

Follow the path of ‘Roji’

Roji-Omakase-Menu Chef’s Bas 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°
Seaonal Cheese & Sweet

Price per Person:
€119 excl. wine / €169 incl. wine
€185 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

Squid Crackers, Codium, Trout Eggs
Inktviskroepoek, Codium, Foreleitjes

Bluefin Tonijn / Tuna:
Tartare, Quail, Truffle
Torro, Green Shiso
Tataki, Omeboshi, Roji Ponzu

*

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

*

Gindara:
Black Cod, Miso-Saké, Pickled Lemon, Matcha
Japanse 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

*

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
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’ (2 pieces) <i>Steamed Lobster Buns (2 stuks)</i>	16
Nobashi Shrimp Tempura (4 pieces) <i>NNobashi Garnaal Tempura (4 stuks)</i>	16
‘OdoRoji’ Oyster (2 pieces) <i>Oesters Gillardeau ‘OdoRoji’ (2 stuks)</i>	10
Chicken Terriyaki <i>Kip Terriyaki</i>	12
Soft Shell Crab <i>Tempura Soft Shell Krab</i>	17
Mixed fingerfood (7 different/2 pers.)	17/p
Home Made Edamame Dumpling (4 pieces)	8
Crispy chicken, Spicy Yuzu <i>Krokante Kip, Pikante Yuzu</i>	12
Tuna Tartare, Ginger, Wasabi, Avocado <i>‘AN’TONijn Tartaar</i>	18
Spring Rolls King Crab (2 pieces) <i>Konings Krab Spring Rolls (2 stuks)</i>	20
Shortribs Thai Red Pork <i>Thaise Ribbetjes</i>	12
Home Made Dim Sum & Dumpling (4 pieces) <i>Assortiment Dim Sum & Dumpling (4 stuks)</i>	12
Soup	
Miso Soup, Homemade Tofu, Noodles <i>Miso Soep, Tofu, Udon Noedels</i>	9
‘Tom Kha Kai’, King Krab, Coriander, <i>Thai Basilicum ‘Tom Kha Kai’, King Krab,</i> <i>Koriander, Thai Basilicum</i>	18

Classics

Wild Sea bass, Usuzukuri <i>Wilde Zeebaars, Shimichimi, Shiso</i>	24
Uni - Zeeëgel - Sea Urchin (seasonal)	17
‘OdoRoji’ Oyster (6 pieces) (12 pieces) <i>Oesters Gillardeau n°3 ‘OdoRoji’, Gember,</i> <i>Chili, Pijpajuin</i>	25/45
Scallops, Raw Marinated, Truffle, Avocado <i>Noorse ‘handgedoken’ Sint-Jacobsvruchten,</i> <i>Truffel, Avocado</i>	36
King Crab, Wakame, Sambai Vinegar <i>Koningskrab, Zeewiersalade, Sambai Vinaigrette</i>	28/52
Gindara: Black Cod, Miso-Saké, Pickled Lemon, Matcha <i>Japanse Kabeljauw ‘Black’, Gepekeldde Citroen, Matcha</i>	26/48
Hida Gyu Wagyu A5 (110gr) <i>Entrecôte Teppanyaki Style / Shabu-Shabu</i>	78
MRIJ (Piet van den Berg) Beef <i>MRIJ (Maas- Rijn-Ijsel) Runds</i> <i>Binchotan Grill, Japanese Toppings</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>	
Yuzu Pie, Meringue, Pandan Ice Cream	12
<i>Japanse Limoen Taartje, Meringue, Pandan Ijs</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>	
Seasonal Dessert	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)	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 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)	
Power Roll (crispy)	16
(Tempura scampi, cucumber, avocado, sauce unagi)	
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)	
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, 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)

Spicy Lobster Roll - Tobiko	28
King Crab Roll 🍷	29
Lobster Roll - Belgian Caviar 🍷	34
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
(Zalm, mango, crispy rice, masago, sweet mayo)	
Chicky Roll 🍷	13
(Crispy chicken, teriyaki sauce, onion, masago, crispy rice, Teriyaki sauce)	
The W-Man Roll 🍷	17
(Scampi spicy, zalm, 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
(Komkommer, masago, tobico)	

🍷 = choice of the boss

Cooks: Kenny - WaiMan

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