

Lunch Menu

Appetizers & Extras

Edamame <i>Cooked soybeans, salted</i>	8
Spicy Edamame <i>Cooked soybeans with special spicy sauce</i>	10
Gomaae <i>Vegetables of the day with homemade sesam sauce</i>	9.5
Kaisou Salat <i>Seaweed bouquet with house dressing</i>	14
Sashimi extra <i>Mini Sashimi assortment as a little extra</i>	16
Shrimp Tempura extra 2 pcs.	13
Kokoro-Salat / small portion <i>Mixed salad garnished with various raw fishes and seafood, with house dressing</i>	24/15
Tôfu-Avocado Salad <i>Tôfu & avocado on a colorful salad bed, with house dressing</i>	12
Tuna- or Salmon-Avocado Salad <i>Cubes of raw tuna or salmon & avocado on wasabi soy dressing</i>	14
Chicken Karaage <i>Marinated and fried chicken nuggets (4 pcs.)</i>	14
Agedashi Tôfu <i>Deep fried tofu in clear broth</i>	15



All Menus include
MISO SOUP or SALAD



Allergens and intolerances:

We are happy to provide information

Meat declaration:

Poultry and meat come from Swiss production

Fish (MSC certified):

Tuna: Philippines, Salmon: Scotland,
Kingfish: Australia

Winter Lunch Specials!

Nabe Yaki Udon

34.-

Thick wheat noodle soup (Udon) with shrimp tempura, chicken, spinach, mushrooms, fried tofu, wakame seaweed and egg.

Nabe Yaki Udon vegetarian ♡

30.-

Thick wheat noodle soup (Udon) with fried tofu, mushrooms, fried tofu, spinach, wakame seaweed, yasai kakiage (fried vegetable flatbread) and egg.



Desserts

Homemade desserts

14

Please ask our staff..

„Coupe Kokoro“

15

1 scoop of green tea & 1 scoop of vanilla ice cream, garnished with azuki beans, corn flakes, cream & berry sauce

Mochi-Ice Ice cream scoops wrapped in rice cake **4**

Green tea, vanilla, mango & passion fruit (vegan), chocolate (vegan), raspberry

Rahm-Eis & Sorbet

5

Vanilla, Green Tea, Black Sesame, Wasabi, Yuzu Sorbet

Bentô Box

Bentô-Box „Kokoro" mit Salmon Teriyaki 31.5

5-piece bentô box with fried salmon in teriyaki sauce, tempura assortment (shrimp and vegetables), smaller delicacies of vegetables, deep fried tidbits and pickled vegetables (tsukemono). Served with rice & miso soup.

Bentô-Box „Kokoro" mit Chicken Teriyaki 31.5

5-piece bentô box with fried chicken in teriyaki sauce, tempura assortment (shrimp and vegetables), smaller delicacies of vegetables, deep fried tidbits and pickled vegetables (tsukemono). Served with rice & miso soup.

Sushi & Sashimi

Sushi Set 30

Nigiri: 2 Tuna, 2 Salmon, 1 Kingfish, 1 Shrimp
Inside-Out rolls: 4 California, 4 Salmon/Avocado
Served with miso soup or salad

Maki Set 27

Inside-Out rolls: 8 California, 4 Salmon/Avocado
Hoso Maki (thin rolls): 6 Tekka Maki (Tuna)
Served with miso soup or salad

Sashimi Set 34

Sashimi: 3 Tuna, 3 Salmon, 3 Kingfish, Shrimp, Sweetprawns, Calamares & Oktopus; served with rice, miso soup or salad

**Inside-Out Rolls, Maki & Nigiri à la carte:
Please, ask us!**

Ramen

Kokoro Ramen 27

Ramen soup with homemade broth of vegetables, chicken & pork; garnished with pork roulade (Châshû), egg and assorted vegetables.

Ramen Set 29.5

- * small portion „Kokoro Ramen"
- * 3 pieces of chicken karaage (deep fried chicken nuggets)
- * 4 pieces california rolls

Poké & Sushi Bowls

Kokoro Poké (Tuna, Salmon or Mix) 28

Raw tuna, salmon or "mix" (tuna, salmon, kingfish), avocado, cucumber, house marinade, sesame seeds; on sushi rice.

