





ソフトドリンク

Softdrinks

WATER SPARKLING/STILL AT DISCRETION - PER PERSON		4.-
COCA COLA	3DL / 5DL	5.- / 8.-
COCA COLA ZERO	3DL / 5DL	5.- / 8.-
CALPIS SODA Japanese lactic acid soft drink	3DL / 5DL	5.- / 8.-
RAMUNE Japanese Limonade	2DL	6.-
PINK GRAPEFRUIT SODA	2DL	6.-
YUZU LIME LIMONADE	33CL	7.-
HOMEMADE GINGER BEER	3DL	6.5
SEASONAL ICE TEA	3DL / 5DL	6.- / 8.5
Our staff will advise you		



急須入りお茶

Teapot

GREEN TEA Sencha	4.5DL	8.-
GENMAI CHA Green tea prepared with roasted rice	4.5DL	8.-
HOJI CHA Roasted green tea	4.5DL	8.-
OO LONG CHA Chinese black tea	4.5DL	8.-
GINGER	4.5DL	8.-
PEPPERMINT	4.5DL	8.-

珈琲

Coffee

ESPRESSO	4.-
ESPRESSO DOPPIO	5.5
ESPRESSO MACCHIATO	5.-
AMERICANO	5.5



ビール

Beer

ASAHI	5%	33CL	7.-
SAPPORO	5%	33CL	7.-
KIRIN	5%	33CL / 50CL	7.- / 9.-
LEERMOND NON-ALCOHOLIC BEER		33CL	6.5

スパークリングワイン

Sparkling Wine

1DL 7.5DL

PROSECCO NUDDO EXTRA DRY DOC - IT	7.5	49.-
Glera – green apple, lightly sweet, herby		
BILLECART-SALMON CHAMPAGNE BRUT - FR		89.-
Pinot Noir, Chardonnay, Pinot Meunier - hints of spring, apple, almond pastry		
BILLECART-SALMON CHAMPAGNE BRUT ROSÉ - FR		119.-
Chardonnay, Pinot Meunier, Pinot Noir - noble, caramel, raspberries		

果実酒

Fruit Wine

1DL / 7.2DL

OHAKO UMESHU	18%	14.- / 86.-
Plum wine – spicy-sweet plum flavour		
YUZUSHU	13%	13.5 / 79.-
Yuzu wine – sour fruity-aromatic, slightly bitter		



白ワイン

White wine

1DL 7.5DL

„JUST“ RIESLING TROCKEN - DE

8.5 52.-

Riesling - apple, peach, natural minerality

RENNERSISTAS WAITING FOR TOM WEISS BIO - AU

11.- 72.-

Pinot Blanc, Chardonnay - light fruit, yeast, light tannins

BIANCO MACERATO „EX ALBA“ - IT

9.5 69.-

Trebbiano - orange, apple, petals, herby, spicy

BISTROLOGIE J.P. ROBINOT - FR

86.-

Chenin Blanc - fresh, quince, lightly buttery

ORANGE VOILÉE BIO FABIEN JOUVES - FR

93.-

Chenin Blanc - charcoal, ripe mango, orange, cinnamon, yeast

ロゼ

Rosé

1DL 7.5DL

A TABLÉ!! BIO - FR

8.5 59.-

Malbec - red fruits, yeast, lightly herby

DIDO „LA SOLUCIÓ ROSA“ BIO - SP

68.-

Syrah, Cariñena, Garnacha Blanca, Garnacha Negra, Macabeo - strawberry, apricot, woody hints, mediterranean herbs

赤ワイン

Red wine

1DL 7.5DL

RENNERSISTAS SUPERGLITZER BIO - AU

9.5 63.-

St. Laurent, Zweigelt, Rösler - fresh red berries, wild and earthy notes

VALPOLICELLA RIPASSO CLASSICO SUP. - IT

9.- 59.-

Corvina, Corvinone, Rondinella, Merlot, Molinara - ripe red fruit, notes of dark herbs, rich in tannins, sweet chesnuts

