



Aperitif recommendation

Bellini <i>Prosecco Peach</i>	12
Pisco Sour <i>Pisco Lime juice Egg white</i>	14
Dark and Stormy <i>Dark Rum Yuzu Ginger Beer</i>	16
Lychee Martini <i>Nigori Sake Kwai Feh Vodka</i>	14
Yuzushu Spritz <i>Yuzushu Prosecco</i>	12
Pornstar Martini <i>Passion fruit Vodka Vanilla Prosecco</i>	15
Negroni oder Negroni Sbagliato <i>Campari Red Vermouth Gin oder Prosecco</i>	14
Spicy Margarita <i>Tequila Cointreau Lime juice Ginger</i>	15
Alcohol-free	
Crodino Spritz	8.5
Yuzu Ginger Spritz	8.5
Homemade Ice Tea <i>Genmaicha Tea Lime</i>	8.5
Fruitcap <i>Passion fruit Lime Soda Banana syrup</i>	8.5
Sparkling wine	
Brut Champagne Laurent-Perrier <i>The Cuvée</i>	16.5
Sparkling wine Bründlmayer <i>Brut Rosé</i>	9.9
Beer on tap	
0.3L Zwettler Saphir Pils	4.9



Gourmet Menu

Available for order from 2 people onwards

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

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

Oyster Aji Verde
Mini Tacos Tuna
Mini Tacos Scallop

Foie Gras & Crispy Rice Teriyaki

Salmon Sashimi & Foie Gras
Salmon Sashimi | Foie Gras | Teriyaki
&
Beef & Truffle Sashimi
Beefsteak Sashimi | Ginger | Truffle

Lobster Tail & Yuzu Butter
Charcoal-Grilled Lobster Tail
Ginger | Pumpkinseeds

Nigiris:
Yellowtail & Imperial Caviar
Scallop Tiradito
Foie Gras & Salmon
Tuna Truffle
Flamed Wagyu Beef

Black Cod Yuzu Miso
Marinated Black Cod Filet
Yuzu Miso Sauce | Ginger

A5 Wagyu Beef Steak
Charcoal-Grilled Wagyu Beef
Hokkaido Pumpkin | Pak Choi | Trufflejus

Cherry & Chocolate
Chocolate mousse | Matcha ice cream | Cherry foam

Gourmet Menü per person: 155
Wine accompaniment per person: 110



New Taste Menu

Available for groups of 2 or more.

This menu is served for the entire table only.

*Our seasonal dishes are served in the center of the table,
inviting you to discover, share, and enjoy our latest
creations together.*

Melon Yuzu Shot
&
Crispy Rice & Fisch Tatar

Hamachi Ceviche
Coriander | Red Onion
Passionfrucht-Ceviche-Dressing
&
Salmon Karashi Su Miso
Lachs Sashimi
Japanse Miso Mustard Sauce

Kohlrabi Babyspinach Truffle Salad
Yuzu Miso Truffle Dressing | Dry Miso
&
Pumpkin Tempura
Lettuce | Yuzu Dressing

Nigiris:
Scallop Dry Miso
Tuna Spicy Miso
Hamachi Yuzu Kosho

Pumpkin Truffle Dragon Roll
Pumpkin Tempura | Avocado | Creamy Truffle-Sauce

Pork Belly
Austrian Pork Belly | Pineapples
Spring Onion | Spicy Miso sauce

Matcha Lava Cake
Callebaut chocolate cake with a molten center
Raspberrysorbet
(gluten-free)

6-course menu per person: 89
Wine accompaniment per person: 85



Otsumami Finger Food

Oysters:	per piece
Passion Fruit Ceviche	6
Spicy Ponzu	6
1/2 a dozen Oysters	Ceviche or Ponzu 30
Foie Gras & Crispy Rice Teriyaki	per piece
(from 2 pieces onwards)	7

Mini-Tacos:	2 pieces
Yellowtail Jalapeño	7
Tuna Spicy Miso	7
Salmon Creamy Spicy	7
Lobster flamed Creamy Spicy	15

Edamame	6
Japanese Soybeans with Maldon Salt	

Spicy Edamame	7
Japanese Soybeans with homemade Chilipaste	

Sashimi:	
Tuna Sashimi Aji Verde	23
Coriander Lime Red Onion	
Salmon Sashimi & Foie Gras	25
Salmon Sashimi Foie Gras Teriyaki	
Salmon Karashi Su Miso	19
Lachs Sashimi Japanese Miso Mustard Sauce	
Hamachi Ceviche	21
Coriander Red Onion Passionfruit-Ceviche-Dressing	
Beef & Truffle Sashim	24
Beefsteak Sashimi Ginger Truffle	



