

Kitchn

sticks & rolls

SOUP

MISO 3,70

with Tofu | fresh Shiitake | Seaweed
Radishes | Spring Onion

SWEET SOUR BEIJING 4,10

The Classic

TOM YUM COCOS SHRIMP 4,90

Cocos Milk Soup with Shrimp

KIMCHI TOFU 3,60

SALAD

HOUSE *small* 4,10 / *big* 7,10

Lettuce Mix | Cucumber | Tomatoes | Corn | Dressing

SASHIMI 14,90

Tuna | Salmon | Butterfish | Avocado | Caviar

Asia Mix Lettuce | Mango

BIG CHAOS 10,90

Quinoa | Avocado | Babyspinach | Pumpkin Seeds |
Cucumber | Cocktailtomatoes | Edamame | Cranberry |
Hempseed | Asia Mix Lettuce | Apple | Miso Dressing

WAKAME 4,90

Japanese Algaesalad

Add Ons:

Chicken + 4,50 / Shrimp + 5,50

Cubed Beef Filet + 6,90 / Salmon Sashimi Diced + 4,50

TAPAS

TUNA TARTARE 14,90

Bio Avocado | Cucumber | Spring Onion | Wasabi
Misdressing | Crispy Chips | Hempseed

GRILLED EDAMAME 4,90

with Seasalt or Spicy Seasoning 

SWEET POTATOE TEMPURA FRIES 4,90

fried | with Truffle mayo

AGEDASHI TOFU 5,30

Fried Tofu | Shiitake | aromatic Sauce
Bonitoflakes | Spring Onion | Daikon

HOMEMADE TAKOYAKI 5,90

4 pcs fried | Shrimp and Octopus or Corn
Cabbage | Spring Onion | Tempura | Bonitoflakes
Mayo | Takoyakisauce

CRISPY SPRINGROLL 4,60

3 pcs fried | Shrimp Pork Filling

HOMEMADE GYOZA VEGGIE 5,40

4 pcs Shiitake | Tofu | Glass Noodles
Carrots | Ginger | Leek | Cabbage

CHICKEN GYOZA 5,60

5 pcs fried | Chicken Filling

HOMEMADE GYOZA 5,40

4 pcs | Pork and Chives Garlic Filling

HOMEMADE JUMBO GYOZA 5,90

2 pcs | Shrimp | Egg | Glass Noodles | Garlic Chives

MIX TAPAS PLATE FOR TWO 14,90

Edamame | Takoyaki | Chicken Gyoza
Crispy Springrolls | Sweet Potatoe Tempura Fries

RAMEN

BEEF / CHICKEN 14,90 / 12,90

*of the Robata Grill | Soused Tea Egg | Pak Choi
Shiitake | Coriander | Spring Onion | Naruto Fishcake*

CHASIU 12,90

*Soja-Marinated Pork | soused Tea Egg
Nori | Pak Choi | Snow Pea | Carrots | Coriander | Leek*

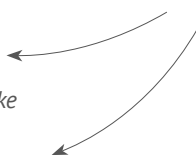
TOM YUM SEAFOOD 13,90

*Shrimp | Mussel | Salmon | Tuna | Pak Choi
soused Tea Egg | Coriander | Spring Onion | Chili*

VEGGIE MISO 10,90

*Snow Pea | Pakchoi | Zucchini | Shiitake
Corn | Carrots | Tofu | Coriander | soused Tea Egg*

*soup broth out of
long brewed pig bones*



MAIN COURSES

 GRILLED LAMB CHOP 21,90
Grilled Lamb Chop | Vegetables

BEEF FILET 23,90

Beef Tenderloin | Peppersauce | Vegetables

 CHILI BASILIKUM BEEF 21,90
with Beef Tenderloin | Rice

CHICKEN SWEET SOUR 12,90
with Pomegranate and Mango | Rice

 CRISPY KOREAN CHILLI CHICKEN *with Rice* 12,90

 WOK VEGGIES 12,90
Okra | Lotus | PakChoi | Shiitake | Snow Pea | Carrots | Rice

 FRIED RICE 12,90
Mushroom Cream Sauce | Omelette | Vegetables

DRAGON STEAK MISO 16,90
Miso-Marinated Butterfish | Vegetables

GRILLED SALMON 16,90
Salmon | Yuzu Dressing or Teriyaki | Vegetables

TUNA STEAK 23,90
Tuna Steak | Vegetables

 UDON NOODLES WITH BEEF / CHICKEN 12,90 / 11,90

Extra Side Dishes:

Wok Vegetables + 4,90 / Rice + 1,90 / Extra Sauce + 1,50

STICKS

ROBATA FLAME GRILL

one rice bowl inclusive, if you order more than 3 sticks at once

ENOKI & BEEF FILET 3,90

BEEF 3,50

 LAMB 3,50

CHICKEN 3,10

SHRIMPS 3,50

SALMON 3,50

 CALAMARI 3,50

 SHIITAKE 3,50

 KING OYSTER MUSHROOM 3,50

 SPRING ONION 3,10

 ZUCCHINI 3,10

 OKRA 3,10

 TOFU 3,10

LOW CARB ROLLS *6 pieces*

PAPER ROLLS

Ricepaperroll | Mango | Cucumber | Bio Avocado | Shiso | Lettuce | Sesamesauce

SALMON 9,90 / TUNA 11,90

KAPPA ROLLS

Cucumber Coat | Bio Avocado | Cream Cheese | Oshinko | Surimi

SALMON 11,90 / TUNA 13,90

TEMPURA ROLLS

Bio Avocado | Cucumber | Mango | Surimi | Crispy Coat

SALMON 11,90 / TUNA 13,90

KITCHA ROLLS *8 pieces*

SUPREME CALIFORNIA *Surimi | Bio Avocado | Cucumber | Ebi | Masago* **10,90**

KING *Kingcrab | Cucumber | Oshinko | Avocado Coated | Masago* **18,90**

CRISPY EBI *Ebitempura | Cucumber | Lollo Rosso | Crispy Panko* **12,90**

CARPACCIO *Beef Carpaccio | Cream Cheese | Bio Avocado | Cucumber | Babyspinach | Dill* **13,90**

PINK ALASKA *Salmon | Cream Cheese | Bio Avocado | Masago | Sesame* **12,90**

SHAKE *Oshinko | Bio Avocado | Cucumber | Salmon Flambé | Masago* **12,90**

 SWEET GREEN *Sweet Potatoe Tempura | Mango | Babyspinach* **11,90**

 SPICY TUNA *Tuna | Bio Avocado | Bonitoflakes | Masago | Chilithreads | Spring Onion* **13,90**

JAPAN *Salmon | Bio Avocado | Ebi Tempura | Cucumber | Lollo Rosso | Sprouts* **14,90**

DRAGON *Grilled Shrimp | Eal Coated | Cucumber | Bio Avocado | Cream Cheese* **19,90**


ASPARAGUS BEEF *Asparagus | Beef Tenderloin | Bio Avocado | Rucola | Fried Onions* **14,90**

SUSHI

SUSHI MIX + 3 pcs Maki
6 / 10 pcs **12,90 / 19,90**

SAKE SET *Salmon + 3 pcs Maki*
6 / 10 pcs **12,90 / 19,90**

MAGURO SET *Tuna + 3 pcs Maki*
6 / 10 pcs **14,90 / 21,90**

 YASAI SET *Vegetables + 6 pcs Maki*
6 pcs **10,90**

SASHIMI MIX
6 / 12 / 18 pcs **14,90 / 25,90 / 35,90**

MAKI *6 pieces*

 BIO AVOCADO **4,00**

 KAPPA *Cucumber* **4,00**

 OSHINKO *Radish* **4,00**

 SWEET POTATO **4,50**

SAKE *Salmon* **4,50**

EBI *Shrimps* **4,50**

TUNA **4,90**

HAMACHI **4,90**

Extras:

Ginger + **1,50** / *Wasabi* + **1,00**

Sushi Rice + **2,50** / *Extra Sauce* + **1,50**

Inside Out MAKI *6 pieces*

SAKE AVOCADO
Salmon | Bio Avocado **5,50**

EBI AVOCADO
Shrimp | Bio Avocado **5,50**

CALIFORNIA
Surimi | Bio Avocado **5,50**

DESSERT

- MATCHA TIRAMISU 5,90
MOCHI'S CLASSIC *with red bean paste and walnut* 5,90
MOCHIS FILLED WITH ICECREAM *2 pieces* 5,90
DORAYAKI *Japanese Pancakes* 5,90
ICECREAM *Matcha & Sesame* 5,90
FLAMED SESAME ICECREAM *hazelnut coated* 6,90