MARTINET BRU DOQ BIO - SP

74.-

Garnacha Negra, Syrah - dark berries, fresh herbs, minerality



酒 純米

Sake – Junmai

	1DL	7.2DL	1.8L
KIKUSUI NO JUNMAISHU, 15% Rice polishing ratio: 70%, prefecture Niigata round body and rich		56.-	
SEIKYO JUNMAI CHOKARAKUCHI NAKAO, 15.4% Rice polishing ratio: 65%, prefecture Hiroshima super dry and rich in rice-Koji Umami	10.-	67.-	142.-
TOKUBETSU JUNMAI KARAKUCHI ICHINOKURA, 15.5% Rice polishing ratio: 55%, prefecture Miyagi airy and dry with a hint of vanilla, round body	10.5	69.-	159.-
YAMATOSHIZUKU YAMAHAI AKITA, 15.8% Rice polishing ratio: 60%, prefecture Akita heavy and dry Sake with rich Umami	11.-	72.-	146.-
UMAKUCHI JUNMAISHU KAWATSURU, 16% Rice polishing ratio: 58%, prefecture Kagawa heavy and rich with hints of Umami	11.-	76.-	150.-
NANBU BIJIN JUNMAISHU, 15.5% Rice polishing ratio: 60%, prefecture Iwate hints of pear, cashew and flower	12.-	82.-	152.-
RYOKAN INATAHIME JUNMAI, 15% Rice polishing ratio: 68%, prefecture Tottori hints of lime blossom and soy with bitter chocolate, coffee and nutmeg	12.5	82.-	
SHIRAYUKI AKAFUJI JUNMAI, 14.5% Rice polishing ratio: 60%, prefecture Hyogo round body, hints of white chocolate, caramel and vanilla, hints of citrus fruits	12.5	82.-	
DEWATSURU TOKUBETSU JUNMAI, 16% Rice polishing ratio: 60%, prefecture Akita rich aroma of rice Umami	13.5	86.-	182.-
SHIRAYUKI EDO GENROKU JUNMAI, 17.8% Rice polishing ratio: 88%, prefecture Hyogo rich and complex, salty-sweet palate, hints of dark chocolate and honey, yeasty and woody	14.-	86.-	



酒 純米吟醸

Sake Junmai Ginjo

1DL 7.2DL 1.8L

JUNMAI GINJO GINREI SUIGEI, 16%

12.5 169.-

Rice polishing ratio: 50%, prefecture Kochi
good balance of acidity and umami, hints of citrus fruits

DENSHIN YUKI JUNMAI GINJO IPPONGI, 15.9%

13.- 86.- 172.-

Rice polishing ratio: 55%, prefecture Fukui
airy and mellow, dry

HOJUN JUNMAI GINJO KAWATSURU, 16%

13.5 89.- 179.-

Rice polishing ratio: 50%, prefecture Kawaga
heavy and rich, hints of umami

JIKON TOKUBETSU JUNMAI, 16%

96.-

Rice polishing ratio: 60%, prefecture Mie
Fresh, aromatic, intense, ginger and sweet melon

酒 純米大吟醸

Sake Junmai Daiginjo

1DL 7.2DL 1.8L

MEIYO JUNMAI DAIGINJO SUISHIN, 16%

15.- 199.-

Rice polishing ratio: 50%, prefecture Hiroshima
soft and smooth with hints of cashew and apple

JUNMAI DAIGINJO HAKKAISAN, 15.5%

16.- 92.- 209.-

Rice polishing ratio: 45%, prefecture Niigata
smooth and mild

SHUHARI ID 566, 15%

104.-

Rice polishing ratio: 50%, prefecture Hyogo
Extremely fresh, flowers, melon and mineral

KUBOTA MANJU ASAHI SHUZO, 15%

299.-

Rice polishing ratio: 50%, prefecture Niigata
fruity with hints of woodbine, apple and seasoned pear

酒 純米濁り

Junmai Nigori

1DL 7.2DL 1.8L

SHIRAKAWAGO JUNMAI NIGORI MIWA, 14.8%

13.- 169.-

Rice polishing ratio: 70%, prefecture Gifu
unfiltered, very rich, creamy and sweet



ドリンク

Drinks

PINK SAKE SPRITZ

14.-

Sake, lime, honey, grapefruit soda

UMESHU SODA / ROYAL

12.- / 14.-

Red Shiso plum wine, lime with soda or prosecco

UMERICANO

15.-

Plum wine, red vermouth, soda

LONDON MULE

15.-

Brick organic gin, lime, sugar, homemade ginger ale

チューハイ

Highball

LEMON-HI

15.-

Shōchū – Japanese liquor, lemon juice, soda

CALPIS-HI

15.-

Shōchū – Japanese liquor, lactic acid syrup, soda

WHISKY-HI

15.-

Whisky, soda



焼酎

Shōchū – japanischer Schnaps

SATSUMA SHIRANAMI	25%	1DL	12.-
AKA KIRISHIMA	25%	1DL	13.-
KURO SATSUMA	25%	1DL	13.-
MITAKE	25%	1DL	15.-

ジン

Gin

BRICK ORGANIC DRY GIN	40%	4CL	12.-
------------------------------	------------	------------	-------------

ウォッカ

Vodka

PARTISAN BIO	40%	4CL	13.-
---------------------	------------	------------	-------------

グラッパ

Grappa

NARDINI BIANCA	50%	2CL	12.-
-----------------------	------------	------------	-------------



ウイスキー

Whisky

MARS BLENDED WHISKY EXTRA	37%	4CL	12.-
SUNTORY KAKUBIN YELLOW LABEL	40%	4CL	14.-
NIKKA RARE OLD SUPER	43%	4CL	16.-
NIKKA FROM THE BARREL	51.4%	4CL	18.-
NIKKA PURE MALT BLACK	43%	4CL	21.-
NIKKA MIYAGIKYO SINGLE MALT	45%	4CL	23.-
NIKKA TAILORED	43%	4CL	33.-
NIKKA 12 YEARS OLD	43%	4CL	49.-





