Welcome to Kokoro!

kokoro
japanisches Restaurant

いらっしゃいませ！

Allergens and intolerances:

We are happy to provide information

Meat declaration:

Poultry and meat come from Swiss production

Fish (MSC certified):

Thuna: Philippines, Salmon: Scotland,
Kingfish: Australia

Chef's recommendation

おすすめ！

Maguro Tataki à la Kokoro **28**

Seared tuna slices on avocado puree, with yuzu-koshô ponzu mousse

Gyû Tataki Salat **28**

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 **28**

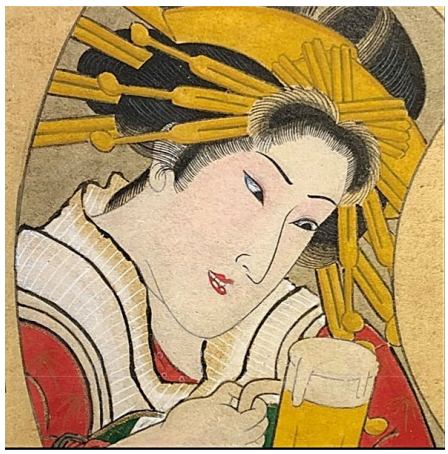
Grilled freshwater eel, eggplant puree, tofu puree & shiso rolled in seaweed leaf, deep fried and bathed in light broth.

Hamachi Kama **24**

Oven-baked kingfish head served with grated radish, yuzukoshô and homemade tsukemono (waiting time min. 30 min.)

Homemade desserts

We have delicious homemade desserts, please ask us!





こころ

Our tofu is handmade and is produced by yumetofu.ch in Winterthur

„En Guete!"

冷菜 Cold dishes

Goma-ae 🌿 **9.5**
Vegetables of the day with homemade sesame sauce

Kaisou Salad 🌿 **14**
Seaweed bouquet with house dressing

Hijiki 🌿 **9.5**
Cooked hijiki seaweed

Hiyayakko 🌿 **14.5**
Cold tofu bathed in dashishôyu

Tôfu-Avocado Salad 🌿 **18.5**
Tôfu and avocado with house dressing

Spicy Tuna Tartar **18**

Tuna & Avocado Salad **22**
Cubes of fresh tuna and avocado with wasabi-soy sauce

Salmon & Avocado Salat **22**
Cubes of fresh salmon and avocado with wasabi-soy sauce

Kokoro Salad **26.5**
Various raw, marinated fish, colorful leaf salad with housedressing

Kimchi Tôfu **16.5**
Radish kimchi on tofu
Onsen egg extra: 2.-

Warm dishes 温菜

Crab cream croquettes **24**
6 pieces of deep fried crab cream balls, ***additional piece: 4.-***

Tori Karaage (6 pcs.) **21**
Crispy fried chicken bites

Tori Kushiyaki (2 pcs.) **14**
Chicken teriyaki skewers
additional piece: 7.-

Crevetten Tempura (4 Stk.) **26**
Shrimps deep fried in batter
(6.50 per additional piece)

Miso Soup	**6**
Bowl of rice	**5**

Edamame 🌿 **8**
Cooked & salted soybeans

Spicy Edamame 🌿 **10**
Spicy cooked soybeans

Nasu Karaage 🌿 **18**
Fried eggplant sticks with house sauce

Cauliflower Karaage (new!) 🌿 **16**
Marinated & fried cauliflower

Agedashi Dôfu 🌿 **16**
Deep fried tofu in clear broth

Yasai Kakiage 🌿 **14**
Tempura pita of various vegetables, with tempura sauce

鉄板 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" **30**
Roasted chicken with teriyaki sauce; garnished with vegetables

Salmon „Teriyaki Cream" **32**
Roasted salmon fillets with creamy teriyaki sauce; garnished with vegetables

Sushi お寿司

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 and 6 Maki

裏巻き Inside-Out Rolls

Spider Rolls (6 pcs.) **32**
Inside: fried softshell crab, avocado, cucumber, surimi
Outside: sesame, tobikko, spicy Mayo Sauce

Tiger Rolls (8 pcs.) **30**
Inside: shrimp tempura, cucumber
Outside: spicy tuna, avocado, sesam, teriyaki Sauce

