



Herzlich willkommen!

Welcome!

欢迎光临!

ようこそ!



We are delighted to welcome you.

Our cuisine and service are all about quality, freshness and enjoyment.

We wish you an enjoyable dining experience.

If there is anything we can improve, please let us know.

We are always here to make your visit as enjoyable as possible.

Your YIKA Team



NON-ALCOHOLIC BEVERAGES

0,33 l 0,30 l 0,50 l

Coca-Cola, Fanta, Sprite, Spezi		3.80	4.80
Coca Cola Zero	3.90		
Römerquelle Mineral Water	3.50		
Sparkling or Still 0,75 l	6.50		
Almdudler	3.90		
Aloe Vera	3.90	4.90	
Apple Juice, Orange Juice, Mango Juice, Lychee Juice, Blackcurrant Juice, Iced Tea	4.20	5.20	
Apple Juice, Orange Juice, Mango Juice Blackcurrant Juice, Lychee Juice Mango Juice, Spritzer	3.80	4.80	
Red Bull 0,25 l	4.20		
Tap Water (glass)	0.70	1.00	
Soda Water	2.50	2.80	
Soda with Lemon (freshly squeezed lemon)	3.00	3.50	
Elderflower Soda	3.30	3.80	
Homemade Yuzu-Honey Tea (served cold)		5.50	

DRAFT BEER

Föhrenburger Specialties

Small Draft Beer	0,20 l	3.20
Small Beer	0,30 l	3.80
Large Beer	0,50 l	4.50
Radler with Sprite /Soda	0,30 l	3.80
Radler with Sprite /Soda	0,50 l	4.50

Bottled

Wheat Beer	0,50 l	4.80
Non-Alcoholic Wheat Beer	0,50 l	4.80
Non-Alcoholic Beer	0,50 l	4.80
Tsingtao Beer (China)	0,33 l	4.80
Kirin Beer (Japan)	0,33 l	4.80
Singha Beer (Thailand)	0,33 l	4.80

House Wines (by the Glass)

Schreibeis Winery - Grüner Veltliner	1/8 l	1/4 l
Schuller Winery - Cabernet Cuvée	4.50	9.00
Mayer am Pfarrplatz Winery - Fräulein Rosé from Döbling	4.50	9.00
White Wine Spritzer / Red Wine Spritzer		4.50

COFFEE & TEA

Espresso	2.50	Jasmine Tea (Pot)	4.00
Coffee	2.80	Fruit Tea / Chamomile /	3.20
Cappuccino	3.50	Peppermint / Black Tea	
Latte macchiato	3.80	Honey Lemon Tea (Pot)	5.50
Green Tea (Pot)	4.00		

APERITIFS

Weingut Pühr -,,	7.50	Hugo	5.80
Pührsecco"Frizzante 0.2l Bottle		Campari Soda / Orange	5.50
Aperol Spritz	5.80	Sake (Rice Wine) 10 cl	5.80
(with White Wine or Prosecco)		Plum Wine 10 cl	5.80

BOTTLED WINES

WHITE WINE:

Grüner Veltliner "Steinbergen" DAC, Weingut Willi Eminger 27.00 Niederösterreich, Austria

aromas of yellow apple and citrus with a delicate spice. Juicy and well-balanced on the palate, with lively acidity and a clean structure. Fresh, precise and pleasantly dry. Perfect with light starters, fish and delicately flavored dishes.

Sauvignon Blanc, Weingut Tummer Austria 29.00

aromas of gooseberry, elderflower and fresh herbs. Crisp and lively on the palate with refreshing acidity and a juicy, well-balanced fruit profile. Perfect with spicy dishes, Asian flavors and fresh herbal notes.

Weißburgunder - Weingut Lentsch 27.00

Fine aromas of apple, pear, and a hint of nuttiness shape the bouquet. On the palate, soft and well-balanced, with subtle acidity and a pleasant richness. The wine is calm and elegant, with a harmonious finish. Especially suited to mild dishes, pasta, or white meats.

BOTTLED WINES

ROSÉ:

Weingut Mayer am Pfarrplatz - Fräulein Rosé from Döbling 27.00

fruit-forward and fresh, with aromas of strawberry and raspberry. Light, juicy and easy-drinking with a delicate acidity. Perfect for lunch, summer dishes or as a relaxed terrace wine.

