

MOOD

by Eueline Wu

Menu
English

Mood Club

MOOD Club Rotterdam, our new addition including beautiful cocktail bar!

The perfect place to enjoy a cocktail, mocktail or other recommendation from our bartenders and women until the late hours.

YOUR OWN EVENT

Mood Club Rotterdam is also the perfect location for a fantastic birthday or staff party, unique presentation or unforgettable wedding. Looking for inspiration? Check our socials.

For more information mail your question or request to receptie.rdam@mood.nl

Don't forget to follow us for the latest news.

 MoodRotterdam

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3 course Mood menu

€ 49,50 p.p.

From 2 persons. Until 9 pm.

Starter

Sushi and sashimi boat

(a mix of 22 pieces of sushi and sashimi)

Main course

Choose between:

Korean beef

vegetables | bbq sauce | spicy

or

Crispy Pekingduck

flenges | cucumber | hoisin

or

Dim Sum mix (8 pcs)

A variety of dumplings and dim sum.

fish | meat | vegetarian

Dessert

Garden Delight

hazelnut mousse / praline / strained yogurt

or

Cheese assortment

extra € 5

Do you have an allergy? Please tell us!

Bites

Sourdough bread with dips	€ 6,00
Edamame sea salt or spicy	€ 5,00
Cassave prawn crackers with sate sauce	€ 5,00

Oysters (Oesterij Special) 2 oysters minimum per preparation

Classic style lemon / red wine vinegar / shallot	€ 4,00 pc.
Tokio style ponzu / sesame vinaigrette / red peppers / onions	€ 4,50 pc.
Steamed black beans / garlic	€ 4,50 pc.
Rockefeller spinach / Hollandaise / gratinated	€ 4,50 pc.

Nigiri (2 pcs)

Maguro	€ 5,50
Saké	€ 5,00
Beef truffle	€ 7,00
Flambé tuna	€ 7,00
Flambé salmon	€ 7,00

Sashimi

Tuna (4 pcs)	€ 9,50
Salmon (4 pcs)	€ 9,50
Sashimi mix (9 pcs)	€ 19,50



KIKKOMAN

Sushi

Kushimaki roll	€ 12,50
fried kushi shrimp	
Rainbow roll	€ 18,50
tuna / salmon / kushi shrimp / avocado	
Spicy tuna roll	€ 18,50
tuna / spring onion / spicy mayo	
Shrimp rock roll	€ 20,50
tempura shrimp / avocado salsa	
Unagi roll	€ 18,50
eel / kushi shrimp / cucumber	
Flambeed salmon roll	€ 18,50
cucumber / zalm / kataifi	
Beef truffle roll	€ 19,50
arugula / cucumber / cherry tomato	
Vegan roll	€ 16,50
green asparagus / avocado / cucumber	
Mood roll	€ 18,50
salmon / kushi shrimp / avocado / tobico	
Dragon roll	€ 17,50
kushi shrimp / avocado/ tobico	
Karaage maki roll	€ 18,50
crispy chicken / cucumber / spring onion	
Sushi sashimi plateau	€ 32,50
assortment of sushi, sashimi & tempura shrimp	
Sushi and sashimi boat	
assortment of sushi, sashimi & tempura shrimp, for 2 persons	€ 67,50
assortment of sushi, sashimi & tempura shrimp, for 3 persons	€ 100,00

Sushi Specials

Lobster roll

€ 27,00

lobster / green asparagus / avocado / cucumber

Scallop roll

€ 21,50

flambéed / kushi shrimp / unagi sauce

Soft shell roll

€ 20,00

soft shell crab / green asparagus

Dim Sum

All our dim sum is home-made using traditional methods. The filling and dough are prepared with great care. Choose and enjoy our chef's delicious creations.

Dim sum mix steamed (8 pcs)

€ 24,50

Dim sum mix vegetarian (6 pcs)

€ 24,50

Starters

Peking duck spring roll (4 pcs) chili / hoisin sauce	€ 9,50
Prawn spring roll (2 pcs) homemade / chili sauce / black tiger shrimp	€ 9,50
Vegetarian spring roll (2 pcs) homemade / carrot / tofu	€ 9,50
Gyoza chicken dumpling (4 pcs) chicken / coriander / crispy onion	€ 9,50
Gyoza vegan dumpling (4 pcs) vegetable mix / coriander / crispy onion	€ 9,50
Chicken skewers (3 pcs) homemade saté sauce / crispy onion	€ 9,50
Wonton soup pak choi / pork wonton	€ 9,50
Kushi shrimps (5 pcs) spicy mayonnaise / chili sauce	€ 11,50
Tempura vegetable (3 pcs) deep-fried / spicy mayonnaise / chili sauce	€ 9,50
Tuna tartare deep-fried / spicy mayonnaise / chili sauce	€ 19,50
Steak tartare marinated tuna / avocado / mango	€ 19,50
Beef carpaccio truffle mayonnaise / croutons / Parmesan cheese	€ 15,50
Scallops (2 pcs) Choose from: au gratin / steamed / fried	€ 14,50

Mains

Salmon Teriyaki	€ 24,00
vegetables / sesam / teriyaki	
Grilled Shrimps	€ 26,50
garlic / little gem / zucchini	
Chicken Teriyaki	€ 24,00
stir-fried vegetables / teriyaki	
Pekingduck	€ 23,50
flenges / cucumber / hoisin	
Korean Beef	€ 26,50
vegetables bbq sauce spicy	
Baked eggplant	€ 23,50
crispy tofu / cherry tomatoes / green asparagus	
Entrecôte	€ 32,50
mushrooms / truffle gravy	
Lobster half/whole	€ 26,50 € 49,50
Asian style or au gratin	

