

**KOKORO**

## LUNCH

All dishes are served with miso soup.

### 01 Sushi Mix / 8.90

2 Salmon Nigiri (Sake), 2 Tuna Nigiri (Maguro),  
1 Ura Maki (6 pieces)

### 101 Veggie Sushi Mix / 8.50 VEG

1 Ura Maki (6 pieces) + 4 Nigiri

### 02 Tori Katsu / 8.50

Japanese panko-breaded chicken, deep fried,  
with Tonkotsu sauce and rice

### 03 Sake Don / 8.50

Rice bowl, teriyaki salmon

### 04 Tendon / 8.50

Tempura of fish, prawn, vegetables,  
served with rice

### 05 Wild Herbs Curry / 8.50

Tender chicken breast filet in creamy  
coconutmilk-curry with salad and rice

### 06 Lunch Bento / 9.90

Mixed box with salmon filet or crispy duck  
+ Ura Maki (3 pieces) + salad and rice

### 607 KOKORO Lunch Menu / 8.90

Weekly change

# STARTERS

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**07 Gyoza / 5.50**

Fried dumplings filled with chicken  
and vegetables

**09 Edamame / 4.80** VEG

Steamed soybeans with sea salt

**608 Avocado Ponzu / 9.50**

1/2 Avocado filled with Ponzu sauce &  
torched Teriyaki salmon

**11 Hot Basket / 5.00**

Steamed dumplings with vegetables  
and shrimps

**12 Yume / 5.50**

Fried tuna pockets

**13 Umi / 7.90**

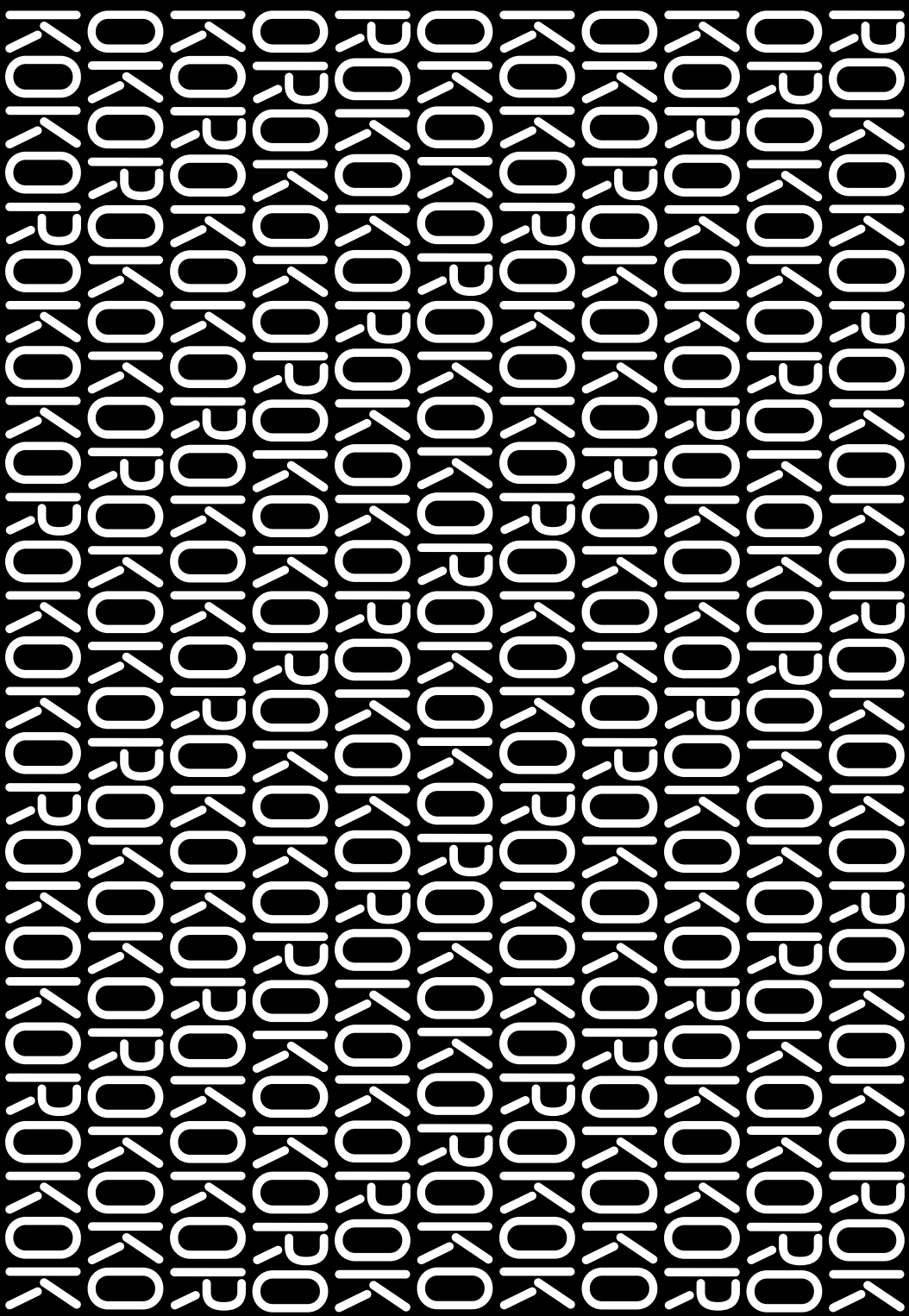
Fine tuna carpaccio with  
ginger soy sauce and sesame

