

TO START & SHARE

- ✓ **WOODS MAME** € 5,75
Seaweed salt edamame *Algensalz Edamame*
- ✓ **SPICY MAME** € 5,75
Kimchi sauce, butter edamame *Kimchi Sauce, Butter*
- GYOZA BITES** 4 PCS. € 10,50
Shrimp, pork, tomato-jalapeno relish *Garnelen, Schweinefleisch*
- BEEF TARTARE BITES** 3 PCS.  € 14,00
Lemongrass sauce, Shiso leaf *Zitronengrassauce, Shiso-Blatt*
- CRISPY RICE CANAPÉ** 4 PCS.  € 12,50
Salmon, tuna, crab, shrimp, avocado, spicy mayo
Lachs, Thunfisch, Krabbe, Garnele, Avocado, würziges Mayo
- CRISPY ROCK SHRIMP BITES** € 12,50
Yam-yam sauce, tempura *Yam-Yam-Sauce, Tempura*
- ✓ **SPRING ROLLS** 4 PCS. € 9,50
Vegetables, aji amarillo cream *Gemüse, Aji Amarillo Creme*

NEW! JAPANESE BBQ GRILL

YAKINIKU

Book now! Pre-order only, 24h notice, only possible on the terrace. Please ask our service team for more information.

Jetzt buchen! Nur auf Vorbestellung möglich, 24st vorher bestellen, nur auf der Terrasse möglich. Bitte fragen Sie unser Serviceteam für weitere Informationen.



New! Discover the Yakiniku BBQ Grill Experience

DRINKS



COCKTAILS

- PFIZER COCKTAIL**  € 12,50
Cures all, wodka, lemon juice, grapefruit, mint
- WOODS GOLDEN COCKTAIL**  € 12,50
Hennessy, sake, ginger ale
- MOSCOW MULE** € 13,50
Fancy starter of Belvedere vodka and ginger beer
- PLEASE TELL ROSIE** € 6,75
Refreshing drink of prosecco and rose lemonade
- THE WILDBERRY SMASH** € 6,75
Chilled Lillet, Schweppes Russian Wild Berry
- BABY MOON** NON-ALCOHOLIC  € 5,75
Mocktail with orange grapefruit, red fruit, lemon

CHAMPAGNE

- VEUVE CLICQUOT BRUT** € 12 · 90
A full-bodied Champagne, aperitif style
- VEUVE CLICQUOT ROSÉ** € 15 · 105
Round and rich, satisfying rosé Champagne

GIN TONICS

- WOODS X WILDSTÜCK** € 15,50
Wildstück, Thomas Henry Tonic, lime
- SOUTH AFRICANS DARLING** € 15,50
Wilderer, Fentimans Botanical Tonic, mint, cucumber
- CHIN CHIN** € 15,50
Chin Chin, Fentimans Yuzu Tonic, cinnamon or ginger
- TREASURE FROM THE EAST** € 12,50
Jinzu, Fentimans Yuzu Tonic, orange zest
- DRINK & DRIVE SAFE** NON-ALCOHOLIC € 9,50
Rick Gin, Fentimans Tonic, cucumber

YAKITORI

1 SKEWER FROM GRILL

CHICKEN YAKITORI € 6,50

Chicken leg, spring onion, gremolata, Teriyaki sauce
Hähnchenkeule, Frühlingszwiebel, Gremolata, Teriyaki-Sauce

PORK YAKITORI € 6,50

Pork, XO sauce, lime zest
Schwein, XO-Sauce, Limettenschale

BEEF YAKITORI € 7,50

Beef, fermented tomato salsa, yakiniku sauce
Rind, fermentierte Tomatensalsa, Yakiniku-Sauce

SALMON YAKITORI € 7,50

Honey-garlic teriyaki sauce, roasted sesame seeds, chives
Honig-Knoblauch-Teriyaki-Sauce, geröstete Sesamkörner, Schnittlauch

SHRIMP YAKITORI € 7,50

Tiger prawn, bloody mary butter, spinach-wasabi cream
Tigergarnele, Bloody Mary Butter, Spinat-Wasabi-Creme

