

KOKORO

LUNCH

All dishes are served with miso soup.

01 Sushi Mix / 9.00

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 / 9.00

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

03 Sake Don / 9.00

Rice bowl, Teriyaki salmon

04 Tendon / 9.00

Tempura of fish, prawn, vegetables,
served with rice

05 Wild Herbs Curry / 9.00

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

06 Lunch Bento / 10.00

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

607 KOKORO Lunch Menu / 9.00

Weekly change

STARTERS

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07 Gyoza / 5.50Fried dumplings filled with chicken
and vegetables**707 Veggie Gyoza / 5.50** VEGIE

Fried dumplings filled with vegetables

08 Tsuki / 5.50

Fried shrimp pockets

09 Edamame / 5.00 VEGIE

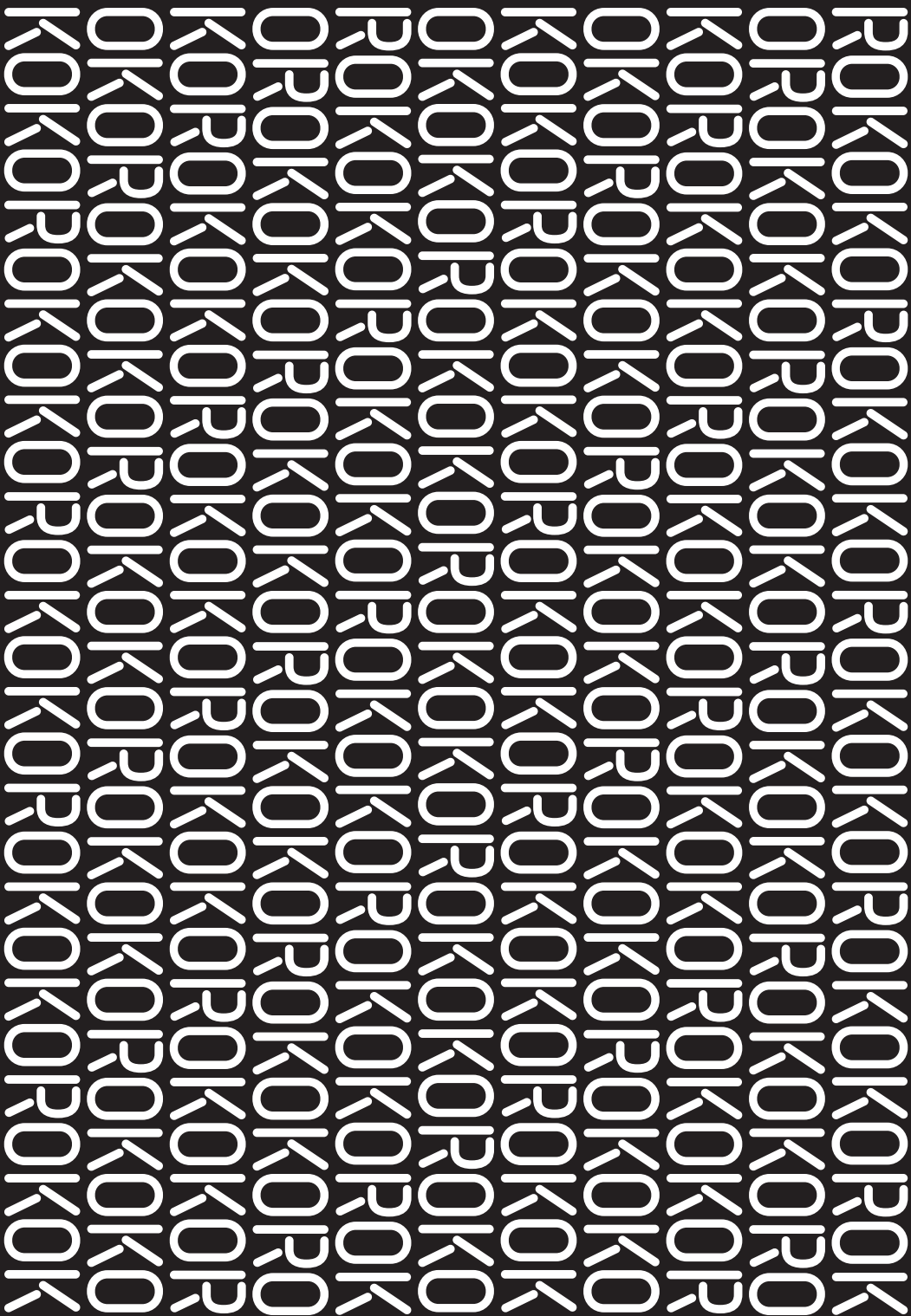
Steamed soybeans with sea salt

611 Poppukōn / 5.00 VEGIE

Corn Tempura with Ponzu sauce