Side Dishes

Fries	€ 5,00
Fried rice vegetables / egg	€ 5,00
White rice	€ 4,50
Noodles	€ 5,00
Wafu salad	€ 6,50
Seaweed salad	€ 5,00

Dessert

Garden delight	€ 10,00
hazelnut mousse, praline, anilla icecream	
Lemon pie	€ 10,00
merengue / lemon	
Crème brûlée	€ 10,00
vanilla / vanilla ice cream	
Dame blanche	€ 10,00
vanilla ice cream / chocolate sauce	
Lava cake	€ 10,00
chocolate mousse / vanilla ice cream	
Sgroppino	€ 9,00
lemon sorbet / prosecco / vodka	
Grand Dessert	€ 15,50
chef's dessert selection (from 2 persons)	
	p.p.
Cheese platter with Dutch cheeses	€ 16,50
5 types / raisin bread	

Cocktails

Mood Mojito	€ 13,00
choose between original, strawberry or passionfruit	
Whisky Sour	€ 15,00
bourbon / lime / honey	
Lychee Fizz	€ 15,00
Peachtree / lychee / vanilla / mint / Royal Bliss Yuzu Tonic	
Pornstar Martini	€ 14,50
42 Below vodka / passionfruit / vanilla	
Espresso Martini	€ 13,50
42 Below vodka / Kahlúa / salted caramel / espresso	
Amaretto Sour	€ 13,50
Disaronno / lime / egg white	
Passion Caipirinha	€ 13,50
Cachaca / passionfruit / lime	
Negroni	€ 14,00
Bombay Sapphire gin / Martini Bitter 1872 / Cocchi Sweet Vermouth	

Virgin Cocktails

Home made fruit cocktail	€ 10,00
granny's recipe. All kinds of different fruit juices	
Nojito	€ 10,00
lemongrass / mint / lime / Bitter Lemon	
Virgin Pornstar Martini	€ 10,00
passionfruit / vanilla	
Virgin Lychee Fizz	€ 10,00
lychee / peach / yuzu	
Virgin Amaretto sour	€ 10,00
hazelnut / lime	

Spritz

Mood Spritz	€ 11,50
Hana Awaka sake / Luxardo Maraschino / Cherry Blossom tonic	
Aperol Spritz	€ 11,50
Aperol / cava / sparkling water	
Limoncello Spritz	€ 11,50
homemade passionfruit limoncello / Cava / sparkling water	
Homemade Limoncello's	€ 6,50
ask us which flavor we have in	

Gin & Tonic

Original MOOD	€ 12,50
ginger / orange/ juniper berries	
Bombay Sapphire	€ 12,50
lime / lemon	
Hendrick's	€ 12,50
cucumber	
Bobby's	€ 12,50
orange / clove	
Gibsons pink gin	€ 15,00
rose lemonade / red fruit	
Sir Edmond	€ 15,00
strawberry / raspberry	
Monkey 47	€ 14,50
ginger / orange	
The Botanist	€ 15,00
grapefruit / rosemary	
Tanqueray 0%	€ 10,00
lemon / lime	

Beer

Hertog Jan (draft) small/large	€ 3,50	€ 6,00
Tripel Karmeliet (draft)		€ 6,00
Lefse Blond (draft)		€ 5,50
Hertog Jan weizener (draft)		€ 4,50
Hertog Jan 0.0 (bottle)		€ 4,00
Vet & Lazy (bottle) 'Rapture' Herfstbock 12%		€ 5,50
Vet & Lazy (bottle) 'Dubbel Wit Zomerfit'		€ 5,50
Vet & Lazy (bottle) 'Fluffy' I.P.A.		€ 5,50
Vet & Lazy (bottle) 'Je Moeder' Trippl		€ 5,50
Asahi Pilsner 5,2% (bottle) from Japan		€ 4,00

Sake

	glass	bottle
Hakkaisan Sparkling Nigori (360ml)		€ 23,00
Light sweet, creamy and refreshing sake. This sake will be a good aperitif.		
Classic Red Junmai (720ml) - 80%	€ 6,00	€ 30,00
The combination of a low percentage polish and the 2 years of aging makes this an excellent balanced sake.		
Jozen Junmai Ginjo (720ml) - 55%	€ 8,00	€ 40,00
This sake is beautiful for those who are not familiar with sake's. It is a nice sake to begin exploring the world of sake with fresh and fruity tones.		
Dassai 30 Junmai Daiginjo (720ml) - 30%		€ 120,00
Produced of the prestigious Yamada Nishiki rice, this is a deep and complex sake with a refreshing aftertaste.		

Coffee & Tea

Coffee / Espresso	€ 3,50
Cappuccino / Coffee with milk	€ 4,00
Double espresso / Latte macchiato	€ 4,50
Tea (various types)	€ 4,00
Fresh mint tea / Fresh ginger tea	€ 4,50
Irish coffee / French coffee	€ 9,00
Italian coffee / Spanish coffee	€ 9,00
Dom coffee	€ 9,00

Digestifs

Talisker 10YR	€ 8,00
Craigallachie 13YR	€ 9,00
Aberfeldy 12YR	€ 10,00
Dalwhinnie 15YR	€ 10,00
Macallan Gold Double Cask	€ 12,00
Oban 14YR	€ 12,00
Lagavulin 16YR	€ 16,00
Hibiki Suntory Whisky	€ 16,00
Remy Martin V.S.O.P.	€ 8,00
Hennessy V.S.O.P.	€ 15,00
Hennessy X.O.	€ 35,00
Remy Martin X.O.	€ 30,00

