

# M E N U

Welcome to Restobar Rouhi. Our menu consists of Asian dishes with a modern twist.

BENTO BOX 12:00 - 15:30	Miso Soup 32 <i>Shiitake, Enoki, Spring Onion, Tofu, Nori</i>
	Green Salad 🌿 <i>Egg Yolk, Furikake, Yuzu Dressing</i>
	Chicken Thigh Yakitori 2 pieces <i>Crispy Chicken Skin, Furikake</i>
	BBQ Cauliflower 🌿🌿 <i>Furikake, Truffle Dressing, Chives</i>

## SOUP

Chicken Ramen 17.5  
*Chicken Thigh, Nori, Soy Egg, Tofu, Shiitake, Enoki, Spring Onion*

Miso Soup 15.5  
*Shiitake, Enoki, Spring Onion, Tofu, Nori*

## SALADS

Also available as a large salad (+4.5)

Grilled Chicken Salad 17  
*Little Gem, Edamame, Sesame, Lovage Emulsion, Pickled Chili, Yuzu, Soy Egg*

Salad BBQ Corn / Buratta 🌿 16  
*Little Gem, Edamame, Sesame, Lovage Emulsion, Pickled Chili, Yuzu, Soy Egg*

Grilled Tiger Prawn Salad 19  
*Little Gem, Edamame, Sesame, Lovage Emulsion, Pickled Chili, Yuzu, Soy Egg*

## BUNS

Bao Bun Japanese Beef Stew  
2 pieces 15.5  
*Hoisin, Pickled Chili, Coriander*

Bao Bun Veggie 🌿🌿 2 pieces 14.5  
*Bean Paste, Spring Onion, Ginger Chutney*

Bao Bun Crayfish 2 pieces 16.5  
*Kimchi Emulsion, Herring Caviar*

## DISHES

We recommend ordering two dishes with a side.

Coquille 18  
*Hollandaise, Ponzu, Ginger, Kombu, Red Meat Radish*

Steak Tartare 19  
*Lovage Emulsion, Enoki Gold, Kohlrabi, Egg Yolk, Papadum*

Wild Salmon Gravlax 17  
*Pomegranate, Kaffir Lime, Miso, Tarragon, Elderflower*

Gyoza Trout Cracker 17  
*Wagyu Sausage, Codium, Fennel, Green Apple, Gyoza Cracker*

Chicken Thigh Yakitori 2 pieces 16  
*Crispy Chicken Skin, Furikake*

## SIDES

Bread 6.5  
*Options: Seaweed Butter | Beurre Noisette Butter (+1.5) | Guernsey Butter (+1.5)*

Fries 🌿🌿 7.5  
*Kimchi Emulsion*

Edamame Salad 🌿🌿 8  
*Garden Herbs, Ginger Dressing*

Green Salad 🌿 8.5  
*Egg Yolk, Furikake, Yuzu Dressing*

## ROUHI SPECIALS

Noodle Calamari 23  
*Octopus, Hollandaise, Dashi, Samphire, Daikon*

Smash Beef Burger 24  
*Cheddar, Coleslaw, Coriander, Pickled Chili, Kimchi Emulsion. Served With Fries*

Beef Cheek Asian Style 27  
*Jabora, Lotus Root, Nori, Corn, Cevennes Onion, Egg Yolk*

BBQ Cauliflower 🌿🌿 20  
*Furikake, Truffle Dressing, Chives*

## DESSERT

Pastry of the Day 7.5  
*Ask our staff for our selection*

Frozen Mochi 9  
*Ask our staff for our selection*

Papadum 13  
*Pistachio, Pink Pepper, Mangosteen*

Coconut Pandan 13  
*Verveine, Palm Heart, Lemongrass*

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR CREW.



VEGETARIAN



VEGAN

BAR  
BITES

**Oysters** 3 pieces for 15 / 6 pieces for 28 / 12 pieces for 54  
*Options: - Classic  
- Kinilaw, Pickled Onion  
- Lango Hollandaise, Au Gratin, Herring Caviar, Bergamot and Chilli*

**Bread** 6.5  
*Options: Seaweed Butter | Beurre Noisette Butter (+1.5) |  
Guernsey Butter (+1.5)*

**Fries** 🥬🥬 7.5  
*Kimchi Emulsion*

**Mixed Nuts** 🥬🥬 4

**Bitterballen** 6 pieces 7.5

**Bittergarnituur** 16  
*Bitterballen (3), Karaage (3), Octopus Bites (3)*

**Bar platter** 39  
*Chicken Thigh Yakitori (2), Chicken Dumplings (6) and  
Bao Bun Japanese Beef Stew (2)*

**Bar platter** 🥬🥬 37  
*Edamame Salad, Kimchi Dumplings (6) and Bao Bun Veggie (2)*

**Chicken Dumplings** 6 pieces 15.5  
*Crispy Chili, Spring Onions, Soy Sauce*

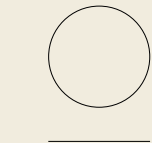
**Kimchi Dumplings** 🥬🥬 6 pieces 14.5  
*Crispy Chili, Spring Onions, Soy Sauce*

**Bao Bun Japanese Beef Stew** 2 pieces 15.5  
*Hoisin, Pickled Chili, Coriander*

**Bao Bun Veggie** 🥬🥬 2 pieces 14.5  
*Bean Paste, Spring Onion, Ginger Chutney*

**Bao Bun Crayfish** 2 pieces 16.5  
*Kimchi Emulsion, Herring Caviar*

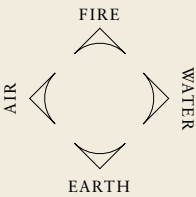
**Chicken Thigh Yakitori** 2 pieces 16  
*Crispy Chicken Skin, Furikake*



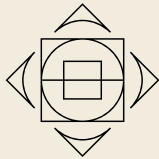
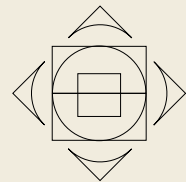
SOUL



FROM SUNRISE  
TO SUNSET



FOUR  
ELEMENTS



RESTOBAR

ROUHI

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