

Lunch Menu

Appetizers & Extras

Edamame <i>Cooked soybeans, salted</i>	7
Spicy Edamame <i>Cooked soybeans with special spicy sauce</i>	9
Gomaae <i>Vegetables of the day with homemade sesam sauce</i>	7
Kaisou Salat <i>Seaweed bouquet with house dressing</i>	8
Sashimi extra <i>Mini Sashimi assortment as a little extra</i>	8
Shrimp Tempura extra 2 pcs.	11
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.-

Dicke Weizennudeln-Suppe (Udon) serviert im japanischen Eintopf - mit Crevetten Tempura, Poulet, Spinat, Pilzen, gebratenem Tôfu, Wakame und Ei.

Nabe Yaki Udon vegetarisch ♡

30.-

Dicke Weizennudeln-Suppe (Udon) serviert im japanischen Eintopf - mit gebratenem Tôfu, Pilzen, Abura-age, Spinat, Wakame, Yasai Kakiage (frittierter Gemüsefladen) und Ei.



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 30.-

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 30.-

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 28.-

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 26.-

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

Sashimi Set 32.-

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 26.-

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

Ramen Set 28.-

- * 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) 27.-

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 28.-

Fresh fish tranches on sushi rice:

Tekka-Don

Tuna on Sushi-Reis

Shake-Oyako

Salmon & Salmon roe on Sushi-Reis

Shake Don

Salmon on Sushi-Reis

Chirashi

different fishes & seafood

Shake-Maguro Don

Salmon & Tuna on Sushi-Reis

extra Onsen Egg 2.-

Donburi (Bowls)

Yakiniku Don 28.-

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 26.-

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 26.-

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 27.-

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

Una Don 35.-

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

Japanese Currys

Chicken Curry 26.-

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

Chicken Katsu Curry 28.-

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

Ebi Fry Curry 28.-

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

Vegetarisch ✓

Bentô-Box „Kokoro" vegetarian 25.-

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 24.-

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

Vegi Poké 24.-

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

Lunch Salads

Poké Salat 27.-

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

Yakiniku Salat 28.-

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

Chicken Teriyaki Salat 26.-

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

Shake Teriyaki Salat 27.-

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

Mineral, Tea, Coffee

Cold, unsweetened greentea 3dl (homemade)	4.5
Mineral water 5 dl	6
<i>Appenzeller still, Appenzeller with gas</i>	
Soft drinks 3dl	4.5
<i>Coca Cola, Coca Cola Zero, Apfelschorle, Ice-T (offen), Citro</i>	
Calpis/ Calpis Soda 3dl	5
<i>Japanese sweet drink</i>	
Tea (warm)	4.5
<i>Greentea, Genmaicha, Hôjicha, Jasmin tea, Blacktea, Peppermint, Chamomile, Verbena, Fresh Gingertea (5.-)</i>	
Coffee, Espresso, Decaffeinated Coffee	4.5

Beer, Wine, Sake..

Amboss Beer (Blond or Amber)	5.5
Amboss Weizen Beer 5 dl	7
Asahi (Japanese Beer)	7
Sapporo (Japanese Beer)	7
Hitachino white ale / red rice	8.5
Appenzeller Panaché Naturtrüb 2,5%	5
Appenzeller Sonnwendig (alcoholfree)	5
Ume Bellini (Prosecco & Umeshû)	12
Yuzu Bellini (Prosecco & Yuzu-Liqueur)	12
Prosecco: Treviso extra Dry DOC 1 dl	8.5
White wine: Chardonnay „Nuviana“ 1 dl	7.-
Red wine: La Picossa 1 dl	7.5
Sake: Tôkô 1 dl	11.5
Sake: Masuizumi Karaguchi 1 dl	10.5
Whisky: Suntory „Hibiki“ 43% Vol. 2 cl	15