

SPEISEN

VORSPEISEN / STARTERS

HÜHNER-KOKOSSUPPE „TOM KA GAI“^{AEGL} € 12

Maishendlstreifen, Austernpilze, Lemongrass, Chiliöl, Korianderblätter
Chicken coconut soup "Tom Ka Gai" with corn chicken strips, oyster mushrooms, lemongrass, chili oil, coriander leaves

V PIMENTOS DE PADRON^{GOM} € 16

vom Grill, Yuzu-Kräuterjoghurt
Grilled pimientos with yuzu herb yogurt

VV THAILÄNDISCHER PAPAYASALAT^{NOL} € 19

Teriyaki Sauce, Chili, Limette, Karotten, Cherrytomaten, Jungzwiebel
Thai papaya salad with teriyaki sauce, chili, lime, carrots, cherry tomatoes, spring onion

TAN TAN SALAT^{ACGHLO} € 19

Ragout von Lamm & OX, Japanische Mandarine, Jungzwiebel, Röstzwiebel
„Tan Tan“ salad: ragout of lamb & OX with japanese mandarin, spring onion, fried onion

VV HUMMUS & CRISPY FLOWERS^{AEHLN} € 19

Gegrillter Karfiol, Hummus Homestyle, Sesam-Zitrone-Kräuter Marinade, Pitabrot
Hummus & crispy flowers: grilled cauliflower, hummus homestyle, sesame lemon herb marinade, pita bread

BEEF TATAR „ALL TIME CLASSIC“^{ACGDHLMO} € 19

Chili-Mayo, Kresse, rote Zwiebel, Kapernbeeren und Erdäpfelbrot
Beef tartare „All Time Classic“ with chili mayo, cress, red onion, caper berries and potato bread

HAUPTSPEISEN / MAIN DISHES

ROTES KOKOSNUSSCURRY^{ABDL}

Wilder Brokkoli, Röstzwiebel, Teriyaki Sauce und Jasminreis
Red coconut curry with wild broccoli, fried onion, teriyaki sauce and jasmine rice

V • Wok-Gemüse^{Wok vegetables} € 19

- Tagesfisch^D Fish of the day € 26
- Supreme vom Maishendl Supreme from corn-fed chicken € 26
- Gegrillte Black Tiger Garnelen^B Grilled black tiger prawns € 28

FUSION KITCHEN WOK^{AEDNL}

Wokgemüse, Teriyaki Sauce, Pak Choi, wilder Brokkoli und Jasminreis
Fusion Kitchen Wok: wok vegetables, teriyaki sauce, pak choi, wild broccoli and jasmine rice

V • Wok-Gemüse^{Wok vegetables} € 19

- Tagesfisch^D Fish of the day € 26
- Supreme vom Maishendl Supreme from corn-fed chicken € 26
- Gegrillte Black Tiger Garnelen^B Grilled black tiger prawns € 28

FUSION TERIYAKI BOWL^{AEHLNO} € 19

Hummus, mariniertes Reis, Kimchi, Ananas, Chili-Mayo, Ingwer
Fusion Teriyaki Bowl: hummus, marinated rice, kimchi, pineapple, chili mayo, ginger

- Tagesfisch^D Fish of the day € 26
- Maishendlstreifen Corn-fed chicken strips € 26
- Gegrillte Black Tiger Garnelen^B Grilled black tiger prawns € 28

FUSION KITCHEN TEMPURA^{ABCDE}

Chili-Mayo, Limette
Fusion Kitchen Tempura with chili mayo, lime

V • Brokkoli, Karfiol, Karotte^{Broccoli, cauliflower, carrot} € 19

- Tagesfisch^D Fish of the day € 26
- Maishendlstreifen Corn-fed chicken strips € 26
- Black Tiger Garnelen^B Black tiger prawns € 28

YAKITORI-SPIESSE VOM MAISHENDL^{NOL} € 26

Maishendl, Limette, Papaya Salat, Teriyaki Sauce
Corn-fed chicken yakitori skewers with lime, papaya salad, teriyaki sauce

ZWEIERLEI VON DER SEEFORELLE^{ACDGHLOM} € 28

AUS RADLBERG*
 Tatar & Confiertes Filet, Avocado-creme, Röstzwiebel, Kimchirolle & Kichererbsensalat, grüner Apfel, Chili, Quinoa, Limette, Sake-Kräuter-Joghurt

Tartare & confit fillet from Radlberg lake trout with avocado cream, fried onion, kimchi roll & chickpea salad, green apple, chili, quinoa, lime, sake herb yogurt*

* Naturteichwirtschaft / Natural fish farm Radlberg, NÖ, Familie Aibler

LACHS-TATAKI VOM GRILL & KIMCHI^{CDGNLMO} € 28

Crispy Quinoa, Wasabi-Mayo, Mango, Daikon-Kresse
Grilled salmon tataki & kimchi with crispy quinoa, wasabi mayo, mango, daikon cress