Sushi
“DiningRuhm Style” Nigiri
2 pieces per order

Seared Salmon Teriyaki Nigiri 12

Seared Foie Gras & Salmon 18

Flamed Wagyu Beef Nigiri 21

Hamachi Jalapeño 13

Hamachi & Imperial Kaviar 18

Tuna Tahini 13

Tuna Black Truffle 16

Seared Unagi (Süßwasseraal) 13

Lobster flamed mit Creamy Spicy 18

Scallop Spicy Tiradito 14

Shiitake Truffle Seared 9

10g Imperial Kaviar 35

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

Chef’s Special Nigiri Set 59
10 Nigiri



Sushi Maki Rolls

Lobster Dragon Roll (8 pieces) Lobster Avocado Masago Sesame Spring onion Creamy-Spicy-Sauce	38
Beef & Truffle Roll (8 pieces) Prawn Tempura Beef Tenderloin Avocado Truffle-Sauce	29
Pumpkin Truffle Dragon Roll (8 pieces) Pumkin Avocado Creamy Truffle-Sauce	21
Scallop Shiso Roll (8 Stück) Scallop Shiso Spring onion Cucumber Tobiko Creamy Wasabi-Sauce	24
Thorhof Rainbow Roll (8 pieces) Cold-smoked salmon trout and char Avocado Tamago Cucumber Creamy Wasabi-Sauce	24
Unagi Dragon Roll (8 pieces) Flamed Freshwater Eel Prawn Kataifi Avocado Unagi Sauce	31
Tuna Truffle Roll (8 pieces) Black Tiger Garnele Avocado Tamago Creamy Truffle Sauce Black Truffle	29
Salmon Special Roll (8 pieces) Salmon Ikura Avocado Tamago Cucumber Creamy Spicy Sauce	22
Crunchy California Roll (8 Stück) Black Tiger Prawn Avocado Cucumber Creamy Spicy Sauce Tempura Flakes	21
10g Imperial Caviar upgrade to your Sushi	35



Warm Starters & Salad

Black Tiger Popcorn Prawns 19
3 pieces Black Tiger prawns | Tempura
Creamy-Spicy-Sauce | Green Salad

Kohlrabi Babyspinach Truffle Salad 13
Yuzu Miso Truffle Dressing | Dry Miso

***with grilled lobster tail** 45

Pumpkin Tempura 17
Lettuce | Yuzu-Miso-Truffle-Dressing

Hot Dishes

Fisch

Lobster Tail & Yuzu Butter 45
Charcoal-Grilled Lobster Tail
Ginger Hollandaise | Pumpkinseeds

Black Cod Yuzu Miso 48
Marinated Black Cod Filet
Yuzu-Miso-Sauce | Ginger

Char Jalapeño 26
Thorhof Char Fillet | Coriander | Lime
Jalapeño Sauce

Meat

Chicken Yakitori 22
Corn-Fed Chicken | Mushroom Variation
Peanut Sauce

Pork Belly 22
Austrian Pork Belly | Pineapples
Spring Onion | Spicy Miso Sauce

Venison Fillet 39
Charcoal grilled venison
Hokkaido Pumpkin | Pak Choi | Trufflejus

100g Wagyu Beef Steak 58
Grilled on the Charcoal | Truffle Jus

Side Dishes

Pak Choi Truffle Miso 13
Kohlrabi Babyspinach Truffle Salad 13
Truffle Fries 8
Lettuce wih Sesame-Soy Dressing 6

Desserts

Whiskey-Cinnamon Cappuccino	13
Coffee Cream Chocolate Cookie Crumbles Vanilla Ice Whiskey Foam Cinnamon	
Rye Whisky J.Haider 4cl	14
Matcha Lava Cake	15
Callebaut Matcha Chocolate cake with a liquid center Raspberry Sorbet (gluten free)	
Royal Oporto Tawny 20 Years Aged 1/16l	13.5
Cherry & Schoko	15
Chocolatemousse Matcha Ice Cherryfoam	
Junmai Nigori Sake (unfiltriert), Ozeki, süß 10cl	8
Mochi-Ice Variation	11
3 assorted flavours	
Beerenauslese Feiler-Artinger 1/16l	7.5