**14 Sora / 6.90**

Fine salmon carpaccio with  
ginger soy sauce and sesame

**15 Nasu / 5.50**

Eggplant with  
sweet-and-sour ginger sauce



**16 Akari / 5.90**

Crispy chicken breast on cucumbers  
with sesame sauce

**17 Hana / 5.80**

Fried squid with spicy sauce

**18 Ebininiku / 5.50**

Shrimps in garlic soy sauce

**19 Asupara / 5.50 **

2 Yakitori skewers with green tempura  
asparagus & Teriyaki sauce

**22 Sake / 5.80**

2 Yakitori skewers with salmon  
& Teriyaki sauce

**47 Smoky Saté / 5.20**

3 grilled chicken skewers  
with peanut sauce

**604 Crispy Pocket / 5.50**

Fried shrimps in a crispy potato coat

# SOUPS & SALADS

**24 Miso / 3.00** 

Soybean soup with tofu,  
seaweed and bean sprouts

**25 Tom Yam / 5.80**

With shrimps, vegetables,  
and coriander, spicy

**26 Udon / 5.80**

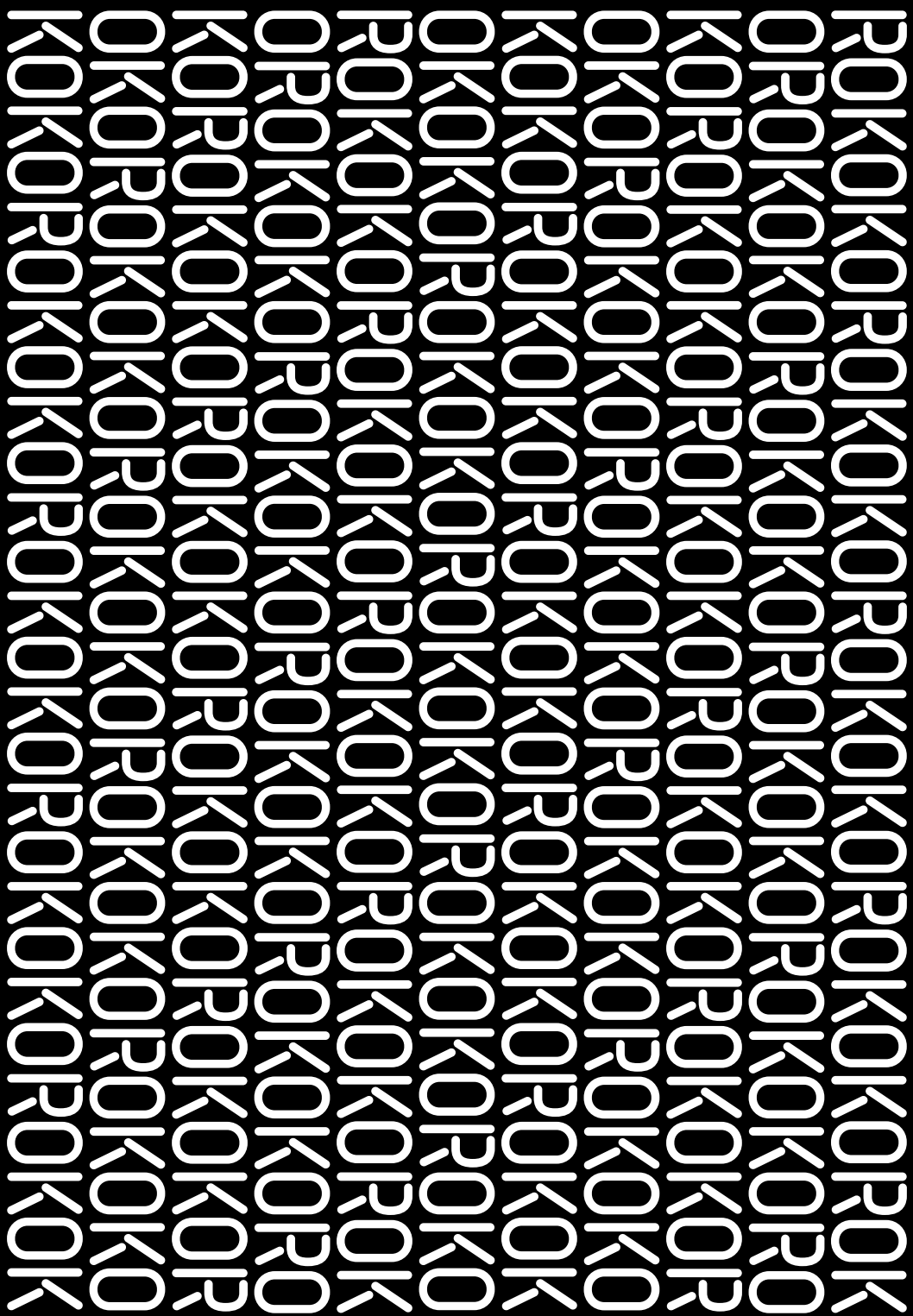
Fish stock with Japanese wheat  
noodles, pulled chicken, spring onions

**27 Tempura Udon / 9.00**

Udon soup with tempura  
of fish and vegetables

**606 Phở Bowl / 9.90**

Rice noodle soup  
with aromatic beef broth,  
tender beef, coriander and lime



**600 Hyashiwakame / 5.80** VEGIE

Seaweed salad

**29 Abokado / 6.50** VEGIE

Fresh avocado with leaf salad of the season and homemade dressing

**30 Sashimi / 9.80**

Raw fish, and avocado, marinated in wasabi soy sauce on mixed leaf salad with homemade dressing

**31 Asupara / 6.00** VEGIE

Green asparagus with soy sauce, lime and sesame

**32 Ki / 5.80**

Fruity mango stripes with shrimps, mint and coriander

**MAIN DISHES**

All dishes on this page are served with vegetables of the season, rice, and salad.

