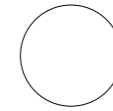


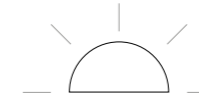


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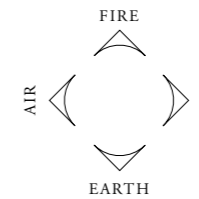
Go to rituals.com/myrituals for more information about My Rituals and the advantages.



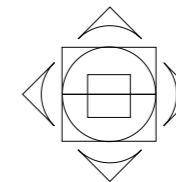
SOUL



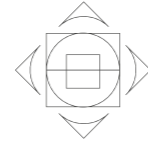
FROM SUNRISE
TO SUNSET



FOUR
ELEMENTS



FOOD FOR THE SOUL



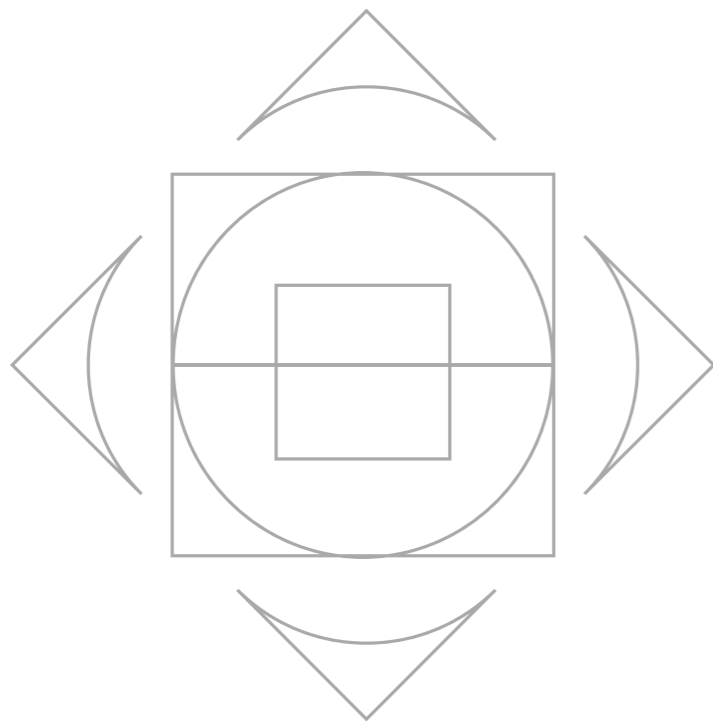
“At Rouhi, we present you a surprising mixture of flavors, textures and aromas. Inspired by a rich Asian cuisine, using Dutch and seasonal ingredients, chef Renaud Goigoux serves you his take on contemporary fusion cooking.

Experience a world where “ East meets West”.–

WELCOME AT ROUHI

COFFEE & TEA

FRESH - INFUSIONS	Ginger tea / <i>gember thee</i>	3,70	COFFEE	Coffee / <i>koffie</i>	3,10
	Mint/ <i>mint</i>	3,70		Espresso	3,10
	Kurkuma/ <i>turmeric</i>	3,70		Espresso macchiato	3,35
	Star anish cinnamon	3,70		Cortado	3,35
	Hibiscus & lemon melisse	3,70		Double espresso / <i>dubbele espresso</i>	3,70
DRIED - INFUSIONS	Earl Grey Royal	3,60	Cappuccino	3,50	
	Si Ling Chi Impérial	3,60	Flat white	3,80	
	African Breakfast	3,60	Latte macchiato	3,80	
	Shangri-Lâ Temple	3,60	Latte	3,70	
	Korean Deahsan Nokcha	3,60	<i>Choose your favorite milk:</i> <i>soy, oat, coconut</i>	0,50	
	Traditional Nanah Marocco	3,60	Kies je favoriete melk: <i>soja, haver, kokos</i>	0,50	
	C'est la Vie! (Rooibos)	3,60	Hot chocolate milk	3,70	
	Kamille	3,60	SPECIALS	Matcha latte	4,50
		Chai latte		4,50	
		special milk		0,50	



