Aperitif Recommandation

Sparkling Punsch *14*
Prosecco | Mandarin and Orangejuice
5 different types of rum

Apricot Negroni
Ferry Ruhm´s apricot brandy *14*
Campari | Vermouth rosso

Pisco Sour *14*
Pisco | Lime juice | Egg white

Dark and Stormy *16*
Dark Rum | Yuzu | Ginger Beer

Yuzushu Spritz *12*
Yuzushu | Prosecco

Pornstar Martini *15*
Passion fruit | Vodka | Vanilla | Prosecco

Spicy Margarita *15*
Tequila | Cointreau | Lime juice | Ginger

Alcohol-free

Crodino Spritz *8.5*

Yuzu Ginger Spritz *8.5*

Homemade Ice Tea *8.5*
Genmaicha Tea | Lime

Sparkling wine

Brut Champagne | Laurent-Perrier *16.5*
The Cuvée

Sparkling wine | Bründlmayer *9.9*
Brut Rosé

Beer on tap

0.3L Zwettler Saphir Pils *5.5*
0.25 L Kirin *4.9*

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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 Spicy Ponzu
Mini Tacos Tuna
Mini Tacos Hamachi

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
Yuzu Hollandaise

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

Matcha Lava Cake *(gluten-free)*
Callebaut Chocolate Lava Cake
with a Molten Center | Raspberry Sorbet

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

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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.

Small Miso Soup
&
Crispy Rice & Fisch Tatar

Tuna Tataki Jalapeño
Yellowfin Thunfisch Sashimi | Coriander | Jalapeño Dressing
&
Salmon Karashi Su Miso
Salmon Sashimi
Japanse Miso Mustard Sauce

Babyspinach Truffle Salad
Yuzu Miso Truffle Dressing | Dry Miso
&
Black Tiger Popcorn Prawns
3 pieces black tiger prawn | Tempura
Creamy Spicy Sauce | Green Salad | Yuzu Dressing

Nigiris:
Salmon Jalapeño
Seared Unagi | Ikura
Hamachi Yuzu Kosho

Spicy Tuna Roll
Tamago | Avocado | Cucumber
Tuna Tartar | Spicy Miso Sauce | Spring onion

Medium grilled Duck Breast
Lingonberry-Teriyaki Sauce
Sweet Potato Purée | Pak Choi

Egg Liqueur Crème Brûlée
Vanilla Crescent Cookie Crumble | Amaretto Foam

6-course menu per person: *110*
Wine accompaniment per person: *85*

Otsumami

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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 *(from 2 pieces onwards)*	*per piece* *7*
Mini-Tacos:	*2 pieces*
Yellowtail Jalapeño	*7*
Tuna Spicy Miso	*7*
Salmon Creamy Spicy	*7*
Lobster flamed Creamy Spicy	*15*
Edamame *Japanese Soybeans with Maldon Salt*	*6*
Spicy Edamame *Japanese Soybeans with homemade Chilipaste*	*7*

Sashimi:	
Tuna Tataki Jalapeño *Yellowfin Thunfisch Sashimi | Coriander Jalapeño Dressing*	*23*
Salmon Sashimi & Foie Gras *Salmon Sashimi | Foie Gras | Teriyaki*	*25*
Salmon Karashi Su Miso *Salmon Sashimi Japanese Miso Mustard Sauce*	*19*
Hamachi Ceviche *Coriander | Red Onion Passionfruit-Ceviche-Dressing*	*21*
Beef & Truffle Sashimi *Beefsteak Sashimi | Ginger |Truffle*	*24*

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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

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Chef´s Special Nigiri Set *59*
10 Nigiri

Sushi Maki Rolls

Lobster Dragon Roll *(8 pieces)* *38*
Lobster | Avocado | Masago | Sesame
Spring onion | Creamy-Spicy-Sauce

Beef & Truffle Roll *(8 pieces)* *29*
Prawn Tempura |Beef Tenderloin
Avocado | Truffle-Sauce

Avocado Truffle Dragon Roll *(8 pieces)* *21*
Avocado | Creamy Truffle-Sauce

Scallop Shiso Roll *(8 Stück)* *24*
Scallop| Shiso | Spring onion
Cucumber | Tobiko | Creamy Wasabi-Sauce

Thorhof Rainbow Roll *(8 pieces)* *24*
Cold-smoked salmon trout and char
Avocado | Tamago | Cucumber | Creamy Wasabi-Sauce

Unagi Dragon Roll *(8 pieces)* *31*
Flamed Freshwater Eel
Prawn Kataifi | Avocado | Unagi Sauce

Tuna Truffle Roll *(8 pieces)* *29*
Black Tiger Garnele | Avocado | Tamago
Creamy Truffle Sauce | Black Truffle

Salmon Special Roll *(8 pieces)* *22*
Salmon | Ikura | Avocado | Tamago
Cucumber | Creamy Spicy Sauce

Crunchy California Roll *(8 Stück)* *21*
Black Tiger Prawn | Avocado | Cucumber
Creamy Spicy Sauce | Tempura Flakes

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

Babyspinach Truffle Salad 13
Yuzu Miso Truffle Dressing | Dry Miso

Hot Dishes

Fisch

Lobster Tail & Yuzu Butter 45
Charcoal-Grilled Lobster Tail
Yuzu Hollandaise

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 | Peanut Sauce

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

Medium grilled Duck Breast 32
Lingonberry-Teriyaki Sauce

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

Side Dishes

Pak Choi Truffle Miso 13
Babyspinach Truffle Salad 13
Truffle Fries 8
Lettuce wih Sesame-Soy Dressing 6
Jasmin Rice 5

