

# WOODS

## KITCHEN & BAR

VOL. 121—NO. 6  
#WOODSSEEFELD  
SINCE 2014

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## TO START & SHARE

✓ **PIMIENTOS DE PADRON** ..... € 10,75  
Grilled peppers *Gegrillte Paprika*

✓ **WOODS MAME** ..... € 7,25  
Seaweed salt edamame *Algensalz Edamame*

✓ **SPICY MAME** ..... € 7,25  
Kimchi sauce, butter edamame *Kimchi Sauce, Butter*

**WOODS BEEF TARTARE** ♥ ..... € 16,75  
Lemon sauce, & Woods foam *Limettensauce, & Woods Schaum*

**CRISPY ROCK SHRIMP BITES** ..... € 15,50  
Yam-yam sauce, tempura *Yam-Yam-Sauce, Tempura*

✓ **SPRING ROLLS** 4 PCS. .... € 11,50  
Vegetables, aji amarillo cream *Gemüse, Aji Amarillo Creme*

**PEANUT YAKITORI** ..... € 10,75  
Chicken skewers, home made peanut dip  
*Hühnerspieße, hausgemachter Erdnuss dip*



## APERITIF

**CHANDON GARDEN SPRITZ** ..... € 9,00  
Sparkling wine, natural orange bitter

**NEW: SMOOTH NEGRONI** ♥ ..... € 11,00  
Aperol, Monkey 47, Lillet Blanc

**PORNSTAR MARTINI** WOODS STYLE ..... € 11,50  
Absolut vanilla, Passoa, mango, lime, prosecco

**GIN BASIL SMASH** ..... € 12,50  
Roku Gin, lime, syrup, basil

**JAPANESE MULE** ..... € 12,50  
Haku Wodka, Ginger beer, lime

**THE CLASSIC SPRITZ** ..... € 7,50  
A traditional Campari Spritz

**YUZU GARDEN** NON-ALCOHOLIC ♥ ..... € 6,75  
Homemade Shiso Syrup, Lime, Organic Tonic

BOOK NOW! ORDER ONE DAY IN ADVANCE

## SNOW BBQ

OUTDOOR BBQ EXPERIENCE  
LOCAL AUSTRIAN MEAT

300 gram per person - minimum 2 Personen

Rinderfilet - 100 gram  
Picanha - 150 gram  
Rib Eye - 100 gram  
Flank Steak - 100 gram  
Rump Steak - 150 gram



## CHAMPAGNE GLASS · BOTTLE 75CL

**VEUVE CLICQUOT BRUT** ..... € 14,50 · 95  
A full-bodied Champagne, aperitif style

**VEUVE CLICQUOT ROSÉ** ..... € 16 · 110  
Round and rich, satisfying rosé Champagne

## GIN TONICS

**THE ILLUSIONIST SHOW** ..... € 15,50  
Illusionist, Thomas Henry Tonic, rosemary, orange

**TOKYO'S JOURNEY** ♥ ..... € 15,50  
Roku, Fentimans indian tonic, ginger

**WOODS X WILDSTÜCK** ..... € 15,50  
Wildstück, Thomas Henry Tonic, lime & pepper

**PORTOFINO BREEZE** ♥ ..... € 16,50  
Portofino Dry Gin, Fentimans Indian Tonic, Lime Zest

**AMALFI SUNRISE** ..... € 14,00  
Malfy gin, Thomas Henry Botanical, grapefruit, thyme

**DRINK & DRIVE SAFE** NON-ALCOHOLIC ..... € 9,50  
Seedlip, Fentimans Tonic, cucumber

# STARTERS



## POKE BOWLS

A base of edamame, avocado, cucumber, radish, cherry tomatoes, bean sprouts, sesame *Eine Basis aus Edamame, Avocado, Gurke, Radieschen, Kirschtomaten, Sojasprossen, Sesam*

### SPICY TUNA BOWL ..... € 19,50

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

### HOLA SAKE BOWL ..... € 17,50

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

### ✓ HEALTHY VEGAN BOWL ..... € 16,00

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

## SALADS

### ✓ GARDEN SALAD..... € 7,50

Mixed salad leaves, tomato, cucumber, japanese sweet & sour sauce, sesame *Gemischte Salatblätter, Tomaten, Gurke, Japanische süß-saure Sauce, Sesam*

### CAESAR SALAD ..... € 12,50

Iceberg lettuce, traditional Caesar sauce, parmesan flakes, garlic croutons, crispy bacon  
*Eisbergsalat, traditionelle Caesar-Sauce, Parmesanflocken, Knoblauchcroutons, knuspriger Speck*