✓ VEGGIE YAKITORI € 6,50

Mushrooms, peppers, zucchini, veggie BBQ sauce, spring onion
Pilze, Paprika, Zucchini, Gemüse-BBQ-Sauce, Frühlingszwiebeln

YAKITORI SURF & TURF € 25,50

1 chicken, 1 salmon, 1 beef, 1 shrimp

YAKITORI TASTE & SHARE € 38,50

1 chicken, 1 pork, 1 beef, 1 salmon, 1 shrimp, 1 veggie

POKE BOWLS

A base of edamame, avocado, cucumber, radish,
 cherry tomatoes, bean sprouts, sesame
 + choice of: white rice | black rice | quinoa
*Eine Basis aus Edamame, Avocado, Gurke, Radieschen,
 Kürschtomaten, Sojasprossen, Sesam
 + Auswahl: Weißem Reis | schwarzem Reis | Quinoa*

SPICY TUNA BOWL € 16,50

Tuna, spring onion, crispy onion, lightly spicy Japanese sauce
Thunfisch, Frühlings- & knusprige Zwiebeln, leicht würzige Sauce

HOLA SAKE BOWL € 15,50

Salmon, spring onion, nori, sweet & sour Japanese sauce
Lachs, Frühlingszwiebeln, Nori, süß-saure japanische Sauce

✓ HEALTHY VEGAN BOWL € 14,50

Wakame, mango, puffed rice, mango sauce
Wakame, Mango, Puffreis, Mangosauce

STARTERS

BEEF TARTARE ^{3 PCS.} € 14,00

Green sisho leaves, Japanese lemongrass sauce, crispy baguette
Grüne Sishoblätter, japanische Zitronengrassauce, knuspriges Baguette

PEKING DUCK € 14,50

Crispy duck, pancakes, raw vegetables, Peking duck sauce
Knusprige Ente, Wraps, rohes Gemüse, Peking duck Sauce

SALMON TATAKI € 13,50

Sesame, cucumber salad, ponzu butter sauce
Geröstete Sesamkörner, Gurkensalat, Ponzu-Butter-Sauce

✓ SPRING ROLLS ^{4 PCS.} € 9,50

Vegetables, aji amarillo cream
Gemüse, Aji Amarillo Creme

TUNA CARPACCIO € 14,00

Wasabi mayo, sour cream, truffle oil
Wasabi-Mayo, Sauerrahm, Trüffelöl

CRISPY RICE CANAPÉ ^{4 PCS.} € 12,50

Salmon, tuna, crab, shrimp, avocado, spicy mayo
Lachs, Thunfisch, Krabbe, Garnele, Avocado, scharfe Mayo

SOUPS (VEGETARIAN OPTION AVAILABLE) ✓

BEEF RAMEN € 9,25

Beef, pak choy, shiitake, ginger, dashi, egg, noodles
Rindfleisch, Pak Choy, Shiitake-Pilz, Ingwer, Dashi, Nudeln

TOMATO GAZPACHO € 8,75

Crispy shrimp, garlic croutons
Knusprige Garnele, Knoblauch-Croutons

SALADS

✓ GREEN SALAD € 6,25

Mixed salad leaves, japanese sweet & sour sauce, sesame
Gemischte Salatblätter, japanische süß-saure Sauce, Sesam

✓ CAESAR SALAD € 11,00

Iceberg lettuce, traditional Caesar sauce, parmesan flakes,
 garlic croutons, crispy bacon
*Eisbergsalat, traditionelle Caesar-Sauce, Parmesanflocken,
 Knoblauchcroutons, knuspriger Speck
 + Chicken Hühnerstreifen € 14,00*

CRISPY SALMON € 13,50

Baked salmon skin, mixed salad leaves, avo, jalapeño dressing
Knusprig gebackene Lachshaut, Gemischte Salatblätter, Avo, Jalapeño-Dressing

SUSHI

SASHIMI

Served with sashimi sauce *Serviert mit sashimi sauce*

TUNA SASHIMI 3 PCS. € 7,50

Tuna *Thunfisch*

SALMON SASHIMI 3 PCS. € 6,75

Salmon *Lachs*

SASHIMI MIX 6 PCS.  € 14,00

Our favorites *Unsere Favoriten*

NIGIRI 2 PCS. 

