

Menu Written by Pedro Miranda, Head Chef



## ROFUTO

160 Broad Street, Birmingham B15 1DT

[www.rofuto.co.uk](http://www.rofuto.co.uk)

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### Allergies and intolerances

Please let your server know before ordering your food, they will be able to suggest the best dishes for you.

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.

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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## TO BEGIN

Salted Edamame (V)	3
Spicy Edamame	4
Saba Misoni	6.5
<i>Mackerel, Ginger Miso Soup, Candied Chilli, Sepia Cracker</i>	
Vegetarian Tom Yum Soup (V)	6
<i>Shiitake Mushroom, Galangal, Chilli, Tofu, Thai Basil</i>	

## SUSHI

	Sashimi	Nigiri
Yellowfin Tuna	7	5
Yellowfin Tuna Otoro	12	9
White Tuna	7	5
Loch Duart Salmon	5	3.5
Hamachi	7	4.5
Sea Bass	4	3.5
Sea Bream	4	3.5
Pickled Mackerel	4	3.5
Hand Dived Scallop	11	10
Chefs Selection Platter	27	15

## GUNKAN *Two Pieces*

Foie Gras	8
<i>Nashi Pear, Black Truffle</i>	
Sea Urchin and Salmon Roe	9

## SPECIALS

Seared Black Cod	5
<i>Lime Dengaku Nigiri</i>	
Sea Bass Tiradito	8
<i>Passion Fruit, Tiger's Milk</i>	
Tuna Tartare	11
<i>Avocado, Cassava Crisps, Ponzu</i>	



## MAKI *Four Pieces*

Seared Wagyu Beef	10
<i>Black Truffle, Watercress, Japanese Pumpkin</i>	
Mango Soft Shell Crab	8.5
<i>Japanese Cucumber, Soya Mayo</i>	
Seared Salmon and Crab	7
<i>Nashi Pear, Shiso Leaf, Kizami Wasabi</i>	
Seared Yellowtail Amberjack	7.5
<i>Tempura Japanese Pumpkin, Avocado, Shiso Leaf, Ponzu</i>	
Spicy Tuna Futomaki	7.5
<i>Spring Onion, Sesame, Japanese Cucumber</i>	
Rofuto Futomaki	8
<i>Salmon, Tuna, Pickled Mooli, Inari, Avocado</i>	
Vegetarian Futomaki (V)	6.5
<i>Nashi Pear, Japanese Pumpkin, Avocado, Pickled Mooli</i>	
Eel Hosomaki	7
<i>Unagi Sauce, Sansho Pepper</i>	
Takuan Hosomaki (V)	6
<i>Pickled Mooli</i>	
Cucumber Hosomaki (V)	4.5
<i>Roasted Sesame Seeds</i>	
Kimchi Hosomaki	6.5
Kinpira Hosomaki (V)	5.5
<i>Carrot, Salsify, Sesame</i>	
Chefs Selection Sushi Platter	25
Chefs Selection Vegetarian Sushi Platter (V)	18

## DIM SUM *Four Pieces*

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<b>Scallop Shumai</b>	8
<i>Prawn, Yuzu Flying Fish Roe</i>	
<b>Chilean Sea Bass Parcels</b>	9
<i>Sweet Orange Vinegar</i>	
<b>Beef and Foie Gras Gyoza</b>	8
<i>Truffle Ponzu</i>	
<b>Pulled Iberico Pork and Kimchi Gyoza</b>	6.5
<i>Chilli Soy</i>	
<b>Prawn Spring Roll</b>	5
<i>Sweet and Sour Lychee</i>	
<b>Wild Mushroom Spring Roll (V)</b>	5
<i>Truffle Sour Cream</i>	
<b>Dim Sum Platter</b>	13
<i>Scallop Shumai, Beef &amp; Foie Gras Gyoza, Wild Mushroom Spring Roll</i>	

## TEMPURA *Five Pieces*

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<b>Vegetable (V)</b>	6
<i>Tentsuyu Sauce</i>	
<b>Japanese Fish and Chips</b>	12
<i>Passion Fruit Tartare, Mushy Edamame, Cassava Crisps</i>	
<b>Tiger Prawn</b>	12
<i>Citrus Salt, Tentsuyu Sauce</i>	
<b>Squid</b>	8.5
<i>Aonori, Sansho Pepper, Lime, Tentsuyu Sauce</i>	
<b>Soft Shell Crab</b>	12.5
<i>Fried Harusame Noodles, Sesame Salt, Tentsuyu Sauce</i>	
<b>Snow Crab</b>	17
<i>Tempura Shiso, Tentsuyu Sauce</i>	