Dessertwein 1/16l

Beerenauslese 7.5
Feiler-Artinger Rust
11% vol

Grüner Veltliner Eiswein 9
Weinrieder Weinviertel
10.5% vol

Portwein 1/16l

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



Wein glasweise 1/8L

Weißwein

2025 Grüner Veltliner Ried Oberfeld	6.5
Josef Dockner Kremstal	
12.5% vol.	
2025 Sauvignon Blanc Kalk & Kreide	8
Tement Südsteiermark	
12.5% vol.	
2024 Riesling Alte Reben Spätlese	8
Blees Feber Mosel	
11.5 % vol.	
2022 Grüner Veltliner Alte Reben	8
Rethaler Kremstal	
13.5% vol.	
2019 Roter Veltliner Ried Scheiben	12.5
Leth Wagram	
14% vol .	
2017 Riesling Heiligenstein	23
Bründlmayer Kamptal	
13.5% vol.	
2023 Sancerre Les Romains	24
Domaine Vacheron Loire	
13% vol.	
2020 Puligny Montrachet Clavoilons 1er Cru	44
Alain Chavy Burgund	
13% vol.	

Rosé

2024 Villa Estérelle	6.5
Château du Rouët Provence	
13% vol.	

Rotwein

2018 Crianza	8
Monte Pinadillo Ribera del Duero	
14.5% vol.	
2018 Pinot Noir	8
Dankbarkeit Neusiedlersee	
14% vol.	
2020 Magari Ca´Marcanda	26
Angelo Gaja Toskana	
14.5% vol.	
2018 Les Hauts de Smith	19
Pessac-Leognan Bordeaux	
14.5% vol.	

**Flaschenweine finden Sie auf unserer
Weinkarte**





Beer on tap

<i>Zwettler Saphir Pils</i>	0.2L	3.9
	0.3L	4.9

Bottled beers

<i>Kirin 0.33L</i>	6
<i>Sapporo 0.33L</i>	6
<i>Weißbier Hofbräuhaus Traunstein 0.5L</i>	6.5
<i>Zwettler Radler 0.33L</i>	5.5
<i>Gusswerk Jakobsgold (non-alcoholic) 0.33L</i>	6.5

Sake

Recommendation:				
Sake Tasting Set (3 x 4cl)				18
	<i>Glass</i> <i>100ml</i>	<i>Carafe</i> <i>250ml</i>	<i>Bottle</i>	
<i>Sparkling Sake</i>				
<i>Ninki-Ichi 7% vol</i>			<i>300ml</i>	29
<i>Rosé Ninki-Ichi 7% vol</i>			<i>300ml</i>	33
<i>Dassai „23“</i>			<i>720ml</i>	145
<i>Dassai „39“</i>			<i>720ml</i>	99
<i>Junmai Daiginjo Asahi</i>				
<i>Shuzo halbtrocken</i>				
<i>16% vol</i>				
<i>Sakura Beauty 45</i>	13	26	<i>720ml</i>	75
<i>Junmai Daiginjo</i>				
<i>15.5% vol</i>				
<i>Moon Full Moon Junmai</i>	13	26	<i>720ml</i>	72
<i>Ginjo</i>				
<i>Flying Brewery Trocken</i>				
<i>15.5% vol</i>				
<i>Yamahai Kozaemon</i>	14	28	<i>720ml</i>	75
<i>Dry 16.5% vol</i>				
<i>Nigori (unfiltered)</i>	9	19	<i>375ml</i>	26
<i>Ozeki</i>				
<i>sweet 14.5% vol</i>				
<i>Futsushu (Tafelsake)</i>		<i>Carafe</i>	<i>250ml</i>	19
<i>Served Hot or Cold</i>				
<i>trocken</i>				



Prosecco and Spritzer

<i>Prosecco on tap 0,1L</i>	6.5
<i>Aperol Spritzer</i>	9
<i>Hugo</i>	9
<i>White Splash</i>	6.5
<i>Kaiser Spritzer</i>	7.5

Alcohol-free

<i>1/4l Crodino Spritz</i>	8.5
<i>Homemade Ice Tea</i>	8.5
<i>Yuzu Soda Mocktail</i>	8.5
<i>Coca-Cola Zero 0.33l</i>	4.9
<i>Passion Fruit Lemonaid Organic 0.33l</i>	6.5