Served with nikiri sauce *Serviert mit nikiri sauce*

MAGURO NIGIRI € 7,00


Tuna *Thunfisch*

SAKE NIGIRI € 5,50

Salmon *Lachs*

EBI NIGIRI € 5,00

Shrimp *Garnele*


 **AVO NIGIRI** € 4,50

Avocado *Avocado*

UNAGI NIGIRI € 8,50

Freshwater eel *Süßwasseraal*

HOSO MAKI 6 PCS. 

 **KAPPA MAKI** € 6,50

Cucumber *Gurke*

 **AVOCADO MAKI** € 7,50

Avocado *Avocado*

SAKE MAKI € 9,00

Salmon *Lachs*

TEKKA MAKI € 11,00

Tuna *Thunfisch*

WAKAME  ORDER ON THE SIDE € 6,00


Roasted sesame seeds, red chili, ponzu

Geröstete Sesamkörner, roter Chili, Ponzu

SAKE

Ask our saké sommelier for our favourite saké.
Fragen Sie unseren Sommelier nach unserem Lieblingsake.

SUSHI PLATTERS TO SHARE

NIGIRI MIX 10 PCS.  € 29,50

GRANDE TRADITIONAL MIX 32 PCS. € 56,00

4 nigiri salmon, 4 nigiri tuna, 4 sashimi salmon, 4 sashimi tuna,
6 kappa maki, 6 salmon maki

WOODS FAVORITE MIX 32 PCS. € 49,50

2 nigiri tuna, 2 salmon nigiri, 6 salmon maki, 6 kappa maki,
8 tuna teriyaki tempura, 8 crispy shrimp roll

WOODS SIGNATURE ROLLS 

FOR 2 • 24 PCS. 8 salmon teriyaki, 8 crispy shrimp, ... € 42,00
8 tuna teriyaki tempura

FOR 4 • 40 PCS. 8 salmon teriyaki, 8 crispy shrimp, ... € 72,00
8 tuna teriyaki tempura, 8 spicy tuna, 8 tar-tar

FOR 6 • 64 PCS. 8 salmon teriyaki, 8 crispy shrimp, ... € 116,00
8 tuna teriyaki tempura, 8 spicy tuna,
8 vitello tonnato roll, 8 snow crab, 8 tar-tar, 8 garden

SIGNATURE ROLLS 8 PCS.

SALMON TERIYAKI € 15,50

Seared salmon, spicy mayo, teriyaki, shrimp tempura, cucumber
Gebratener Lachs, würzige Mayo, Teriyaki, Shrimp-Tempura, Gurke

SPICY TUNA € 14,50


Seared tuna, crispy onion, chili-garlic oil, cucumber, green asparagus, avo
Gebratener Thunfisch, knusprige Zwiebel, Chili-Knoblauchöl, Gurke, grüner Spargel, Avo

CRISPY SHRIMP € 12,50

Shrimp tempura, avocado, spring onion, spicy mayo
Shrimp Tempura, Avocado, Frühlingszwiebel, würziges Mayo

SNOW CRAB  € 17,00

Cucumber, avocado, sour-cream sauce, tobiko orange, black sesame
Gurke, Avocado, Sauerrahmsauce, Tobiko-Orange, schwarzer Sesam

 **VEGAN GARDEN** € 14,00

Black rice, tempura vegetable, avocado, truffle-chives oil
Schwarzer Reis, TTempura-Gemüse, Avocado, Trüffel-Schnittlauch-Öl

TAR-TAR € 15,00

Shrimp tempura, salmon tartare
Shrimp Tempura, Lachstartar

GOLDEN DRAGON TEMPURA € 16,00

Ebi shrimp, green asparagus, Kabayaki sauce, spring onion
Ebi Garnele, grüner Spargel, Kabayaki-Sauce, Frühlingszwiebeln

TUNA TERIYAKI TEMPURA € 14,75

Tuna, avocado, cucumber, spicy mayo, teriyaki sauce
Thunfisch, Avocado, Gurke, würziges Mayo, Teriyaki-Sauce