枝豆

EDAMAME

Soy beans snack with seasalt

7.-



冷奴

HIYAYAKKO

Cold silken Tofu with soy sauce, chives
Katsuobushi – dried fish flakes
and fresh grated ginger

8.5

ON REQUEST



ご飯

RICE

A bowl of steamed Japanese rice

5.-



味噌汁

MISO SOUP

Soybean-based soup with spring onion,
seaweed and Tofu pieces

6.5

ON REQUEST



一品料理

IPPINRYOURI

A small delicious dish.
Ippin (one item), ryouri (dish).
It is like tapas, which are
enjoyed with sake in Japan.
Sometimes ordered with many
different dishes at once and
shared among each other.
We suggest customers to pick
a drink or sake of their choice.



一品料理

おひたし

OHITASHI

8.-

Japanese spinach salad, kaeshi sauce, fish dashi
bonito flakes

ON REQUEST



ギョウザ

GYOZA

14.-

5 pieces of fried dumplings:

- Chicken
- Vegetables



揚げ出し豆腐

AGEDASHITOFU

12.-

Fried tofu with tempura sauce, chives,
finely grated radish and ginger

ON REQUEST





トンカツ

TONKATSU

24.-

Fried pork schnitzel with crunchy panko,
spicy tonkatsu sauce, thinly sliced
white cabbage

チキンカツ

CHICKEN KATSU

25.-

Fried chicken schnitzel with crunchy panko,
spicy tonkatsu sauce, thinly sliced
white cabbage

イカの唐揚げ

IKA NO KARAAGE

18.-

Fried squid pieces
with homemade yuzu-mayonnaise

鶏の唐揚げ

TORI NO KARAAGE

16.-

Fried chicken pieces
in homemade marinade
with Japanese mayonnaise

一品料理





キャベツサラダ

KYABETSU SARADA

Cabbage salad with Japanese salad sauce

7.5



シャキシャキ大根サラダ

SHAKISHAKI DAIKONSARADA

Crispy radish salad, shiso leaves

14.-

ON REQUEST



サラダ

SARADA

The Japanese say Sarada, since there is no L in the Japanese language. We serve our salad with our homemade dressings. Let us surprise you!



カレーライス

KAREERAISU

Meaning Japanese Curry.

It is dark, delicious, with a thick sauce. In Japan, there is a lot of meat fat inside the curry dish.

Our sauce is vegan!

豆腐カツカレー

TOFU KATSUKAREE

25.-

Tofu curry: Rice, curry sauce with onions, tofu schnitzel with crunchy panko



チキンカツカレー

CHICKEN KATSUKAREE

28.-

Chicken curry: Rice, curry sauce with onions, chicken schnitzel with crunchy panko

カツカレー

KATSUKAREE

27.-

Pork curry: Rice, curry sauce with onions, pork schnitzel with crunchy panko



牛丼

GYUDON

Thinly sliced marinated beef,
spring onions and cooked onions,
cellophane noodles, pickled ginger,
served on Japanese rice

24.-

カツ丼

KATSUDON

Breaded pork schnitzel sheathed
with a fine scrambled egg,
finely sliced white cabbage,
served on Japanese rice

26.-

チキンカツ丼

CHICKEN KATSUDON

Breaded chicken schnitzel sheathed
with a fine scrambled egg,
finely sliced white cabbage,
served on Japanese rice

27.-

丼

物

DONBURIMONO

Meaning rice with topping.
It is traditionally served in a
bowl. It is one single dish,
served on white Japanese rice
with sauce.



