



## **Aperitif Recommendation**

**Pisco Sour** 13  
*Pisco | lime juice | Eggwhite*

**Yzushu Spritz** 12  
*Yuzushu | Prosecco*

**Yuzu Gin Fizz** 13  
*Gin | Yuzu | Apricot brandy | Soda*

**Porn Star Martini** 15  
*Passionfruit | Vodka | Vanilla | Prosecco*

**Lychee Martini** 15  
*Negori Sake | Lychee Liqueur | Vodka | Lychees*

**Negroni Sbagliato** 12  
*Campari | Red Vermouth | Prosecco*

**Spicy Margarita** 13  
*Tequila | Cointreau | Lime Juice | Ginger*

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### **Non alcoholic**

**Crodino Spritz** 8  
*Campari Spritz*

**Virgin Passionfruit Mojito** 9  
*Passion Fruit | Lime | Soda*

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### **Sparkling Wine**

*Champagner Charles Heidsieck* 16.5

*Rosé Brut Bründlmayer, Kamptal* 9.5

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### **Prosecco**

*Glas Prosecco from Tap* 5.5

*0.5L Carafe Prosecco from Tap* 25

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### **Draught Beer**

*0.3L Zwettler Saphir Pils* 4.5



**DiningRuhm Gourmet Menu**  
*from 2 Person onwards*

***This special menu is created from our most popular and finest quality products and is served Family Style in the middle of the table.***

*Mini Tacos char*  
*Mini Tacos Salmon*

*Oyster Spicy Ponzu*

*Foie Gras & Crispy Rice*

*Char Sashimi Ceviche*  
*Beef & Truffle Sashimi „Ruhm Style“*

*Nigiri:*

*Char Imperial Caviar*  
*Scallop Yuzu Lemon*  
*Tuna Black Truffle*  
*Lobster flamed with Creamy Spicy Sauce*  
*Foie Gras & Salmon*

*Lobster Tail Yuzu Butter*

*Black Cod Yuzu Miso*

*Beef Filet Wild Brokoli*

*Dessert Variation*

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***Gourmet Menu from 2 Person***

***per Person: 135***

***Wine Pairing per Person: 65***



***“Family Style” Menu  
from 2 person onwards***

*This menu can only be ordered  
for the whole table.*

*Let our headchef, Marcel Ruhm surprise you.  
The menu consists of our most popular dishes and  
it is ideal for getting to know a variety of our  
dishes.*


*The “Family Style” Menu consists of:*

*Sashimi Dishes  
Salad & Tempura  
Sushi Variation  
Hot Dishes  
Dessert Variation*

*In this surprise menu, the dishes are served  
"Family Style" in the middle of the table, so you  
can enjoy different dishes per course.*

***5 Course Menu per Person 78***  
***5 Course Wine Pairing per Person 42***

*Dear guests!  
If you have an allergy or food intolerance,  
be sure to tell our service staff!*

***We are also happy to offer a vegetarian menu  
and vegan dishes.*** 

*DiningRuhm  
offers a modern style of cuisine, composed of Japanese-  
Peruvian recipes and Austrian, and as well as international  
quality products.*

*Nikkei Cuisine  
Today's Nikkei cuisine in Peru is based on colorful, aromatic,  
with traditional Peruvian cuisine prepared with the flavors,  
sophistication, precision and technique of Japanese cuisine.  
You will also find this focus in the dishes put together by  
Chef Marcel Ruhm.*



## Otsumami Finger Food

**Oyster Passionfruit Ceviche Style** per piece  
or 6  
**Oyster Spicy Ponzu**

**Foie Gras on Crispy Rice** per piece  
(from 2 pieces onwards) 7

**Mini Tacos** 2 pieces

Char 7

Tuna 7

Salmon 7

Lobster 15

**Edamame** 5  
Japanese soybeans with Maldon Sea salt

**Spicy Edamame** 6  
Japanese soybeans with homemade chili paste

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## Sashimi Starter from Sweetwater Fish Fish farming Thorhof

**Karashi Su Miso** 19  
Salmon trout and cold smoked char  
Japanese Miso mustard Sauce

**Char Ceviche** 19  
Koriander | Passionfruit Ceviche Dressing

**Char Jalapeño Yuzu Soy Style** 19  
Koriander | Jalapeño | Yuzu Soy Sauce

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**Tuna Tataki** 22  
Yellowfin Tuna Sashimi  
Coriander | Jalapeño Dressing