Juices directly from the Krems winegrower

<i>Wachau apple juice naturally cloudy 0.25l</i>	5
<i>Wachau Apricot Nectar 0.25l</i>	5
<i>Currant 0.25l</i>	5
<i>Orange juice 0.25l</i>	5
<i>Juices with soda 0.25L 0.5l</i>	4.5 6.5
<i>Juices with tap water 0.25L 0.5l</i>	4.3 6.3
<i>Vöslauer Mineral Water sparkling or still 0.33l</i>	4.2
<i>Vöslauer Mineral Water sparkling or still 0.75l</i>	7.9
<i>Sodawasser 0.25l</i>	2
<i>Soda Lemon or Soda Raspberry 0.25l</i>	2.9
<i>Lemon juice 4cl</i>	3



Digestive

Fruit brandy

2cl	<i>Ferry's Wachauer Apricot</i>	6
2cl	<i>Ferry's Zwetschke Barrique</i>	6.5
2cl	<i>Raspberry, Hämmerle</i>	8
2cl	<i>Williams, Gölles</i>	8
2cl	<i>Quince, Gölles</i>	9
2cl	<i>Vogelbeer, Gölles</i>	14
2cl	<i>Service tree, Hämmerle centerpiece</i>	28

Bitter & Liqueur

2cl	<i>Edelbitter, 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 Disaronno</i>	7

Port wine

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

Vodka

2cl	<i>Skyy Vodka</i>	5
2cl	<i>Reisetbauer Axberg</i>	7
2cl	<i>Grey Goose</i>	7
2cl	<i>Mammoth</i>	7

Cognac & Brandy

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

Gin

4cl	<i>Roku, Japan</i>	10
4cl	<i>135° Hyogo, Japan</i>	10
4cl	<i>Wien Gin, Austria</i>	12
4cl	<i>Munakra Dry Gin, Austria</i>	12
4cl	<i>The Botanist, Islay</i>	10
4cl	<i>Gin Sul, Hamburg</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>	



Grappa

2cl	<i>Grappa Riserva Carlo Bocchino</i>	15
2cl	<i>Poli Grappa Sarpa Oro di Barrique</i>	8
2cl	<i>Moscato di Nonino</i>	7

Tequila

2cl	<i>Herradura Plata Tequila</i>	7
2cl	<i>1800 Jose Cuervo Añejo Tequila</i>	7
2cl	<i>Don Julio 1942 Tequila</i>	15
2cl	<i>Clase Azul Tequila Reposado</i>	16

Mezcal

2cl	<i>Casamigos Mezcal</i>	8
2cl	<i>Mezcal San Cosme</i>	7

Rooms

4cl	<i>Plantation Rum XO</i>	16
4cl	<i>Rum Seasoning</i>	12
4cl	<i>Mount Gay XO</i>	12
4cl	<i>Zacapa Centenario 23 Years</i>	14

Whisky

4cl	<i>Macallan Double Cask 12y</i> <i>Speyside Single Malt Scotch Whisky</i>	19
4cl	<i>Aberlour A'bunadh Cask Strength</i> <i>Speyside Single Malt Scotch Whisky</i>	25
4cl	<i>Laphroaig Islay 10 Years</i> <i>Islay Single Malt Scotch Whisky</i>	12
4cl	<i>Oban 14y</i> <i>West Highlands Single Malt Scotch Whisky</i>	20
4cl	<i>Highland Park 12y</i> <i>Orkney Single Malt Scotch Whisky</i>	12
4cl	<i>Bulleit Kentucky Bourbon</i> <i>Kentucky Straight Bourbon Whiskey</i>	12
4cl	<i>Hibiki Japanese Harmony</i> <i>Blended Japanese Whisky</i>	19
4cl	<i>Rye Whisky, J.Haider</i> <i>Austrian rye whisky</i>	16
4cl	<i>Hatozaki Small Batch</i> <i>Japanese Blended Malt / Small Batch</i>	13



Coffee and tea

Naber	
Coffee from Vienna	
Espresso	4.1
Espresso Macchiato	4.2
Double Espresso	5.9
Double Stained	6.5
Extended	5.2
Cappuccino	6.5
Coffee Latte	6.9

Best taste from the pot Tea from Demmers Tea House:



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