608 Avocado Ponzu / 9.801/2 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 / 8.50Fine tuna Carpaccio with
ginger soy sauce and sesame

14 Sora / 7.50

Fine salmon Carpaccio with
ginger soy sauce and sesame

15 Nasu / 5.50 VEGAN

Eggplant with
sweet-and-sour ginger sauce

16 Akari / 6.00

Crispy chicken on cucumber with
sesame sauce

17 Hana / 5.80

Fried squid with spicy sauce

18 Ebininiku / 6.00

Shrimps in garlic soy sauce

19 Asupara / 5.50 VEGAN

2 Yakitori skewers with green Tempura
asparagus & Teriyaki sauce

22 Sake / 5.80

2 Yakitori skewers with salmon
& Teriyaki sauce

47 Smoky Saté / 5.80

3 grilled chicken skewers
with peanut sauce

604 Crispy Pocket / 5.80

Fried shrimps in a crispy potato coat

SOUPS & SALADS

24 Miso / 4.00 VEGET

Soybean soup with tofu,
seaweed and bean sprouts

25 Tom Yam / 6.00

With shrimps, vegetables,
and coriander, spicy

26 Udon / 6.00

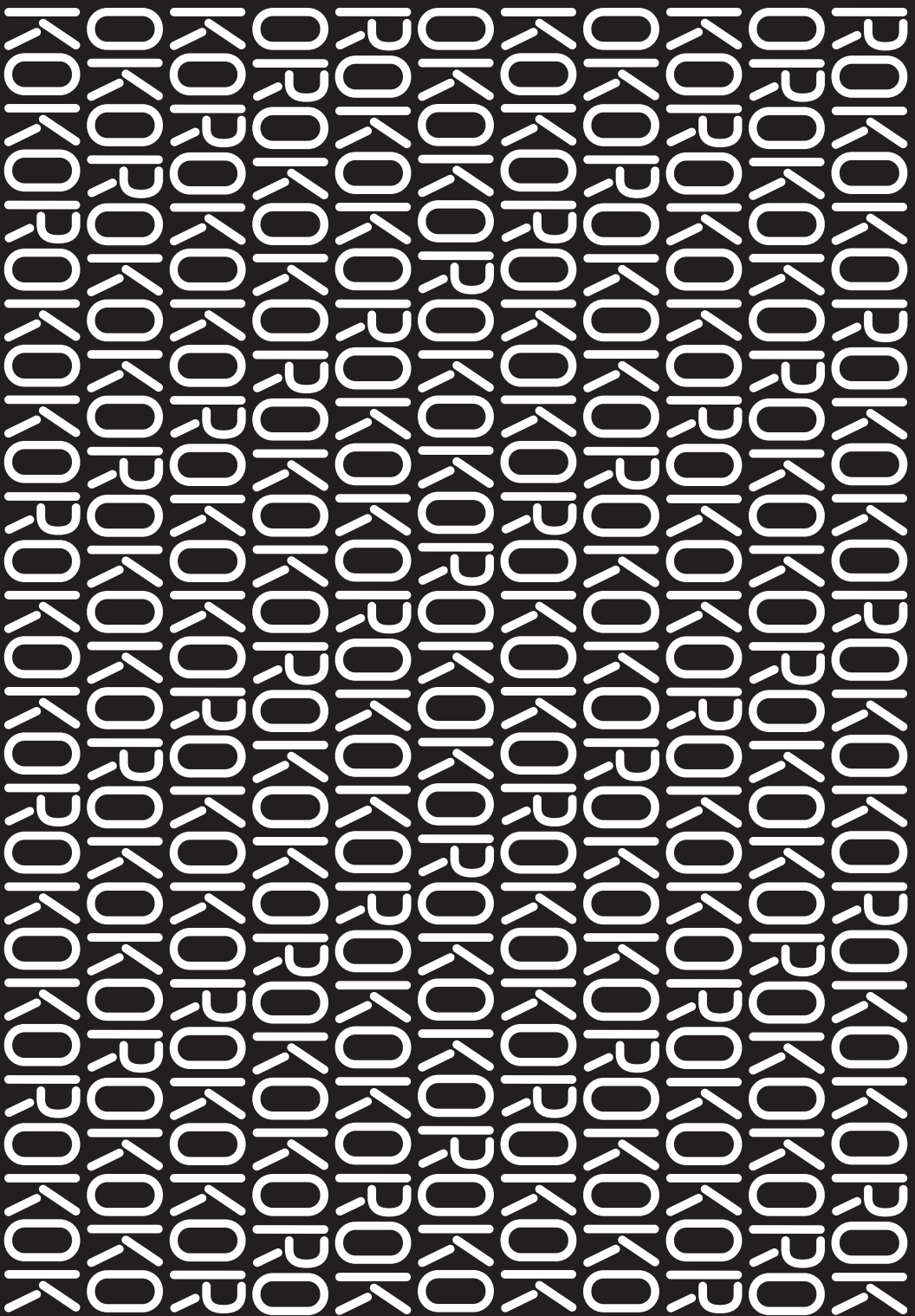
Fish stock with Japanese wheat
noodles, pulled chicken, spring onions