Salmon Fried Rolls (8 pcs.) **28**
Fried salmon, avocado, salad, tartar sauce, sun-dried tomatoes, sesam

Chicken Katsu Rolls (8 pcs.) **28**
Fried chicken & avocado, with house sauce

Salmon Avocado Rolls (8 pcs.) **28**
Inside: salmon & avocado
Outside:salmon & avocado

Tuna Avocado Rolls (8 pcs.) **28**
Inside: tuna & avocado
Outside: tuna & avocado

Salmon Aburi Rolls (8 pcs.) **28**
Inside: salmon, ginger, shiso, cucumber
Outside: salmon, mayo, flambéed, sesam

Dragon Rolls (8 pcs.) **29**
Inside: surimi, cucumber, avocado
Outside: grilled eel, teriyaki sauce, sesam

Spicy Thuna Crunch (8 pcs.) **27**
Inside: spicy thuna, avocado, gurken
Outside: crunch, tobikko, sesam

Rainbow Rolls (8 pcs.) **27**
Inside: surimi, avocado, cucumber
Outside: tuna, salmon, kingfish, avocado, shrimps

Kalifornia Rolls (8 pcs.) **18**
Inside: surimi, avocado, cucumber

Fried Rolls

Spicy Salm & Cheese **29**
Spicy salmon tartar, avocado, melted cheese (approx. 12 pcs.)

Teriyaki Chicken & Cheese **29**
Chicken Teriyaki, avocado, melted cheese (approx. 12 pcs.)

Kinpira Cheese Rolls **25**
Cooked „Kinpira" vegetables, avocado & cheese; the whole roll is deep fried (approx. 12 pcs.)

Vegi Rolls ベジ

Kinpira Rolls (8 pcs.) **18**
Cooked carrot, chopped Shiso leaves, cucumber, sesame seeds

Atsuage Rolls (8 pcs.) **19**
Fried tofu, avocado, ruccola, sesam seeds.

Kinpira Cheese Rolls **25**
Cooked „Kinpira" vegetables, avocado & cheese; the whole roll is deep fried (approx. 12 pcs.)

こころ

細巻き Hoso Maki

Tekka *(6 pcs.)* **10**
Thin rolls with tuna

Shake *(6 pcs.)* **10**
Thin rolls with salmon

Tuna & Avocado *(6 pcs.)* **11**
Thin rolls with tuna & avocado

Salmon & Avocado *(6 pcs.)* **11**
Thin rolls with salmon & avocado

Unakyû *(6 pcs.)* **13**
Thin rolls with grilled eel & cucumber

Kappa *(6 pcs.)* V **7**
Thin rolls with cucumber

Avocado *(6 pcs.)* V **8**
Thin rolls with avocado

Shinko *(6 pcs.)* V **8**
Thin rolls with pickled radish

Kanpyô *(6 Stk.)* V **8**
Thin rolls with marinated pumpkin strips

Futo Maki 太巻き

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

Gemüse Futo Maki *(5 pcs.)* V **24**
Thick rolls with different vegetables

握り Nigiri

Tuna	**5.5**
Salmon	**5**
Salmon flambé	**6**
Kingfish	**6**
Pickeled mackrel	**6**
Mackrel flambé	**6**
Shrimp	**4.5**
Sweet Prawn	**5**
Scallop	**6**
Surf clam (2 pcs.)	**10**
Calamares	**4.5**
Oktopus	**5**
Eel	**6**
Tobikko	**4.5**
Salmon roe (Ikura)	**6**
Spicy Thuna	**6**
Inari V	**4**

Sashimi 刺身

„Sashimi Mix"

Sashimi assortment of tuna, salmon, kingfisch & assorted seafood

38.5

Salmon *(8 pcs.)* **30**
small portion (4 pcs.) *15*

Tuna *(8 pcs.)* **32**
Small portion(4 pcs.) *16*

Kingfish *(8 pcs.)* **34**
small portion(4 pcs.) *17*

Sweet temptations デザート



Homemade desserts **14**

We have delicious homemade desserts, please ask us!

„Coupe Kokoro" **15**

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

„Kokolonel" **9.5**

1 scoop of yuzu sorbet with a dash of sake

Mochi-Ice **4.5**

Ice cream balls in rice cake coating

Greentea, Vanilla, Pistachio, Coconut, Passion & Mango (vegan), Chocolate (vegan)

Ice cream & Sorbet

Vanilla	**5**
Greentea	**5**
Black sesam	**5**
Wasabi	**5**
Yuzu Sorbet	**5**

extra Azuki	**3.-**
extra whipped cream	**2.-**

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Sake recommendations!