**33 Sake / 13.50**

Salmon with balsamic-teriyaki sauce

**34 Kamo / 14.50**

Barbarie duck breast with fruity mango-miso soy sauce

**35 Tori / 11.50**

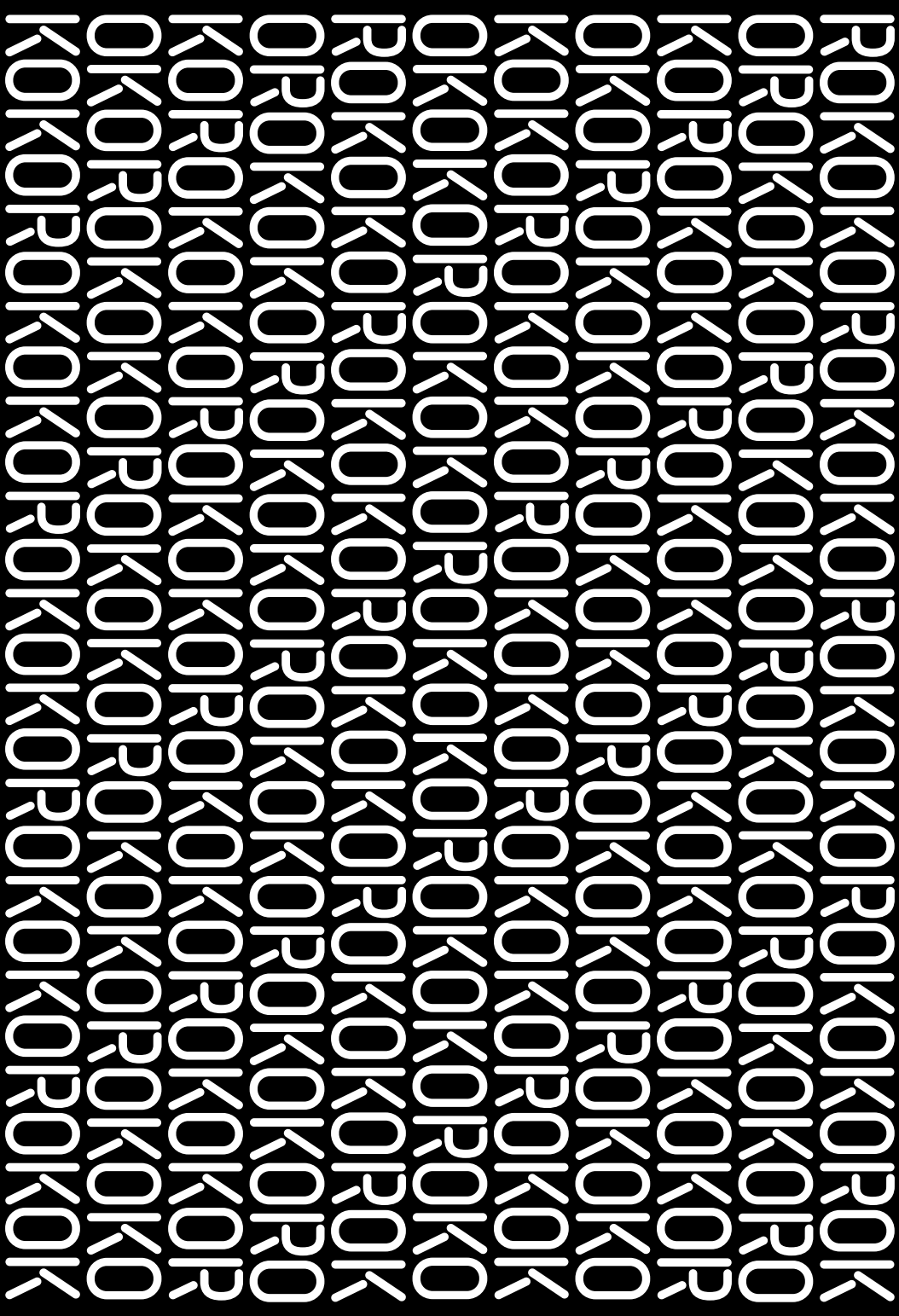
Chicken breast with sesame soy sauce

**36 Ebitempura / 15.00**

Tempura king prawns with Guacamole + 3.50

**601 Jakarta Bay Curry / 10.50**

Masaman Curry with tender chicken breast and peanuts





**10 Bangkok Baby / 8.50**

Grilled duck cubes with chilli, coriander, fish-sauce-lime dressing, long coriander, roasted rice, onions, served with rice, lukewarm

**609 KOKORO Beef (Nikkei Style) / 23.00**

180 gram tender beef filet with Guacamole & Miso-Teriyaki Sauce, served with rice