**Salmon Sashimi „Ruhm Style“** 17  
Salmon Sashimi | Ginger | Sesame | Yuzu Soy

**Beef & Truffle „Ruhm Style“** 22  
Beefsteak Sashimi | Ginger | Truffle

## Soup

**Prawn Miso Soup** 9  
Black Tiger Prawn Dashi | Salmon Sashimi  
Aka Miso | Tofu | Wakame | Springonions



## **Sushi**

### **“DiningRuhm Style” Nigiri**

*2 pieces per order*

<i>Salmon Teriyaki Seared</i>	10
<i>Seared Foie Gras &amp; Salmon</i>	17
<i>Tuna Tahini</i>	13
<i>Tuna Black Truffle</i>	16
<i>Seared Unagi (Freshwater Eel)</i>	12
<i>Lobster flammed with Creamy Spicy</i>	17
<i>Scallop Spicy Tiradito</i>	13
<i>Homemade Tamago Creamy Truffle</i>	11
<i>Shiitake Truffle Seared</i>	9

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### **New Chefs Recommendation**

*Nigiri from Sweetwater Fish from Thorhof*

<i>Char Shiso Caviar</i>	17
<i>Char Shiso Wasabi</i>	12
<i>Cold smoked Char Creamy Wasabi/Karashi</i>	14
<i>Cold smoked Salmon Trout Yuzu pickled egg yolk</i>	14

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### **10g Imperial Caviar** 35

*You can enjoy the caviar simply pure or refine  
your nigiri or maki roll with it*

### **Chef's Choice Sushi Set**

#### **Sushi Starter for 2** 46

*14 Maki, 4 Nigiri*

#### **Special Nigiri Set** 53

*10 Nigiri*



## **Sushi Maki Rolls**

- Spicy Salmon** (6 pieces) 12  
Salmon|Springonions  
|Creamy Spicy Sauce
- Spicy Scallop** (6 pieces) 16  
Scallop|Springonions  
Masago|Creamy Wasabi Sauce
- Thorhof Special Roll** (8 Stück) 24  
cold smoked salmon trout and char  
cucumber|Tamago|Avocado |Creamy Wasabi
- Salmon Special Roll** (8 pieces) 21  
Salmon|Ikura|Avocado|Tamago  
Cucumber|Creamy Spicy Sauce
- Unagi Dragonroll** (8 pieces) 29  
Flamed Sweetwater Eel  
Prawn Kataifi|Avocado|Unagi Sauce
- Tuna Truffle Roll** (8 pieces) 29  
Black Tiger Prawn|Avocado|Tamago  
Creamy Truffle Sauce|Black Truffle
- Lobster Dragonroll** (8 pieces) 33  
Lobster|Avocado|Masago|Sesame  
Springonions|Creamy Spicy Sauce
- Crunchy California** (8 pieces) 18  
Black Tiger Prawn|Avocado|Cucumber  
Creamy Spicy Sauce|Tempura Flakes
- Crunchy Spicy Tuna** (8 pieces) 23  
Yellowfin Tuna|Avocado|Springonions  
Tempura Flakes|Creamy Spicy Sauce
- Asparagus Truffle Dragonroll** (8 pieces) 22  
Green Asparagus |Avocado  
Creamy Truffle Sauce|Black Truffle
- New York Futomaki** (6 Stück) 21  
Salmon|Tamago|Cucumber|Masago|Negi  
Crunchy Tempura Flakes|Avocado



## Warm Starter & Salad Dishes

- Lobstertail Tempura** 45  
*Lobster Tail | Tempura | Fresh Black Truffle  
Creamy Truffle Sauce | Mixed Salad*
- Black Tiger Prawn Tempura** 18  
*3 pieces Black Tiger prawns | Tempura  
Creamy Spicy Sauce | Green Salad*
- Scallop Kaktus Salsa** 21  
*2 pieces Scallop  
Tomato | Kakatus | Koriander | Masago*
- Babypinach Truffle Salad** 12  
*Babypinach | Yuzu Miso Trüffel Dressing*

