

## Follow the path of 'Roji'

### **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 Meat

\*

**Tsukubai°**  
Seasonal Cheese & Sweet

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, "pur 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.

**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-Menu 4-5 Courses Menu / 4-5 Gangen Menu**

**Yellow Tail King Fish, Yuzu-Soy, Coriander, Chili**  
Hamachi, Yuzu-Soy, Koriander, Chili

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**Top Selection of Roji Sushi's**  
Assortiment - Roji Sushi's

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**Gindara:**  
**Black Cod, Miso-Saké, Pickled Lemon, Matcha**  
**Japanese Kabeljauw 'Black', Gepekeldde Citroen, Matcha**  
5 courses (Supplement : €19) (incl. wine : €7)

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

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**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 Surprise

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

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**Chef: Bodi De Munck**



## Fingerfood

<b>Edamame Beans &amp; Sea Salt</b>	<b>9</b>
Edamame Bonen & Grof Zeezout	
<b>Crispy Tuna Pizza, Horseradish, Wasabi (4 pieces)</b>	<b>12</b>
Tonijn Pizza, Mierikswortel, Wasabi (4 stuks)	
<b>Nobashi Shrimp Tempura (4 pieces)</b>	<b>16</b>
Nobashi Garnaal Tempura (4 stuks)	
<b>'OdoRoji' Oyster (2 pieces)</b>	<b>10</b>
Oesters Gillardeau 'OdoRoji' (2 stuks)	
<b>Chicken Terriyaki</b>	<b>12</b>
Kip Terriyaki	
<b>Soft Shell Crab</b>	<b>17</b>
Tempura Soft Shell Krab	
<b>Mixed fingerfood (7 differents/2 pers.)</b>	<b>18/p</b>
<b>Crispy chicken, Spicy Yuzu</b>	<b>12</b>
Krokante Kip, Pikante Yuzu	
<b>Tuna Tartare, Ginger, Wasabi, Avocado</b>	<b>18</b>
'AN'TOnijn Tartaar	
<b>Spring Rolls King Crab (2 pieces)</b>	<b>20</b>
Konings Krab Spring Rolls (2 stuks)	
<b>Home Made Dim Sum &amp; Dumpling (4 pieces)</b>	<b>12</b>
Assortiment Dim Sum & Dumpling (4 stuks)	

## Soup

<b>Miso Soup, Homemade, Tofu, Noodles</b>	<b>9</b>
Miso Soep, Tofu, Udon Noedels	
<b>'Tom Kha Kai', Coquilles, Coriander</b>	<b>18</b>
'Tom Kha Kai', St-Jacobsvrucht, Koriander	

## Classics

<b>Uma-me (Signature Chef Bodi)</b>	<b>Day Price</b>
<b>Uni - Sea Urchin (seasonal)</b>	<b>17</b>
Zeeëgel (seizoensgebonden)	
<b>'OdoRoji' Oyster (6 pieces) (12 pieces)</b>	<b>25/45</b>
Oesters Gillardeau n°3 'OdoRoji', Gember, Chili, Pijpajuin	
<b>Oven baked King Crab, Wakame, Sambai Vinegar</b>	<b>28/52</b>
Koningskrab, Zeewiersalade, Sambai Vinaigrette	
<b>Gindara:</b>	<b>26/48</b>
<b>Black Cod, Miso-Saké, Pickled Lemon, Matcha</b>	
Japane Kabeljauw 'Black', Gepekeldde Citroen, Matcha	
<b>Hida Gyu Wagyu A5 12+ (110gr)</b>	<b>97</b>
Entrecôte Teppanyaki Style / Shabu-Shabu	
<b>MRIJ (Piet van den Berg) Beef</b>	<b>39</b>
MRIJ (Maas-Rijn-IJssel) Runds - Binchotan Grill	

## Side plates & vegetarian

<b>Assortment Fried Vegetables (chef's choice)</b>	<b>7</b>
Assortiment Gebakken Groenten	
<b>Udon Noodles, Soy, Onion</b>	<b>5</b>
Udon Noedels, Soya, pijpajuin	
<b>Jasmin White Rice, Shallots, Pomegranate</b>	<b>5</b>
Jasmijn Witte Rijst, Sjalots, Granaatappel	
<b>Seaweed Salad, Green Shiso Leaves, Wasabi-Topping</b>	<b>7</b>
Zeewiersalade, Shisoblaadjes, Wasabi-Topping	
<b>Green Asparagus, Yuzu-Soy</b>	<b>9</b>
Groene Asperges, Yuzu-Soy	
<b>Gebakken Rijst</b>	<b>7</b>
Fried Rice	
<b>Assortment Sweet-Sour Vegetables</b>	<b>7</b>
Assortiment Zoet-Zure Groenten	



## Sweets

<b>Biscuit of Chocolate, Ginger Sorbet</b>	<b>15</b>
Moëlleux van Chocolade, Gember Sorbet	
<b>Yuzu Pie, Meringue, Pandan Ice Cream</b>	<b>15</b>
Japane Limoen Taartje, Meringue, Pandan ijs	
<b>Vanilla-ice Cream with Chocolate "Roji classic"</b>	<b>15</b>
"Dame Blanche" Roji klassiek	
<b>Tempura Banana, Yuzu Crème, Mango, Passionfruit</b>	<b>14</b>
Banaan Tempura, Yuzu, Mango, Passievrucht	
<b>Seasonal Dessert</b>	<b>13</b>
<b>Ijs / Sorbet</b>	<b>€4 / Quenelle</b>

