

Welcome to Kokoro!

We are very pleased that you found your way here!

Do you know the Japanese „izakaya“?

"Izakaya" is the most popular form of gastronomy in Japan.

They are pubs or restaurants in which you can consume various dishes with your drink. Friends, family or business colleagues will meet there and order wildly through the menu. The dishes are then put on the table in no particular order and are shared among each other.

This type of food makes dining a sociable and happy experience, with the individual enjoying a more varied menu.

The dishes are served fresh immediately after their production.

If you have any concerns or questions, please do not hesitate to contact our service staff.

The Kokoro team wishes you a pleasant stay!



Allergens and intolerances:

We are happy to provide information

Meat declaration:

Poultry and meat come from Swiss production

Fish (MSC certified):

Thuna: Maldives/Philippines, Salmon:
Scotland, Kingfish: Australia/Japan

Chef's recommendation

Maguro Tataki à la Kokoro

28

Seared tuna tranches, on wasabi shiso sauce & celery mayonnaise; garnished with couscous.

Gyû Tataki Salat

26

Fine slices of beef fillet, briefly fried, served on a bed of lettuce, with a fine sauce.

Softshell Crab Karaage

32

Blue crab, marinated & deep fried, with soy garlic sauce.

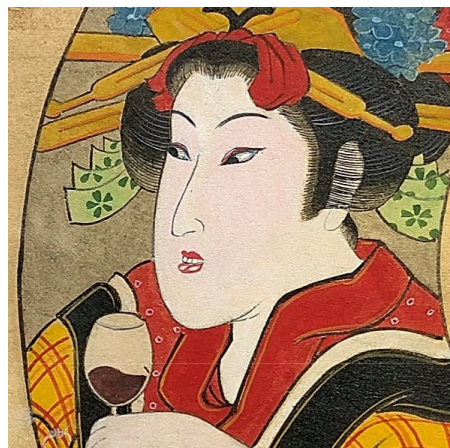
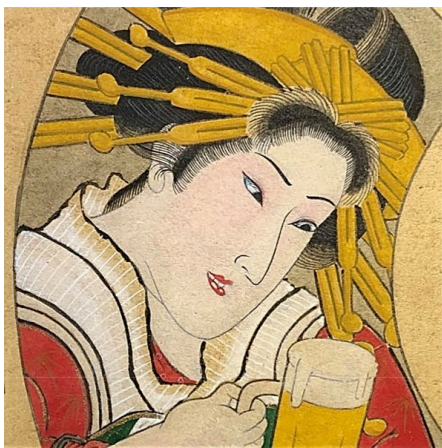
Unagi to Yakinasu no Isobeage

26

Grilled freshwater eel, eggplant puree, tofu puree & shiso rolled in seaweed leaf, deep fried and bathed in light broth.

Homemade desserts

***We have delicious homemade desserts,
please ask us!***



Dinner Menu

Cold dishes

Goma-ae ✓	9	Spicy Tuna Tartar	16
Vegetables of the day with homemade sesame sauce		Tuna tartar with spicy sauce	
Kaisou Salad ✓	14	Tuna & Avocado Salad	19
Seaweed bouquet with house dressing		Cubes of fresh tuna and avocado with wasabi-soy sauce	
Hijiki ✓	9	Salmon & Avocado Salat	19
Cooked hijiki seaweed		Cubes of fresh salmon and avocado with wasabi-soy sauce	
Tôfu-Avocado Salad ✓	16	Kokoro Salad	24
Tôfu and avocado with house dressing		Various raw, marinated fish, colorful leaf salad with housedressing	

Warm dishes

Crab cream croquettes	20	Edamame ✓	7
6 pieces of deep fried crab cream balls		Cooked & salted soybeans	
Tori Karaage (6 pcs.)	18	Spicy Edamame ✓	9
Crispy fried chicken bites		Spicy cooked soybeans	
Tori Kushi-yaki (4 pcs.)	20	Nasu Karaage ✓	16
Chicken teriyaki skewers (5.50 per additional piece)		Fried eggplant sticks with house sauce	
Crevetten Tempura (4 Stk.)	25	Agedashi Dôfu ✓	13
Shrimps deep fried in batter (6.50 per additional piece)		Deep fried tofu in clear broth	
		Yasai Kakiage ✓	16
		Tempura pita of various vegetables, with tempura sauce	