おすすめ！

Cup Sake: Yuki Otoko

1 Cup: 1,8 dl: 14.5

Round, powdery, fresh and lively Junmai. Fine and slightly alcoholic on the nose, creamy and rather sweet on the palate spicy-bitter notes.



Alcohol:	15,5% Vol.
Category:	Junmai
Prefecture:	Aoki (Niigata)

Cup Sake: Amabuki Marigold

1 Cup: 1,8 dl: 14.5

Brewed with marigold yeast (marigold), develops aromas of walnut and roasted cereals. The traditional Yamahai brewing method creates a fine acidity that harmonises well with the umami taste. Can also be enjoyed warm.



Alcohol:	15,5% Vol.
Category:	Junmai
Prefecture:	Aoki (Niigata)

Nanbu Bijou „Southern Beauty“(New!)

1 dl: 12.- 3 dl: 34.5 7,2 dl: 80.-



This mild and crunchy junmai has a firm rice flavor. It presents fine, fruity aromas. Dry and rich taste with a long finish. IWC Champion Sake in 2017.

Alcohol:	15% Vol.
Category:	Premium Sake Junmai
Rice polishing degree:	55%
Prefecture:	Yamanashi

Prosecco Recommendation!

Jaya dei Colli - Extra Dry - DOCG

おすすめ！

1 dl: 9,5 bottle 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

Japanese White Wine!

Sol Lucet Kôshû 2018

1 dl: 8,50 bottle 7,5 dl: 65



White wine Kôshû, Kurambon, Japan

This wine is characterized by pure, natural and authentic aromas. Its lemony notes are reminiscent of the Japanese citrus fruits kabosu, mikan and yuzu. The harmonious balance between fruitiness and acidity ensures a fresh taste experience. A fresh, fine, dry and complex wine.

Organic Wine

おすすめ！

JZ Velue Muskateller 2020

1 dl: 9.- bottle 7,5 dl: 65.-



White wine, Vol. 11%, Wien, Austria
Grape: Muskateller

Lovely, floral and fragrant with bright exotic fruit. Light, lively, with structure. Yellow Muskateller from old vines, partly fermented with a little mash. Perfume to drink.

Fleur 2021

1 dl: 9.- bottle 7,5 dl: 65.-



White wine, Vol. 13,5%, Savoie, France
Grape: Sauvignon Blanc, Sauvignon Gris, Sémillon

Honeydew melon, stone fruit, ripe peach, long, mineral finish. Sauvignon Blanc, Semillon, Sauvignon Gris harvested by hand and spontaneously fermented. Aging in large used wood.

Rosso di Toscana „Unlitro" IGT Bio 2021

1 dl: 7.- bottle 1 L: 65.-



Red wine, Vol. 12%, Toscana, Italy
Grape: Carignan, Alicante

Very fresh red wine with notes of black olives, red fruits and Mediterranean herbs. Clear elegance with a tart mineral tone.

Aperitifs アペロ

White Peach Bellini 12.5
Prosecco & white peach liqueur

Ume Bellini 12.5
Prosecco & plum wine

Yuzu Bellini 12.5
Prosecco & Yuzu Liqueur

Umeshû 5 cl 5.5
Japanese plum wine

Umeshû 7.5 dl bottle 42

Yuzushû 5 cl 9
Yuzu Liqueur

Prosecco „Nudo" 1 dl 8
7.5 dl 56
„Nudo Extra Dry" Veneto, IT

White Wine Spritzer 8.5
Sweet or Sour

Yuzu Margarita 12.5
Yuzu Liqueur & Tequila

Campari Soda 9.5
Campari & Soda

Aperol Spritz 14
Aperol & Prosecco & Soda

ビール Beer



The owls are back!!

