



Aperitif Recommendation

Pisco Sour <i>Pisco Limejuice Eggwhite</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
Porn Star Martini <i>Passionfruit Vodka Vanilla Prosecco</i>	15
Old Cuban <i>Rum Lime Mint Sugar Prosecco</i>	15
Negroni or Negroni Sbagliato <i>Campari Red Vermouth Gin or Prosecco</i>	14
Spicy Margarita <i>Tequila Cointreau Lime Juice Ginger</i>	15
<hr/> Nonalcoholic	
Crodino Spritz	8.5
Yuzo Ginger Spritz	8.5
Fruitcap <i>Passion Fruit Lime Soda Bananasirup</i>	9
Homemade Icetea <i>Gemaicha Tea Lime</i>	8.5
<hr/> Sparkling Wine	
Champagne Brut Laurent- Perrier <i>La Cuvée</i>	16.5
Franciacorta La Montina <i>Rosé Extra Brut</i>	9.5
<hr/> Draught Beer	
0.3L Zwettler Saphir Pils	4.9



DiningRuhm Gourmet Menu

Available for order from 2 people 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**

**Seabass Dry Miso Sashimi
Beef & Truffle Sashimi**

Lobstertail Yuzu Butter

**Nigiri variation:
Yellowtail Imperial Caviar
Scallop Tiradito
Tuna Black Truffle
Foie Gras & Salmon
Wagyu Beef Nigiri**

Dover Sole Shiso Salsa

Black Cod Yuzu Miso

Dessert Variation

**Gourmet Menu from per Person: 155
Wine Pairing per Person: 110**



New Taste Menu

Available for order from 2 people onwards

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

**We invite you to discover
our new 6-course menu.**

*The dishes are served **family-style** to the
center of the table. Alternatively, you may also
order the dishes **à la carte**.*

À la Carte Price

Crispy Rice & Fisch Tartar 16

*Crispy sushi rice
with marinated fish tartare*

Scallop Sashimi „Dry Miso“ 26

*Scallop Sashimi | Dry Miso
Yuzu Lemon | Olive oil
&*

Salmon Sashimi & Foie Gras 25

Salmon Sashimi | Foie Gras | Teriyaki

Soft Shell Crab Harumaki 22

*Crispy fried harumaki roll
creamy wasabi sauce
&*

Rock Oyster (2 pieces) 20

*Rock oysters gratinated with yuzu butter
chive oil*

Nigiris

Cold Smoked Toro Nigiri 18

Seabass Dry Miso Nigiri 18

Seared Unagi Nigiri 13

Beef & Truffle Roll 29

*Black Tiger Prawn Kataifi & Beef Tenderloin
Avocado | Creamy Truffle Sauce*

Surf & Turf 49

*Beef fillet from Austrian heifer
Black Tiger Prawn | Pak Choy*

Matcha Lava Cake 15

Raspberry sorbet

6 Course menu per person 115

Wine pairing per person 85



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

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

Yellowtail Ceviche 19
*Yellowtail Sashimi | Coriander | Passionfruit
Ceviche Dressing*

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

Beef & Truffle Sashimi 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>	12
<i>Seared Foie Gras & Salmon</i>	18
<i>Wagyu Beef Nigiri</i>	21
<i>Yellowtail Jalapeño</i>	13
<i>Yellowtail Shiso Caviar</i> <i>2,5g Caviar</i>	18
<i>Tuna Tahini</i>	13
<i>Tuna Black Truffle</i>	16
<i>Seared Unagi (Freshwater Eel)</i>	13
<i>Lobster flamed with Creamy Spicy</i>	18
<i>Scallop Spicy Tiradito</i>	14
<i>Shiitake Truffle Seared</i>	9

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 Maki Set <i>3 Sushi Maki Rolls</i>	62
Special Nigiri Set <i>10 Nigiri</i>	59



Sushi Maki Rolls

- Thorhof Rainbow Roll** (8 pieces) 24
cold smoked salmon trout and char
Avocado | Tamago | cucumber | Creamy Wasabi
- Surf & Turf Sushi Roll** (8 pieces) 29
Black Tiger Prawn Kataifi & Beef Tenderloin
Avocado | Creamy Truffle Sauce
- Scallop Shiso Roll** (8 pieces) 24
Scallop | Shiso | Negi | Cucumber
Tobiko | Creamy Wasabi Sauce
- Salmon Special Roll** (8 pieces) 22
Salmon | Ikura | Avocado | Tamago
Cucumber | Creamy Spicy Sauce
- Unagi Dragonroll** (8 pieces) 31
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) 38
Lobster | Avocado | Masago | Sesame
Springonions | Creamy Spicy Sauce
- Crunchy California Roll** (8 pieces) 20
Black Tiger Prawn | Avocado | Cucumber
Creamy Spicy Sauce | Tempura Flakes