## Hot Dishes

- Lobster Tail Yuzu Butter** 45  
*Lobster Tail gratinated with Yuzu Butter*
- Black Cod Yuzu Miso** 45  
*Marinated Black Cod Filet  
Yuzu Miso Sauce and Ginger*
- Char Jalapeño** 26  
*Grilled Austrian Char fillet  
Jalapeño Sauce | Coriander | Lime*
- Pork Belly** 18  
*Austrian Pork Belly  
Spicy Miso Sauce | Chili | Spring onion*
- Corn Chicken Toban-Yaki** 25  
*Grilled Corn Chicken Breast  
Sake | Trüffel Teriyaki Sauce*
- 220g Rib Eye Steak** 30  
*Grilled Austrian Rib Eye Steak  
Chili Anticucho Sauce*
- 160g Beef fillet & Wild Broccoli** 42  
*Grilled Austrian beef Fillet with two different Sauces*

## Side Dishes

- Asia Sweetpotato puree* 6
- Jasmine Rice* 4.5
- French Fries* 5
- Wild Broccoli* 8
- Trüffel Fries* 8
- Mixed Salad with Sesame-Soya Dressing* 6



## Desserts

**Whiskey-Cinammon Cappuccino** 12  
*Coffee Cream | Chocolate Cookie Crumbles Vanilla  
Ice | Whiskey Foam | Cinammon*

*Rye Whisky J.Haider 4cl* 14

**Lava Cake with Matcha Ice** 15  
*Callebaut Chocolate cake with molten center  
Matcha Green tea Ice | Mixed Berries  
(glutenfree)*

*TAYLOR'S Reserve Tawny Port 1/16l* 9

**Passionsfruit Crème brûlée** 13  
*Passionsfruit | Mango Foam*  
*Junmai Nigori Sake (unfiltered) Ozeki  
sweet 10cl* 8

**Mochi-Ice Variation** 9  
*3 assorted flavors*  
*2018 Beerenauslese 1/16L  
sweet 11% vol 7.5*

**Recommendation:** 1/16L

**Beerenauslese** 7.5  
*Feiler-Artinger Rust  
sweet 11% vol*

**Grüner Veltliner Eiswein** 9  
*Weinrieder Weinviertel  
sweet 10.5% vol*





**Wine by the glass** 1/8L

**White wine**

**2022 Grüner Veltliner DAC** 5.5  
*Weingut Humer Weinviertel*  
dry, 12.5% vol.

**2023 Roter Muskateller** 6.8  
*Fuhrgassl-Huber Neustift am Walde Wien*  
dry, 12,5% vol.

**2022 Rotgipfler** 6.4  
*Reinisch, Thermenregion*  
dry, 13% vol.

**2021 Riesling Alte Reben** 7.4  
*Carl Loewen Mosel*  
dry, 11.5% vol

**2020 GV Alte Reben Reserve** 7.8  
*Weingut Rethaller Kremstal*  
dry, 13.5% vol.

**2021 Muschelkalk (GV/WB/WR)** 7.8  
*Lichtenberger González*  
*Neusiedlersee Hügelland*  
dry, 12.5% vol.

**2015 Chardonnay Select** 12  
*Wieninger Stammersdorf Wien*  
dry, 14% vol.

**2016 Weißburgunder Reserve** 11.5  
*Josef Fritz Wagram*  
dry, 14% vol.

**Rotwein**

**2021 Pinot Noir** 8.5  
*Dankbarkeit Neusiedlersee*  
dry 14.5% vol.

**2016 Cuvee Bordeaux Blend** 14.5  
*Lynch Moussas Bordeaux*  
dry, 13,5% vol.

**2018 Sacra Cuvee (CS/ZW/ME)** 9  
*Josef Dockner lower Austria*  
dry 13.5% vol.

**For the bottled wines scan the code below**





## Draught Beer

Zwettler Saphir Pils	0.2L € 3.5
Zwettler Original	0.3L € 4.5
	0.5L € 5.9

## Beer Bottle

Kirin 0.33L	5.5
Sapporo 0.33L	5.5
Weißbier Hofbräuhaus Traunstein 0.5L	5.9
Zwettler Radler 0.5L	5.5
Jakobsgold (alkoholfrei) 0.5L	5.9

