



Aperitif Recommendation

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

Nonalcoholic

Crodino Spritz 8.5

Yuzo Ginger Spritz 8.5

Fruitcap 9

Passion Fruit | Lime | Soda | Bananasirup

Homemade Icetea 8.5

Gemaicha Tea | Lime

Sparkling Wine

Champagne Brut | Laurent- Perrier 16.5
La Cuvée

Franciacorta | La Montina 9.5
Rosé Extra Brut

Prosecco

Glass Prosecco from Tap 6.5

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
Wagyu Beef Nigiri***

Black Cod Yuzu Miso

Venison Filet Toban-Yaki

Dessert Variation

***Gourmet Menu from 2 Person 155
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 head chef 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 Main courses
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 89
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

Flamed Salmon Sashimi 19
*Salmon sashimi | Salmon trout Caviar | Ginger
Daikon | Japanese Miso Karashi Sauce*

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

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

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

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

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>	12
<i>Seared Foie Gras & Salmon</i>	18
<i>Wagyu Beef Nigiri</i> <i>Chives Crème and Salty lemon</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>Homemade Tamago Creamy Truffle</i>	11
<i>Shiitake Truffle Seared</i>	9

Chef's Recommendation
Nigiri from freshwater fish from Thorhof

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

30g Imperial Caviar 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 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) cold smoked salmon trout and char Avocado Tamago cucumber Creamy Wasabi	24
Asperagus Truffle Dragon Roll (8 pieces) Green Asparagus Avocado Creamy Truffle Sauce Black Truffle	22
Surf & Turf Sushi Roll (8 pieces) Black Tiger Prawn Kataifi & Beef Tenderloin Avocado Creamy Truffle Sauce	29
Scallop Shiso Roll (8 pieces) Scallop Shiso Negi Cucumber Tobiko Creamy Wasabi Sauce	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

Soft Shell Crab
Green Salad | Creamy Yuzu Sauce

Lobster Tempura 45

Lobster tail in tempura pastry
Creamy Truffle Sauce | Green 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

Corn Chicken Toban-Yaki 25

Grilled Corn Chicken Breast
Sake | Truffle Teriyaki Sauce

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

Asia Sweet potato puree 6

Jasmine Rice 4.5

French Fries 5

Truffle Fries 8

Pak Choi 8

Mixed Salad with Sesame-Soya Dressing 6



Desserts

Whiskey-Cinammon Cappuccino	13
Coffee Cream Chocolate Cookie Crumbles Vanilla Ice Whiskey Foam Cinnamon	
Rye Whisky J.Haider 4cl	14
Lava Cake with Matcha Ice	15
Callebaut Chocolate cake with molten center Matcha Green tea Ice Mixed Berries (gluten free)	
Royal Oporto Tawny 20 Years Aged 1/16l	13.5
Passion fruit Crème Brulé	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 Collection III	9
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.

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

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

2017 Cabernet & Merlot Rebecca 8
Furhgassl-Huber | Vienna
13.5% vol.

2014 Pinot Noir Palmiet 11
Johan Maier | South Africa
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
or	0.3L	4.9
Zwettler Original	0.5L	6.5

Beer 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 Choko á 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 (ungefiltert)</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>	250ml	19
<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 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	5
2cl	Reisetbauer Axberg	7
2cl	Grey Goose	7
2cl	Mamont	7

Tequila

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

Mezcal

2cl	Casamigos Mezcal	8
2cl	Mezcal San Cosme	7

Rum

4cl	Plantation Rum XO	16
4cl	Bumbu Rum	12
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	16
4cl	Bulleit Kentucky Bourbon	12
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

<i>Espresso</i>	4.1
<i>Double Espresso</i>	4.2
<i>Espresso Macchiato</i>	5.9
<i>Double Macchiato</i>	6.5
<i>Americano</i>	5.2
<i>Cappuccino</i>	6.5
<i>Caffè Latte</i>	6.9

Best taste from the tea pot Tea from Demmers Teehouse:



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