**603 Yaki Udon / 8.90**

Fried wheat noodles with vegetables, egg, and tender chicken

**6033 Veggie Yaki Udon / 7.90** VEGGIE

Fried wheat noodles, with egg and vegetables

**SUSHI**

## SASHIMI

**42 Sake / 10.90**

Salmon

**43 Maguro / 13.90**

Tuna

**44 Maguro to Sake / 12.40**

Tuna and salmon

**45 Tataki / 13.90**

Slightly grilled tuna with sesame

## CHIRASHI BOWL

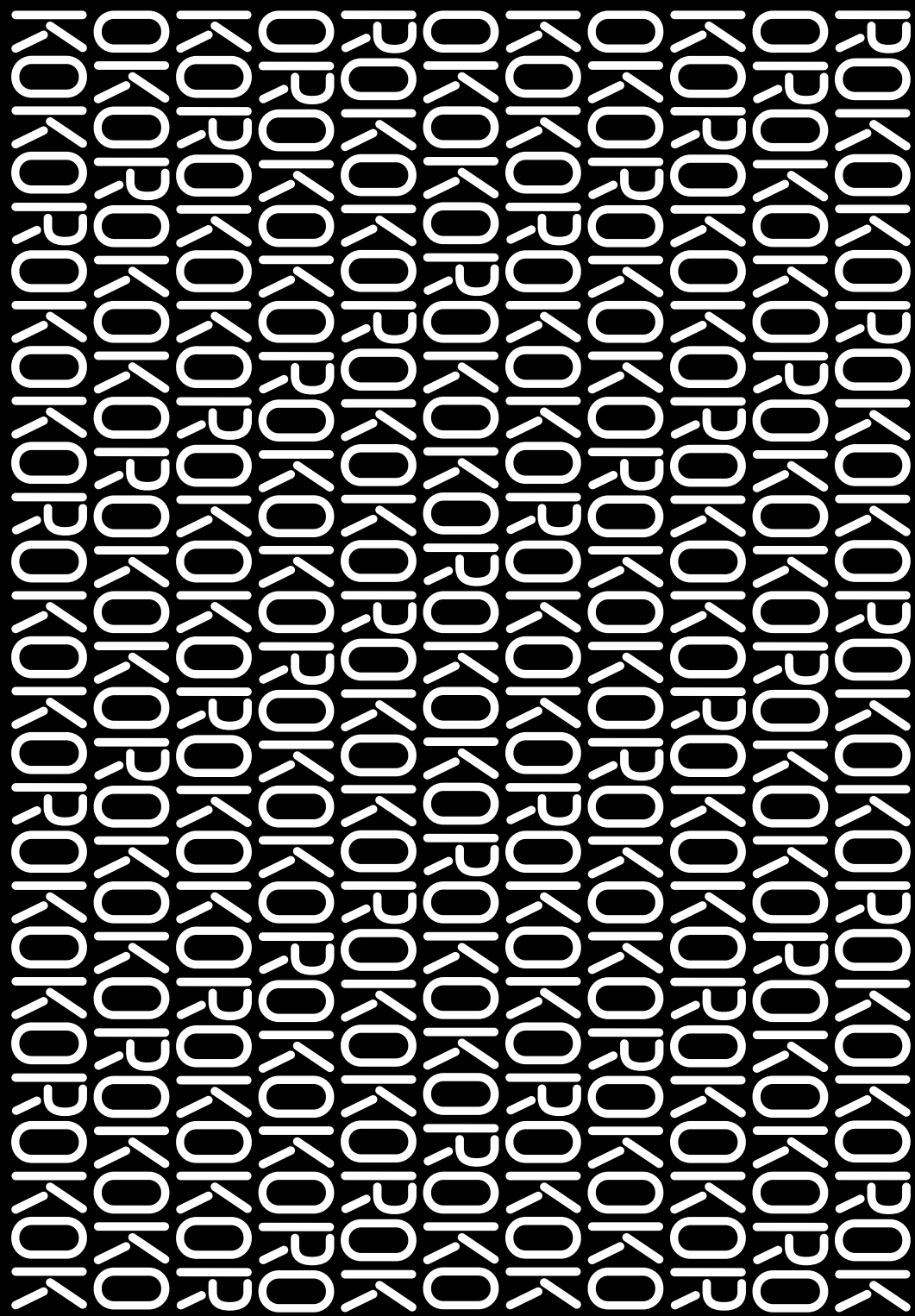
Small bowl with sushi rice, Tamago,  
selectable with:

**46 Avocado / 7.00** VEG

**48 Sake / 8.00**

**49 Moriawase / 9.00**

a mixture of raw fish



## NIGIRI

2 pieces

**50 Abokado / 3.90** 

Avocado

**51 Asupara / 3.90** 

Asparagus

**52 Sake / 4.80**

Salmon

**53 Maguro / 5.80**

Tuna

**54 Suzuki / 4.80**

Catfish

**55 Ikura / 5.00**

Salmon caviar

**56 Ebi / 5.20**

Prawn

**57 Shizuka / 5.80**Torchd salmon, asparagus,  
saffron threads**58 Honoka / 6.80**

Torchd tuna, avocado, saffron threads

## HOSOMAKI

6 pieces

**59 Abokado / 3.80** 

Avocado

**60 Kappa / 3.00** 

Cucumber and sesame

**61 Aki / 3.80** 

Mango and asparagus

**62 Sake / 4.50**

Salmon

**63 Tekka / 4.90**

Tuna

**64 Kazumi / 4.60**Tuna, salmon, ginger,  
chive, chili

## URA MAKI

6 pieces

**65 Sachiko / 5.00**Salmon, mango, cucumber,  
ginger, shiso**66 Junko / 5.20**Grilled salmon skin, cream cheese,  
cucumber, sesame**67 Pirikara / 6.00**

Spicy tuna tartar, spicy sauce, chili

**68 Philadelphia / 6.00**

Shrimp, rocket salad and cream cheese

**69 California / 6.00**Prawns, cucumber, avocado,  
and fish roes**70 Tempura / 6.80**

Fried Tempura prawns, sesame

**71 Aiko / 6.00**Smoked salmon, apple, cream cheese,  
coriander, Unagi sauce**72 Sayuri / 5.20** VEGIEAsparagus, cream cheese, r  
ocket salad, black sesame**73 Kaori / 5.20** VEGIE

Eggplant tempura and Miso sauce

SPECIAL  
HOMEMADE ROLLS  
(KOKORO STYLE)