VITELLO TONNATO ROLL € 16,00

Seared veal, tuna, caper sauce, cucumber
Gebratenes Kalbfleisch, Thunfisch, Kapernsauce, Gurke

FROM OUR BBQ

DRY AGED RIB EYE STEAK ^{280 GR.} € 36,00

SPARE RIBS ^{600 GR.} € 17,00

Glazed with Yakniku sauce *Spare Ribs glasiert mit Yakniku-Sauce*

LADY FILET STEAK ^{150 GR} € 23,00

DADDY FILET STEAK  ^{250 GR} € 30,50

TOMAHAWK PORK STEAK ^{450 GR} ... € 26,00

TUNA STEAK ^{180 GR} € 27,00

 CAULIFLOWER STEAK  ^{200 GR} € 17,00

All BBQ dishes come with your choice of 1 sauce.
Alle Grillgerichte werden mit einer Sauce Ihrer Wahl geliefert.

HOMEMADE SAUCES

TERIYAKI GLAZE € 2,75

YAKINIKU BBQ SAUCE € 2,75

TRUFFLE MAYO € 2,75

TRUFFLE JUS € 2,75

KETCHUP € 1,75

SIDES

SPINACH & TAHINI CREAM € 5,50

Spinat & Tahini-Creme

DOUBLE COOKED POTATOES € 6,50

*Truffle mayo, egg yolk *Doppelt gekochte Kartoffeln, Trüffelmayo, Eigelb**

CLASSIC FRIES € 4,50

Pommes

STEAMED RICE € 3,75

Gedämpfter Reis

GRILLED VEGGIES € 5,00

Gegrilltes Gemüse

JAPANESE VEGGIE CURRY  € 7,00

Japanisches Gemüsecurry

CLASSICS

PEKING DUCK € 23,00

*Crispy duck, raw veggies, peking wraps, Peking duck Sauce
Grosse knusprige Ente, rohes Gemüse, Peking Wraps, Peking duck Sauce*

WOODS BEEF BURGER € 18,00

*Truffle mayo, iceberg lettuce, tomato, bacon, cheddar,
onion tempura, french fries*

*Trüffelmayo, Eisbergsalat, Tomate, Speck, Cheddar, Zwiebeltempura,
Pommes Frites*

CAESAR CHICKEN BURGER € 16,00

*Chicken breast filet, iceberg lettuce, bacon,
parmesan mayo, french fries*

*Hähnchenbrustfilet, Eisbergsalat, Speck, Parmesan Mayo,
Pommes Frites*

 HEALTHY VEGGIE BURGER € 15,50

*Grilled vegetables, iceberg lettuce, tomato, onion, avocado,
vegetable BBQ sauce, mixed salad*

*Gegrilltes Gemüse, Eisbergsalat, Tomate, Zwiebel, Avocado,
Gemüse-BBQ-Sauce, gemischter Salat*

DESSERTS

BURNT CHEESECAKE € 9,00

Forest fruits sauce

Gebrannter Cheesecake, Waldfruchtsauce

CHOCOLATE LAVA CAKE € 9,00

Salted caramel sauce, lime zest, vanilla ice cream

Gesalzene Karamellsauce, Limettenschale, Vanilleeis

YUZU SEMIFREDDO € 9,00

*Yuzu, caramelised pistachio, lemon puree,
candied lemon zest*

Yuzu, karamellierte Pistazie, Zitronenpüree, kandierte Zitronenschale

SWEET PANCAKES € 9,00

Japanese pancakes, honey & chocolate sauce, crumble

Japanische Pfannkuchen, Honig & Schokosauce, crumble

ICE CREAM & SORBETS € 2,50

Mango, chocolate, strawberry, lemon, vanilla (scoop)

Mango, Schokolade, Erdbeere, Zitrone, Vanille (Kugel)

 GIFT VOUCHER

Ask our staff for more info about the perfect gift.
Unser Servicepersonal wird bei der Gutscheinwahl behilflich sein.

Please inform our staff of any food allergies or special dietary requirement and we will be happy to accommodate. *Bitte informieren Sie unsere Servicemitarbeiter über Allergien oder spezielle Ernährungsbedürfnisse und wir werden uns gerne darum kümmern.*