SPARKLING WINE:

Prosecco Superiore "Labano" 29.00

Valdobbiadene DOCG, Ciodet Glera - Italy

fine and elegant bubbles, with fresh notes of green apple, juicy pear and delicate floral hints, touched by citrus. Lively and well-balanced with a refreshing finish. Light, inviting and easy to enjoy - perfect for any occasion.

RED WINE:

Quercus 1, Weingut Alt Zweigelt - Austria 28.00

fruit-driven with notes of dark cherry and berries, complemented by a gentle spice. Smooth and well-balanced with soft tannins and a juicy finish. Aged in used oak for added depth. Perfect with grilled meats and hearty dishes.

Blaifränkisch "Meisterstück", Weingut Neff Austria 29.00

aromas of dark berries and cherry with a typical spicy note. Structured and lively, with fresh acidity and well-integrated tannins. Clear, focused and full of character. Ideal with rich dishes and roasted flavors.

Weingut Schuller - Cabernet Cuvée 27.00 Cabernet Franc / Cabernet Sauvignon

Aromas of blackcurrant, dark berries, and spicy notes define the bouquet. On the palate, it is powerful and well-structured, with present tannins and good length. The cuvée shows depth and a clear, dry style with balanced harmony. Particularly well-suited to beef, braised meats, and richer, more intense sauces.

STARTERS

- 1 **Spring Rolls with Chicken (2 pcs)** 5.80
with Chicken, White Cabbage, Carrots A·F
- ✓ 2 **HARUMAKI** 4.50
6 Mini Japanese Vegetable Spring Rolls A·F·O
- 3 **Shrimp Roll (4 pcs)** 6.50
Shrimp Spring Rolls with Water Chestnuts, Bamboo Shoots & Carrots A·B·F
- 4 **Crispy Fried Wontons** 5.80
with Chicken, Shrimp & Chives A·B·C·F
- ✓ 5 **Crispy Vegetable Gyoza** 5.80
6 Vegetable Dumplings A·F·N
- ✓ 6 **Crispy Fried Vegetables** 6.50
with Broccoli, Carrots, Zucchini, Mushrooms, Pepper, Snow Peas & Onion A·F
- 7 **Crispy Chicken Wings with Sauce** 7.80
Lightly spicy, sweet-sour A·F·O
- 8 **Prawn Crackers** B 4.00
- 9 **Crispy tempura shrimp (6 pcs)** A·B·C 8.80
- ✓ 10 **Edamame (Boiled Green Soybeans in the Pod)** F 6.50
- 11 **Crispy Chicken Gyoza (5 pcs)** 6.50
Fried Japanese dumplings filled with chicken and vegetables, served with garlic sauce A·C·F
- 12 **Crispy chicken karaage (6 pcs)** 7.80
Crispy deep-fried Japanese chicken pieces with Homemade special sauce A·C·F

SALADS

- ✓ A1 **Spicy Cabbage Salad with Curry** N 5.80
- ✓ A2 **Bean Sprout Salad** F·N 5.80
- ✓ A3 **Cucumber Salad with Sesame & Garlic Sauce** A·F·N 5.80
- ✓ A4 **Wakame Seaweed Salad** F·N 6.50
- A5 **Chicken Salad** 8.50
with Crispy Sesame Chicken breast strips, cabbage, bean sprouts & iceberg lettuce, served with yogurt dressing A·C·F·G·N
- A6 **Salmon & Avocado Salad** 10.50
with iceberg lettuce, avocado, cherry tomatoes, salmon & garlic dressing A·D·F·N
- A7 **Mixed Salad** 7.80
Salad with iceberg lettuce, avocado, cherry tomatoes, radishes, soybean sprouts and coleslaw, served with yogurt dressing F·G

SOUPS

- 20 **Sweet & Sour Soup** 5.50
with Chicken Breast, Morel Mushrooms, Bell Peppers, Bamboo Shoots, Egg Strips & Mushrooms A·C·F·N
- 21 **Miso Soup** 5.50
with Tofu & Seaweed F
- ✓ 22 **Vegetable Soup** 5.50
with mushrooms, broccoli, shiitake mushrooms, snow peas, carrots, zucchini, wood ear mushrooms and bamboo shoots A·F
- 23 **Wonton Soup** 6.50
wontons filled with chicken, shrimp & vegetables A·B·F·N
- 24 **Tom Ka Gai** 6.80
Thai-style coconut soup with chicken breast & vegetables, vegan option available F
- 25 **Tom Yam Goong** 7.50
Thai-style soup with shrimp, green-lipped mussels & vegetables B·D·F·R

