

DOTS

EAT. DRINK. DANCE. REPEAT.

— VIENNA —

since 2005

RESTAURANT | BRASSERIE | BAR

| SOUPS, TAPAS & SALADS |

OYSTERS | 6 € per piece
natural or with ponzu lemon sauce

EDAMAME | 7 €
stir-fried edamame with chili-citrus soy

CLASSIC MISO SOUP | 8 €
japanese miso soup with miso paste, tofu
and wakame

TOM GA KAI SOUP | 12 €
authentic asian chicken soup

MAGURO KOROKKE | 12 €
croquette of tuna sukiyaki with
mayonnaise chipotle and katsuobushi

WAKAME KIURI SU | 8 €
cucumber salad with seaweed

SUNOMONO MORIAWASE | 14 €
mixed salad with seaweed,
white fish and seafood

AGEDASHI TOFU | 12 €
fried tofu with a dashi (fish broth) salsa

SPICY SALMON TARTARE | 18 €
spicy salmon tartare with crunchy nori

SPICY TUNA TARTARE | 18 €
spicy tuna tartare with crunchy nori

ROCK SHRIMP TEMPURA | 18 €
japanese-style tempura shrimp with fresh
green salad and truffle ponzu

VEGGIE TEMPURA | 18 €
japanese-style vegetable tempura

USUZUKURI HAMACHI | 13 €
thinly sliced yellowtail

VEGGIE SPRINGROLLS | 10 €
with sweet sour sauce

PORK SPRINGROLLS | 12 €
with sweet sour sauce

| EXPERIMENTAL ROLLS |

LOBSTER ROLL | 35 €

lobster | eel | cucumber | snowcrab | avocado |
roasted coconut | yum yum sauce

HELLO KITTY | 18 €

pink rice made of organic beet root | black tobiko |
sesame mayonnaise | tempura prawns | soy sprouts

TRUFFLE ASPARAGUS | 17 €

fried asparagus | fresh truffle | marinated yellowfin tuna

RAINBOW | 17 €

salmon | yellowfin tuna | hamachi |
eel | avocado | surimi

CALIFORNIA | 13 €

soft shell crab | avocado | cucumber

MARILYN MONROLL | 14 €

salmon tempura | tartare | avocado | light chili sauce |
ground pepper | sesame mayonnaise

SPICY TUNA | 13 €

avocado | daikon | cucumber | spicy seasoned tuna

SPICY SALMON | 13 €

avocado | daikon | cucumber | spicy seasoned salmon

CRUNCHY EBI | 13 €

fried ebi | avocado | kimchi mayonnaise

| RICEMONEY CAVIAR |

125 g 250 € | 250g 450 € | 500g 800 €

Available as box or topping, feel free to ask your waiter for further
information

| NIGIRI & SASHIMI 3^{pcs} |

WAGYU | 36 €

OTORO | 29 €

TORO | 14 €

MAGURO | 12 €

RED PRAWNS | 16 €

SCALLOP | 10 €

SQUID | 10 €

SALMON | 10 €

OCTOPUS | 10 €

HAMACHI | 10 €

SASHIMI MOREAWASE | 39 €
selection by the chef 5 types | 15pcs

| SIGNATURE NIGIRI 3^{pcs} |

NIGIRI AKAMI | 16 €
black tobiko salmon flamed with brown sugar

NIGIRI TORO | 16 €
toro tuna with kizami wasabi

NIGIRI IKA | 16 €
squid with dijon mustard and yuzu vinegar

NIGIRI HAMACHI | 16 €
white fish with garlic oil and shichimi

| DOTS SUSHI SETS |

DOTS SUSHI LOVERS | 59 €
12 nigiri | 6 sashimi |
1 experimental roll
depending on your request (except lobster roll)

DOTS VEGETARIAN SET | 25 €
10 vegetarian nigiri |
8 vegetarian maki

| EXTRAS |

KIZAMI WASABI | 2 €

PLEASE UNDERSTAND THAT OUR SUSHI MASTERS NEED TIME FOR THE CREATIONS
BECAUSE EVERY ORDER IS FRESHLY PREPARED

| FAMILY SHARING HOT DISHES |

GRILLED SEABASS | 32 €
on pak choi and chili threads

BEEF FILLET | 38 €
medium seared steak served with shiitake mushrooms, edamame
and pak choi stew

WAGYU MIYAZAKI | 125 €
with anchovi tempura, cucumber, kizami wasabi and
black pepper sauce

CHICKEN CHAR SUI | 59 €
a cantonese classic, served as whole chicken with beans
and honey glaze
(great anticipation! cooking time around 30 minutes)

VEGETARIAN CURRY | 18 €
classic curry with shiitake mushroom, bean sprouts and broccoli