8 pieces

**74 Nao / 6.50**Panko-breaded, crab meat, cream  
cheese, avocado, Tonkotsu sauce (6 pcs)**75 Haruna / 7.00** VEGIEAvocado, asparagus tempura,  
cream cheese, sesame**76 Tomoko / 8.00**Duck in crispy tempura batter,  
sesame, chive, chili sauce**90 Saté Roll / 8.90**Marinated and roasted chicken with  
avocado, peanut sauce on top

**77 Yoko / 7.90**

Fried chicken, stripes of mango,  
cucumber, sesame and Unagi sauce

**78 Hitomi / 8.50**

Fried edible crab, avocado,  
cucumber, fish roes

**79 Yukiko / 11.90**

Eel, grilled salmon skin, cucumber,  
cream cheese, salmon, fish roes,  
chili-mayo, Unagi sauce

**80 Momo / 11.90**

Salmon tatar, mango, cucumber,  
torched salmon on top, fish roes,  
chili-mayo, Unagi sauce

**81 Midori / 12.90**

Tuna tartar, asparagus, avocado,  
torched tuna on top, fish roes,  
chili mayo, Unagi sauce

**82 Ebisu / 11.50**

Fried king prawns, salad,  
avocado on top, Tonkotsu Sauce

**83 Daiki / 11.90**

Prawns, avocado, asparagus and  
fish roes with salmon flambe on top,  
chili-mayo, Unagi sauce

**SUSHI MIX  
(LOVE TO SHARE)**

The ingredients will be combined  
according to the cook.

**84 Kokoro / 9.80**

4 Nigiri + 1 Ura Maki (6 pieces)

**85 Tokyo / 16.80**

4 Nigiri + 1 Ura Maki (6 pieces)  
+ Sashimi

**86 Sakura / 11.00**

Hosomaki (per 6 pieces)  
Tekka, Sake, avocado, and asparagus

**87 Kyoto / 35.00**

6 Nigiri  
+ 2 Special homemade Rolls (8 pieces)  
+ 6 torched sashimi

**88 Shibuya / 11.00** VEGIE

4 Nigiri + Tamagomaki  
+ 1 Avocado Hosomaki (6 pieces)

# DESSERTS

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**37 Jasmin**  
**Crème Brulée / 3.50**

**38 Kokos Pudding / 3.50**

**39 Sesam Ice / 2.00**

**40 Matcha Ice / 2.00**

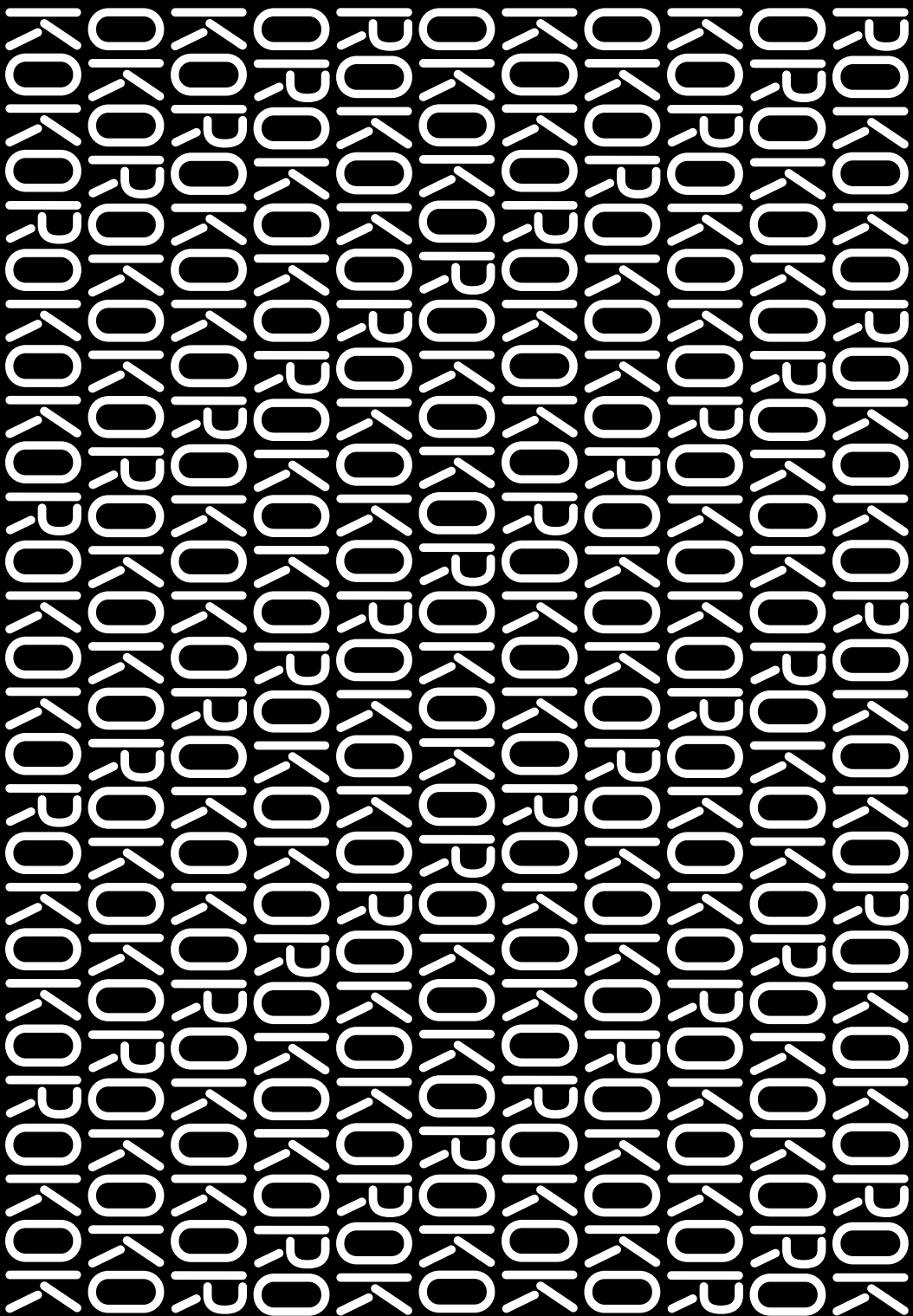
**41 Mochi Ice / 5.60**

3 pieces of japanese rice cake with  
ice cream filling

**89 Black Rice / 3.80**

Black rice with coconut milk

All dishes may contain gluten & sesame. Food allergies and  
intolerances:  
Please ask a member of staff if you require information on  
the ingredients in the food we serve.







