



Ai 愛 is japanese and chinese for love; love for food, love for hospitality and love for great experiences.

Ai combines the purity of japanese zen cuisine with the complex flavours and techniques of greater asia. our chefs provide a modern twist to traditional preparations. in traditional style, we do not serve individual appetizers and main courses; all dishes are designed to be shared, and will be brought to the table continuously as soon as they are ready.

our service staff are happy to assist should you require assistance selecting a menu. welcome to Ai.

“even though the seasons change,
this feeling will remain the same”

– japanese proverb

sharing experience tasting menu

“Ai signature experience”

a selection of our most popular dishes in small portions

“Ai premium experience”

a selection of our most popular dishes in small portions, including premium seasonal seafood and miyazaki a4 wagyu beef

seasonal specialty

white asparagus tempura, Ai tempura sauce

white asparagus grilled, kimizu sauce

crispy duck spring rolls, jambolan plum sauce

edamame and soups

edamame boiled, mountain salt (v)

edamame stir-fried, spicy (v)

Ai miso soup, mr ortner´s bacon, young soy beans - served individually

vegetarian miso soup with baby mushrooms (v) - served individually

skewers (by stick)

chicken yakitori, austrian honey, soy

beef coconut green chili

pork bangkok style

yasai vegetable (v)

maki sushi (4 pieces)

Ai style california

spicy tuna, gobo, sesame

anchovy tempura, avocado, black truffle

marinated red prawn, jalepeño, tenkasu

double smoked bacon, pumpkin, kimizu sauce

spicy beef tartare, asparagus, garlic chips

korean style stir-fried beef, kimchi, bbq mayonnaise

tempura prawn, mango, avocado, sesame

Ai yasai (v)

seasonal vegetables (v)

salads

“mouth watering” spicy chicken salad

spring vegetables with yuzu parmesan dressing (v)

seared beef with tempura anchovies, baby romain, spicy lemon dressing

crispy nuts salad with asian leaves, citrus dressing (v)

seafood salad with blue fin tuna, prawns, baby squid, rice vermicelli, chili lime dressing - additional 7€

snack dishes

“build your own” bao, peking style

soya braised pork

soya braised veal

crispy spicy salmon trout tartare

deconstructed wagyu beef mini burgers

austrian spicy beef tartare

blue fin tuna tartare, avocado, ginger flower - additional 7€

dumplings and gyoza

75 pork and sage gyoza, apple cider soy

truffled potato dumplings, crispy (v)

pork and prawn siu mai, Ai style

98 new style sashimi and ceviche

tataki of alpenrind beef, curry wafu, crispy rice

tomatoes ceviche, seaweed, ginger, shiso (v)

green chili and tomato hamachi

11 sashimi (3 pieces)

salmon trout

blue fin tuna akami

hiramasa kingfish

trout roe 20g

6 blue fin tuna toro - limited availability

Ai selection caviar 15g

tempura and crispy fried

fried softshell crab, chilli lime mayonnaise

crispy calamari, szechuan salt, horseraddish mayonnaise

market vegetables, Ai tempura sauce

3.5 shrimp, sriracha mayonnaise

black wild tiger prawns, Ai tempura sauce - additional 7€

robata barbeque grill

sambal baltic sea cod, red chili paste, asian slaw

salmon trout, red wine teriyaki, crispy skin

9 charcoal grilled spring chicken with lemongrass and soy

alpine beef tenderloin, soy butter, truffle potato

premium robata barbeque grill

jumbo tiger prawns, Ai xo sauce

japanese wagyu striploin, miyazaki, a4

sides

broccolini stir fried with garlic, oyster sauce

sambal water spinach (v)

5 flavours baked potato (v)

fried rice (v)