MAKI – SMALL ROLLS

✓ M1	Cucumber Maki	8 pcs.	5.20
✓ M2	Avocado Maki	8 pcs.	5.50
M3	Salmon Maki D	8 pcs.	5.50
M4	Tuna Maki D	8 pcs.	5.80
✓ M5	Yasai Maki Avocado, Cucumber & Carrot	16 pcs.	10.50
M6	Super Mix D Salmon, Tuna, Avocado, Cucumber & Carrot	24 pcs.	15.50



MAKI – MEDIUM ROLLS

M12	California Maki Inside-out roll with shrimp, surimi, cucumber & avocado B·D·N	10 pcs.	13.50
M13	Chicken Maki with crispy chicken strips and cucumber A·F·N	8 pcs.	13.50
M14	Flambéed salmon tempura maki Maki roll with crispy tempura shrimp and avocado, topped with flambéed salmon & sushi mayo A·B·C·D·F·N	8 pcs.	19.50
✓ M15	Apple & Cucumber Maki Fresh maki roll with apple and cucumber, light and refreshing N	8 pcs.	12.50
M16	Eel & Avocado Maki Maki roll with grilled eel, avocado and teriyaki sauce D·F·N	8 pcs.	19.50



MAKI – MEDIUM ROLLS

M7	Tempura Maki with tempura shrimp, avocado, sesame, sushi mayo & teriyaki sauce A·B·C·N	8 pcs.	13.50
M8	Salmon & Avocado Maki Medium Avocado Maki with Salmon Slice & Sesame D·N	8 pcs.	13.50
M9	Kamo Maki with Crispy Duck, Cucumber, Almond Slices, Sesame & Teriyaki Sauce A·F·H·N	10 pcs.	15.50
M10	Philadelphia Maki with Seared Salmon, Avocado, Cress & Philadelphia Cream Cheese A·D·G	10 pcs.	15.50
M11	Salmon Cream Cheese Maki with Fresh Salmon, Arugula, Avocado, Sesame, Almond Slices & Philadelphia Cream Cheese C·D·G·H·N	10 pcs.	16.50



SUSHI

Salmon Nigiri D	2.70	Sweet Shrimp Nigiri B	2.70
Tuna Nigiri D	3.00	Avocado Nigiri	2.70
Sea Bass Nigiri D	2.70	Trout caviar nigiri A·D	4.00
Shrimp Nigiri B	2.70	Unagi-Nigiri D	3.00



SUSHI

- ✓ S1 **YASAI (Vegetables) SUSHI** 13.50
6-piece vegetable sushi
(2 broccoli, 2 avocado, 2 sugar snap pea) A·N
- S2 **Mini Sushi Set** 12.90
4 Sushi: 1 Salmon, 1 Tuna, 1 Sea Bass, 1 Shrimp + 4 Maki B·D
- S3 **Small Sushi Set** 15.90
6 Sushi: 2 Salmon, 1 Tuna, 1 Sea Bass, 1 Shrimp,
1 Sweet Shrimp + 4 Maki B·D
- S4 **Medium Sushi Set** 18.90
8 Sushi: 3 Salmon, 1 Tuna, 1 Sea Bass, 2 Shrimp,
1 Sweet Shrimp + 4 Maki B·D
- S5 **Sushi Set groß** 21.90
10 Sushi: 4 Salmon, 1 Tuna, 1 Sea Bass, 2 Shrimp,
1 Sweet Shrimp, 1 Trout caviar + 4 Maki B·D
- S6 **Super Salmon** 24.90
8 Salmon Sushi + 8 Salmon Avocado Maki D
- S7 **Tuna Sushi Set** 20.90
6 Tuna Sushi + 8 Tuna Maki D
- S8 **Sushi for 1 Person** 26.90
with Miso Soup or Harumaki, 8 Tempura Maki, 2 Salmon Sushi,
1 Tuna Sushi, 1 Sea Bass Sushi, 1 Shrimp Sushi,
1 Sweet Shrimp + 4 Maki A·B·C·D·N
- S9 **Ohh! Sushi! Classic for 2 People** 55.90
with 2 miso soups or 2 harumaki; sushi: 2 salmon, 2 tuna,
2 sea bass, 2 shrimp, 2 ama ebi, 2 caviar; 8 tempura maki,
8 salmon avocado maki, 8 small maki A·B·C·D·N
- S10 **Ohh! Sushi! Deluxe for 2 People** 65.90
with 2 miso soups or 2 Vegetable Dumplings ; Sushi: 2 salmon,
2 tuna, 2 sea bass, 2 shrimp, 2 ama ebi, 2 caviar;
8 flambéed salmon tempura maki, 8 salmon avocado maki,
8 small salmon maki; 4 slices of salmon sashimi A·B·C·D·N
- S11 **Sashimi** 29.90
12 slices of sashimi (salmon, tuna, sea bass)served with shrimp,
trout caviar and surimi B·D
- S12 **Salmon sashimi** 15.50
6 slices of fresh salmon D

