



Aperitif Recommendation

Belini 12

Prosecco | Pfirsich

Pisco Sour 14

Pisco | Limejuice | Eggwhite

Dark and Stormy 16

Dark Rum | Yuzu | Ginger Beer

Lychee Martini 14

Nigori Sake | Kwai Feh | Vodka

Yuzushu Spritz 12

Yuzushu | Prosecco

Porn Star Martini 15

Passionfruit | Vodka | Vanilla | Prosecco

Old Cuban 15

Rum | Lime | Mint | Sugar | Prosecco

Negroni or Negroni Sbagliato 14

Campari | Red Vermouth | Gin or Prosecco

Spicy Margarita 15

Tequila | Cointreau | Lime Juice | Ginger

Non alcoholic

Crodino Spritz 8.5

Campari Spritz

Fruitcap 9

Passion Fruit | Lime | Soda | Bananasirup

Homemade Icetea 8.5

Gemaicha Tea | Lime

Sparkling Wine

Champagne Brut | Roederer 16.5

Franciacorta | La Montina 9.5

Rosé Extra Brut

Prosecco

Glass Prosecco from Tap 5.9

Draught Beer

0.3L Zwettler Saphir Pils 4.9



DiningRuhm Gourmet Menu

from 2 Person onwards

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

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

***Oyster Spicy Ponzu
Mini Tacos Yellowtail
Mini Tacos Salmon
Foie Gras & Crispy Rice***

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

Lobstertail Yuzu Butter

***Nigiri variation:
Yellowtail Imperial Caviar
Scallop Tiradito
Tuna Black Truffle
Foie Gras & Salmon
Lobster flamed & Creamy Spicy Sauce***

Black Cod Yuzu Miso

Rack of Lamb Toban-Yaki

Dessert Variation

***Gourmet Menu from 2 Person 145
per Person:***

Wine Pairing per Person: 75



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

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

*Let our headchef, 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
Warm Maincourses
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 Family Style Menu per Person 85
Wine Pairing per Person 47

*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**

per piece

Oyster Passionfruit Ceviche Style 6

Oyster Spicy Ponzu 6

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

Mini Tacos 2 pieces
(from 2 pieces onwards)

Yellowtail 7

Tuna 7

Salmon 7

Lobster 15

Edamame 5.5
Japanese soybeans with Maldon Sea salt

Spicy Edamame 6.5
Japanese soybeans with homemade chili paste

Sashimi
Karashi Su Miso 19
Salmon sashimi
Japanese Miso mustard Sauce

Tuna Tataki 22
Yellowfin Tuna Sashimi | Coriander
Jalapeño Dressing

Yellowtail Ceviche 19
Yellowtail Sashimi | Coriander | Passionfruit
Ceviche Dressing

Yellowtail Jalapeño Yuzu Soy Style 19
Coriander | Jalapeño | Yuzu Soy Sauce

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

Beef & Truffle „Ruhm Style“ 24
Beefsteak Sashimi | Ginger | Truffle

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



Sushi
“DiningRuhm Style” Nigiri
2 pieces per order

<i>Seared Salmon Teriyaki</i>	<i>11</i>
<i>Seared Foie Gras & Salmon</i>	<i>18</i>
<i>Yellowtail Shiso Wasabi</i>	<i>13</i>
<i>Yellowtail Shiso Caviar</i> <i>2,5g Caviar</i>	<i>18</i>
<i>Tuna Tahini</i>	<i>13</i>
<i>Tuna Black Truffle</i>	<i>16</i>
<i>Seared Unagi</i> <i>(Freshwater Eel)</i>	<i>13</i>
<i>Lobster flammed with Creamy Spicy</i>	<i>18</i>
<i>Scallop Spicy Tiradito</i>	<i>14</i>
<i>Homemade Tamago Creamy Truffle</i>	<i>11</i>
<i>Shiitake Truffle Seared</i>	<i>9</i>

Chef's Recommendation
Nigiri from freshwater fish from Thorhof

<i>Cold smoked Char</i> <i>Creamy Wasabi & Karashi</i>	<i>14</i>
<i>Cold smoked Salmon Trout</i> <i>Yuzu pickled egg yolk</i>	<i>14</i>