27 Tempura Udon / 10.50

Udon soup with Tempura
of fish and vegetables

606 Phở Bowl / 11.50

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



600 Hyashiwakame / 6.00 

Seaweed salad

29 Abokado / 7.50 

Fresh avocado with leaf salad of the season and homemade dressing

30 Sashimi / 11.50

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

31 Asupara / 6.00 

Green asparagus with soy sauce, lime and sesame

32 Ki / 6.00

Fruity mango stripes with shrimps, mint and coriander

MAIN DISHES

10 Bangkok Baby / 9.50

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

609 KOKORO Beef (Nikkei Style) / 24.00

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

603 Yaki Udon / 10.50

Fried wheat noodles with vegetables, egg, and tender chicken

6033 Veggie Yaki Udon / 9.50

Fried wheat noodles, with egg and vegetables

SUSHI

SASHIMI

42 Sake / 11.90

Salmon

43 Maguro / 14.50

Tuna

44 Maguro to Sake / 13.50

Tuna and salmon

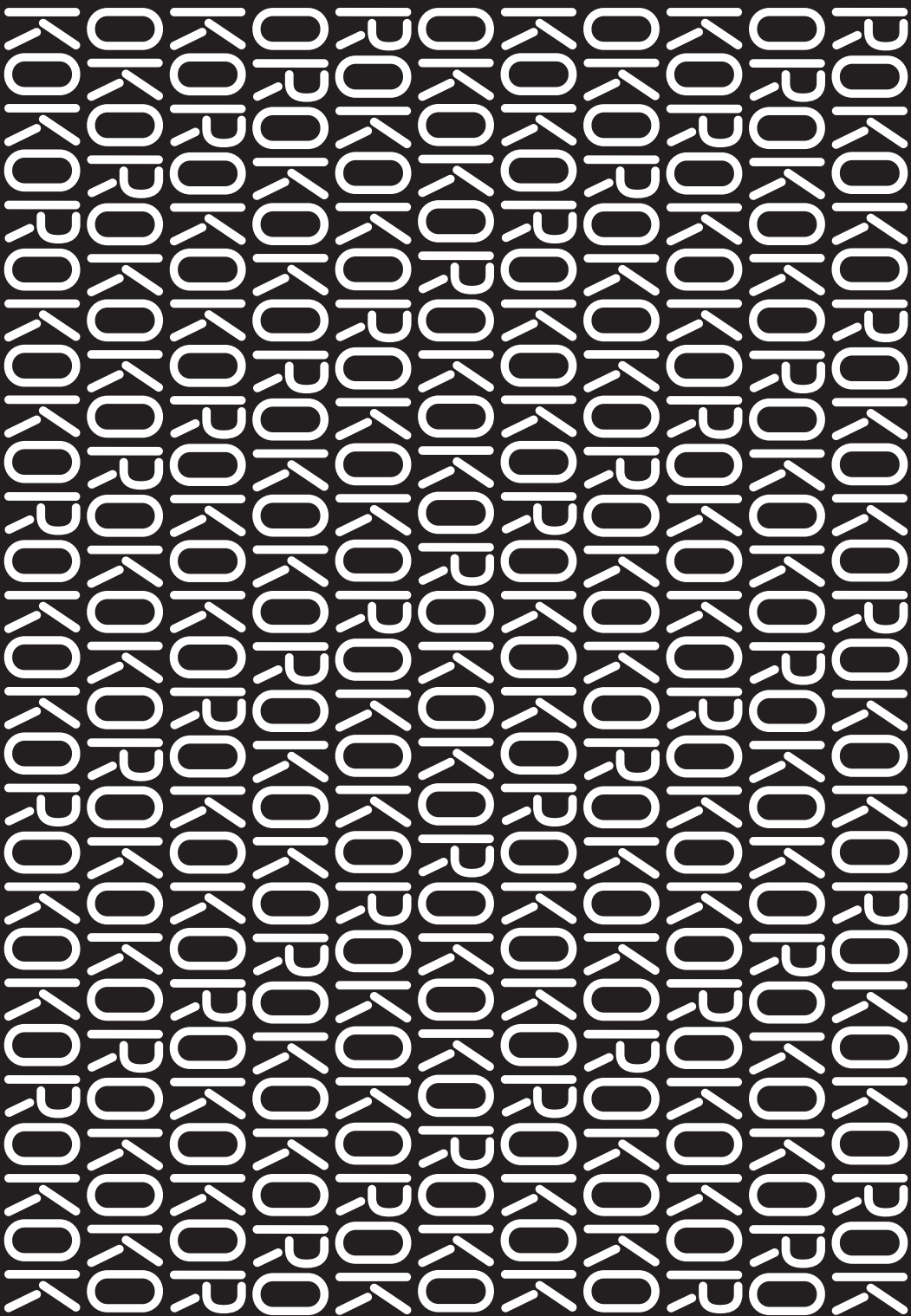
45 Tataki / 14.00

Slightly grilled tuna with sesame

CHIRASHI BOWL

Small bowl with sushi rice, Tamago,
selectable with:**46 Avocado** / 7.50 **48 Sake** / 8.50**49 Moriawase** / 9.50

a mixture of raw fish



NIGIRI

2 pieces

50 Abokado / 4.00 

Avocado

51 Asupara / 4.00 

Asparagus

52 Sake / 5.50

Salmon

53 Maguro / 6.00

Tuna

54 Suzuki / 5.00

Catfish

55 Ikura / 6.00

Salmon caviar

56 Ebi / 5.50

Prawn

57 Shizuka / 6.00

Torched salmon, asparagus, chili threads, chili mayo, Unagi sauce

58 Honoka / 7.00

Torched tuna, avocado, chili threads, chili mayo, Unagi sauce

HOSOMAKI

59 Abokado / 4.00 

Avocado