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Desserts

Whiskey-Cinnamon Cappuccino *13*
Coffee Cream | Chocolate Cookie Crumbles
Vanilla Ice | Whiskey Foam | Cinnamon

Matcha Lava Cake *15*
Callebaut Matcha Chocolate cake
with a liquid center | Raspberry Sorbet
(gluten free)

Egg Liqueur Crème Brûlée *15*
Vanilla Crescent Cookie Crumble | Amaretto Foam

Mochi-Ice Variation *11*
3 assorted flavours

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 Collection III *9*

TAYLOR'S 10 years *7*

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Wine by the glass

White wine	*1/8L*
2025 Grüner Veltliner Ried Oberfeld *Josef Dockner | Kremstal* *12.5% vol.*	*6.5*
2025 Sauvignon Blanc Kalk & Kreide *Tement | Südsteiermark* *12.5% vol.*	*8*
2023 Riesling Singerriedl *Weingut Hofstätter | Wachau* *14% vol.*	*11*
2022 Grüner Veltliner Alte Reben *Rethaler | Kremstal* *13.5% vol.*	*8*

RARE WINES	
2022 Chardonnay Toasted & Unfiltered *Hiedler | Kamptal* *13% vol.*	*18*
(100 Falstaff Points) ***2019 Riesling Alte Reben Zöbinger Heiligenstein*** *Bründlmayer | Kamptal* *13.5% vol.*	*24*
2023 Sancerre Les Romains *Domaine Vacheron | Loire* *13% vol.*	*24*
2020 Puligny Montrachet Clavoilons 1er Cru *Alain Chavy | Burgund* *13% vol.*	*44*

Red Wine	*1/8L*
2021 Pinot Noir Reserve *Alphart am Mühlbach | Thermenregion* *13% Vol.*	*9.5*

RARE WINES	
2015 Pannobile *(ZW|BF)* *H&A NITTNAUS | Neusiedlersee* *13.5% vol.*	*12*
2020 Magari Ca´Marcanda *Angelo Gaja | Toskana* *14.5% vol.*	*26*
2018 Les Hauts de Smith *Pessac-Leognan | Bordeaux* *14.5% vol.*	*19*

For wines by the bottle, please see our wine list.

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Beer on tap

Zwettler Saphir Pils	**0.2L**	4.2
	0.3L	5.5
Kirin	**0.25L**	4.9

Bottled beers

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

Sake

			Recommendation:	
			Sake Tasting Set (3 x 4cl)	**18**
	Glass 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*
Junmai Daiginjo Asahi Shuzo halbtrocken 16% vol				
Sakura Beauty 45 Junmai Daiginjo 15.5% vol	*13*	*26*	*720ml*	*75*
Moon Full Moon Junmai Ginjo Flying Brewery Trocken 15.5% vol	*13*	*26*	*720ml*	*72*
Yamahai Kozaemon Dry 16.5% vol	*14*	*28*	*720ml*	*75*
Nigori (unfiltered) Ozeki sweet 14.5% vol	*9*	*19*	*375ml*	*26*
Futsushu (Tafelsake) Served Hot or Cold trocken		*Carafe*	*250ml*	*19*

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Prosecco and Spritzer

Prosecco on tap 0,1L	*6.5*
Aperol Spritzer	*9*
Hugo	*9*
White Splash	*6.5*
Kaiser Spritzer	*7.5*

Alcohol-free

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

Juices directly from the Krems winegrower

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

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Digestive

Fruit brandy

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

Bitter & Liqueur

2cl	Edelbitter, Gölles	6
2cl	Fernet Branca	5
2cl	Green walnut, Guglhof	6
2cl	Averna	5
4cl	Averna Lemon	6.5
4cl	Amaretto Disaronno	7

Port wine

1/16l	Royal Oporto Tawny 20 Years Aged	13.5
1/16l	TAYLOR'S Reserve Tawny Port	9
1/16l	Historical Collection III TAYLOR'S 10 years	7

Vodka

2cl	Skyy Vodka	5
2cl	Reisetbauer Axberg	7
2cl	Grey Goose	7
2cl	Mammoth	7

Cognac & Brandy

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

Gin

4cl	Roku, Japan	10
4cl	135˚ Hyogo, Japan	10
4cl	Wien Gin, Austria	12
4cl	Munakra Dry Gin, Austria	12
4cl	The Botanist, Islay	10
4cl	Gin Sul, Hamburg	12

Tonic

20cl	Fever Tree Premium Mediterranean Tonic Water	5.5
20cl	Fentimans Premium Indian Tonic Water	5.5

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Grappa

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

Tequila

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

Mezcal

2cl	Casamigos Mezcal	8
2cl	Mezcal San Cosme	7

Rooms

4cl	Plantation Rum XO	16
4cl	Rum Seasoning	12
4cl	Mount Gay XO	12
4cl	Zacapa Centenario 23 Years	14

Whisky

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

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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*
Sencha and roasted rice grains
Unique, pleasantly roasted, sweet-tart taste.

China Jasmin Dragon Phoenix Pearls *8*
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.

Japan Gyokuro Asahi *8*
Precious top quality green tea from Japanese shadow manufactory. Makes a fruity, light green cup with a wonderful, fresh umami taste.

Milky Oolong *8*
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.

Darjeeling Second Flush *7*
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.

Ribisel Turmeric BIO
This mild blend of apple, carrot, turmeric, ginger, hibiscus, rosehip, beetroot, lemongrass, currants and raspberries makes a sweet, slightly spicy cup. *6*

Ginger Spice *6*
High-quality, sliced ginger rootstock, which gives a hot-spicy taste in the infusion.
An ideal drink for the cold season.

Forest herb mix *6*
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.

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