	
Sexy Roll** 🍷	19
(Scampi Spicy, Green Onion, Masago, Unagi, Tobico)	
Dynamite	18
(Sexy Roll, Spicy Yellow Tail, Unagi Sauce)	
Smokey Salmon NEW 🍷	17
(Spicy Salmon, Unagi Sauce, Ikura, Sesam, Flambé)	
Kenny Roll	18
(Crab, Tamago, Green Onion, Ebi, Crispy Rice, Tobico, Sweet Mayo)	
Kenny Roll Tuned 🍷	20
(Crab, Tamago, Green Onion, Ebi, Crispy Rice, Tobico, Masago, Mascarpone, Unagi Sauce, Spicy Mayo)	

** Also available in Hand Rolls

Big roll

California Roll**	15
(Crab, Tamago, Avocado, Cucumber, Masago)	
California Roll Deluxe	17
(Crab, Tamago, Avocado, Cucumber, Masago, Unagi)	
New York Roll** 🍷	21
(Crab, Tempura Scampi, Avocado, Cucumber, Masago)	
Shrimp Tempura Roll**	19
(Tempura Scampi, Cucumber, Sauce Unagi)	
Power Roll (crispy)	18
(Tempura Scampi, Cucumber, Avocado, Sauce Unagi)	
Gypsy Salmon (crispy) NEW 🍷	17
(Salmon, Avocado, Crab, Unagi Sauce, Spicy Mayo)	
Chef's Speciality (crispy) 🍷	19
(Spicy Tempura, Tuna, Avocado, Deepfried)	
Softshell crab Roll** 🍷	17
(Softshell Crab Deepfried, Cucumber, Tobiko, Spicy)	
Snow Spider Roll**	16
(Snow Crab, Tobico, Tempura, Masago, Home Sauce)	
Duo Roll	19
(Salmon-Tuna, Spicy Tartare Salmon-Tuna, Green Onion, Avocado, Masago)	
LAX Roll	16
(Smoked Salmon, Mascarpone, Avocado, Cucumber)	



The Choice of the Empress (Soy wraps)

Salmon - Kamikaze Roll	15
Tuna - Kamikaze Roll 🍷	19
Hotate - Kamikaze Roll	16
Hamachi - Kamikaze Roll	18
Suzuki - Kamikaze Roll	13

The Choice of the Emperor (Deluxe)

Rolls R. Roll NEW 🍷	59
Spicy Lobster Roll - Tobiko	28
King Crab Roll 🍷	29
Lobster Roll - Belgian Caviar 🍷	36
Flower Power Roll - Snow Crab 🍷	24

The Choice of the Samurai (Sweet sauces)

Harakiri Roll	19
(Tataki Tuna, Avocado, Teriyaki Sauce)	
Sweet Mango Roll	17
(Salmon, Mango, Crispy Rice, Masago, Sweet Mayo)	
Chicky Roll 🍷	13
(Crispy Chicken, Teriyaki Sauce, Onion, Masago, Crispy Rice, Terriyaki Sauce)	
The W-Man Roll 🍷	17
(Scampi Spicy, Salmon, Green Onion, Masago, Unagisauce)	

The Roji Garden (Vegetarian)

The Garden Path	10
(Avocado, Cucumber, Ramanas, Oshinko, Crispy & Spicy)	
Carpe Diem Roll	12
(Avocado, Cucumber, Carrot, Tamago, Seaweed & Sweet)	
The Poppie Roll	7
(Cucumber, Masago, Tobico)	

🍷 = choice of the boss

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Cooks: Kenny - WaiMan