60 Kappa / 3.50 

Cucumber and sesame

61 Aki / 4.50 

Mango and asparagus

62 Sake / 5.00

Salmon

63 Tekka / 6.00

Tuna

64 Kazumi / 5.00

Tuna, salmon, ginger, chive, chili

URA MAKI

65 Sachiko / 6.00

Salmon, mango, cucumber,
ginger, shiso

66 Junko / 5.50

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 / 6.00 VEGETARIAN

Asparagus, cream cheese,
rocket salad, black sesame

73 Kaori / 6.00 VEGETARIAN

Eggplant Tempura and Miso sauce

SPECIAL
HOMEMADE ROLLS
(KOKORO STYLE)**74 Nao / 7.00**

Panko-breaded, crab meat, cream
cheese, avocado, Tonkatsu sauce (6 pcs)

75 Haruna / 8.00 VEGETARIAN

Avocado, asparagus tempura,
cream cheese, sesame

76 Tomoko / 9.00

Duck in crispy Tempura batter,
sesame, chive, chili sauce

90 Saté Roll / 9.00

Marinated and roasted chicken with
avocado, peanut sauce on top

77 Yoko / 8.00

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

78 Hitomi / 9.00

Fried edible crab, avocado,
cucumber, fish roes

79 Yukiko / 13.00

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

80 Momo / 12.00

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

81 Midori / 13.00

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

82 Ebisu / 12.00

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

83 Daiki / 12.00

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

93 Murakami / 7.00 

Panko-breaded roll with avocado,
mango, beetroot, Guacamole and salad
leaves on top

94 Mononoke / 13.00

Inside-out roll with avocado, beet root, flambéed
Teriyaki-salmon and Guacamole on top

**SUSHI MIX
(LOVE TO SHARE)**

The ingredients will be combined
according to the cook.

