

Follow the path of 'Roji'

Roji-Omakase-Menu **Surprise Menu – Chef's Choice**

*Degustatie Menu - Shared Dining -
French-Japanese-Sushi*

(Supplement : Wagyu Hida Gyu Entrecôte, €19)

Price per Person:

€99 excl. wine / €165 incl. sake

€159 incl. wine

Roji-Omakase-Menu
&
Wine House
CLOUDY BAY
NEW ZEALAND

Cloudy Bay Wines

Sauvignon Blanc:

Vibrant aromatics, layers of pure fruit flavours,
fine structure.

Chardonnay:

Fruit flavours of citrus and stone fruit
and subtle new oak.

Te Koko:

Sauvignon blanc, complex aromatic
and richly textured, full bodied.

Pinot Noir:

Layers of dark red fruit, savoury dried herbs
and tasty oak.

Price per Person: €149

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**

Wild Prawns, Sweet Paprika, Burrata, Water Melon,
Pickled Ginger, Daikon Salad
*Wilde Gamba, Zoete Punt Paprika, Burrata, Watermeloen,
Gepekeld Gember, Daikon Salade*

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

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Black Cod, Miso-Saké, Japanese Sweet Potato
Japanese Kabeljauw 'Black', Witte Miso-Saké,
Japanese Zoete Aardappel
5 courses (Supplement : €19/p.) (incl. wine : €7/p.)

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Teppanyaki MRIJ (Piet van den Berg) Beef, Shiso,
Amakuchi sauce, Vegetables, Udon Noodles
*MRIJ (Maas- Rijn-IJssel) Runds Teppanyaki , Shiso,
Amakuchi saus, Groentjes, Udon Noedels*

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Dessert-Surprise

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
Dessert-Surprise

Price per Person:

€59 excl. wine / €89 incl. wine / €109 incl. sake

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Fingerfood

Edamame Beans & Sea Salt <i>Edamame Bonen & Grof Zeezout</i>	9
Crispy Tuna Pizza, Horseradish, Wasabi (4 pieces) <i>Tonijn Pizza, Mierikswortel, Wasabi (4 stuks)</i>	12
Kreeften 'Buns' <i>Steamed Lobster Buns</i>	18
Nobashi Shrimp Tempura (4 pieces) <i>Nobashi Garnaal Tempura (4 stuks)</i>	16
'OdoRoji' Oyster (2 pieces) <i>Oesters Gillaudeau 'OdoRoji' (2stuks)</i>	10
Chicken Terriyaki <i>Kip Terriyaki</i>	12
Soft Shell Crab <i>Tempura Soft Shell Krab</i>	17
Mixed fingerfood (7 differents/2 pers.)	17/p
Shortribs Thai Red Pork <i>Thaise Ribbetjes</i>	12
Springrolls King Krab	20
Crispy chicken, Spicy Yuzu <i>Krokante Kip, Pikante Yuzu</i>	12
Tuna Tartare, Ginger, Wasabi, Avocado <i>'AN'TOnijn Tartaar</i>	18
Tempura Wijting Filet <i>Haddock Tempura</i>	12
Secreto beef N°7	19
Home Made Dim Sum & Dumpling (4 pieces) <i>Assortiment Dim Sum & Dumpling (4stuks)</i>	12
Soup	
Miso Soup, Tofu, Noodles <i>Miso Soep, Tofu, Udon Noedels</i>	9
'Tom Kha Kai', Shrimp, Coriander, Thai Basilicum <i>'Tom Kha Kai' Scampi, Koriander, Thai Basilicum</i>	14