+ Chicken *Hühnerstreifen* ..... € 16,00

+ Gamba *Garnelen* ..... € 19,00

### CRUNCHY CHICKEN SALAD ..... € 17,00

Mixed salad, crunchy chicken, bean sprouts, cashews, sesame *Gemischte Salatblätter, Knuspriges Huhn, Cashew, Sprossen, Soya, Sesam*

## STARTERS

### AVOCADO MANGO TARTAR ..... € 15,00

Lime, Teriyaki, Sesame *Limette, Teriyaki, Sesam*

### BEEF CARPACCIO WOODS STYLE ..... € 16,00

Beef Carpaccio, soya, mesclun, tomato, yuzu  
*Beef Carpaccio, Soya, Mesclun, Tomaten, Yuzu*

### SALMON IN BEURRE NOISETTE & PONZU ..... € 16,00

*Lachs in Nussbutter & Ponzu*

### PEANUT YAKITORI ..... € 10,75

Chicken skewers, home made peanut dip  
*Hühnerspieße, hausgemachter Erdnuss dip*

### BEEF TARTARE ..... € 16,75

Japanese lemongrass sauce, crispy baguette  
*Japanische Zitronengrassauce, knuspriges Baguette*

### CRISPY DUCK ..... € 17,50

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

### SUSHI PIZZA PERFECT TO SHARE ..... € 19,50

Fried rice in a crunchy patty served with avocado, cucumber, tuna, salmon, spicy mayonnaise and spring onion *Knusprige Reis, Avocado, Thunfisch, Lachs, Spicy Mayo, Lauchzwiebel*

## SOUPS (VEGETARIAN OPTION AVAILABLE) ✓

### BEEF RAMEN ..... € 11,75

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

### TOM KHA GAI ..... € 9,25

Thai chicken cocos soup *Thai Hühner Kokos Suppe*

### SWEET POTATO & GINGER ..... € 8,25

Sweet potato & ginger soup *Süßkartoffel & Ingwer Suppe*

## SHARING IS CARING

All our starters & sushi are perfect to share  
*Alle Vorspeisen & sushi sind perfect zum Teilen*

# SUSHI

## SASHIMI

**TUNA SASHIMI** 4 PCS. € 16,00

Tuna *Thunfisch*

**SALMON SASHIMI** 4 PCS. € 12,50

Salmon *Lachs*

**SASHIMI MIX** 8 PCS.  € 27,00

Our favorites + Wakame *Unsere Favoriten + Wakame*

## NIGIRI

 2 PCS. 

**MAGURO NIGIRI** € 9,50

Tuna *Thunfisch*

**SAKE NIGIRI** € 7,50

Salmon *Lachs*

**EBI NIGIRI** € 6,00

Shrimp *Garnele*

 **AVO NIGIRI** € 6,00

Avocado *Avocado*

**TAMAGO** € 6,00

Omelette *Omelett*

**NIGIRI MIX** 10 PCS.  € 42,00

## HOSO MAKI

 6 PCS. 

 **KAPPA MAKI** € 7,50

Cucumber *Gurke*

 **AVOCADO MAKI** € 8,50

Avocado *Avocado*

**SAKE MAKI** € 9,00

Salmon *Lachs*

**TEKKA MAKI** € 11,00

Tuna *Thunfisch*

**MANGO MAKI** € 8,50

**WAKAME**  ORDER ON THE SIDE € 7,50

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

### GRANDE TRADITIONAL MIX 32 PCS.

4 nigiri salmon, 4 nigiri tuna, 4 sashimi salmon,

4 sashimi tuna, 6 kappa maki, 6 salmon maki ..... € 65,00

### WOODS FAVORITE MIX 32 PCS.

2 nigiri tuna, 2 salmon nigiri, 6 salmon maki, 6 kappa maki,

8 tuna teriyaki tempura, 8 crispy shrimp roll ..... € 55,00

### WOODS SIGNATURE ROLLS

**FOR 2 • 24 PCS.** 8 smokey salmon, 8 crispy shrimp,  
8 tuna teriyaki tempura ..... € 44,00

**FOR 4 • 40 PCS.** 8 smokey salmon, 8 crispy shrimp,  
8 tuna teriyaki tempura, 8 california,  
8 spicy tuna ..... € 74,00

**FOR 6 • 64 PCS.** 8 smokey salmon, 8 crispy shrimp,  
8 tuna teriyaki tempura, 8 spicy tuna,  
8 philadelphia, 8 salmon torch vulcano  
8 california, 8 vegan garden ..... € 120,00