CHICKEN

- 30 🌶️ **Red Curry Chicken** 15.50
Chicken in Red Curry Paste with Coconut Milk,
Vegetables & Rice D·N
- 31 **Cashew Chicken** 15.80
Chicken with Cashew Nuts, Vegetables & Rice A·F·H·N
- 32 **Sweet & Sour Chicken** 14.50
Crispy Chicken with Sweet & Sour Sauce & Rice A·N
- 33 **Sesame Chicken** 14.50
Crispy Sesame Chicken Breast with
Rice & Garlic Sauce A·F·N
- 34 🌶️ **Sichuan Chicken** 15.50
Chicken Breast with Vegetables, Sambal Sauce & Rice A·F·N·O
- 35 🌶️ **Crispy Fried Chicken** 16.50
Served with vegetables and rice, lightly spicy, sweet-sour.
Optional black pepper sauce. A·F·N

BEEF

- 40 🌶️ **Crispy Fried Beef** 16.50
Served with vegetables and rice, lightly spicy, sweet-sour.
Optional black pepper sauce. A·F·N
- 41 🌶️ **Black Pepper Beef** 16.50
with Vegetables & Rice, Slightly Spicy A·F·N
- 42 🌶️ **Sichuan-Beef** 16.50
Beef with Vegetables, Sambal Sauce & Rice, Spicy
optional with red curry vegetable sauce A·F·N

All dishes numbered 30, 31, 34, 35, 40, 41 and 42 are served with the following vegetables: broccoli, carrots, zucchini, mushrooms, onions, sugar snap peas and bell peppers.

DUCK

- 50 **Sweet & Sour Duck** 17.50
Crispy Duck with Sweet & Sour Sauce & Rice A·F·N
- 51 **Crispy Duck with Red Curry Vegetables In Coconut Milk & Rice** 18.50
A·F
- 52 **Crispy Duck with Fried Noodles, Egg, Vegetables & Garlic Sauce** 18.50
A·C·F·N
- 53 **Crispy Duck with Fried Rice, Egg, Vegetables & Garlic Sauce** 18.50
A·C·F·N
- 54 **Sichuan Duck** 18.50
Crispy Duck with Stir-Fried Vegetables, Chili Sauce & Rice A·F·N

FISH

- 60 **Salmon Teriyaki** 17.90
Deep-fried Salmon Fillet with Teriyaki Sauce, Broccoli, Carrots & Rice
Optional red curry vegetable sauce A·D·F·N
- 61 **Szechuan Garnelen** 20.90
(with Shell) with Vegetables, Garlic & Rice, Spicy A·B·F·N
- 62 **Red Curry Shrimp** 20.90
(without Shell) with Red Curry Paste, Coconut Milk, Vegetables & Rice A·B·D·N

All dishes no. 51, 54, 61 and 62 are served with mixed vegetables: broccoli, carrots, zucchini, mushrooms, onions, sugar snap peas and bell peppers

VEGETARIAN

- ✓ 64 **Red Curry Tofu** 15.50
Crispy Tofu with Red Curry Paste, Coconut Milk, Stir-Fried Vegetables & Rice F·N
- ✓ 65 **Tofu with Teriyaki Sauce** 15.50
Crispy Tofu with Broccoli, Carrots, Teriyaki Sauce & Rice A·F·N
- ✓ 66 **Spicy Vegetables** 15.50
Stir-fried vegetables with tofu, chili sauce & rice A·F·N
- ✓ 67 **Red Curry Vegetables** 15.50
Stir-Fried Mixed Vegetables with Red Curry Paste, Coconut Milk & Rice A·D·N

RICE

- 70 **Jasmine Rice** 2.80
- 71 **Fried Rice with Egg, Vegetables & Chicken** 12.80
A·C·F
- 72 **Fried Rice with Egg & Vegetables** 11.80
A·C·F
- 73 **Fried Rice with Egg, Vegetables & Scampi** 17.80
A·B·C·F