Warm Starters & Salad

- Black Tiger Pop Corn Prawns** 18
3 pieces Black Tiger prawns | Tempura
Creamy Spicy Sauce | Green Salad
- Scallop Kataifi** 18
2 pieces Scallop in Kataifi pastry
Creamy Wasabi Sauce | Tobiko
- Baby spinach Truffle Salad** 12
Baby spinach | Yuzu Miso Trüffel Dressing

Hot Dishes

Fish

- Lobster tail Yuzu Butter** 45
Lobster tail gratinated with Yuzu Butter
- Black Cod Yuzu Miso** 48
Marinated Black Cod Filet
Yuzu Miso Sauce | Ginger
- Char Jalapeño** 26
Grilled Austrian Char fillet
Jalapeño Sauce | Coriander | Lime

Meat

- Pork Belly** 22
Austrian Pork Belly
Spicy Miso Sauce | Chili | Spring onion
- 220g Rib Eye Steak** 35
Grilled Austrian Rib Eye Steak
Chili Anticucho Sauce
- Venison Filet Toban-Yaki** 38
Grilled Venison Filet | Mushrooms
Gin-Herbs-Teriyaki
- Side Dishes**
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- Asia Sweet potato puree 6
Jasmine Rice 5
French Fries 5
Truffle Fries 8
Pak Choi 8
Mixed Salad with Sesame-Soya Dressing 6



Desserts

Whiskey-Cinammon Cappuccino	13
<i>Coffee Cream Chocolate Cookie Crumbles Vanilla Ice Whiskey Foam Cinnamon</i>	
<i>Rye Whisky J.Haider 4cl</i>	14
Lava Cake with Matcha Ice	15
<i>Callebaut Chocolate cake with molten center Matcha Green tea Ice Mixed Berries (gluten free)</i>	
<i>Royal Oporto Tawny 20 Years Aged 1/16l</i>	13.5
Passion fruit Crème Brulé	13
<i>Passionfruit Raspberry Foam</i>	
<i>Junmai Nigori Sake (unfiltered) Ozeki sweet 10cl</i>	8
Mochi-Ice Variation	11
<i>3 assorted flavors</i>	
<i>Beerenauslese sweet 11% vol 1/16l</i>	7.5
<hr/>	
Dessertwine	1/16L
Beerenauslese	7.5
<i>Feiler-Artinger Rust sweet 11% vol</i>	
Grüner Veltliner Eiswein	9
<i>Weinrieder Weinviertel sweet 10.5% vol</i>	
Portwine	1/16L
<i>Royal Oporto Tawny 20 Years Aged</i>	13.5
<i>TAYLOR'S Reserve Tawny Port Historical Collection III</i>	9
<i>TAYLOR'S 10 years</i>	7



Wine by the glass

1/8L

White wine

2024 Grüner Veltliner Ried Oberfeld 6.5
Josef Dockner | Kremstal
12.5% vol.

2024 Sauvignon Blanc Kalk & Kreide 9.5
Tement | Südsteiermark
12.5% vol.

2024 Riesling Steinterrassen 8
Gritsch | Wachau
13% vol.

2022 GV Alte Reben Reserve Magnum 7.8
Rethaller | Kremstal
13.5% vol.

2023 Pinot Gris Ried Kaiseregg 11
Strablegg Leitner | Südsteiermark
13.5% vol.

2016 Grüner Veltliner Smaragd 30
"Ried Kollmütz" | Mathias Hirtzberger
Wachau
13.5% vol.

2017 Riesling Smaragd 24
"Klaus" | Pager
Wachau
14% vol.

2023 Sancerre 24
"Les Romains" | Domaine Vacheron
Loire
13% vol.

2020 Puligny Montrachet 44
"Clavoilons 1er Cru" | Alain Chavy
Burgundy
13% vol.

Redwine

2015 Quattro 11
Weingut Gager | Mittelburgenland
14.5% vol.

2018 Pinot Noir Pèder 8
Barbaterre | Italy
13% vol.

2020 Magari Ca´Marcanda 26
Angelo Gaja | Toskana
14.5% vol.

2018 Les Hauts de Smith 19
Pessac-Leognan | Bordeaux
14.5% vol.

You can find bottles of wine at our wine list.