COFFEE

- ESPRESSO 2,60
DOUBLE ESPRESSO 3,80
MOCHA / CAFFÉ AMERICANO 3,80
CAPPUCCINO 3,50
COFFEE LATTE 4,60
MATCHA LATTE 4,80
CACAO 4,30

TEA

- ROSE BUD 4,50
BUCKWHEAT 4,50
JASMINE 3,90
GINGER LEMON 3,90
YUZU 3,90
CHAMOMILE GOJIBERRY 4,90

Portion freshly squeezed lemon juice
Honey / Milk / Sojamilk + 0,50

HOMEMADE NON ALCOHOLIC DRINKS

JASMIN ICETEA 0,50l 4,60

MATCHA ICETEA mild 0,50l 4,60

MANGO MARACUJA LEMONADE

0,50l still 4,60 / 0,50l sparkling 4,90

PINK GRAPEFRUIT BASIL LEMONADE

0,50l still 4,60 / 0,50l sparkling 4,90

VIRGIN HUGO

Elderberry Syrup | Mint | Pomegranate 0,50l sparkling 4,90

SOFTDRINKS

COCA-COLA / COCA-COLA ZERO / ALMDUDLER	0,33l	3,10
CALPIS <i>still, sparkling</i>	0,25l / 0,50l	2,60 / 4,90
APPLE JUICE <i>naturally cloudy Altenriederer</i>	0,25l	3,30
LYCHEE JUICE	0,20l	3,20
PEAR JUICE <i>naturally cloudy Altenriederer</i>	0,25l	3,30
CURANT JUICE <i>Reisinger</i>	Fl 0,20l	3,20
APRICOT JUICE <i>Altenriederer</i>	Fl 0,25l	3,90
JUICE <i>with sparkling water</i>	0,50l	4,90
JUICE <i>with water</i>	0,50l	3,90
SODA WATER	0,25l / 0,50l	1,90 / 3,60
SODA LEMON / ELDERBERRY / RASPBERRY	0,25l / 0,50l	2,10 / 3,80
HAKUMA MATCHA <i>Bio vegan (no sugar added)</i>	Fl 0,25l	3,90
ALL I NEED <i>Original White Tea Energy (no sugar added)</i>	Fl 0,33l	3,50
MINERAL WATER <i>Römerquelle still or sparkling</i>	0,33l / 0,75l	2,90 / 5,80
PONA <i>Torroco Valencia Apple-Lime (No sugar added)</i>	Fl 0,33l	3,50
THOMAS HENRY <i>Bitter Lemon Tonic Water</i>	Fl 0,20l	3,50

BEER

TRUMER PILS *on tap 0,30l / 0,50l* **3,70 / 4,50**

RADLER *0,33l* **3,70**

WEIZENBIER *0,50l* **4,90**

ASAHI BIER *Japan 0,33l* **3,70**

SINGHA BIER *Thailand 0,33l* **3,70**

TSINGTAO *China 0,33l* **3,70**

ALKOHOLFREI *Null Komma Josef 0,33l* **3,70**

SWEET WINE

BEERENAUSLESE

Vineyard Kracher 1/16l **4,90**

SPRITZER

SPRITZER *White 1/4l* **3,20**

APEROL SPRITZ

*Prosecco | Soda | Aperol
Orange slice 1/4l* **4,90**

LILLET SPRITZ

*Prosecco | Soda | Lillet | Elderberry
Cucumber | Berries | Lime 1/4l* **5,80**

KITCHA SPRITZ

*Prosecco | Soda | Yuzu | Basil
Lime | Kumquat 1/4l* **5,90**

UME SPRITZ

*Prosecco | Soda | Plumwine
Lime | Berries | Plum 1/4l* **5,80**

LYCHEE SPRITZ

*Prosecco | Soda | Lycheeliqueur | Lycheejuice
Lychee | Peppermint | Lime 1/4l* **5,80**