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Chef: Bodi De Munck

## Sashimi & Nigiri & Maki

### Assorted / pers.

<b>Assorted Mixte</b>	<b>49</b>
<b>Assorted Sashimi</b>	<b>49</b>
<b>Assorted Nigiri</b>	<b>49</b>
<b>Assorted Vegetarian</b>	<b>39</b>
<b>Assorted Maki Rolls "The choice of the Chef"</b>	<b>49</b>
<b>Assorted Maki Rolls "Deluxe"</b>	<b>59</b>

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

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

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

### Small roll Inside out

<b>Spicy Sake Maki</b>	<b>11</b>
<b>Salmon Avocado</b>	<b>12</b>
<b>Spicy Maguro Maki</b>	<b>15</b>
<b>Tuna Avocado</b>	<b>16</b>
<b>Spicy Ebi Maki</b>	<b>11</b>
<b>Spicy Suzuki Maki</b>	<b>9</b>
<b>Spicy Saba Maki</b>	<b>9</b>
<b>Spicy Tai Maki</b>	<b>9</b>
<b>Spicy Kani Maki</b>	<b>20</b>
<b>Spicy Hotate Maki</b>	<b>12</b>
<b>Spicy Unagi Maki</b>	<b>16</b>
<b>Spicy Hamachi</b>	<b>14</b>



## The Choice of the Chef

### Small roll

<b>Rainbow Roll</b>	14
<i>(California Roll avocado, tuna, salmon)</i>	
<b>Rainbow Roll Deluxe</b> 🍷	16
<i>(California Roll avocado, tuna, salmon, unagi)</i>	
<b>Dragon Roll (Green)</b>	14 (13)
<i>(seabass, salmon, tuna, spicy tuna) (avocado)</i>	
<b>Tokyo Roll**</b>	21
<i>(spicy salmon, spicy kingcrab)</i>	
<b>Roji Roll**</b> 🍷	20
<i>(spicy tuna, spicy lobster)</i>	
<b>Sexy Roll**</b> 🍷	19
<i>(scampi spicy, green onion, masago, unagi, tobico)</i>	
<b>Dynamite</b>	18
<i>(Sexy Roll, spicy yellow tail, unagi sauce)</i>	
<b>Smokey Salmon NEW</b> 🍷	17
<i>(Spicy salmon, unagi sauce, ikura, sesam, flambé)</i>	
<b>Kenny Roll</b>	18
<i>(Crab, tamago, green onion, ebi, crispy rice, tobico, sweet mayo)</i>	
<b>Kenny Roll Tuned</b> 🍷	20
<i>(Crab, tamago, green onion, ebi, crispy rice, tobico, masago, mascarpone, unagi sauce, spicy mayo)</i>	

\*\* Also available in Hand Rolls

### Big roll

<b>California Roll**</b>	15
<i>(crab, tamago, avocado, cucumber, masago)</i>	
<b>California Roll Deluxe</b>	17
<i>(crab, tamago, avocado, cucumber, masago, unagi)</i>	
<b>New York Roll**</b> 🍷	21
<i>(crab, tempura scampi, avocado, cucumber, masago)</i>	
<b>Shrimp Tempura Roll**</b>	19
<i>(tempura scampi, cucumber, sauce unagi)</i>	
<b>Power Roll (crispy)</b>	18
<i>(Tempura scampi, cucumber, avocado, sauce unagi)</i>	
<b>Gypsy Salmon (crispy) NEW</b> 🍷	17
<i>(Zalm, avocado, krab, unagi sauce, spicy mayo)</i>	
<b>Chef's Speciality (crispy)</b> 🍷	19
<i>(spicy tempura, tuna, avocado, deepfried)</i>	
<b>Softshell crab Roll**</b> 🍷	17
<i>(Softshell crab deepfried, cucumber, tobiko, spicy)</i>	
<b>Snow Spider Roll**</b>	16
<i>(snow crab, tobico, tempura, masago, home sauce)</i>	
<b>Duo Roll</b>	19
<i>(salmon-tuna, spicy tartare salmon-tuna, green onion, avocado, masago, masago)</i>	
<b>LAX Roll</b>	16
<i>(smoked salmon, mascarpone, avocado, cucumber)</i>	



## The Choice of the Empress (Soy wraps)

<b>Salmon - Kamikaze Roll</b>	15
<b>Tuna - Kamikaze Roll</b> 🍷	19
<b>Hotate - Kamikaze Roll</b>	16
<b>Hamachi - Kamikaze Roll</b>	18
<b>Suzuki - Kamikaze Roll</b>	13

## The Choice of the Emperor (Deluxe)

<b>Spicy Lobster Roll - Tobiko</b>	28
<b>King Crab Roll</b> 🍷	29
<b>Lobster Roll - Belgian Caviar</b> 🍷	34
<b>Flower Power Roll - Snow Crab</b> 🍷	24

## The Choice of the Samurai (Sweet sauces)

<b>Harakiri Roll</b>	19
<i>(tataki tuna, avocado, teriyaki sauce)</i>	
<b>Sweet Mango Roll</b>	17
<i>(Zalm, mango, crispy rice, masago, sweet mayo)</i>	
<b>Chicky Roll</b> 🍷	13
<i>(Crispy chicken, teriyaki sauce, onion, masago, crispy rice, Teriyaki sauce)</i>	
<b>The W-Man Roll</b> 🍷	17
<i>(Scampi spicy, zalm, green onion, masago, unagisauce)</i>	

## The Roji Garden (Vegetarian)

<b>The Garden Path</b>	10
<i>(Avocado, cucumber, ramanas, oshinko, crispy &amp; spicy)</i>	
<b>Carpe Diem Roll</b>	12
<i>(Avocado, cucumber, carrot, tamago, seaweed &amp; sweet)</i>	
<b>The Poppie Roll</b>	7
<i>(Komkommer, masago, tobico)</i>	

🍷 = choice of the boss

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Cooks: Kenny - WaiMan