## Sake

Recommendation: Sake Tasting Set (3 Choko á 4cl) 15

	Glas 100ml	Carafe 250ml	Bottle	
<i>Sparkling Sake</i>				
Ninki-Ichi 7% vol			300ml	29
Rosé Ninki-Ichi 7% vol			300ml	33
<i>Dassai „23“</i>			720ml	145
<i>Dassai „39“</i>			720ml	99
<i>Dassai „45“</i>	13	26	720ml	72
<i>Junmai Daiginjo</i>				
<i>Asahi Shuzo semi-dry</i>				
<i>16% vol</i>				
<i>Gold Ninki</i>	13	26	720ml	72
<i>Junmai Daiginjo</i>				
<i>Ninki-Ichi</i>				
<i>dry 15% vol</i>				
<i>Moon Full Moon</i>	13	26	720ml	72
<i>Junmai Ginjo</i>				
<i>Flying Brewery</i>				
<i>dry 15.5% vol</i>				
<i>Yamahai</i>	14	28	720ml	75
<i>Kozaemon</i>				
<i>dry 16.5% vol</i>				
<i>Nigori (ungefildert)</i>	9	19	375ml	26
<i>Ozeki</i>				
<i>sweet 14.5% vol</i>				
<i>Futsushu (Table Sake)</i>		Carafe	250ml	19
<i>Served Hot or Cold</i>				
<i>dry</i>				



### **Prosecco and Spritzer**

<i>Prosecco from Tap 0,1L</i>	5.5
<i>Aperol Spritzer</i>	8
<i>Hugo</i>	8
<i>Weißer Spritzer</i>	5.5
<i>Kaiser Spritzer</i>	6

### **Alcohol-free**

<i>¼l Crodino Spritz</i>	8
<i>Virgin Passoin Fruit Mojito</i>	9
<i>Yuzu Soda Mocktail</i>	8
<i>Coca-Cola   Zero 0.33L</i>	4.5
<i>Maracuja Lemonaid Bio 0.33L</i>	5.5
<i>Ginger Lemonaid Bio 0.33L</i>	5.5
<i>Charitea Green 0.33L</i>	5.5

### **Juices directly from Krems Winemaker**

<i>Natural Apple juice 0.25L</i>	5
<i>Wachau Apricot nectar 0.25L</i>	5
<i>Blackcurrent 0.25L</i>	5
<i>Orange Juice 0.25L</i>	4.5
<i>with Sodawater 0.25L   0.5L</i>	4.3   6.3
<i>with still water 0.25L   0.5L</i>	4.2   5.2
<i>Vöslauer Mineralwater sparkling or still 0.33L</i>	4.1
<i>Vöslauer Mineralwater sparkling or still 0.75L</i>	7.9
<i>Sodawater 0.25L</i>	2
<b><i>Soda Lemon oder Soda Raspberry 0.25L</i></b>	2.6
<i>Freshly pressed Lemon juice 4cl</i>	2.4



## **Digestif**

### **Fruit Brandy**

2cl	<i>Ferry's Apricot from Wachau</i>	6
2cl	<i>Ferry's Plum Barrique</i>	6.5
2cl	<i>Raspberry, Hämmerle</i>	8
2cl	<i>Williams Pear, Gölles</i>	8
2cl	<i>Quince, Gölles</i>	9
2cl	<i>Rowan Berry, Gölles</i>	14
2cl	<i>Service Berry Hämmerles</i>	28

### **Grappa**

2cl	<i>2014 Berta, Tre Soli Tre</i>	12
2cl	<i>Poli Grappa Sarpa Oro di Barrique</i>	6
2cl	<i>Muscato di Nonino</i>	6

### **Bitter & Liqueur**

2cl	<i>Edlebitter, Gölles</i>	6
2cl	<i>Fernet Branca</i>	5
2cl	<i>Green Walnut, Guglhof</i>	6
2cl	<i>Averna</i>	5
4cl	<i>Averna Lemon</i>	6
4cl	<i>Amaretto Gozio</i>	7

### **Portwine**

1/16l	<i>TAYLOR'S Reserve Tawny Port Historical Collection III</i>	9
1/16l	<i>TAYLOR'S 10 years</i>	7