Draught Beer

Zwettler Saphir Pils	0.2L	3.9
	0.3L	4.9
Weitra Hadmar Bio	0.3L	5.4

Beer by the Bottle

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

Sake

Recommendation:

Sake Tasting Set (3 x 4cl) 18

	<i>Glas</i> 100ml	<i>Carafe</i> 250ml	<i>Bottle</i>	
<i>Sparkling Sake</i>				
<i>Ninki-Ichi 7% vol</i>			300ml	29
<i>Rosé Ninki-Ichi 7% vol</i>			300ml	33
<i>Dassai „23“</i>			720ml	145
<i>Dassai „39“</i>			720ml	99
<i>Junmai Daiginjo</i>				
<i>Asahi Shuzo semi-dry</i>				
<i>16% vol</i>				
<i>Sakura Beauty 45</i>	13	26	720ml	75
<i>Junmai Daiginjo</i>				
<i>15.5% 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>Nigori Yuzu</i>	10	20	300ml	27
<i>(unfiltered)</i>				
<i>Ozeki</i>				
<i>sweet 9.5% vol</i>				
<i>Futsushu (Table Sake)</i>		<i>Carafe</i>	<i>250ml</i>	<i>19</i>
<i>Served Hot or Cold</i>				
<i>dry</i>				



Prosecco and Spritzer

<i>Prosecco from the Tap 0,1L</i>	6.5
<i>Aperol Spritzer</i>	9
<i>Hugo</i>	9
<i>White Wine Spritzer</i>	6.5
<i>Kaiser Spritzer</i>	6.5

Alcohol-free

<i>1/4l Crodino Spritz</i>	8.5
<i>Fruitcap</i>	8.5
<i>Homemade Icetea</i>	8.5
<i>Yuzu Soda Mocktail</i>	8.5
<i>Coca-Cola Zero 0.33L</i>	4.9
<i>Maracuja Lemonaid Bio 0.33L</i>	6.5
<i>Ginger Lemonaid Bio 0.33L</i>	6.5
<i>Charitea Green 0.33L</i>	6.5

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>	4.2
<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>	2.9
<i>Lemon Juice 4cl</i>	3



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>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>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>	6.5
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 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
4cl	<i>Gin Sul</i>	12

Tonic

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



Vodka		
2cl	<i>Sky Vodka</i>	5
2cl	<i>Reisetbauer Axberg</i>	7
2cl	<i>Grey Goose</i>	7
2cl	<i>Mamont</i>	7
Tequila		
2cl	<i>Herradura Plata Tequila</i>	7
2cl	<i>1800 Tequila Jose Cuervo Añejo</i>	7
2cl	<i>DonJulio 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
Rum		
4cl	<i>Plantation Rum XO</i>	16
4cl	<i>Bumbu Rum</i>	12
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</i>	12
	<i>Laddie Islay Whisky</i>	
4cl	<i>Port Charlotte 2012 Islay Barley</i>	14
4cl	<i>Rye Whisky, J.Haider Austria</i>	16
4cl	<i>Bulleit Kentucky Bourbon</i>	12
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	4.1
Double Espresso	5.9
Espresso Macchiato	4.2
Double Macchiato	6.5
Americano	5.2
Cappuccino	6.5
Caffè Latte	6.9

Best taste from the tea pot

Tea from Demmers Teehouse:



Japan Genmaicha Green tea	6
<i>Sencha and roasted rice grains. Unique, pleasantly roasted, sweet-tart flavor.</i>	
China Jasmine Dragon Phoenix Pearls	8
<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>	
Japan Gyokuru Asahi	8
<i>Precious top quality of green tea from Japanese shade manufacture. Results in a fruity, light green cup with wonderful, fresh umami flavour.</i>	
Milky Oolong	8
<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>	
Darjeeling Second Flush	7
<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>	
Currant Tumeric BIO	6
<i>This mild blend of apple, carrot, turmeric, ginger, hibiscus, rosehip, beetroot, lemongrass, currant, and raspberries produces a sweet, slightly spicy cup.</i>	
Ginger Spice	6
<i>High quality cut ginger rootstock, which gives a hot and spicy taste in the infusion. An ideal drink for the cold season.</i>	
Forest herb mixture	6
<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>	