UDON NOODLES | 18 €
with champagne sauce and topinambur chips

| SIDES |

FRIED RICE | 7 €

STEAMED RICE | 4 €

TRUFFLE WASABI PUREE | 9 €

| SWEETS |

ICE MOCHI | 3 € per piece

SORBET | 4 €
sorbets are homemade, please ask our service staff
for today's variations, served by scoop

HOMEMADE CHOCOLATE CAKE | 9 €
with fresh fruits

APFELSTRUDEL MAKI | 12 €
sushi rice with apfelstrudel filling and vanilla sauce

DOTS SWEET LOVERS | 12 € per person
chefs choice, made to share

| DRINKS |

NON ALCOHOLIC

FRESH LEMON SODA, 0.33l | 4.5 €

COCA-COLA, 0.33l | 4.5 €
classic | zero

FENTIMANS, 0.2l | 4.9 €
tonic water | bitter lemon

RED BULL, 0.25l | 4.9 €
energy | sugar free

ORGANICS, 0.25l | 4.9 €
simply cola | ginger beer |
tonic water | viva mate

SAN PELLEGRINO, 0.75l | 7.9 €
sparkling water

ACQUA PANNA, 0.75l | 7.9 €
still water

FIJI WATER, 1l | 8.9 €
still water

SODA, 0.5l | 3.9 €
lemon* | raspberry*

HOMEMADE ICE TEA, 0.5l | 5.9 €
mate | mint - still or sparkling

PURPLE RAIN, 0.5l | 5.9 €
lavender | blueberries - still or sparkling

THYME POWER, 0.5l | 5.9 €
thyme | lemon - still or sparkling

DOTS MANUFAKTUR JUICES

100% directly pressed Juices made in
Austria

APPLE, 0.25l | 4.9 €

APRICOT, 0.25l | 4.9 €

CURRANT, 0.25l | 4.9 €

BEER

STELLA ARTOIS, 0.33l | 4.5 €
draft beer

TRUMER PILS, 0.33l | 4.9 €
bottle

CORONA EXTRA, 0.33l | 4.9 €
bottle

CORONA CERO, 0.33l | 4.9 €
alcohol free | bottle

APERITIF

RUINART BRUT, 0.1l | 20 €
by the glass

RUINART ROSÉ, 0.1l | 24 €
by the glass

LYCHEE MARTINI | 15 €

DOTS HOUSE NEGRONI | 14 €

| HOTS |

ESPRESSO small | large 3.5 € | 4.9 €

CAPPUCCINO | 4.9 €

TEA can | 4.9 €

| DOTS COCKTAIL RECOMMENDATIONS |

DAILY FRESH BOWLE | 7.5 €

AMOURO SPRIZZ | 8.5 €

SPARKLING WINE WITH ROSE JUICE | 8.5 €

LILLET AU ROSE | 8.5 €

BELLINI | 11 €
mango | lychee

AMERICANO | 14 €
campari | vermouth rosso | soda

VODKATINI | 14 €

CHIN CHIN DRY MARTINI | 14 €

ALOE ROYAL | 24 €
champagne cocktail

VESPER MARTINI | 14 €

| WINE BY THE GLASS |

| ROSÉ |

CHÂTEAU D'ESCLANS, CÔTES DU PROVENCE AOC , FRANCE | 1/8l | 8.9 €
Whispering Angel 2022

| WHITE |

HIEDLER, NIEDERÖSTERREICH, LANGENLOIS, AUSTRIA | 1/8l | 6.9 €
Grüner Veltliner Löss 2022

F.X. PICHLER, WACHAU, AUSTRIA | 1/8l | 8.9 €
Riesling Federspiel Terrassen 2021

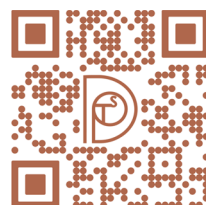
NEUMEISTER, STEIERMARK DAC, STRADEN, AUSTRIA | 1/8l | 7.9 €
Gelber Muskateller 2022

| RED |

HEINRICH G&H, BURGENLAND, GOLS, AUSTRIA | 1/8l | 7.9 €
Naked Red 2018

SCHEIBLHOFER, BURGENLAND, ANDAU, AUSTRIA | 1/8l | 8.4 €
Cabernet Sauvignon 2022

Please scan this
code to explore our
full wine, sake &
cocktail selection



WWW.DOTSGROUP.EU

DOTS PRIVACY ADVICE:

PLEASE ONLY TAKE PHOTOS OF YOURSELF, YOUR FRIENDS OR THE FOOD.

DEAR LADIES - IF YOU DANCE ON OUR FURNITURE, WE KINDLY ASK YOU TO
TAKE OF YOUR HEELS, THANK YOU.

PLEASE NOTE:

In case of food allergies please ask our service staff for the allergy chart.

Bills are only collected per table | table setting 3€ per person.

All prices are indicated in € and include all taxes & duties.

*Jugendgetränk