### **Gin**

4cl	<i>Roku, Japan</i>	10
4cl	<i>135°East Hyogo, Japan</i>	10
4cl	<i>The Botanist, Islay</i>	10
4cl	<i>Wien Gin, Austria</i>	12
4cl	<i>Munakra Dry Gin, Austria</i>	12
4cl	<i>Le Tribute, Spain</i>	12

### **Tonic**

20cl	<i>FENTIMANS Premium Indian Tonic Water</i>	5
20cl	<i>FEVER-TREE Mediterranean Tonic Water</i>	5



### **Vodka**

2cl	<i>Sky Vodka</i>	4
2cl	<i>Reisetbauer Axberg</i>	6
2cl	<i>Grey Goose</i>	6
2cl	<i>Mamont</i>	5

### **Tequila**

2cl	<i>Herradura Plata Tequila</i>	6
2cl	<i>1800 Tequila Jose Cuervo Añejo</i>	6
2cl	<i>DonJulio 1942 Tequila</i>	15
2cl	<i>Clase Azul Tequila Reposado</i>	16

### **Mezcal**

2cl	<i>Casamigos Mezcal</i>	7
2cl	<i>Mezcal San Cosme</i>	6

### **Rum**

4cl	<i>Plantation Rum XO</i>	14
4cl	<i>Bumbu Rum</i>	10
4cl	<i>Mount Gay XO</i>	12
4cl	<i>Zacapa Centenario 23 Years</i>	14

### **Whiskey**

4cl	<i>Macallan 12 years</i>	19
4cl	<i>Octomore Edition 10.3</i>	28
4cl	<i>Laphroaig Islay 10 Years</i>	12
4cl	<i>Scottish Barley The Classic Laddie Islay Whisky</i>	12
4cl	<i>Port Charlotte 2012 Islay Barley</i>	14
4cl	<i>Rye Whisky, J.Haider Austria</i>	14
4cl	<i>Bulleit Kentucky Bourbon</i>	9
4cl	<i>Hibiki Harmony, Suntory Japan</i>	19

### **Cognac & Brandy**

4cl	<i>Rémy Martin VSOP</i>	12
4cl	<i>Graf Hardegg XO 20 years</i>	12



## Coffee and Tea

### **Naber Coffee from Vienna**

Espresso	3.6
Double Espresso	5.2
Espresso Macchiato	3.9
Double Macchiato	5.8
Americano	4.8
Cappuccino	5.8
Caffè Latte	6

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### **Best taste from the tea pot Tea from Demmers Teehouse:**



<b>Japan Genmaicha Green tea</b> <i>Sencha and roasted rice grains. Unique, pleasantly roasted, sweet-tart flavor.</i>	6
<b>China Jasmine Dragon Phoenix Pearls</b> <i>Green and white tea rolled into small pearls. The mild, in hints also fruity character is harmoniously rounded off by the delicate scent of jasmine flowers.</i>	8
<b>Japan Gyokuru Asahi</b> <i>Precious top quality of green tea from Japanese shade manufacture. Results in a fruity, light green cup with wonderful, fresh umami flavour.</i>	8
<b>Milky Oolong</b> <i>Exquisite, partially fermented Formosa Nai Xiang Oolong from Taiwan, refined with an elaborate distillation of real milk. Bright cup, with a very special, soft and naturally sweet-milky taste.</i>	8
<b>Darjeeling Second Flush</b> <i>Traditional blend of selected black teas of the second, stronger quality harvest from Darjeeling. The full body brings out the typical aromatic second flush character with a pronounced nutmeg note.</i>	7
<b>Currant Tumeric BIO</b> <i>This mild blend of apple, carrot, turmeric, ginger, hibiscus, rosehip, beetroot, lemongrass, currant, and raspberries produces a sweet, slightly spicy cup.</i>	6
<b>Ginger Spice</b> <i>High quality cut ginger rootstock, which gives a hot and spicy taste in the infusion. An ideal drink for the cold season.</i>	6
<b>Forest herb mixture</b> <i>Finely tuned variation of rose hips, spruce needles, daisies, peppermint, blackberry leaves, woodruff herb, raspberry leaves, and sage leaves. Results in a tasty infusion with forest character.</i>	6