# DRINKS

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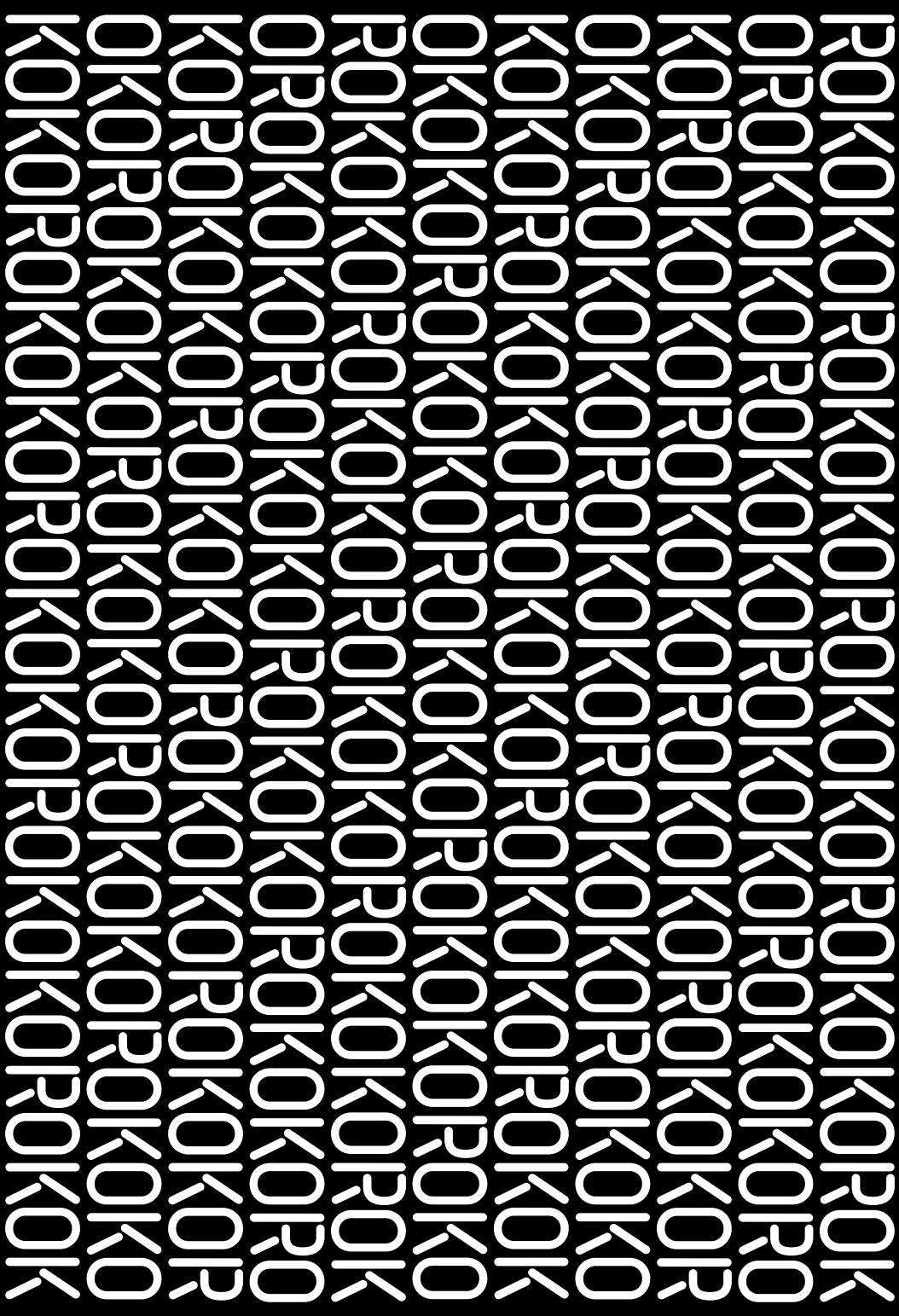
# HOT

## Tea

Sencha green tea <sup>2</sup>	1.90
Jasmin tea <sup>2</sup>	1.90
Lemongrass tea	2.90
Fresh ginger tea	3.20
Ginger tea with lime	3.20
Fresh mint tea	3.20

## Coffee<sup>2</sup>

Coffee	2.60
Espresso	1.90
Espresso Macchiato	2.10
Double Espresso	3.00
Cappuccino	2.90
Latte Macchiato	3.00



## COLD

## Softs 0,2l / 0,4l

Coca Cola <sup>1,2</sup>	2.30 / 3.20
Cola Cola Zero <sup>1,2,4</sup>	2.30 / 3.20
Fanta, Sprite <sup>1,5</sup>	2.30 / 3.20
Spezi <sup>1,2,5</sup>	2.30 / 3.20
Ginger Ale, Bitter Lemon <sup>1</sup>	2.30 / 3.20