Specialities served in the hot pan

„Yakiniku“ (CH Rib-Eye, 170 gramm)	38
Thin sliced beef, marinated and roasted; garnished with vegetables, served with 2 sauces	
Chicken „Teriyaki“	28
Roasted chicken with teriyaki sauce; garnished with vegetables	
Gebratene Lachsfilets „Teriyaki“	32
Roasted salmon fillets with teriyaki sauce; garnished with vegetables	

Sushi

Chef's Sushi Assortment

Sushi & Sashimi „Salmon & Tuna“ 38

Salmon & Tuna assortment of Sashimi, Nigiri & Maki

Sushi „Mix“ 38

Chef's assortment of 6 Nigiri, 4 Inside-Out rolls und 6 Maki

Inside-Out Rolls

Spider Rolls (6 pcs.) 28

Inside: fried softshell crab, avocado, cucumber, surimi

Outside: Sesame, Tobikko, Spicy Mayo Sauce

Tiger Rolls (8 pcs.) 28

Inside: shrimp tempura, cucumber

Outside: Spicy Tuna, Avocado

Salmon Fried Rolls (8 pcs.) 26

Fried salmon, avocado, tartar sauce, sun-dried tomatoes

Chicken Katsu Rolls (8 pcs.) 26

Fried chicken & avocado, with house sauce

Salmon Avocado Rolls (8 pcs.) 26

Inside: Salmon & Avocado

Outside: Salmon & Avocado

Tuna Avocado Rolls (8 pcs.) 26

Inside: Tuna & Avocado

Outside: Tuna & Avocado

Salmon Aburi Rolls (8 pcs.) 26

Inside: salmon, ginger, shiso, cucumber

Outside: salmon, mayo, flambéed

Dragon Rolls (8 pcs.) 26

Inside: surimi, cucumber, avocado

Outside: grilled eel

Spicy Thuna Crunch (8 pcs.) 24

Inside: Spicy Thuna, Avocado, Gurken

Outside: Crunch, Tobikko, Sesam

Rainbow Rolls (8 pcs.) 24

Inside: surimi, avocado, cucumber

Outside: Tuna, salmon, kingfish, Avocado, shrimps

Kalifornia Rolls (8 pcs.) 16

Inside: Surimi, Avocado, cucumber

Outside: Tobikko

Fried Rolls

Spicy Salm & Cheese 28

Spicy salmon tartar, avocado, melted cheese (approx. 12 pcs.)

Teriyaki Chicken & Cheese 28

Chicken Teriyaki, avocado, melted cheese (approx. 12 pcs.)

Kinpira Cheese Rolls 24

Cooked „Kinpira“ vegetables, avocado & cheese; the whole roll is deep fried (approx. 12 pcs.)

Vegi Rolls

Kinpira Rolls (8 pcs.) 17

Cooked carrot, chopped Shiso leaves, cucumber, sesame seeds

Atsuage Rolls (8 pcs.) 17

Fried tofu, avocado, rucola, sesam seeds.

Kinpira Cheese Rolls 24

Cooked „Kinpira“ vegetables, avocado & cheese; the whole roll is deep fried (approx. 12 pcs.)

H o s o M a k i

Tekka (6 pcs.)	10
<i>Thin rolls with tuna</i>	
Shake (6 pcs.)	10
<i>Thin rolls with salmon</i>	
Tuna & Avocado (6 pcs.)	11
<i>Thin rolls with tuna & avocado</i>	
Salmon & Avocado (6 pcs.)	11
<i>Thin rolls with salmon & avocado</i>	
Unakyû (6 pcs.)	13
<i>Thin rolls with grilled eel & cucumber</i>	

Kappa (6 pcs.) ✓	7
<i>Thin rolls with cucumber</i>	
Avocado (6 pcs.) ✓	8
<i>Thin rolls with avocado</i>	
Shinko (6 pcs.) ✓	8
<i>Thin rolls with pickled radish</i>	
Kanpyô (6 Stk.) ✓	8
<i>Thin rolls with marinated pumpkin strips</i>	