NOODLES

- 80 **Fried Noodles with Egg, Vegetables & Chicken** 12.80
A·C·F
- 81 **Fried Noodles with Egg & Vegetables** 11.80
A·C·F
- 82 **Fried Noodles with Egg, Vegetables & Scampi** 17.80
A·B·C·F

EXTRA SAUCE

90	Garlic Sauce	0.70
91	Sweet & Sour Sauce	1.00
92	Sweet Chili Sauce	0.70
93	Chilli Sauce	0.70
94	Soy Sauce	0.70
95	Teriyaki Sauce	1.00
96	Red Curry Coconut Sauce	1.00
97	Chicken Wing Sauce	1.00

EXTRAS

Extra Cashews	1.00
Extra Ginger	0.50
Extra Wasabi	0.50
Split Dish Onto Two Plates	2.00
Substitute Rice with Fried Rice or Fried Noodles	4.00

DESSERT

D1	Crispy Fried Banana with Honey & Vanilla Ice Cream A·G	6.80
D2	Flambéed Vanilla Ice Cream with Marble Cake A·C·G	7.80
D3	Mochi Ice Cream Selection (3 pcs) Japanese rice cake with ice cream filling (matcha, coconut, mango & passion fruit) G	6.80
D4	Crispy apple gyoza with vanilla ice cream (4 pcs) Crispy Japanese dumplings with a sweet apple filling A·G	6.80



YIKA

Sushi & More

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Take-away · Free WLAN · Charging stations for smartphones and laptops

Allergeninformation

Namen	Buchstaben-code	steht für
Gluten	A	Glutenhaltiges Getreide, namentlich Weizen (alle Weizenarten und Weizenabkömmlinge, die in Österreich zusätzlich zu den genannten Namen Dinkel und Khorasan Weizen weiters als Kamut, Emmer, Einkorn und Grünkern im Handel erhältlich sind), Roggen, Gerste, Hafer oder Hybridstämme davon, sowie daraus hergestellte Erzeugnisse
Krebstiere	B	Krebstiere und daraus gewonnene Erzeugnisse
Ei	C	Eier von Geflügel und daraus gewonnene Erzeugnisse
Fisch	D	Fische und daraus gewonnene Erzeugnisse
Erdnuss	E	Erdnüsse und daraus gewonnene Erzeugnisse
Soja	F	Sojabohnen und daraus gewonnene Erzeugnisse
Milch	G	Milch von Säugetieren wie Kuh, Schaf, Ziege, Pferd und Esel und daraus gewonnene Erzeugnisse (einschließlich Laktose)
Nüsse	H	Schalenfrüchte, namentlich Mandeln, Haselnüsse, Walnüsse, Kaschunüsse, Pecannüsse, Paranüsse, Pistazien, Macadamia- oder Queenslandnüsse sowie daraus gewonnene Erzeugnisse
Sellerie	L	Sellerie und daraus gewonnene Erzeugnisse
Senf	M	Senf und daraus gewonnene Erzeugnisse
Sesam	N	Sesamsamen und daraus gewonnene Erzeugnisse
Sulfite	O	Schwefeldioxid und Sulfite in Konzentrationen von mehr als 10 mg/kg oder 10 mg/l als insgesamt vorhandenes SO ₂ , die für verzehrfertige oder gemäß den Anweisungen des Herstellers in den ursprünglichen Zustand zurückgeführte Erzeugnisse zu berechnen sind
Lupinien	P	Lupinen und daraus gewonnene Erzeugnisse
Weichtiere	R	Weichtiere wie Z. B. Muscheln, Austern, Schnecken und daraus gewonnene Erzeugnisse

- Eine Nennung erfolgt, wenn die bezeichneten Stoffe oder daraus hergestellte Erzeugnisse als Zutat im Endprodukt enthalten sind.
- Die Kennzeichnung der 14 Hauptallergene erfolgt entsprechend den gesetzlichen Vorschriften (EU-Lebensmittelinformationsverordnung 1169/2011). Es gibt darüber hinaus auch noch andere Stoffe, die Lebensmittelallergien oder Unverträglichkeiten auslösen können.
- Trotz sorgfältiger Herstellung unserer Gerichte können neben den gekennzeichneten Zutaten Spuren anderer Stoffe enthalten sein, die im Produktionsprozess in der Küche verwendet werden.

*Enthält eine Phenylalaninquelle

**Kann bei übermäßigem Verzehr abführend wirken

- Alle Angaben erfolgen trotz sorgfältiger Bearbeitung ohne Gewähr und vorbehaltlich gesetzlicher Änderungen.