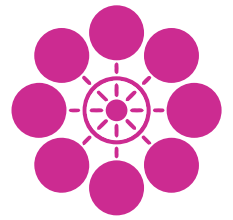




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MENU



## THE POWER OF FIVE

The **number five** is considered to be of the utmost importance in Japanese food culture. It forms the basis of concepts that have been in place for centuries.

### FIVE SENSES

Taste  
Smell  
Sight  
Touch  
Hear

### FIVE COLOURS

White  
Black  
Red  
Green  
Yellow

### FIVE WAYS

Raw  
Simmered  
Fried  
Steamed  
Grilled

## SUSHI

### SASHIMI NIGIRI

Yellowfin Tuna	8	6
Yellowfin Tuna Otoro	12	9
Loch Duart Salmon	6.5	4.5
Hamachi	7.5	5
Sea Bass	6.5	4.5
Sea Bream	6.5	4.5
Ama Ebi (Sweet Shrimp)	9	6
Pickled Mackerel	6	4.5
Hand Dived Scallop Platter	12	9
	30	18

### GUNKAN

Crab, Shiso and Tobiko		7.5
Sea Urchin and Ikura		11
Foie Gras, Nashi Pear, Chinese Truffle		10

### SPECIALS

Seared Black Cod, Lime Dengaku Nigiri		7
Hand Dived Scallop and Ponzu Pearl Nigiri		10
Colchester Oyster Nanbanzuke		8

### MAKI

Wagyu Tartare		10
Mango Soft Shell Crab		8
Salmon Avocado Roll		7
Aburi Hiramasa		7.5
Crunchy California		7
Spicy Tuna Futomaki		8.5
Rofuto Futomaki		9
Vegetarian Futomaki		8
Eel Hosomaki		8
Takuan Hosomaki		7
Cucumber and Roasted Sesame Hosomaki		7
Kimchi Hosomaki		7
Okra Hosomaki		6.5

### SUSHI PLATTER

Mixed Sushi Platter		25
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## STARTERS

Salted Edamame	3
Spiced Edamame	4
Seared Scallops, Kaiso Salad	12
Crispy Chicken, Kimchi Sauce, Lime	7.5
Spiced Fish Miso Soup	5
Crispy Duck and Watercress Salad	9.5
Grilled Octopus, Rocket and Pine Salad	10.5
Tuna Tartare, Yuzu Tobiko	13

## TEMPURA

Vegetables (M)	7.5
Japanese Fish and Chips, Passion Fruit Tartar	12
Tiger Prawn	12
Soft Shell Crab	12.5
Salt and Pepper Squid	8.5

## ROBATA GRILL

Sesame Chicken Yakitori	8
Asparagus Kushiyaki, Butter Soy (M)	7.5
Aubergine Kushiyaki, Nasu Dengaku (M)	6.5
Cherry Smoked Salmon, Citrus Salt	8.5
Beef Kushiyaki, Caramel Soy	9
Baby Back Ribs 3 ways	11



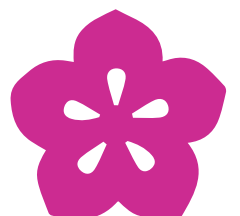


## MAINS

Halibut Champagne Yuzu Miso, Pak Choi	23
Tiger Prawn and Chicken Yakisoba	17
Saffron Miso Black Cod, Razor Clams, Pancetta	24
Garlic Yuzu Kosho Spring Lamb Chops, Mint and Watermelon	21
Miso and Shiitake Mushroom Ramen (V)	17
Wagyu Beef, Gobo Crisps, Garlic Ponzu, Truffle	45
Black Angus Fillet, Gobo Crisps, Garlic Ponzu, Truffle	22
Sesame Tuna Tataki, Soft Shell Crab, Black Garlic	20
Slow Braised Pork Belly Kakuni, Cavolo Nero	18
Chicken Katsu Curry	16

## SIDES

Duck Egg Fried Rice (V)	4.5
Gohan Rice (V)	3.5
Kimchi (V)	4.5
Wakame Seaweed Salad (V)	6
Sesame Spinach, Cassava Crisps (V)	5
Tenderstem Broccoli, Garlic Butter Soy (V)	4.5
Asian Slaw	4.5



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## Allergies and intolerances

If you have a food allergy, intolerance or sensitivity to eggs, milk, fish, crustaceans, molluscs, peanuts, tree nuts, sesame seeds, cereals containing gluten, soya, celery and celeriac, mustard, lupin, sulphur dioxide and sulphites. **Please let your server know before ordering your food, they will be able to suggest the best dishes for you.**

Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that all our dishes are 100% free of these ingredients.

Whilst we take great care to remove any small bones or shells from our dishes, there is a small chance that some may remain.

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