84 Kokoro / 10.00

4 Nigiri + 1 Ura Maki (6 pieces)

85 Tokyo / 17.00

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

86 Sakura / 12.00

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

87 Kyoto / 36.00

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

88 Shibuya / 12.00

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

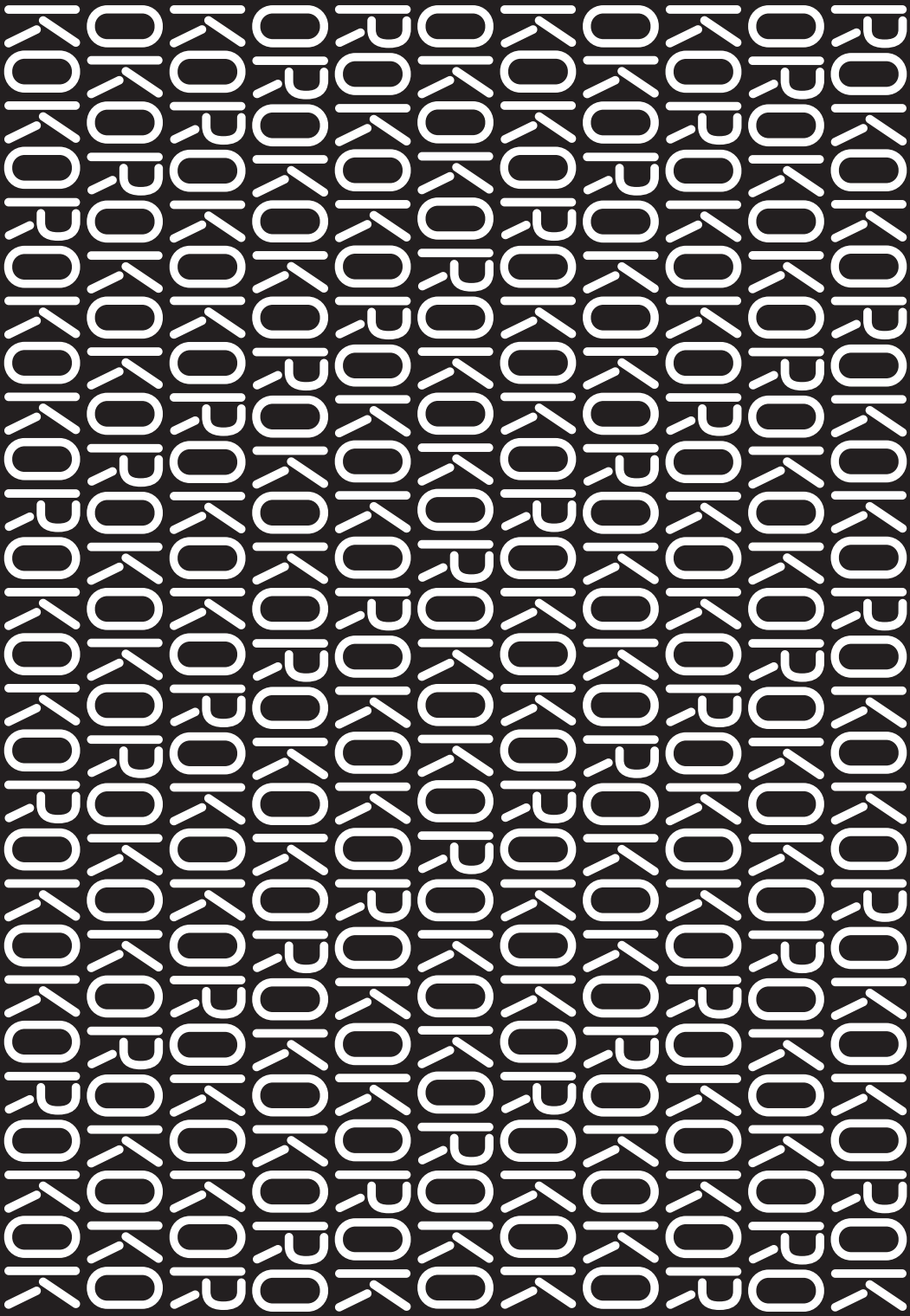
Sushi is accompanied by wasabi^{1,5} & ginger^{8&11}