Classics

'OdoRoji' Oyster (6 pieces) (12 pieces) <i>Oesters Gillaudeau 'OdoRoji', Gember, Chili, Pijpajuin</i>	25/45
Scallops, Porc Belly, Glass Noodle, Thai (3 pieces) <i>Noorse Sint-Jacobsvruchten, Porc Belly, Glas Noedels, Thaise Vinaigrette</i>	34
Oven baked or Cold King Crab, Garlic-lemonbutter, Seaweed <i>Konings Krab, Look-citroenboter, Zeewiersalade (Warm/koud)</i>	28/52
Black Cod, White Miso-Saké, Japanese Sweet Potato <i>Kabeljauw 'Black', Witte Miso-Saké, Japanse Zoete Aardappel</i>	26/48
Wagyu Beef, Hida Gyu Entrecôte A5 <i>Wagyu Runds, Hida Gyu Entrecôte A5 Sashimi & Teppanyaki</i>	78
Teppanyaki MRIJ (Piet van den Berg) Beef, Shiso, Amakuchi sauce <i>MRIJ (Maas- Rijn-IJssel) Runds Teppanyaki, Shiso, Amakuchi saus</i>	39
Side plates & vegetarian	
Assortment Fried Vegetables (chef's choice) <i>Assortiment Gefruite Groenten</i>	7
Udon Noodles, Soy, Onion <i>Udon Noedels, Soya, pijpajuin</i>	5
Jasmin White Rice, Shallots, Pomegranate <i>Jasmijn Witte Rijst, Sjalots, Granaatappel</i>	5
Seaweed Salad, Green Shiso Leaves, Wasabi-Topping <i>Zeewiersalade, Shisoblaadjes, Wasabi-Topping</i>	7
Green Asparagus, Yuzu-Soy, Seaweed <i>Groene Asperges, Yuzu-Soy, Zeewier</i>	8
Gebakken Rijst <i>Fried Rice</i>	7

Sweets

Biscuit of Chocolate, Ginger Sorbet	14
<i>Moëlleux van Chocolade, Gember Sorbet</i>	
Basilicum Crèmeux, Aardbeien, Yoghurt Sorbet	13
<i>Basil Crèmeux, Strawberries, Yogurt Sorbet</i>	
Vanilla-ice Cream with Chocolate “Roji classic”	13
<i>“Dame Blanche” Roji klassiek</i>	
Tempura Banana, Yuzu Crème, Mango, Passionfruit	12
<i>Banaan Tempura, Yuzu, Mango, Passievrucht</i>	
Dessert Surprise	11
Ijs / Sorbet	€4 / Quenelle

Chef: Bas Coenen

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)

Sake - Zalm - Salmon	10
Smoked sake - Gerookte zalm - Smoked Salmon	11
Maguro - Tonijn - Tuna	14
Toro - Tonijn - Tuna (seizoensgebonden)	27
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 - Yellowtail	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 - Cucumber Roll	7
Avocado Maki - Avocado - Avocado Roll	7
Oshinko Maki - Jap. Radijs - Radish Roll	7

Small roll Inside out

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
<i>(California Roll avocado, tuna, salmon)</i>	
Rainbow Roll Deluxe	16
<i>(California Roll avocado, tuna, salmon, unagi)</i>	
Dragon Roll (Green)	14 (13)
<i>(seabass, salmon, tuna, spicy tuna) (avocado)</i>	
Tokyo Roll**	21
<i>(spicy salmon, spicy kingcrab)</i>	
Roji Roll**	20
<i>(spicy tuna, spicy lobster)</i>	
Sexy Roll**	19
<i>(scampi spicy, green onion, masago, unagi, tobico)</i>	
Dynamite	18
<i>(Sexy Roll, spicy yellow tail, unagi sauce)</i>	
Power Roll (crispy)	16
<i>(Tempura scampi, cucumber, avocado, sauce unagi)</i>	
Kenny Roll	18
<i>(Crab, tamago, green onion, ebi, crispy rice, tobico, sweet mayo)</i>	
Kenny Roll Tuned (New)	20
<i>(Crab, tamago, green onion, ebi, crispy rice, tobico, masago, mascarpone, unagi sauce, spicy mayo)</i>	

**** Also available in Hand Rolls**

Big roll

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

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)

Spicy Lobster Roll - Tobiko	28
King Crab Roll	29
Lobster Roll - Belgian Caviar	34
Flower Power Roll - Snow Crab (New)	24

The Choice of the Samurai (Sweet sauces)

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

The Roji Garden (Vegetarian)

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

Cooks: Kenny - WaiMan

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