## ROBATA GRILL *Three Pieces*

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<b>Sesame Chicken Yakitori</b>	7
<i>Teriyaki Sauce</i>	
<b>Asparagus Kushiyaki (V)</b>	8
<i>Butter Soy Glaze</i>	
<b>Cherry Smoked Salmon</b>	9
<i>Citrus Salt, Ponzu Sauce</i>	
<b>Aubergine Kushiyaki (V)</b>	5.5
<i>Candied Walnuts, Nasu Dengaku Sauce</i>	
<b>Black Cod Kushiyaki</b>	12
<i>Yellow Anticucho Sauce</i>	
<b>Beef Kushiyaki</b>	9
<i>Spicy Red Anticucho Sauce</i>	
<b>Chicken Satay</b>	7
<i>Roasted Peanut Sauce</i>	

## SMALL EATS

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<b>Japanese Woods</b>	7
<i>Textures of Salsify, Charcoal Grilled Eel, Black Garlic</i>	
<b>Oysters with Shiso Champagne</b>	10
<i>Nashi Pear, Yuzu</i>	
<b>Charcoal Grilled Octopus</b>	11
<i>Mizuna Salad, Pine nuts, Yuzu Vinaigrette</i>	
<b>Crispy Chicken</b>	7
<i>Kimchi, Lime</i>	
<b>Japanese Beef Koroke</b>	8
<i>Wasabi Mayo, Sesame Soil</i>	
<b>Iberico Baby Back Ribs</b>	9.5
<i>Honey Kimchi, Honeycomb</i>	
<b>Agedashi Tofu (V)</b>	7
<i>Daikon, Spring Onion</i>	



## MAINS

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<b>Saffron Miso Black Cod</b>	24
<i>Kohlrabi Puree, Razor Clam, Sea Spray, Pancetta</i>	
<b>Chilean Sea Bass</b>	23
<i>Mandarin, Ginger Flower, Rice Crisp</i>	
<b>Sesame Maguro Tuna Tataki</b>	19
<b>Sesame Otoro Tuna Tataki</b>	27
<i>Sesame and Pine Nut Crust, Textures of Apple, Yuba</i>	
<b>Lapsang Souchong Tea Yuzu Duck</b>	17
<i>Miso Chestnut Puree, Crispy Leeks, Candied Lemon</i>	
<b>Aberdeen Black Angus Beef Sirloin</b>	24
<b>Wagyu Beef Sirloin Grade 7</b>	45
<i>Avocado, Black Garlic, Lotus Crisps, Black Truffle</i>	
<b>Korean Spiced Red Pepper Lamb Chops</b>	21
<i>Kohlrabi, Butternut Squash, Physalis Salad</i>	
<b>Red Roast Baby Chicken</b>	17
<i>Water Chestnut, Kumquat, Master Stock</i>	
<b>Char Siu Duke of Berkshire Pork</b>	17
<i>Pak Choi, Sweet Orange Sauce</i>	
<b>Wild Mushrooms, Tofu and Aubergine Nabemono (V)</b>	17
<i>Chilli and Black Bean Sauce</i>	
<b>Malaysian Beef Rendang</b>	18
<i>Galangal, Chilli, Coconut, Kaffir Lime Leaf</i>	

## ON THE SIDE

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<b>Duck Egg Fried Rice</b>	4
<i>Assorted Vegetables, Sesame Seeds, Soya</i>	
<b>Gohan Rice (V)</b>	3
<i>Sesame Seeds</i>	
<b>Kimchi</b>	4.5
<i>Japanese Cucumber, Chilli</i>	
<b>Wakame Seaweed Salad (V)</b>	4.5
<i>Chilli, Sesame Seeds</i>	
<b>Japanese Mushrooms (V)</b>	5
<i>Garlic Butter Soy</i>	
<b>Kinpira (V)</b>	5.5
<i>Lotus, Carrot, Salsify, Chilli</i>	
<b>Vegetable Yakisoba (V)</b>	6.5
<i>Soba Noodles, Tofu, Assorted Vegetables, Tonkatsu</i>	
<b>Green Tea Noodles (V)</b>	5.5
<i>Ginger Spring Onion Sauce, Mushroom Powder</i>	
<b>Stir Fried Pak Choi (V)</b>	4
<i>Ginger, Chilli and Garlic</i>	

