

ROJI

Yakumi Tofu

Home made tofu, Aromatic spring vegetables

Yorkshire-gyu Tataki

Yorkshire beef, Kimi-jyouyu

Akaza-ebi limushi

Scottish langoustine, Glutinous rice

Hotate Isobe-age

Hand dived scallop, Seaweed, Wild garlic

Asparagus Owan

Asparagus dashi, Crab shinjyo

Hokkyoku Iwana Saikyo-yaki

Arctic char, Asparagus, Nettle

Omakase Nigiri

Daily sushi selection

Rhubarb Ice cream

Rhubarb, Sake lees

Optional Drinks pairing £ 85

All prices include VAT, An optional 15% service charge will be added to your bill.

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Drinks pairing

NV, "Les Murgiers" Brut Nature | Champagne

"Great freshness and minerality, a perfect start to the meal"

—

Azumatsuru Junmai Ginjo Raw Black | Junmai Ginjō Nama, Saga

"Unusual and full flavoured, intense acidity sake"

—

Shizenshu Junmai Ginjo | Kimoto Junmai Ginjō, Fukushima

"This sake has a subtle umami finish which is a great balance"

—

Kamoshibito Kuheiji Sauvage | Junmai Daiginjō, Aichi

"Subtle sweetness of the scallop are enhanced by this sake, sipping the soup and sake together creates an explosion of savouriness"

—

Usu-Nigorizake Bodaimoto | Junmai Nama, Okayama

"The sake kasu used to marinade the fish is highlighted in sake lees left in the drink, they complement each other very well"

—

Masumi Arabashiri | Junmai Ginjō, Nama, Nagano

"The elegant sake is the perfect match for squid, Lobster and other shellfish. It also works well with lighter white fish"

—

Junmai 2021 Vintage | Junmai Muroka Nama Genshu, Ishikawa

"An extremely layered and complex sake matches the heavier flavors of the tuna cuts"

—

Edo Genroku era Junmai | Junmai, Hyogo

"Subtle sweetness and balanced sour and tart notes all marry with this dish and the sake. Beautiful"