DESSERTS

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- 37 Jasmin**
Crème Brûlée / 3.80
- 38 Kokos Pudding / 3.50**
- 39 Sesam Ice / 2.00**
- 40 Matcha Ice / 2.00**
- 41 Mochi Ice / 6.00**
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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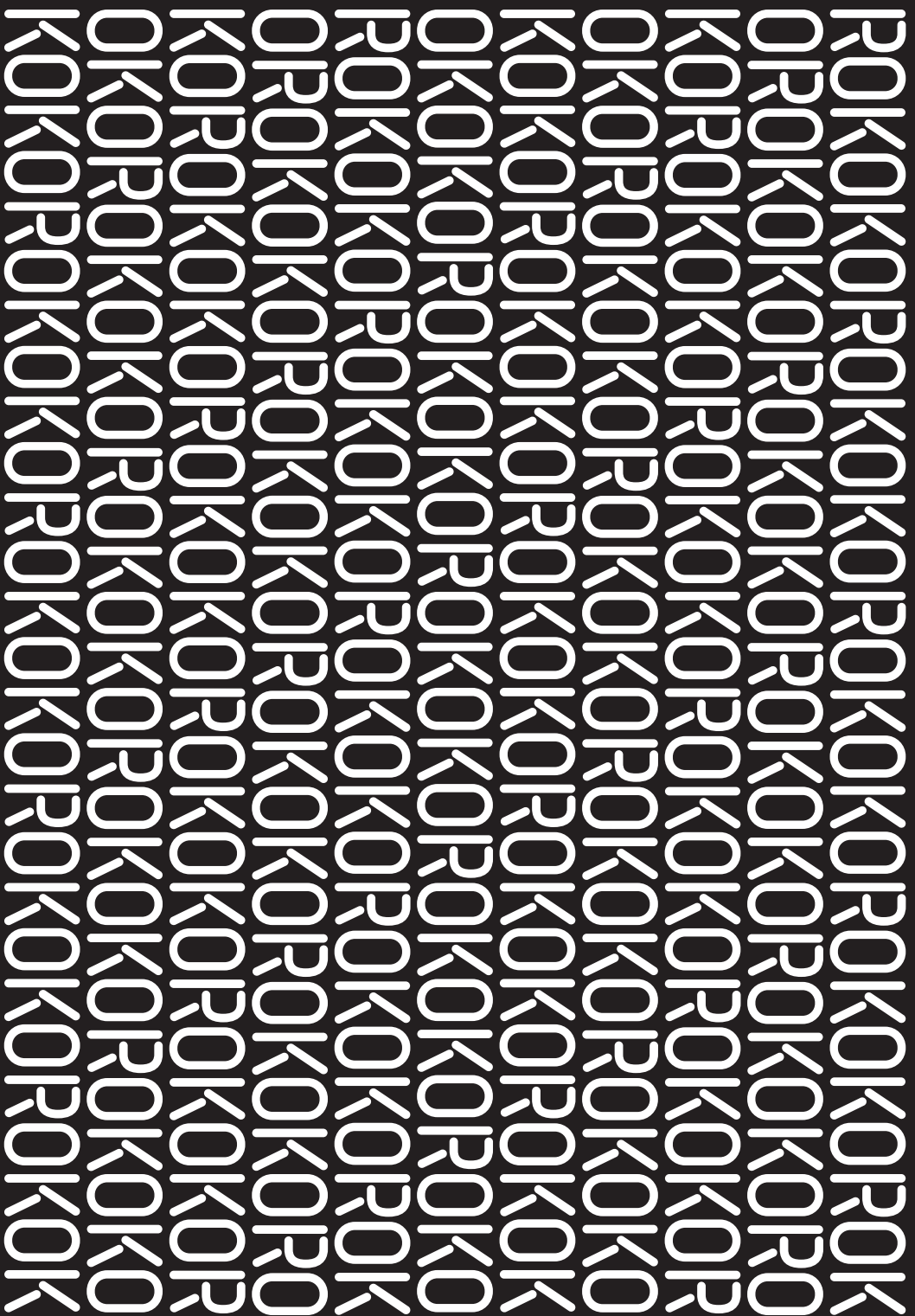
HOT