F u t o M a k i

Kaisen Futo Maki (5 pcs.)	26
<i>Thick rolls with salmon, kingfish, calamari, scallops, sweet shrimp, eel, avocado, cucumber and tobikko</i>	

Gemüse Futo Maki (5 pcs.) ✓	22
<i>Thick rolls with different vegetables</i>	

N i g i r i à l a c a r t e

Tuna	5,5
Salmon	5
Salmon flambé	6
Kingfish	5,5
Pickeled mackrel	5,5
Mackrel flambé	6
Shrimp	4,5
Sweet Prawn	5

Scallop	5,5
Surf clam (pcs.)	9
Calamares	4,5
Oktopus	4,5
Eel	6
Tobikko	4,5
Salmon roe (Ikura)	5,5
Spicy Thuna	6
Inari ✓	4



Sushi Bowls

Tekka Don 32

Tranches of fresh tuna on
sushi rice

Shake Don 32

Tranches of fresh salmon on
sushi rice

Maguro/ Shake Don 32

Tranches of fresh tuna & salmon on
sushi rice

Shake Oyako Don 34

Tranches of fresh salmon &
marinated salmon roe on sushi rice

Chirashi 36

Assorted fish & seafood on sushi
rice

Poké Mix 32

With raw salmon, tuna, kingfish,
avocado, cucumber, kokoro marinade;
on sushi rice

Poké Tuna & Salmon 32

With raw salmon, tuna, avocado,
cucumber, kokoro marinade; on sushi
rice

Poké Tuna 32

With raw tuna, avocado, cucumber,
kokoro marinade; on sushi rice

Poké Salmon 32

With raw tuna, avocado, cucumber,
kokoro marinade; on sushi rice

Vegi Poké V 24

Beetroot, avocado, cucumber, deep
fried tofu, edamame, cherry tomatoes

An onsen egg goes
perfectly with it!

4.-



Sashimi

„Sashimi Mix“

Sashimi assortment of tuna, salmon,
kingfish & assorted seafood

38.-

Salmon (8 pcs.) 26

small portion (4 pcs.) 14

Tuna (8 pcs.) 28

small portion (4 pcs.) 15

Tuna & Salmon (8 pcs.) 28

small portion (4 pcs.) 15

Kingfish (8 pcs.) 30

small portion (4 pcs.) 17



Sweet temptations

Homemade desserts

12 - 14

We have delicious homemade desserts, please ask us!

„Coupe Kokoro“

15

1 scoop green tea & 1 scoop vanilla ice cream topped with azukibean, corn flakes, cream & berry sauce.

„Kokolonel“

9.5

1 scoop of yuzu sorbet with a dash of sake

Mochi-Eis

4

Ice cream balls in rice cake coating

„Please ask us about different flavors“

Ice cream & Sorbet

Vanilla

4

Greentea

5

Black sesame

5

Wasabi

5

Yuzu Sorbet

5



Sake recommendations!

Dewazakura „Cherry Blossom“

1 dl: 12,50

3 dl: 36.-

7,2 dl: 85.-

This sake triggered the ginjô boom in the 90's and embodies the Yamagata ginjô style, very aromatic and dry. Classic ginjô flavors such as cherry blossom, anise and lily. Dry finish with fine umami. As an aperitif, with appetizers and light dishes.

Alcohol content: 15% vol.
Category: Ginjô
Rice polishing grade: 50%
Prefecture: Yamagata



Shichiken „Velvet“

1 dl: 12.-

3 dl: 34.5

7,2 dl: 80.-

An elegant, velvety sake. Aromas of green apple and spices. From the spring water of the Japanese Alps, which is also used for the famous Hakushu whiskey. Goes well with fish dishes.

Alcohol content: 15% Vol.
Category: Junmai Ginjo
Rice polishing grade: 57%
Prefecture: Yamanashi



Prosecco Recommendation!

Jaya dei Colli - Extra Dry - DOCG

1 dl: 9,50

Flasche 7,5 dl: 65.-

Grape: 100% Glera
Origin: Veneto, Italien
Alcohol content: 11% Vol.