CHILI CREVETTE ROSE^{BDCGLNO} € 29

Chili-Ingwer-Limetten Sauce, Wasabi-Mayo, Crispy Quinoa, Kimchi
Chili Crevette Rose with chili ginger lime sauce, wasabi mayo, crispy quinoa, kimchi

IT'S STEAK & WAGYU TIME

RIB EYE STEAK „URUGUAY“^{EGL} € 34

Pak Choi, wilder Brokkoli, geröstete Erdnüsse, Teriyaki Sauce
Rib eye steak „Uruguay“ with pak choi, wild broccoli, roasted peanuts, teriyaki sauce

RIB EYE STEAK „URUGUAY“^{GLM} € 34

& GRÜNER PFEFFER
 Dijon Senf, grüner Pfeffer, Pak Choi, wilder Brokkoli, Teriyaki Sauce
Rib eye steak „Uruguay“ with dijon mustard, green pepper, pak choi, wild broccoli, teriyaki sauce

FLANKSTEAK^{EGL} € 39

VOM AUSTRALISCHEN WAGYU
 Pak Choi, wilder Brokkoli, geröstete Erdnüsse, Teriyaki Sauce
Australian wagyu flank steak, with pak choi, wild broccoli, roasted peanuts, teriyaki sauce

BEIRIEDSCHNITTE^{EGL} € 39

VOM AUSTRALISCHEN WAGYU
 Pak Choi, wilder Brokkoli, geröstete Erdnüsse, Teriyaki Sauce
Australian wagyu strip loin steak with pak choi, wild broccoli, roasted peanuts, teriyaki sauce

ON TOP	Gegrillte Black Tiger Garnelen ^B	3 Stk. pcs	€ 12
	Grilled black tiger prawns		
	Langustenschwanz vom Grill ^B		€ 29
	Grilled crawfish tail		

DESSERTS

TONKABOHNEN CRÈME BRÛLÉE^{CG} € 10

Himbeersorbet, kandierte Veilchen
Tonka bean crème brûlée with raspberry sorbet, candied violets

ZARTBITTER SCHOKOLADENTARTE^{ACGH} € 10

& EXOTISCHES FRÜCHTERAGOUT
 Dark chocolate tart & exotic fruit ragout

ZWEIERLEI VON DER ANANAS^{ACGH} € 10

Tarte & Sashimi, Zitrusgel, Parisercreme weiße Schokolade
Tartare & sashimi from pineapple with citrus gel, white chocolate Parisian cream

EXOTIC FRUITS ON ICE € 10

Litschi, Passionsfrucht, Banane, Ananas, Physalis, Vanilleeis
Exotic fruits on ice: lychee, passion fruit, banana, pineapple, physalis, vanilla ice cream

SUSHI

SASHIMI & NIGIRI SELECTION



SASHIMI MIX ^D

Thunfisch & Lachs *Tuna & salmon*

Klein <i>Small</i>	10 Stk. pcs	€ 24
Groß <i>Large</i>	20 Stk. pcs	€ 38

NIGIRI MIX ^D

Thunfisch & Lachs *Tuna & salmon*

Klein <i>Small</i>	6 Stk. pcs	€ 20
Groß <i>Large</i>	12 Stk. pcs	€ 34

SASHIMI & NIGIRI MIX ^D

Thunfisch & Lachs *Tuna & salmon*

Klein <i>Small</i>	4 Stk. pcs Sashimi / 4 Stk. pcs Nigiri	€ 23
Mittel <i>Medium</i>	6 Stk. pcs Sashimi / 6 Stk. pcs Nigiri	€ 32
Groß <i>Large</i>	8 Stk. pcs Sashimi / 8 Stk. pcs Nigiri	€ 38

SPECIAL SASHIMI

MARY'S LEAVES OF LOVE SASHIMI ^{DNLO}

Thunfisch und Lachs, Rettich, Marillen Sauce, Wakame Salat
Tuna and salmon with radish, apricot sauce, wakame salad



€ 22

BIG GREEN EGG – REAL FANCY SH**! ^{DNLO}

Avocado-Ei, Thunfisch-Sashimi-Würfel, Chef's Dressing, Wakame Salat
Avocado egg with tuna sashimi cubes, chef's dressing, wakame salad



€ 28

SPECIAL NIGIRI

NIGIRI & AUSTRALISCHES ^{NMO}

WAGYU FLANKSTEAK 5 Stk. pcs € 34
Süßkartoffelstroh, Avocadocreme, Teriyaki Sauce
Wagyu flank steak with sweet potato straw, avocado cream, teriyaki sauce

HOSO MAKI (CLASSIC ROLLS)