## SIGNATURE ROLLS 8 PCS.

**SALMON TORCH VULCANO**  € 17,50

Spicy Crab, salmon, crispy fried onion, cucumber, tobiko

*Spicy Crab, Lachs, Röstzwiebel, Gurke, Tobiko*

### TUNA TERIYAKI TEMPURA

Tuna, avocado, cucumber, spicy mayo, teriyaki sauce ..... € 16,75

*Thunfisch, Avocado, Gurke, würziges Mayo, Teriyaki-Sauce*

**SMOKEY SALMON**  € 15,50

Green asparagus & avo tempura, salmon, smokey mayo

*Grüner Spargel & Avo Tempura, Lachs, Smokey Mayo*

**CALIFORNIA ROLL** ..... € 14,50

Crab surimi, chives, avocado, red tobiko

*Crab Surimi, Lauchzwiebel, Avocado, Tobiko*

**PHILADELPHIA** ..... € 15,50

Smoked salmon, cream cheese, cucumber, sesame

*Räucher Lachs, Frischkäse, Gurke, Sesam*

**SPICY TUNA** ..... € 15,50

Shichimi, crispy onion, chili-garlic yam, cucumber, tuna tartar

*Shichimi, knusprige Zwiebel, Chili-Knoblauch, Thunfisch Tartar*

**CRISPY SHRIMP** ..... € 13,50

Shrimp tempura, avocado, spring onion, spicy mayo

*Shrimp Tempura, Avocado, Frühlingszwiebel, würziges Mayo*

 **VEGAN GARDEN** ..... € 14,00

Asparagus, avocado, eggplant, sweet miso

*Spargel, Avocado, Aubergine, Sweet Miso*

## FROM OUR BBQ

SMOKED FLANK STEAK ..... € 29,00

DRY AGED RIB EYE STEAK <sup>280 GR.</sup> € 39,50

SPARE RIBS <sup>600 GR.</sup> ..... € 21,50  
Glazed with Yakiniiku sauce *Spare Ribs glasiert mit Yakiniiku-Sauce*

LADY FILET STEAK <sup>150 GR</sup> ..... € 32,50

DADDY FILET STEAK  <sup>250 GR</sup> ..... € 39,50

TOMAHAWK PORK STEAK <sup>450 GR</sup> ..... € 29,00

✓ CAULIFLOWER STEAK  <sup>200 GR</sup> ..... € 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

YUZU HERB SAUCE ..... € 2,75

BLACK PEPPER SAUCE ..... € 2,75

## SIDES

BUTTER SPINACH ..... € 7,50  
Spinach, butter, yuzu, sesame *Spinat, Butter, Yuzu, Sesam*

EXTRAVAGANZA WEDGES ..... € 9,50  
Wedges, caramelized bacon, cheddar  
*Wedges, Karamellisierte Bacon, Cheddar*

CLASSIC FRIES ..... € 6,50  
*Pommes*

STEAMED RICE ..... € 5,50  
*Gedämpfter Reis*

GRILLED VEGGIES ..... € 7,50  
*Gegrilltes Gemüse*

GARDEN SALAD ..... € 7,50  
*Gemischte Salat*

## CLASSICS



CRISPY DUCK ..... € 26,00

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

SALMON STEAK <sup>180 GR</sup> ..... € 26,00

Grilled salmon with shrimp butter, carrot puree, lemon  
*Gegrillter Lachs mit Shrimp Butter, Karotten Pürree, Limetten*

CHICKEN FRIED RICE ..... € 22,50

Grilled chicken, fried rice, onion, egg, coriander and soy  
sauce *Gegrilltes Huhn, Gebratener Reis, Zwiebel, Ei, Koriander*

WOODS BEEF BURGER ..... € 19,00

Truffle mayo, iceberg lettuce, tomato, bacon, cheddar,  
onion tempura, french fries *Trüffelmayo, Eisbergsalat, Tomate,  
Speck, Cheddar, Zwiebeltempura, Pommes Frites*

✓ HEALTHY VEGGIE BURGER ..... € 16,50

Grilled vegetables, iceberg lettuce, tomato, onion, avocado,  
vegetable BBQ sauce, mixed salad *Gegrilltes Gemüse,  
Eisbergsalat, Tomate, Zwiebel, Avocado, Gemüse-BBQ-Sauce,  
gemischter Salat*

## DESSERTS

ESPRESSO MARTINI ..... € 11,00

CHOCOLATE BALL ON FIRE  ..... € 15,00

filled with mango sorbet, cheesecake, forest fruits,  
grand marnier *Gefüllt mit Mango Sorbet, Cheesecake  
Waldfrüchte, Grand Marnier*

CHOCOLATE LAVA CAKE ..... € 9,75

Salted caramel sauce, lime zest, vanilla ice cream  
*Gesalzene Karamellsauce, Limettenschale, Vanilleeis*

VANILLA MILLEFEUILLE ..... € 9,75

Crunchy pastry, cream, vanilla  
*Knuspergebäck, Sahne, Vanille*

RED FRUIT VELVET ..... € 9,75

Tiramisu cream, lime, red fruits  
*Tiramisu Crème, Limette, Waldfrüchte*

AFTER  
DINNER  
TIP



## 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.*