ROSE SPRITZ

*Prosecco | Roselimonade | Rose petals
Peppermint | Lime 1/4l* **6,80**

SPARKLING WINE

PROSECCO *Vineyard Terre Nardin 1/8l* **4,20**

FRIZZANTE ROSÉ *Vineyard Bannert 1/8l* **4,20**

CHAMPAGNE GRAND BRUT

Perrier Jouët | France Bottle **89,00**

CHAMPAGNE GRAND BRUT

Perrier Jouët | France Bottle 0,37l **49,00**

SAKE

SAKELIQUEUR

Yuzu 10,5%, Ume 12,0% or Black Tea 12,0% 4cl **5,90**

HAKURAKUSEI *Special Junmai Dry 14,5% 4cl* **5,90**

HAKURAKUSEI *Junmai Daiginjo 16,0% 4cl* **7,90**

OZEKI SAKE JUNMAI *Dry 16,0% 8cl* **5,90**

SHICHI HON YARI *Junmai Dry 15,0% 180 ml* **18,90**

OZEKI SAKE KARATAMBA *15,4% 300 ml* **18,90**

WHITE

- GRÜNER VELTINER *Unger | Lower Austria 1/8l* **3,50**
CHARDONNAY HEIDEBODEN *Nittnaus Hans & Christine | Burgenland 1/8l* **4,30**
GELBER MUSKATELLER *Hagn | Lower Austria 1/8l* **4,30**
CUVEE ASIA *Mayer am Pfarrplatz | Vienna 1/8l* **4,30**
BLAUFRÄNKISCH ROSÉ *Gager | Burgenland 1/8l* **4,30**
RIESLING BIO *Jurtschitsch | Kamptal Bottle* **45,00**
GEMISCHTER SATZ *Zahel | Vienna Bottle* **39,00**
GRÜNER VELTINER VOGELSANG *BAC Bründlmayer | Kamptal Bottle* **35,00**
SAUVIGNON BLANC *Tschermonegg | Southstyria Bottle* **35,00**
ROTER VELTLINER *Ecker | Wagram Bottle* **27,00**
WEISSBURGUNDER VOLLMOND *Christ | Vienna Bottle* **30,00**

RED

- ZWEIGELT STEINFELD *Reinisch | Tattendorf 1/8l* **4,10**
CABERNET SAUVIGNON *Scheiblhofner | Burgenland 1/8l* **4,50**
CUVÉE HEIDEBODEN *Keringer | Burgenland 1/8l* **4,50**
CUVÉE QUATTRO *Gager | Burgenland Flasche* **45,00**
ZWEIGELT DORNENVOGEL *Glatzer | Carnuntum Flasche* **35,00**
MERLOT GOLSER SELEKTION *Matthias Gsellmann | Burgenland Flasche* **32,00**
PHANTOM K+K *Kirnbauer Burgenland Flasche* **49,00**

SPIRITS

- BEVELDERE VODKA *Poland 2cl* **4,50**
ROKU GIN *cherry blossom and green tea fragrance 2cl* **5,90**
HENDRICKS GIN *Scotland 2cl* **3,90**
HIBIKI WHISKY *Suntory, Japan 2cl* **5,90**
TOGOUCHI WHISKY *12 years old blended whisky 2cl* **8,90**
APRICOT BRANDY BIO *Distillery Wallner 2cl* **3,50**
AVERNA *for the stomach 2cl* **3,50**
LYCHELIQUEUR *2cl* **3,50**
GINGERLIQUEUR *2cl* **4,50**

VALENTINE TASTING

MENU WITH 9* DISHES

AGEDASHI TOFU

in würziger Sauce mit Shiitake, Daikon & Bonitoflocken



HAMACHI TUNA TARTARE

gepaart mit knusprigen Lotuswurzelchips



KITCHA STICKS

Variationen vom Robata Grill



SUSHI & ROLLS MORIAWASE

Chef's Choice Sushi



CRISPY SOFT SHELL CRAB

mit Trüffelmayonnaise



LAMMKOTELETT

vom Grill mit asiatischem Chili-Kreuzkümmel gewürzt



EIERNUDELSALAT

mit Erdnussdressing



ZARTE ENTENBRUST

vom Grill mit Tamarindsauce & Babybrokkoli

ODER 150gr Wagysteak vom Grill mit Pfeffersauce mit Aufpreis von 20€/Person



KITCHA DESSERTPLATTE

€ 49 je Person

**Die Zahl 9 ist die Größte der Ziffern und steht im Chinesischen für Langes Leben und die Ewigkeit.*

9 means "long lasting" and "eternity" in the chinese culture.