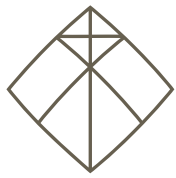

AZUMA

ALL MAIN DISHES CAN ALSO
BE ORDERED **VEGETARIAN**.

We are happy to cater for your intolerances.
Please contact our staff.

All prices include all taxes and duties.
Typesetting and printing errors reserved.

STARTER

GYOZA

Pork, Shiitake, Nero di Seppia	8,00

WANTAN

Pork, Ginger, Water Chestnut	8,00

KARAAGE

Chicken, Gochujiang, Cabbage	8,00

NAMA HARUMAKI

Shrimp, Coriander, Carrot	8,00

AGEDASHI TOFU

Silken tofu, Beech mushroom, Tsuyu	7,00

TEMPURA

Pumpkin, Aubergine, Zucchini	7,00

MISOSUPPE

Silken Tofu, Nori, Daikon	6,00

MAIN COURSE

KABAYAKI

Rainbow trout, Caviar, Leek	24,00

SAIKYO YAKI

Salmon Trout, Miso, Leek	24,00

CHAR SIU

Pork, Gokofun, Pak Choi	20,00

KAKUNI

Pork, Egg, Pak Choi	20,00

YAKITORI

Chicken, Bonito, Peanut	18,00

KATSU KARE

Chicken, Cabbage, Carrot	18,00

NASU DENGAKU

Melanzani, Miso, Oyster mushroom	17,00

ERINGI

Herb oyster mushroom, Beech mushroom, Mustard caviar	17,00

MABO DOFU

Seitan, Shiitake, Mountain pepper	17,00

DESSERT

MATCHA TIRAMISU

Mascarpone, Tonka, Hazelnut	9,00

BASQUE CHEESECAKE

Cream cheese, Bourbon vanilla, Egg	9,00

RINGO SORBET

Apple, Miso, Macadamia	9,00

HOT DRINKS

TEA

Watanabe Haku-Dou White tea	5,00
Tamaryokucha Green tea	5,00
Organic Rooibos tea	4,50
Gyokuro Half-shade tea	9,00

COFFEE

Espresso	3,50
Lungo	4,00
Cappuccino	5,00

SOFT DRINKS

HOMEMADE ICETEA

Ginger-Lemon	0,4l	5,50
Peach-Vanilla	0,4l	5,50
Apple-Rhubarb	0,4l	5,50

SYRUP

Pedacola, Donauwalther, Populorum Elderflower

Water	0,4l	4,00
Sodawater	0,4l	4,50

WATER / SODAWATER

Water	0,4l	2,00
Sodawater	0,4l	2,50
Soda with Lemon	0,4l	4,00

FRUIT JUICE MAIRINGER

Apple, Apple-Carrot, Plum, Black Currant	0,4l	4,50
with Water/Sodawater	0,4l	5,00

BOTTLES

Montes Mineralwater	0,3l	4,00
Montes Mineralwater	0,7l	7,00
Tirola Kola	0,3l	4,50
Frucade	0,3l	4,50

APERITIF & WINE

APERITIF

White wine spritzer	0,25l	5,00
Sake Spritz	0,25l	10,50
Etsu Highball	0,25l	10,50

WHITE WINE

Roter Veltliner Weingut Familie Ernst	0,125l	5,50
Grüner Veltliner Stoitzenberg Weingut Berger	0,125l	5,30
Gemischter Satz Weingut Ruttenstock	0,125l	5,00
Gelber Muskerteller Weingut Herndler	0,125l	6,00
Chardonnay Weinbau Hebenstreit	0,125l	6,20

RED WINE

Classic Weingut Josef Igler	0,125l	5,50
St. Laurent Weingut Julius Klein	0,125l	6,00
K+K Cuvée K+K Kirnbauer	0,125l	5,50

BEER, SAKE

DRAFT BEER EGGENBERG

Hopfenkönig Hell	0,3l	4,80
	0,5l	5,50

BOTTLED BEER

Non-alcoholic beer	0,3l	5,00
Budweiser	0,3l	5,00
Radler unfiltered	0,3l	5,00

SAKE

Hakurakusei Junmai Ginjo	5cl	5,50
Zaku Junmai Daiginjo Nakadori	5cl	8,50

FOOD SUPPLIERS

Bio Freiwald Fisch Schaumberger

Biohof Thomabauer . Domäne Wachter

Kremstal Garnelen . Putz Wagyu

Schwareiter´s Geflügelhof

BEVERAGE SUPPLIERS

Brauerei Schloss Eggenberg . Donauwalther

Madame Wu . Mairinger . Peda Cola . Populorum

Sake no Ba . Suchan . Weingut Ernst

DNA

DASHI

The foundation. We like it classic – but with a twist: Kombu is used twice, katsuobushi is left out. This makes our dashi completely vegan and even richer in umami.

FERMENTATION

Fermentation – it sounds scientific, but it's actually quite simple. We take fresh ingredients, a little salt, some patience, and create genuine taste sensations. And because the seasons aren't always cooperating, fermentation helps us get the best out of every food. A little trip down memory lane – and a huge boost to the flavor.

SEITAN

As a vegan alternative to our main courses, we offer our homemade seitan. We are particularly proud of it. Seitan is made from wheat protein and refined with soy sauce and dried, powdered shiitake mushrooms.

SOUS VIDE

Good things take time. Sous vide cooking ensures everything remains wonderfully tender, full of flavor, and cooked to perfection. The food floats in a warm water bath; time and temperature do the rest. And don't worry: the flavor stays exactly where it belongs – in the dish – and our meat achieves the perfect texture.

NOSE TO TAIL

Using everything means respect. Our fish and meat arrive whole, are carefully butchered, and every single component is thoughtfully included in the dish. Sustainability is more than just a buzzword for us – it's part of our culinary philosophy.

SUPPLIERS

Products from the neighborhood. We are especially proud of our partnerships with our regional suppliers. We work together as equals – and it is only through them that we can develop our creativity.

COOKING STYLE

Tradition meets innovation – that best describes our cooking style. Andrew Li, our head chef, combines down-to-earth cuisine with haute cuisine. Here, familiar dishes are reimagined, and everyday meals are transformed into something truly special. For us, cooking is a creative journey – and every plate tells its own story.

"COOKING IS NOT JUST A PASSION, BUT AN ENDLESS JOURNEY TO NEVERLAND."