30g Gold Selection Caviar KATE & KON *99*

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 *59*
10 Nigiri



Sushi Maki Rolls

Scallop Shiso Roll (8 pieces) Scallop Shiso Negi Cucumber Tobiko Creamy Wasabi Sauce	24
Asparagus Truffle Dragonroll (8 pieces) Green Asparagus Avocado Creamy Truffle Sauce Black Truffle	22
Surf & Turf Sushi Roll (8 pieces) Black Tiger Prawn Kataifi & Beef Tenderloin Acovado Creamy Truffle Sauce	29
Thorhof Special Roll (8 pieces) cold smoked salmon trout and char cucumber Tamago Avocado Creamy Wasabi	24
Salmon Special Roll (8 pieces) Salmon Ikura Avocado Tamago Cucumber Creamy Spicy Sauce	22
Unagi Dragonroll (8 pieces) Flamed Sweetwater Eel Prawn Kataifi Avocado Unagi Sauce	31
Tuna Truffle Roll (8 pieces) Black Tiger Prawn Avocado Tamago Creamy Truffle Sauce Black Truffle	29
Lobster Dragonroll (8 pieces) Lobster Avocado Masago Sesame Springonions Creamy Spicy Sauce	38
Crunchy California Roll (8 pieces) Black Tiger Prawn Avocado Cucumber Creamy Spicy Sauce Tempura Flakes	18
Crunchy Spicy Tuna Roll (8 pieces) Yellowfin Tuna Avocado Springonions Tempura Flakes Creamy Spicy Sauce	23
Soft Shell Crab Futomaki Roll (6 pieces) Soft Shell Crab Tamago Cucumber Masago Negi Avocado	26



Warm Starters & Salad

Soft Shell Crab	21
<i>Soft Shell Crab</i>	
<i>Green Salad Creamy Yuzu Sauce</i>	
Black Tiger Prawn Tempura	18
<i>3 pieces Black Tiger prawns Tempura</i>	
<i>Creamy Spicy Sauce Green Salad</i>	
Scallop Kataifi	18
<i>2 pieces Scallop in Kataifi pastry</i>	
<i>Creamy Wasabi Sauce Masago</i>	
Babyspinach Truffle Salad	12
<i>Babyspinach Yuzu Miso Trüffel Dressing</i>	

Hot Dishes

Fish

Lobstertail Yuzu Butter	45
<i>Lobster tail gratinated with Yuzu Butter</i>	
Black Cod Yuzu Miso	48
<i>Marinated Black Cod Filet Yuzu Miso</i>	
<i>Sauce Ginger</i>	
Char Jalapeño	26
<i>Grilled Autrian Char fillet</i>	
<i>Jalapeño Sauce Coriander Lime</i>	

Meat

Pork Belly	22
<i>Austrian Pork Belly</i>	
<i>Spicy Miso Sauce Chili Spring onion</i>	
Corn Chicken Toban-Yaki	25
<i>Grilled Corn Chicken Breast</i>	
<i>Sake Truffel Teriyaki Sauce</i>	
220g Rib Eye Steak	33
<i>Grilled Austrian Rib Eye Steak</i>	
<i>Chili Anticucho Sauce</i>	
Rack of Lamb Toban-Yaki	36
<i>Grilled Lamb Cohops Mushrooms</i>	
<i>Gin-Herbs-Teriyaki</i>	

Side Dishes

<i>Asia Sweet potato puree</i>	6
<i>Jasmine Rice</i>	4.5
<i>French Fries</i>	5
<i>Truffle Fries</i>	8
<i>Pak Choi</i>	8
<i>Mixed Salad with Sesame-Soya Dressing</i>	6



Desserts

Whiskey-Cinammon Cappuccino	13
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)	
Royal Oporto Tawny 20 Years Aged 1/16l	13.5
Passion fruit Crème Brûlée	13
Passionfruit Raspberry Foam	
Junmai Nigori Sake (unfiltered) Ozeki sweet 10cl	8
Mochi-Ice Variation	11
3 assorted flavors	
Beerenauslese sweet 11% vol 1/16l	7.5

Dessertwine 1/16L

Beerenauslese 7.5
Feiler-Artinger Rust
sweet 11% vol

Grüner Veltliner Eiswein 9
Weinrieder Weinviertel
sweet 10.5% vol

Portwine 1/16L

Royal Oporto Tawny 20 Years Aged 13.5
TAYLOR'S Reserve Tawny Port Historical 9
Collection III
TAYLOR'S 10 years 7



Wine by the glass

1/8L

White wine

2024 Grüner Veltliner Ried Oberfeld

6.5

Josef Dockner | Kremstal

12.5% vol.

2021 Sauvignon Taylor's Pass

9.5

Villa Maria | Marlborough

14% vol.

2023 Riesling Ried Gottschelle

8

Josef Dockner | Kremstal

13% vol.

2021 GV Alte Reben Reserve Magnum

7.8

Rethaller | Kremstal

13.5% vol.

2021 Chardonnay

12

Knewitz | Rheinhessen

13% vol.

Rosé

2024 La Vie en Rosé

7.5

Chateau Roubin | Provence

13.5% vol.

Redwine

2022 Pinot Noir

7

Knötzel | Niederösterreich

13.5% vol.

2018 Crianza

8

Monte Pinadillo | Ribera del Duero

14.5% vol.

