

SEASONAL SPECIALS!

- **Ramen or Udon Salad with Chicken** **28.-**

Cold ramen or udon noodle salad with homemade sesame sauce, garnished with chicken, egg, wakame seaweed, soybean sprouts and cucumber.

- **Ramen or Udon Salad Vegi**  **26.-**

Cold ramen or udon noodle salad with homemade sesame sauce, garnished with egg, cucumber, fried tōfu pouch, wakame seaweed and soybean sprouts.



- **Poké Salad** **28.-**

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

- **Yakiniku Salad** **29.-**

Thin beef slices (CH rib-eye), marinated & pan-fried, garnished with vegetables; served with salad.

- **Chicken Teriyaki Salad** **28.-**

Pan-fried Chicken in teriyaki sauce, garnished with vegetables; served with salad.

- **Shake Teriyaki Salad** **29.-**

Pan-fried Salmon in teriyaki sauce garnished with vegetables; served with salad.

Extra Onsen Egg 3.-

All Menus include MISO SOUP

BENTŌ - BOX „KOKORO“

• **Salmon Teriyaki** 31.5

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

• **Chicken Teriyaki** 31.5

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

• **Vegi** 31.5

5-piece bentō box with fried tōfu, vegetarian tempura assortment, smaller delicacies of vegetables and tsukemono (pickled vegetables). Served with rice & miso soup. *This organic tōfu is locally produced.

RAMEN

• **Kokoro Ramen** 28.-

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

• **Ramen Set** 29.5

- * Small portion „Kokoro Ramen“
- * 3 pieces of chicken karaage (deep fried chicken)
- * 4 pieces california rolls



SUSHI, SASHIMI & POKÉ

- **Sushi Set** **30.-**
Nigiri : 2 Tuna, 2 Salmon, 1 Kingfish, 1 Shrimp
Inside-Out Rolls : 4 California, 4 Salmon/Avocado
- **Maki Set** **27.-**
Inside-Out Rolls : 8 California, 4 Salmon/Avocado
Hoso Maki (thin rolls) : 6 Tekka Maki (Tuna)
- **Sashimi Set** **34.-**
Sashimi : 3 Tuna, 3 Salmon, 3 Kingfish, Shrimp, Sweetprawns,
Squid & Octopus. Served with rice.
- **Chirashi** **34.-**
Different fishes & seafood; on sushi rice.
- **Kokoro Poké (Tuna, salmon or Mix)** **28.-**
Raw tuna, salmon or "mix" (tuna, salmon, kingfish), avocado,
cucumber, house-made marinade, sesame seeds; on sushi rice.
- **Kokoro Poké (Vegi)**  **26.-**
Tōfu, avocado, edamame, beetroot, cucumber, tomato,
homemade sesame sauce; on sushi rice.
*This organic tōfu is locally produced.

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

Extra Onsen Egg 3.-

All Menus include MISO SOUP or SALAD

DONBURI (BOWLS)

- **Yakiniku Don** 29.-
Thin beef slices (CH rib eye), marinated & pan-fried, garnished with vegetables, served on rice.
- **Chicken Teriyaki Don** 28.-
Pan-fried chicken, sliced into bite-size pieces, with teriyaki sauce, garnished with vegetables, served on rice.
- **Chicken Katsu Don** 28.-
Deep fried chicken, sliced into bite-size pieces, served with homemade sauce, garnished with vegetables, served on rice.
- **Shake Teriyaki Don** 29.-
Pan-fried salmon with teriyaki sauce, garnished with vegetables, served on rice.
- **Una Don** 37.-
Grilled freshwater eel with teriyaki sauce, served on rice.

JAPANESE CURRY







- **Chicken Katsu Curry** 29.5
Japanese curry with deep-fried chicken cutlet. Served with rice.
- **Tōfu Vegi Curry**  27.5
Japanese curry with vegetables & tōfu. Served with rice.
*This organic tōfu is locally produced.

Extra Onsen Egg 3.-

All Menus include MISO SOUP or SALAD



EXTRAS

- **Edamame**  6.-
Cooked soybeans, salted.
- **Spicy Edamame**  8.-
Cooked soybeans with special spicy sauce.
- **Gomaae**  7.-
Vegetables of the day with homemade sesame sauce.
- **Kaisō Salat**  12.-
Seaweed bouquet with house dressing.
- **Ebi Tempura (2 pcs.)** 13.-
Deep-fried shrimp in crispy tempura batter.
- **Kokoro-Salat** 15.-
Mixed salad garnished with various raw fishes and seafood,
with house dressing.
- **Tōfu Avocado Salad**  12.-
Tōfu & avocado on a colorful salad bed, with house dressing.
*This organic tōfu is locally produced.
- **Salmon Avocado Salad** 14.-
Cubes of raw salmon & avocado on wasabi soy dressing.
- **Chicken Karaage** 12.-
Marinated and fried chicken (3 pcs.)
- **Agedashi Tōfu**  10.-
Deep-fried tōfu (2 pcs.) in clear broth.
*This organic tōfu is locally produced.

一品料理



DRINKS

- **Homemade** 3 dl / **5.-**
Cold Green tea (without sugar)
Cold Mugji Cha (without sugar)
- **Tea in pot** **5.5**
Green tea, Genmaicha, Hōjicha, Jasmin tea
- **Tea in glass** **5.-**
Black tea, Peppermint, Verbena, fresh ginger tea

- **Mineral water** (sparkling / still) 5 dl / **6.5**
- **Yuzu Urban Lemonade** 3.3 dl / **7.-**
- **Ramune** 2 dl / **6.-**
- **Soft Drinks** 3 dl / **5.5**
Coca Cola, Coca Cola Zero, Apfelschorle, Ice-Tea
- **Coffee** **4.5**
Coffee, Espresso, decaffeinated coffee

ALCOHOL

- **Japanese Beer**
Asahi 3.3 dl / **7.5**
Hitachino (White Ale / Red Rice) 3.3 dl / **8.5**
- **Amboss Beer** (Blond / Amber) 3.3 dl / **6.-**
- **Amboss Weizen Beer** 5 dl / **9.5**
- **Appenzeller Panaché Naturtrüb** 3.3 dl / **5.5**
- **KIRIN ICHIBAN 0.0** (Alcohol-free) 3.3 dl / **7.-**

Aperitif, Japanese Sake, Wine, Whisky

Please, ask us!