Hitachino Nest Beer (white Ale)	3.3 dl	8.5
Hitachino Nest Beer (red rice)	3.3 dl	8.5

Amboss Amber	3.3 dl	6
Amboss Blond	3.3 dl	6
Amboss Weizen	3.3 dl	9.5
Appenzeller Panaché		5.5
alcohol free beer		5.5

Appenzeller „Sonnwendig"

Asahi (Japan)	3.3 dl	7.5
Sapporo (Japan)	3.3 dl	7.5

ごろ

日本酒 Sake & Shôchû 焼酎

Tôkô (Junmai) 1 dl — **12**
7.2 dl (bottle) — 78

Masuizumimi Karakuchi 1 dl — **11**
7.2 dl (bottle) — 75

Dewazakura 1 dl — **14.5**
7.2 dl (bottle) — 98

Dassai 1 dl — **14.5**
7.2 dl (bottle) — 98

Kurokishima (Shôchû)
Jap. brandy made from sweet potatoes & rice; Vol. 25%

0.5 dl — **8**
9 dl (bottle) — 78

Chef's sake recommendation:
Please ask us!

Wine ワイン

White Wine 白



Nivarius DOCa 2020
White Tempranillo
Rioja, Spain
7.8/ 55

Red Wine 赤



Barbera d'Alba DOCG 2022
Barbera
Piemont, Italy
8 / 56

カクテル Japanese Cocktails

„Sour"

Lemon Sour — **10**
Lemon juice, Shôchû, Soda

Yuzu Sour — **12.5**
Yuzu syrup, Shôshû, Soda

Umsehû Soda — **12.5**
Plumwine (10%), ice & Soda

White Peach Soda — **12.5**
White Peach Liqueur (12,4%), ice & Soda

Gin Tonic „Hanami"(New!) — **16**
Hanami Gin & Lurisia Tonic Water

„Hot Chûhai"

„Ume" — **14**
Pickeled prunes, ume syrup, Shôchû, hot water

Ginger Lemon — **12.5**
Ginger syrup, lemon juice, Shôshû, hot water

Jasmine — **12.5**
Jasmine infusion, Shôchû, hot water

こころ

Mineral ジュース類

Cold brew green tea (homemade & unsweetened)	**5**
Appenzeller still 5 dl	**6.5**
Sparkling Water 5 dl	**6.5**
Appenzeller still 1 liter	**9.5**
Sparkling Water 1 liter	**9.5**
ZH20 Züriwasser 5 dl	**3**
ZH20 Züriwasser 1 liter	**6**

„Drink & Donate"

Ice Tea Alp Tea Bio 3 dl	**5**
Appenzeller Citro 3 dl	**5**
Cola/Cola Zero/ 3.3 dl Schorle	**5**
Lurisia Tonic Water	**5**

お茶 Tea & Coffee コーヒー

Greentea	**6**
Genmaicha	**6**
Greentea with roasted rice	
Hôjicha	**6**
Roasted greentea	
Jasmin Tee	**6**
Ginger Tee	**5.5**
Different teas	**5**
Verbena, black tee, pepper mint, chamomile	

Coffee	**4.5**
Espresso	**4.5**
Decaffeinated	**4.5**
Doubble Espresso	**6.5**



ウィスキー Japanese Whiskys

Suntory „Hibiki“ (Vol.43%) — 2 cl 12 / 4 cl 24



Floral nose with sandalwood and some Japanese orange. The taste is sweet and fruity with honey and again orange notes. In the finish, the Hibiki is persistent and smooth with notes of Japanese oak.

Suntory „Chita“ (Vol.43%) — 2 cl 10 / 4 cl 20



Sweet on the nose with aromas of mango and toffee. On the palate it is also sweet and fruity with notes of lemon, grappa and a hint of honey. Has a long-lasting finish with spicy notes of nut and wood.

Nikka „Yoichi“ (Vol.45%) — 2 cl 10 / 4 cl 20



The Yoichi Single Malt Whiskey tastes peaty, smoky and spicy, but also fruity, fresh and nutty. In the finish, the salty notes of the sea can be detected.

Nikka „From the Barrel“ (Vol.51,4%) — 2 cl 7 / 4 cl 14



A mild blend with fruits, spices and a hint of vanilla. In 2007 as well as in 2010 he was honored with the highest distinction in the "Best Blended Japanese Whisky" class.

Nikka „Tailored“ (Vol.43%) — 2 cl 12 / 4 cl 24



A premium Japanese blended whiskey made with malt from the Yoichi and Miyagikyo distilleries and grain whiskey. A perfectly balanced and elegant whiskey with layered complexity.