***You can find bottles of wine at our
wine list***





Draught Beer

Zwettler Saphir Pils	0.2L	3.9
Zwettler Original	0.3L	4.9
	0.5L	6.5

Beer Bottle

Kirin 0.33L	6
Sapporo 0.33L	6
Weißbier Hofbräuhaus Traunstein 0.5L	6.5
Zwettler Radler 0.5L	5.5
Jakobsgold (alkoholfrei) 0.5L	6.5

Sake

Recommendation:

Sake Tasting Set (3 Choko á 4cl)	15
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	Glas 100ml	Carafe 250ml	Bottle	
Sparkling Sake				
Ninki-Ichi 7% vol			300ml	29
Rosé Ninki-Ichi 7% vol			300ml	33
Dassai „23“			720ml	145
Dassai „39“			720ml	99
Dassai „45“	13	26	720ml	72
Junmai Daiginjo				
Asahi Shuzo semi-dry 16% vol				
Moon Full Moon	13	26	720ml	72
Junmai Ginjo				
Flying Brewery dry 15.5% vol				
Yamahai	14	28	720ml	75
Kozaemon dry 16.5% vol				
Nigori (ungefiltert)	9	19	375ml	26
Ozeki sweet 14.5% vol				
Futsushu (Table Sake) Served Hot or Cold dry		Carafe 250ml		19



Prosecco and Spritzer

<i>Prosecco from the Tap 0,1L</i>	6.5
<i>Aperol Spritzer</i>	8
<i>Hugo</i>	8
<i>White Wine Spritzer</i>	6.5
<i>Kaiser Spritzer</i>	6.5

Alcohol-free

<i>1/4l Crodino Spritz</i>	8.5
<i>Campari Spritz</i>	
<i>Fruitcap</i>	9
<i>Homemade Icetea</i>	8
<i>Yuzu Soda Mocktail</i>	8
<i>Coca-Cola Zero 0.33L</i>	4.5
<i>Maracuja Lemonaid Bio 0.33L</i>	6
<i>Ginger Lemonaid Bio 0.33L</i>	6
<i>Charitea Green 0.33L</i>	6

Juices directly from Krems Winemaker

<i>Natural Apple juice from Wachau 0.25L</i>	5
<i>Apricot nectar from Wachau 0.25L</i>	5
<i>Blackcurrent 0.25L</i>	5
<i>Orange Juice 0.25L</i>	5
<i>with Sodawater 0.25L 0.5L</i>	4.5 6.5
<i>with still water 0.25L 0.5L</i>	4.3 6.3
<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
<i>Soda Lemon oder Soda Raspberry 0.25L</i>	2.6
<i>Freshly pressed Lemon juice 4cl</i>	3



Digestif

Fruit Brandy

2cl	<i>Ferry's Appricot 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>1976 Grappa Riserva Carlo Bocchino</i>	15
2cl	<i>Poli Grappa Sarpa Oro di Barrique</i>	6
2cl	<i>Muscato di Nonino</i>	6

Bitter & Liqueur

2cl	<i>Edlebbitter, 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>	6.5
4cl	<i>Amaretto Gozio</i>	7

Portwine

1/16l	<i>Royal Oporto Tawny 20 Years Aged</i>	13.5
1/16l	<i>TAYLOR'S Reserve Tawny Port</i>	9
	<i>Historical Collection III</i>	
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
4cl	<i>Gin Sul</i>	12

Tonic

20cl	<i>Fever Tree Premium</i>	5.5
	<i>Mediterranean Tonic Water</i>	
20cl	<i>Fentimans Premium</i>	5.5
	<i>Indian Tonic Water</i>	



Vodka

2cl	Sky Vodka	4
2cl	Reisetbauer Axberg	6
2cl	Grey Goose	6
2cl	Mamont	6

Tequila

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

Mezcal

2cl	Casamigos Mezcal	7
2cl	Mezcal San Cosme	6

Rum

4cl	Plantation Rum XO	14
4cl	Bumbu Rum	10
4cl	Mount Gay XO	12
4cl	Zacapa Centenario 23 Years	14

Whiskey

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

Cognac & Brandy

4cl	Rémy Martin VSOP	12
4cl	Graf Hardegg XO 20 years	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	6.5

Best taste from the tea pot Tea from Demmers Teehouse:



Japan Genmaicha Green tea <i>Sencha and roasted rice grains. Unique, pleasantly roasted, sweet-tart flavor.</i>	6
China Jasmine Dragon Phoenix Pearls <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
Japan Gyokuru Asahi <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
Milky Oolong <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
Darjeeling Second Flush <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
Currant Tumeric BIO <i>This mild blend of apple, carrot, turmeric, ginger, hibiscus, rosehip, beetroot, lemongrass, currant, and raspberries produces a sweet, slightly spicy cup.</i>	6
Ginger Spice <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
Forest herb mixture <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