Tea

Sencha green tea ²	2.00
Jasmin tea ²	2.00
Lemongrass tea	3.00
Fresh ginger tea	3.30
Ginger tea with lime	3.50
Fresh mint tea	3.50

Coffee²

Coffee	3.00
Espresso	2.00
Espresso Macchiato	2.50
Double Espresso	3.00
Cappuccino	3.00
Latte Macchiato	3.50



COLD

Softs 0,2l / 0,4l

Coca Cola ^{1,2}	2.50 / 3.50
Cola Cola Zero ^{1,2,4}	2.50 / 3.50
Fanta, Sprite ^{1,5}	2.50 / 3.50
Spezi ^{1,2,5}	2.50 / 3.50
Ginger Ale, Bitter Lemon ¹	2.50 / 3.50

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	2.50 / 3.60

Sodas 0,5l / 1,0l

Table water with	
Lime	3.00 / 5.50
Mint	3.00 / 5.50
Strawberry	3.00 / 5.50
Lemongras	3.00 / 5.50
Ginger	3.00 / 5.50
Orange	3.00 / 5.50

Vösslauer still 0,25l / 0,75l	3.00 / 5.50
Vösslauer sp. 0,25l / 0,75l	3.00 / 5.50

Homemade Drinks 0,3l

Limetten Calpico	5.50
Calpico, lime, soda	
Kokoros Calpico	6.50
Calpico, raspberries, lime, ginger, soda, mint	
Kimono Calpico	6.50
Calpico, strawberries, lime, soda	
Ginger Cooler	6.50
Mint, ginger, cucumber, lime with ginger ale	
Berry Lovers	6.50
Strawberry purée, lime, mint	
Kokoro Island	6.00
Passion fruit, lychee, lime, mint, passion fruit syrup	
Lemon Soda	5.50
Fresh lime, mint, brown sugar, soda	
Green Ginger Ice Tee	5.50
Fresh ginger and green tea	
Tokyo Yuzu	6.00
Japanese citrus fruit, mint, orange, soda	

ALCOHOLIC BEVERAGES

Aperitifs

Aperol Sprizz 0,2l	6.50
Hugo 0,2l	6.50
Lillet Wildberry 0,2l	6.50

Longdrinks 0,3l

Tanquery Tonic ³	8.50
Roku Gin Tonic ³	8.50
Hendrick's Tonic ³	10.50
Monkey 47 Tonic ³	10.50
Moscow Mule ^{1,3,4}	8.50
London Mule	8.50
Cuba Libre ^{1,2}	8.50

Beer (Bottle)

Kirin 0,3l	3.50
Asahi 0,3l	3.50
Lammsbräu Pils ⁶ 0,3l	3.50
Lammsbräu Wheat Beer ⁷ 0,5l	4.00
Non-alcoholic Pils ⁶ 0,3l	3.50
Non-alcoholic Wheat Beer ⁷ 0,5l	4.00

Japanese Whisky

Suntory Toki 4 cl	7.00
Nikka from the Barrel 4 cl	9.00
Hibiki Harmony 4 cl	12.00

WINE

WHITE 0,2l / Bottle

Sauvignon Blanc

6.50 / 24.00

Vignobles Berthier / Loire / France

A refreshingly vivid and fruity wine from the Sancerre region with aroma of white blossoms, soft notes of berries and nuances of white fruits like quince and pear.

Alter Satz

7.10 / 26.00

Eymann / Pfalz / Germany

An ode to the traditional mixed wine deposit made from carefully hand-picked Riesling, Muscatel and Gewuerztraminer.

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 / Lombardei / 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, long-lasting.

Syrah Grenache

7.50 / 28.00

Château Saint-Roch / Languedoc / France

A finely-spiced Cuvée with notes of cherry and berries, with richly aromatic nuances of thyme, ivy, and white pepper. Refined tannins, gentle on the palate.

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.

All wine & sparkling wine contain sulphites.

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).