## Juices 0,2l / 0,4l

Apple juice	2.50 / 3.60
Mango juice	2.50 / 3.60
Maracuja juice	2.50 / 3.60
Lychee juice	2.50 / 3.60
Cranberry juice	2.50 / 3.60
Red currant juice	2.50 / 3.60
Orange juice	2.50 / 3.60
Guava juice	2.50 / 3.60
Juice spritzers	2.20 / 3.20

## Sodas 0,5l / 1,0l

Table water with	
Lime	3.00 / 5.00
Mint	3.00 / 5.00
Strawberry	3.00 / 5.00
Lemongras	3.00 / 5.00
Ginger	3.00 / 5.00
Orange	3.00 / 5.00

Vösslauer still	0,25l / 0,75l	2.80 / 5.50
Vösslauer sp.	0,25l / 0,75l	2.80 / 5.50

## Homemade Drinks 0,3l

<b>Limetten Calpico</b>	5.00
Calpico, lime, soda	
<b>Kokoros Calpico</b>	5.90
Calpico, raspberries, lime, ginger, soda, mint	
<b>Kimono Calpico</b>	5.90
Calpico, strawberries, lime, soda	
<b>Ginger Cooler</b>	5.90
Mint, ginger, cucumber, lime with ginger ale	
<b>Berry Lovers</b>	5.50
Strawberry purée, lime, mint	
<b>Guava Passion</b>	6.00
Guava, passion fruit, mint, lime, soda	
<b>Kokoro Island</b>	6.00
Passion fruit, lychee, lime, mint, passion fruit syrup	
<b>Lemon Soda</b>	5.00
Fresh lime, mint, brown sugar, soda	
<b>Green Ginger Ice Tee</b>	5.00
Fresh ginger and green tea	
<b>Tokyo Yuzu</b>	6.00
Japanese citrus fruit, mint, orange, soda	

## ALCOHOLIC BEVERAGES

### Aperitifs

Aperol Sprizz 0,2l	6.00
Hugo 0,2l	6.00
Lillet Wildberry 0,2l	6.00
Lillet Vive 0,2l	6.00

### Longdrinks 0,3l

Tanquery Tonic <sup>3</sup>	7.50
Roku Gin Tonic <sup>3</sup>	8.50
Hendrick's Tonic <sup>3</sup>	8.50
Gin Sul Tonic <sup>3</sup>	8.50
Monkey 47 Tonic <sup>3</sup>	10.50
Moscow Mule <sup>1,3,4</sup>	8.50
London Mule	8.50
Cuba Libre <sup>1,2</sup>	6.50

### Beer (Bottle)

Kirin 0,3l	3.10
Asahi 0,3l	3.10
Lammsbräu Pils <sup>6</sup> 0,3l	3.20
Lammsbräu Wheat Beer <sup>7</sup> 0,5l	3.50
Non-alcoholic Pils <sup>6</sup> 0,3l	3.00
Non-alcoholic Wheat Beer <sup>7</sup> 0,5l	3.50

### Japanese Whisky

Suntory Toki 4 cl	7.00
Nikka from the Barrel 4 cl	9.00
Hibiki Harmony 4 cl	9.00

## WINE WHITE 0,2l / Bottle

### Sauvignon Blanc

6.50 / 24.00

Château Lamothe / Bordeaux / France  
A fresh, lively wine from Bordeaux with  
aroma of green apple and spicy citrus  
fruit.

### Riesling *Jemeter*

7.10 / 26.00

Gustavshof / Rheinhessen / Germany  
Premium Riesling from prime location.  
Aroma of ripe fruits, like yellow apple,  
quince, and maracuja. Great volume,  
mineral, and complex.

### Weißburgunder

6.50 / 24.00

Dr. Gänz / Nahe / Germany  
Fruit typical for its variety, strength  
and fullness, mild sourness. Elegant.

## Scheurebe

7.50 / 28.00

Kopp / Baden / Germany

A delicately fruity, light wine. Aroma of exotic fruits like papaya, lychee, pineapple, peach.

Semi-dry with residual sweetness.

## Chardonnay

6.50 / 24.00

Geil / Bechtheim / Germany

A hint of vanilla in the nose, notes of orange and pineapple, very elegant. Traditionally aged in an oak cask.

## Lugana

7.10 / 26.00

Tenuta Rovaglia / Lombardia / Italy

The cult wine from the Lake Garda.

Fine floral note, flavour of green apples. Refreshing acidity, powerful, but with finesse.

**Wine spritzer** 0,2l / 4.50

ROSÉ 0,2l / Bottle

## Rosé

6.90 / 25.00

Stahl / Franconia / Germany

Soft aroma of strawberry and rhubarb, fresh acidity. Delicate echo and creamy texture.

RED 0,2l / Bottle

**Primitivo**

5.50 / 20.00

Barocco / Apulia / Italy

Single varietal Primitivo from Puglia.

Notes of black currant, plum, fine spicy, soft tannin, Reinsortiger Primitivo aus Puglia, Noten von schwarzen Johannisbeeren und Pflaumen, feinwürzig, sehr weiches Tannin, langanhaltend, long-lasting.

**Merlot**

7.50 / 28.00

Château Sanscrit Fogue / Bordeaux

Superior AOC / France

A composition of ripe fruits and spices, full-bodied and smooth. Elegant notes of cherry, black currant, soft and velvet tannin in the back.

CHAMPAGNER &  
PROSECCO**Perrier-Jouët****Grand Brut**

0,75l / 95.00

Perrier-Jouët / Champagne / France

Floral and fruity bouquet with notes of cherry, plum, citrus, bergamot and a soft touch of vanilla. Fine perlage.