ROUHI CHEFS MENU



Choose your main: meat, fish or vegetarian

Sourdough Bread

Butter of Za'atar

Sashimi

Harder fish, shiso, pruimen

Grey mullet, shiso, plums

II

Asparagus*

Wasabi, lavas, gerookte eidooier

Wasabi, lovage, smoked egg yolk

III

Oyster mushroom*

BBQ paddenstoelen, eierdooier, tozasu vinaigrette

BBQ mushroom, egg yolk, tozasu vinaigrette

IV

Halibut

Langoustine bouillon, venkel, yuzu

Langoustine bouillon, fennel, yuzu

Or slow cooked veal or cauliflower

V

Eggplant ice cream

Witte chocolade, miso caramel

White chocolate, miso caramel

* Vegetarian or pescetarian also possible,
please inform us on dietary requirements or allergies

ALL DAY À LA CARTE

To experience the full taste of Rouhi **we recommend you to choose 2 to 3 dishes per person.**

STARTERS

Signature oyster Kinilaw, zoet zure ui <i>Kinilaw, sweet and sour onion</i>	(PER OYSTER)	4
Rösti Krab salade, kimchi, ikura <i>Crab salad, kimchi, ikura</i>		15
Yakitori chicken skewer BBQ kip, bosui, gepofte rijst garnituur <i>BBQ chicken, spring onion, puffed rice garnish</i>	(PER 2)	12
Chicken dumpling Krokante chili, bosui, sojasaus <i>Crispy chili, spring onion, soy sauce</i>	(6 PIECES)	9
Miso soup* Paddenstoelen, bosui, rettich <i>Mushroom, spring onion, daikon</i>		10

ROUHI SPECIALS

Halibut Langoustine bouillon, venkel, yuzu <i>Langoustine bouillon, fennel, yuzu</i>		21
Fish of the day Doperwt, miso, zuring <i>Green peas, miso, sorrel</i>		21
Asparagus* Wasabi, lavas, gerookte eidooier <i>Wasabi, lovage, smoked egg yolk</i>		15
Cauliflower* Sesam, truffel, furikake <i>Sesame, truffle, furikake</i>		13
Slow cooked Veal "Sukade" Paddenstoelen duxelles, gember, sambai jus <i>Musroom duxelles, ginger, sambai jus</i>		21

SPARKLING

	GLASS	BOTTLE
Gramona 'La Cuvée' Brut Cava	9,95	53
Veuve Clicquot brut Champagne	15,5	76
Veuve Clicquot brut rosé Champagne		86
Organic sparkling tea Bla Non-alcoholic	5,75	27,50
Organic sparkling tea Gron 5% alcohol	6,75	31

WINE

WHITE		
Les Grès Viognier	6	27,50
La Colombette Chardonnay	6,75	31
Kamptal Grüner Veltliner	7,75	36
Sophie te' Blanche sauvignon blanc	7,75	36
ROSE		
Principato Pinot Grigio Rosato	6	27,50
Whispering Angel rosé	7,75	36
RED		
Agriverde Montepulciano d'Abruzzo	6	27,50
Fabre Montmayou Patagonia Malbec	6,75	31
Siegel Cabernet Sauvignon	7,75	36

Please ask for our extended wine list

DESSERTWINE

	GLASS	BOTTLE
Hakutsuru Nigori Yuzushu Sake Zachte sake met een licht zoete smaak <i>Soft sake with a naturally sweet taste</i>	5,75	26,50
Choya Plum wine Zoete pruimenwijn <i>Sweet plum wine</i>	5,75	26,50
Coteaux de L' Aubance Intense witte, fruitige wijn <i>Intens fruity white wine</i>	7,75	41

