

TO START & SHARE

EBI TEMPURA & CHILI MAYO € 11,75

✓ WOODS MAME € 7,75
Seaweed salt edamame *Algensalz Edamame*✓ SPICY MAME € 7,75
Kimchi sauce, butter edamame *Kimchi Sauce, Butter*WOODS BEEF TARTARE · ♥ € 19,00
Japanese lemongrass sauce, crispy baguette
*Japanische Zitronengrassauce, knuspriges Baguette*CRISPY ROCK SHRIMP BITES € 16,50
Yam-yam sauce, tempura *Yam-Yam-Sauce, Tempura*✓ SPRING ROLLS 4 PCS. € 12,00
Vegetables, aji amarillo cream *Gemüse, Aji Amarillo Creme*PEANUT YAKITORI € 11,75
Chicken skewers, home made peanut dip
Hühnerspieße, hausgemachter Erdnuss dip

APERITIF

CHANDON GARDEN SPRITZ € 9,50
Sparkling wine, natural orange bitterNEW: ALPARI TONIC ♥ € 8,50
Local herbs liquor, mint, dry tonicPORNSTAR MARTINI WOODS STYLE € 11,75
Absolut vanilia, passoa, mango, lime, proseccoGIN BASIL SMASH € 10,50
Roku gin, lime, syrup, basilMOSCOW MULE € 11,50
9 Mile vodka, ginger beer, limeTHE CLASSIC SPRITZ € 7,50
A traditional campari spritzYUZU GARDEN NON-ALCOHOLIC ♥ € 7,50
Homemade shiso syrup, lime, organic tonic

BOOK NOW! ORDER ONE DAY IN ADVANCE

JAPANESE
SUMMER GRILLOUTDOOR BBQ EXPERIENCE
LOCAL AUSTRIAN MEAT

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 € 16,50 · 105
A full-bodied champagne, aperitif styleVEUVE CLICQUOT ROSÉ € 18 · 119
Round and rich, satisfying rosé champagne

GIN TONICS

THE ILLUSIONIST SHOW € 15,50
Illusionist, Indian tonic, rosemary, orangeTOKYO'S JOURNEY ♥ € 14,00
Roku, dry tonic, gingerTYROLEAN FULL MOON € 17,00
Tirolikum overproof, dry tonic, limeAMALFI SUNRISE € 14,50
Malfy gin, herbal tonic, grapefruit, thymeDRINK & DRIVE SAFE NON-ALCOHOLIC € 11,50
Seedlip, Indian tonic, cucumber

STARTERS



POKE BOWLS

A base of edamame, cucumber, cherry tomatoes, sesame, sushi rice *Eine Basis aus Edamame, Gurke, Kürschtomaten, Sesam, Sushi Reis*

SPICY TUNA BOWL € 21,50

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

HOLA SAKE BOWL € 20,00

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

✓ HEALTHY VEGAN BOWL € 18,00

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 € 15,00

Iceberg lettuce, traditional Caesar sauce, parmesan flakes, garlic croutons, crispy bacon

Eisbergsalat, traditionelle Caesar-Sauce, Parmesanflocken, Knoblauchcroutons, knuspriger Speck

+ Chicken *Hühnerstreifen* € 18,00

STARTERS

✓ AVOCADO MANGO TARTAR € 16,50

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

NEW STYLE SALMON SASHIMI € 17,50

Flamed salmon, nuttbuter, ponzu

Flammbierte Lachs, Nußbutter, Ponzu

PEANUT YAKITORI € 11,75

Chicken skewers, home made peanut dip

Hühnerspieße, hausgemachter Erdnuss dip

BEEF TARTARE € 19,00

Japanese lemongrass sauce, crispy baguette

Japanische Zitronengrassauce, knuspriges Baguette

CRISPY DUCK € 18,00

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

EBI TEMPURA & CHILI MAYO € 11,75

SOUPS (VEGETARIAN OPTION AVAILABLE) ✓

BEEF RAMEN € 13,75

Beef, pak choy, shiitake, ginger, dashi, egg, noodles

Rindfleisch, Pak Choy, Shiitake-Pilz, Ingwer, Dashi, Nudeln

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. € 13,00

Salmon *Lachs*SASHIMI MIX 8 PCS.  € 28,00Our 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*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*

ORDER ON THE SIDE

WAKAME ✓ € 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

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 € 59,00

WOODS SIGNATURE ROLLS

FOR 2 • 24 PCS. 8 smokey salmon, 8 crispy shrimp,
 8 tuna teriyaki tempura € 47,50

FOR 4 • 40 PCS. 8 smokey salmon, 8 crispy shrimp,
 8 tuna teriyaki tempura, 8 philadelphia,
 8 spicy tuna € 79,00

SIGNATURE ROLLS 8 PCS.

CRISPY YAKITORI ROLL

Chicken yakitori, avocado, spring onion, teriyaki € 17,00
Hühner Yakitori, Avocado, Lauchzwiebel, Teriyaki

TUNA TERIYAKI TEMPURA

Tuna, avocado, cucumber, spicy mayo, teriyaki sauce € 18,25
Thunfisch, Avocado, Gurke, würziges Mayo, Teriyaki-Sauce

SMOKEY SALMON  € 17,50

Green asparagus & avo tempura, salmon, smokey mayo
Grüner Spargel & Avo Tempura, Lachs, Smokey Mayo

PHILADELPHIA € 17,00

Salmon, cream cheese, cucumber, sesame
Lachs, Frischkäse, Gurke, Sesam

SPICY TUNA € 17,00

Shichimi, crispy onion, chili-garlic yam, cucumber, tuna tartar
Shichimi, knusprige Zwiebel, Chili-Knoblauch, Thunfisch Tartar

CRISPY SHRIMP € 15,50

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

✓ VEGAN GARDEN € 15,00

Asparagus, avocado, eggplant, sweet miso
Spargel, Avocado, Aubergine, Sweet Miso



STIR – FRY^{NEW}

BEEF TERIYAKI NOODLES € 24,00

Broccoli, spring onion, ginger *Broccoli, Lauchzwiebel, Ingwer*

GAMBA LEMON NOODLES € 23,00

Pepper, carrot, corn, coriander *Pfeffer, Karotten, Mais, Koriander*

CHICKEN FRIED RICE € 22,50

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

THAI CURRY

A base of Jasmin rice, vegetables and authentic curry sauce, mixed salad *Ein Basis aus Jasmin Reis, Gemüse & Authentische Curry*

CHICKEN € 21,00

GAMBA € 23,00

✓ VEGETARIAN € 19,00

FROM OUR BBQ

DRY AGED RIB EYE STEAK^{280 GR.} € 42,50

SPARE RIBS^{600 GR.} € 22,50

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

LADY FILET STEAK^{150 GR} € 34,50

DADDY FILET STEAK ^{250 GR} € 41,00

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

CLASSICS



CRISPY DUCK € 26,00

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

WOODS BEEF BURGER € 19,00

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

SIDES

CLASSIC FRIES € 6,50

STEAMED RICE € 5,50

GRILLED VEGGIES € 7,50

GARDEN SALAD € 7,50

DESSERTS

AFTER
DINNER
TIP

ESPRESSO MARTINI € 11,75

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

TIRAMISU € 9,75



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.*