



Aperitif Recommendation

Pisco Sour Pisco Limejuice Eggwhite	14
Dark and Stormy Plantation Rum Original Dark Yuzu Ginger Beer	16
Japanese Icetea Gin Gemaicha Tea Lime	14
Yuzushu Spritz Yuzushu Prosecco	12
Porn Star Martini Passionfruit Vodka Vanilla Prosecco	15
Old Cuban Rum Lime Mint Sugar Prosecco	15
Negroni or Negroni Sbagliato Campari Red Vermouth Gin or Prosecco	14
Spicy Margarita Tequila Cointreau Lime Juice Ginger	15

Non alcoholic

Amalfi Spritz Aperol Spritz	8.5
Fruitcap Passion Fruit Lime Soda Bananasirup	9
Homemade Icetea Gemaicha Tea Lime	8.5

Sparkling Wine

Champagne Brut Roederer	16.5
Rosé Brut Bründlmayer	9.5

Prosecco

Glass Prosecco from Tap	5.9
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Draught Beer

0.3L Zwettler Saphir Pils	4.9
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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 Yellowtail
Mini Tacos Salmon

Oyster Ceviche

Foie Gras & Crispy Rice

Scallop Sashimi
Beef & Truffle Sashimi „Ruhm Style“

Nigiri:

Yellowtail Imperial Caviar
Scallop & shredded Wasabi
Tuna Black Truffle
Lobster flamed & Creamy Spicy Sauce
Foie Gras & Salmon

Lobster Tail Yuzu Butter

Black Cod Yuzu Miso

Venisonfilet Toban-Yaki

Dessert Variation

Gourmet Menu from 2 Person
per Person: 145

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, 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 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

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

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
Cold smoked Salmon trout and Char
Japanese Miso mustard Sauce

Tuna Tataki
Yellowfin Tuna Sashimi 22
Coriander|Jalapeño Dressing

Yellowtail Ceviche 19
Koriander|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

“Salmon & Foie Gras” Sashimi 24
Salmon Sashimi|Foie Gras|Apple|Yuzu Soy

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

Scallop Sashimi Tiradito Style 26
Rocoto Chili|Yuzu|Coriander

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>	<i>10</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 (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>

Chefs 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

- Spicy Salmon** (6 pieces) 13
Salmon|Springonions|Creamy Spicy Sauce
- Spicy Scallop** (6 pieces) 16
*Scallop|Springonions
Masago|Creamy Wasabi Sauce*
- Thorhof Special Roll** (8 pieces) 24
*cold smoked salmon trout and char
cucumber|Tamago|Avocado |Creamy Wasabi*
- 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** (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*
- Soft Shell Crab Futomaki** (6 pieces) 26
*Crispy Soft-Shell Crab
Tamago|Cucumber|Masago|Negi|Avocado*



Warm Starters & Salad

Lobstertail Tempura	45
<i>Lobster Tail Tempura Fresh Black Truffle Creamy Truffle Sauce Mixed Salad</i>	
Black Tiger Prawn Tempura	18
<i>3 pieces Black Tiger prawns Tempura Creamy Spicy Sauce Green Salad</i>	
Scallop Kataifi	18
<i>2 pieces Scallop in Kataifi pastry Creamy Wasabi Sauce Masago</i>	
Soft Shell Crab Karaage	25
<i>Butterponzu Coriander</i>	
Babyspinach Truffle Salad	12
<i>Babyspinach Yuzu Miso Trüffel Dressing</i>	

Hot Dishes

Fish

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

Meat

Pork Belly	22
<i>Austrian Pork Belly Spicy Miso Sauce Chili Spring onion</i>	
Corn Chicken Toban-Yaki	25
<i>Grilled Corn Chicken Breast Sake Truffel Teriyaki Sauce</i>	
220g Rib Eye Steak	33
<i>Grilled Austrian Rib Eye Steak Chili Anticucho Sauce</i>	
Venisonfilet Toban-Yaki	38
<i>Venisonfilet Mushrooms Gin Teriyaki Sauce</i>	

Side Dishes

<i>Asia Sweetpotato 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
<i>Coffee Cream Chocolate Cookie Crumbles Vanilla Ice Whiskey Foam Cinammon</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 (glutenfree)</i>	
<i>Royal Oporto Tawny 20 Years Aged 1/16l</i>	13.5
Passion fruit Crème Brûlée	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

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
Collection III* 9

TAYLOR'S 10 years 7



1/8L

Wine by the glass

White wine

- 2023 Grüner Veltliner Federspiel** 6
Hofstätter | Wachau
12.5% vol.
- 2023 Sauvignon Blanc Kalk & Kreide** 7.5
Tement | Südsteiermark
12.5% vol.
- 2023 Riesling Steinterrassen** 7.5
Gritsch | Wachau
13% vol.
- 2022 Chardonnay** 8
Gesellmann | Burgenland
13% vol.
- 2021 GV Alte Reben Reserve Magnum** 7.8
Rethaller | Kremstal
13.5% vol.
- 2018 Roter Veltliner** 13.8
Ried Steinberg Privat
Josef Fritz | Wagram
14% vol.
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Redwine

- 2021 Pinot Noir** 8
Dankbarkeit | Burgenland
14% vol.
- 2021 Blaufränkisch vom Lehm** 7.5
Gesellmann | Burgenland
14% vol.
- 2018 Les Hauts de Smith** 18
Chateau Smith Haut Lafitte | Bordeaux
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

	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 16% vol</i>				
<i>Moon Full Moon</i>	13	26	720ml	72
<i>Junmai Ginjo</i>				
<i>Flying Brewery 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 the Tap 0,1L</i>	5.9
<i>Aperol Spritzer</i>	8
<i>Hugo</i>	8
<i>White Wine Spritzer</i>	6
<i>Kaiser Spritzer</i>	6.5

Alcohol-free

<i>¼l Amalfi Spritz</i>	8
<i>Aperol Spritz</i>	
<i>Fruitcap</i>	9
<i>Homemade Ictea</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	Ferry's Appricot from Wachau	6
2cl	Ferry's Plum Barrique	6.5
2cl	Raspberry, Hämmerle	8
2cl	Williams Pear, Gölles	8
2cl	Quince, Gölles	9
2cl	Rowan Berry, Gölles	14
2cl	Service Berry Hämmerles	28

Grappa

2cl	1976 Grappa Riserva Carlo Bocchino	15
2cl	Poli Grappa Sarpa Oro di Barrique	6
2cl	Muscato di Nonino	6

Bitter & Liqueur

2cl	Edlebitter, Gölles	6
2cl	Fernet Branca	5
2cl	Green Walnut, Guglhof	6
2cl	Averna	5
4cl	Averna Lemon	6.5
4cl	Amaretto Gozio	7

Portwine

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

Gin

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

Tonic

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



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 Laddie Islay Whisky	12
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