DRINKS

COLD DRINKS

Earth water (0,33cl) <i>Sparkling / still</i>	3,50
Earth water (0,75cl) <i>Sparkling / still</i>	7,50
Soda's <i>Coca Cola / Coca Cola Zero / Fanta Orange / Fanta Casis / Sprite</i>	3,60
Lemonaid+ <i>Biological passionfruit juice</i>	4
Royal Bliss Soda's <i>Tonic / Bitter Lemon / Ginger Beer / Ginger Ale</i>	4
Organic Juice <i>Apple / Apple Pear</i>	4
Charitea <i>Green ice-tea / Slightly sparkling ice-tea</i>	4
YAYA Kombucha Original <i>Green- and black tea, living Kombuchaculture, sugar</i>	4

BEERS

Heineken <i>Bottled with alcohol / non alcohol 0.0%</i>	3,85
Oedipus <i>Thai Thai - Spicy Triple</i>	5,95
Brouwerij 't IJ <i>IJwit</i>	5,95
Brouwerij 't IJ <i>Blondie</i>	5,95
Gaia <i>Ipa</i>	5,95

SIDES

Fries <i>Miso mayonaise Miso mayonnaise</i>	6
Green salad <i>Little gem, eidooiers, furikake Little gem, egg yolk, furikake</i>	6
Sourdough bread <i>Boter, za' atar Butter, za' atar</i>	5

DESSERT

Strawberry <i>Shiso, matcha, yoghurt Shiso, matcha, yoghurt</i>	8
Panna cotta <i>Rabarber, yuzu, limoenblad Rhubarb, yuzu, lime leaf</i>	8
Lemon Yuzu pie <i>Taartschelp, Japanse citrus Tart shell, Japanese citrus</i>	6,50
Chocolate Tartelette <i>Taartschelp, chocolade ganache Tart shell, chocolate ganache</i>	6,50

PASTRY

* VEGETARIAN OR PESCTARIAN ALSO POSSIBLE,
PLEASE INFORM US ON DIETARY REQUIREMENTS OR ALLERGIES

ROUHI APERITIFS

SAKÉ

Hana Awaka Brut Sake	5,50
Sparkling, fruity sake	
Hakutsuru excellent Junmai	6,75
Pure, soft and refreshing saké	
Hakutsuru Sho-une Daiginjo	7,75
Slightly dry saké with a velvety taste for salty dishes	

COCKTAILS

Tokio Ice Tea	14,50
Vodka, light rum, gin, tequila, melon liqueur, lemon juice, sprite	
Rouhi Espresso Martini	13,50
Vodka, Coffee licor, sugar syrup, espresso	
Pornstar Martini	12,50
Vodka, passionfruit, vanilla, cava	
Dry Martini	10,50
Sake'rita	12,50
Junmai sake, togarashi, triple sec, lemon	
G&T with your choice of:	12,95
Japanese Roku gin / Hermit gin / Otenba gin with pandan or Jinzu saké	
Negroni	12,50
Sweet vermouth, campari, otenba gin	

MOCKTAILS

3 Kinds of mules your choice of:	12,50
Kobé saké Japanese vodka or Pandan	
3 Kinds of Sours your choice of:	12,50
Amaretto Japanese Toki whiskey Pandan	
Zero Pornstar Martini	8,95
0% Damrak Gin & Tonic	8,95

SPIRITS

SPIRITS

Botran Rum	
<i>Blanca reserva</i>	
	5,75
<i>8 years</i>	
	8,25
Tequila	6,75
<i>Ocho blanco</i>	
Vodka	
<i>Dutch Ketel One</i>	
	5,25
<i>Japanese Nikka Coffey</i>	
	6,25
Gin	8,25
<i>Japanese Roku gin</i>	
<i>Dutch Hermit gin</i>	
<i>Otemba with pandan en lemongrass</i>	
<i>Jinzu gin with saké</i>	
Japanese Whiskeys	
<i>Toki</i>	
	9,50
<i>Chita</i>	
	12,50
Liquor	4,75
<i>Licor 43 / Sambuca / Kahlua / Bandoeng / Merlet Trois Citrus</i>	
<i>/ Baileys</i>	
Fine brandy	5,75
<i>Rooster & Wolf</i>	