With miso soup or salad. (extra onsen egg 2.-)

Sushi Don

Fresh fish tranches on sushi rice:

Tekka-Don

30

Tuna on Sushi-Reis

Shake-Oyako

32

Salmon & Salmon roe on Sushi-Reis

Shake Don

30

Salmon on Sushi-Reis

Chirashi

34

different fishes & seafood

Shake-Maguro Don

30

Salmon & Tuna on Sushi-Reis

extra Onsen Egg 2.-

Donburi (Bowls)

Yakiniku Don

29

Thin beef slices (CH rib eye), marinated & fried, garnished with vegetables, served on rice. Serve with miso soup or salad. (extra onsen egg 2.-)

Chicken Teriyaki Don

28

Roasted chicken, slice bite-size, with teriyaki sauce, garnished with vegetables, served on rice. Serve with miso soup or salad. (extra onsen egg 2.-)

Chicken Katsu Don

28

Deep fried chicken, slice in bite size, served with homemade sauce, garnished with vegetables, served on rice. Serve with miso soup or salad. (extra onsen egg 2.-)

Shake Teriyaki Don

29

Roasted salmon in teriyaki sauce, garnished with vegetables, served on rice. Serve with miso soup or salad. (extra onsen egg 2.-)

Una Don

37

Grilled Sweet water eel in teriyaki sauce, served on rice. Serve with miso soup or salad.

Japanese Currys

Chicken Curry 26.5

Japanese curry with chicken, served with rice and miso soup or salad. (extra onsen egg 2.-)

Chicken Katsu Curry 29.5

Japanese curry with breaded chicken, served with rice and miso soup or salad. (extra onsen egg 2.-)

Ebi Fry Curry 30.5

Japanese Curry with Shrimp tempura (3 pcs.), served with rice and miso soup or salad. (extra onsen egg 2.-)

Vegetarisch ✓

Bentô-Box „Kokoro" vegetarian 28

5-piece bentô box with fried tōfu, vegetarian tempura assortment, smaller delicacies of vegetables and pickled vegetables (tsukemono). Served with rice & miso soup.

Tōfu Vegi Curry 26.5

Japanese curry with vegetables & tofu, served with rice and miso soup or salad. (extra onsen egg 2.-)

Vegi Poké 26

Tofu, avocado, edamame, beetroot, cucumber, tomato, homemade sesame sauce; on sushi rice. (extra onsen egg 2.-)

Lunch Salads

Poké Salat 28

Raw tuna, salmon or "mix" (tuna, salmon, kingfish), avocado, cucumber, house marinade, sesame seeds; served on salad. (extra Onsen-Ei 2.-)

Yakiniku Salat 29

Thin beef slices (CH rib-eye), marinated & fried, garnished with vegetables; served on salad. (extra onsen egg 2.-)

Chicken Teriyaki Salat 28

Roasted Chicken in teriyaki sauce, garnished with vegetables; served on salad. (extra onsen egg 2.-)

Shake Teriyaki Salat 29

Roasted Salmon in teriyaki sauce garnished with vegetables; served on salad. (extra onsen egg 2.-)

Mineral, Tea, Coffee

<i>Cold, unsweetened greentea 3dl (homemade)</i>	5
<i>Mineral water 5 dl</i>	6.5
<i>Sparkling / still</i>	
<i>Soft drinks 3dl</i>	5
<i>Coca Cola, Coca Cola Zero, Apfelschorle, Ice-T (offen)</i>	
<i>Yuzu Urban Lemonade 3.3dl</i>	7
<i>Green tea, genmaicha, hōjicha, jasmine tea</i>	5.5
<i>Black tea, peppermint, chamomile, verbena</i>	5
<i>Fresh ginger tea</i>	5.5
<i>Coffee, Espresso, Decaffeinated Coffee</i>	4.5

Beer, Wine, Sake..

<i>Amboss Beer (Blond or Amber)</i>	6
<i>Amboss Weizen Beer 5 dl</i>	9.5
<i>Asahi (Japanese Beer)</i>	7.5
<i>Hitachino white ale / red rice</i>	8.5
<i>Appenzeller Panaché Naturtrüb 2,5%</i>	5.5
<i>Appenzeller Sonnwendig (alcoholfree)</i>	5.5
<i>Ume Bellini (Prosecco & Umeshû)</i>	12.5
<i>Yuzu Bellini (Prosecco & Yuzu-Juice)</i>	12.5
<i>Prosecco: „Nudo“ Extra Dry DOC 1 dl</i>	8.5
<i>White wine: Chardonnay „Vinas del Vero“ 1dl</i>	8
<i>Red wine: Barbera „Barbera d'Alba“ 1dl</i>	10
<i>Sake: Tôkô 1 dl</i>	12
<i>Sake: Masuizumi Karaguchi 1 dl</i>	11
<i>Whisky: Suntory „Hibiki“ 43% Vol. 2 cl</i>	12