**Perrier-Jouët Blason****Rosé**

0,75l / 110.00

Perrier-Jouët / Champagne / France

An animating, complex, soft champagne with intensive fruity aromas of pomegranate, birne, apricot, black currant, and floral notes of white blossom.

**Villa Sandi****Prosecco Spumante**

0,1l / 4.00

0,75l / 28.00

Aromatic and refreshing sparkling wine from Venetia.

## SAKE & BOTTLE-SAKE

### Sake Rice Wine

**(warm)** 0,15l / 3.50

### Kikumasamune

0,1l / 5.30

500 ml / 25.00

Junmai / Kobe / Hyogo

Semi-dry and refreshing Sake that has specifically been created for the European market by a traditional brewery in Kobe..

### Koujo Kikumasamune

0,1l / 5.00

300ml / 14.00

Honjozo / Kobe / Niigata

Dry Sake from Niigata. Clear, soft, and dry in taste.

## Yamatoshizuku

0,1l / 7.30

300ml / 20.00

Junmai-Ginjo / Akita

This sake is brewed with especially soft spring water and handpicked rice. Dry, fresh and light flavour with mild aroma..

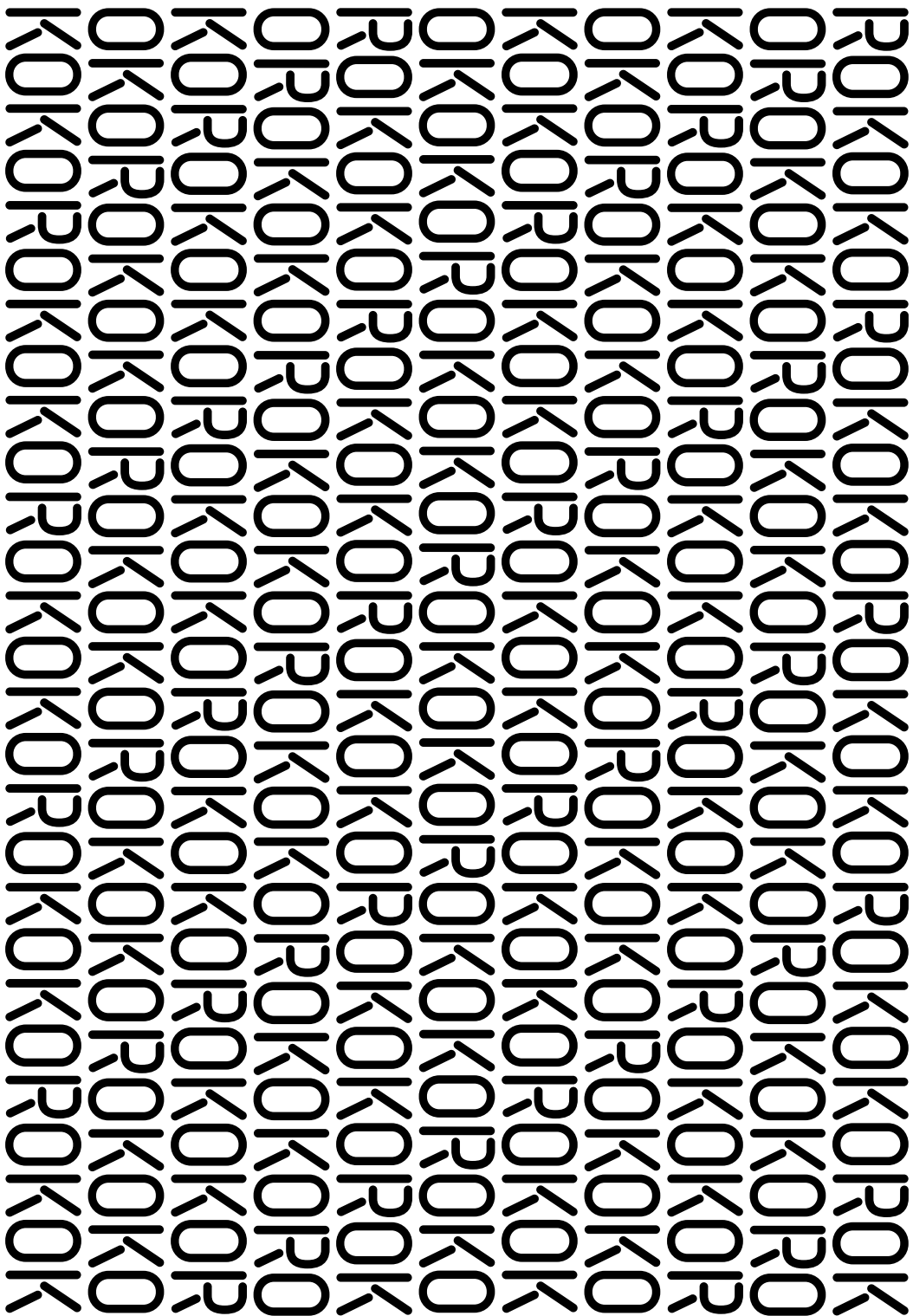
### Tamanohikari

0,1l / 9.00

300ml / 27.00

Daiginjo / Kyoto

Brewery Tamanohikari from Kyoto, former sake supplier of the Shogun family. Junmai Daiginjo is sake with the highest degree of quality. Combines perfectly with various dishes.



# ITAKDAKIMASU!

**EC-Card from 20.00 €  
and credit card  
(Visa, Mastercard)  
from 40.00 €.**

- Additives:  
1 colourant  
2 caffeine  
3 quinine  
4 contains a source of phenylalanine  
5 antioxidant  
6 barley malt  
7 yeast  
8 preservatives  
9 phosphates  
10 sulphurised  
11 flavor enhancer

All prices include VAT and service (charge).