Gurke <i>Cucumber</i>	4 Stk. pcs / 8 Stk. pcs	€ 6,5 / € 10
Avocado <i>Avocado</i>	4 Stk. pcs / 8 Stk. pcs	€ 7 / € 12
Lachs <i>Salmon</i> ^D	4 Stk. pcs / 8 Stk. pcs	€ 9 / € 16
Thunfisch <i>Tuna</i> ^D	4 Stk. pcs / 8 Stk. pcs	€ 9 / € 16

SUSHI MIX - SASHIMI, NIGIRI, HOSO MAKI

RADLBERGER TRILOGIE ^{DMN}

Seesaibling, Lachsforelle & Seeforelle aus Radlberg*
serviert mit Marillen-Senf-Soya Dip, Saiblingskaviar
Radlberg's finest: arctic char, salmon trout, lake trout from Radlberg served with apricot mustard soy dip, char caviar*

* Naturteichwirtschaft / *Natural fish farm* Radlberg, NÖ, Familie Aibler

CHEF'S CHOICE SUSHI MIX ^D

Klein <i>Small</i>	4 Stk. pcs Sashimi / 4 Stk. pcs Nigiri / 8 Stk. pcs Maki	€ 39
Groß <i>Large</i>	8 Stk. pcs Sashimi / 8 Stk. pcs Nigiri / 16 Stk. pcs Maki	€ 70

ROLLS SELECTION



CALIFORNIA ROLLS (INSIDE OUT ROLLS)

COOL CALIFORNIA ROLL ^{CDNMO}

8 Stk. pcs € 22
Innen: Avocado, Gurke
Außen: Tobiko Kaviar, Lachs, Wasabi-Mayo
Inside: avocado, cucumber
Outside: caviar of tobiko, salmon, wasabi mayo

CRISPY CHICKEN ROLL ^{AMN}

8 Stk. pcs € 22
Innen: knuspriges Landhuhn
Außen: Avocado, Marillen-Senf-Soya Dip, Daikon-Kresse, Teriyaki Sauce, Sesam
Inside: crispy chicken
Outside: avocado, apricot mustard soy dip, daikon cress, teriyaki sauce, sesame seeds

SPECIAL ROLLS

SPICY TUNA ROLL ^{CDNMO}

8 Stk. pcs € 22
Innen: Gurke, Avocado
Außen: Thunfischtatar, Jungzwiebel, Spicy Mayo
Inside: cucumber, avocado
Outside: tuna tartare, spring onion, spicy mayo

MARY'S SPICY SALMON ROLL ^{CGDNM}

8 Stk. pcs € 22
Innen: Avocado, Gurke
Außen: cremiges spicy Lachstatar, Jungzwiebel, Chili
Inside: avocado, cucumber
Outside: creamy spicy salmon tartare, spring onion, chili



DRAGON SOFT SHELL ^{CDGMN}

8 Stk. pcs € 24
CRAB ROLL
Innen: Tempura Butterkrabbe, spicy Mayo, Jungzwiebel
Außen: Thunfisch, Ingwer, Daikon-Kresse, Unagi Sauce
Inside: tempura soft shell crab, spicy mayo, spring onion
Outside: tuna, ginger, daikon cress, unagi sauce

SURF & TURF ROLL ^{ABCGMO}

8 Stk. pcs € 28
MIT TRÜFFEL-MAYO
Innen: Tempura Garnele, Avocado
Außen: Australisches Wagyu, Kresse, Trüffel-Mayo
Inside: tempura shrimp, avocado
Outside: australian wagyu, cress, truffle mayo

TATAR

LACHSTATAR & MANGO ^{BCDELN}

€ 19
Hummerchips, Wasabi-Mayo, Kaviar, Avocado
Salmon tartare and mango with lobster chips, wasabi mayo, caviar, avocado

SPICY TUNA TATAR ^{BDNLO}

€ 19
Teriyaki Sauce, Avocado, Hummerchips, Kresse, Limette
Spicy tuna tartare with teriyaki sauce, avocado, lobster chips, cress, lime

Unsere Sushi-Gerichte werden mit klassischen Condiments serviert: Eingelegter Ingwer, Sojasauce & Wasabi
Our sushi dishes are served with the classic condiments: pickled ginger, soy sauce & wasabi

Allergene: A: glutenhaltiges Getreide / B: Krebstiere / C: Ei / D: Fisch / E: Erdnüsse / F: Soja
G: Milch & Laktose / H: Schalenfrüchte / L: Sellerie / M: Senf / N: Sesam / O: Sulfite / P: Lupinen / R: Weichtiere
Allergens: A: Cereals containing gluten / B: Crustaceans / C: Egg / D: Fish / E: Peanuts / F: Soy
G: Milk & Lactose / H: Nuts / L: Celery / M: Mustard / N: Sesame / O: Sulfites / P: Lupins / R: Mollusks