- * From the best vineyards in Valdobbiadene
- * Handpicked grapes
- * 100% Glera grapes
- * Fine and elegant pearls, as the Jaya is developed for an extremely long time

New red wine:

La Picossa 2019

1 dl: 7,50

Flasche 7,5 dl: 48.-

Garnacha Negra, D.O. Terra Alta, Spanien

Its aromatic bouquet reveals expressive aromas of ripe raspberries and juicy cherries - finely accompanied by slightly spicy hints. This Spanish red wine is very fresh and sustainable on the palate. The velvety texture harmonizes wonderfully with red fruits on the nose. The finale has a wonderful, pleasant length.



Aperitifs

Ume Bellini	12	Prosecco 1 dl	8.5
Prosecco & plum wine		Flasche 75 cl	58
Yuzu Bellini	12	Treviso extra Dry DOC	
Prosecco & Yuzu Liqueur		Ponte, Italien	
Umeshû 5 cl	5.5	Gespritzter Weisswein	7.5
Japanese plum wine		Sweet or Sour	
Yuzushû 5 cl	9		
Yuzu Liqueur			

„Umeshû Soda“

Plum wine (10%) with Ice & Soda

12.5

Beer

Special Beer from Japan

Rising Sun Pale Ale 5,5% 330 ml 9,5

Strong, lively and complex pale ale from Japan with a refreshing, citrus-hop character



Amboss Amber	33cl	5,5	Asahi (Japan)	33cl	7
Amboss Blond	33cl	5,5	Sapporo (Japan)	33cl	7
Amboss Weizen	50cl	7			
Appenzeller Panaché		4,5			
Alkoholfreies Bier		5			
Appenzeller „Sonnwendig“					



S a k e & S h ô c h û

Tôkô (Junmai) 180 ml	18,5
720 ml (bottle)	65
Masuizumimi Karakuchi 180 ml	17,5
720 ml (bottle)	61
Dassai (Junmai Daiginjô)	26,5
720 ml (bottle)	92

Kurokishima (Shôchû)	
Jap. brandy made from sweet potatoes & rice; Vol. 25%	
50 ml	8
900 ml (Flasche)	80

Chef's sake recommendation:
Please ask us!

W i n e



Weisswein

Nuviana	7.-/ 45
Chardonnay	
Valle Del Cinca IGP, Spanien	

Rotwein

Barbera d'Alba DOC	7,5/ 48
Guidobono	
Piemont, Italien	

J a p a n e s e C o c k t a i l s

„Sour“

Lemon Sour	10
Lemon juice, Shôchû, Soda	
Yuzu Sour	12
Yuzu syrup, Shôshû, Soda	
Calpis Sour	12
Calpis, Shôchû, Soda	

„Hot Chûhai“

„Ume“	14
Pickeled prunes, ume juice, Shôchû, hot water	
Ginger Lemon	12
Ginger syrup, lemon juice, Shôshû, hot water	
Calpis	12
Calpis, Shôchû, hot water	
Jasmine	12
Jasmine infusion, Shôchû, hot water	



Mineral

Cold brew green tea (homemade & unsweetened)	5	Appenzeller Isfee 30cl	4,5
Appenzeller still 33cl	4,5	Appenzeller Citro 33cl	4,5
Appenzeller laut 33cl	4,5	Cola/Cola Zero/Schorle	4,5
Appenzeller still 50cl	6	Calpis/ Calpis Soda 30 cl	5
Appenzeller laut 50cl	6		
ZH20 Züriwasser 50cl	3		
„Drink & Donate“			

Tea & Coffee

Greentea	5	Coffee	4,5
Genmaicha	5	Espresso	4,5
Greentea with roasted rice		Dcaffeinated	4,5
Hôjicha	5	Doubble Espresso	6,5
Roasted greentea			
Jasmin Tee	5		
Ingwer Tee	5		
Different teas	4,5		
Verbena, black tee, pepper mint, chamomile			



Japanese Whiskys

Suntory „Hibiki“	15/30	Nikka „Yoichi“	10/20
Blended Whisky, 43%, 2/4 cl		Single Malt, 45%, 2/4 cl	
Suntory „Chita“	9/18	Nikka „Tailored“	12/24
Single Grain, 43%, 2/4 cl		Blended Whisky, 43%, 2/4 cl	
		Nikka „from the Barrel“	7/14
		Blended Whisky, 51,4%, 2/4 cl	