丼

野菜あんかけ丼

YASAI ANKAKE DON

24.-

Seared seasonal vegetables, tofu, in thick homemade sauce, served on Japanese rice

ON REQUEST



ちらし丼

CHIRASHI DON

32.-

Raw salmon, tuna, tamagoyaki – omelette, ginger, ikura – trout roe, served on Japanese rice

ON REQUEST



物

ト ツ ビ シ ン ケ

DONBURI-TOPPING

ONSEN EGG 3.-



野菜カレーうどん

YASAI KAREE UDON

23.-

Spicy Japanese curry soup
with udon noodles, vegan or fish dashi, spinach,
spring onions

ON REQUEST



牛カレーうどん

GYU KAREE UDON

26.-

Spicy Japanese curry soup,
gyūniku - steamed beef marinated in yuzu miso,
udon noodles, spring onions

うどん

UDON NOODLE

The soup are prepared
with fish broth. udon noodles
are thick, white noodles,
manufactured since more than a
thousand years in Japan.

The special rolled paste is
closely folded and then cut with
a blade, which is called udon
kiri (knife).



うどん

肉うどん

NIKU UDON

25.-

Udon soup, gyūniku - steamed beef marinated in yuzu miso, udon noodles, spring onions

トッピング			
TOPPINGS			
CHASHU	6.-	BEAN SPROUTS	2.5
GROUND BEEF	6.-	SPINACH	2.5
BEEF	9.-	SEAWEED	2.5
TOFU KATSU	6.-	GINGER	2.5
FRIED TOFU	6.-	EGG	3.-
NARUTO	2.5	ONSEN EGG	3.-
CORN	2.5	NOODLES	6.-



味噌ラーメン

MISO-RAMEN

24.-

Miso based soup, ramen noodles,
chashu – pork slices, seaweed, bean sprouts
and tamago – half a boiled egg,
negi – spring onions

ベジ味噌ラーメン

VEGI MISO RAMEN

24.-

Miso based soup, ramen noodles, bean sprouts,
spinach, seaweed, mushrooms,
negi – spring onions

Add spice 1.-



柚子塩ラーメン

YUZU SHIO RAMEN

25.-

Shio based soup, ramen noodles,
chashu – pork slices, spinach, bean sprouts
and tamago – half a boiled egg, negi – spring onions

Add spice 1.-

豚骨ラーメン

TONKOTSU-RAMEN

25.-

Sesame paitan based soup,
ramen noodles, chashu – pork slices, mushrooms
and tamago – half a boiled egg,
negi – spring onions

拉

麵

RAMEN NOODLES

Ramen noodles are made from
white wheat, salt and water.

They are thinner and darker
than udon noodles. In Japan
the ramen stores are so
renowned that people wait an
hour to be seated, just to eat a
bowl of noodle soup.



拉

麵

担々麵

TANTANMEN

25.5

Spicy sesame paitan based soup, ramen noodles, ground beef, spinach, tamago – half a boiled egg, negi – spring onions

ベジ担々麵

VEGI TANTANMEN

25.5

Spicy sesame paitan based soup, ramen noodles, plant based mince, spinach, negi – spring onions

Choose between:

- Karai – spicy
- Sugoï Karai – mega spicy
- Yaba Karai – crazy spicy



ト ッ ピ ン グ			
TOPPINGS			
CHASHU	6.-	BEAN SPROUTS	2.5
GROUND BEEF	6.-	SPINACH	2.5
BEEF	9.-	SEAWEED	2.5
TOFU KATSU	6.-	GINGER	2.5
FRIED TOFU	6.-	EGG	3.-
NARUTO	2.5	ONSEN EGG	3.-
CORN	2.5	NOODLES	6.-



お子様メニュー



KIDS-MENU



海姫うどん

MIKA UDON

12.-

A portion udon noodles in dashi – fish broth
Mika's favourite food – kitchen chef 's daughter

チキンライス

KARAAGE-KIDS

12.-

Fried chicken pieces with Japanese rice
the Japanese version of chicken nuggets

餃子ライス

GYOZA-KIDS

12.-

3 fried dumplings with Japanese rice
chicken / vegetables







雪見大福

ICE CREAM MOCHI

A scoop of flavored ice cream wrapped in rice dough:

4.- (PER PIECE)

Our staff will advise you

ON REQUEST



大福

DAIFUKU

Rice cake of your choice:

6.-

Our staff will advise you



ドリンクス				
DEZARTO DRINKS				
UMESHU OHAKO	18%	1DL	14.-	
Plum wine				
YUZUSHU	13%	1DL	13.5	
Yuzu wine				
SUNTORY WHISKY	40%	4CL	14.-	
NIKKA FROM THE BARREL	51.4%	4CL	18.-	
NIGORI „MIWA“ SAKE	14.8%	1DL	13.-	

PRICES IN CHF INCL. 7.7% TAX.

デザート

DEZARTO

Traditional desserts come only with azuki beans to sweeten.

Mochi consists of a paste from steamed rice. In Japan, people don't see a man on the moon, but rather a rabbit who's stomping mochi dough on a pot.



デザート

ユズ プロセッコ アイス

YUZU-PRO-AISU

9.-

A scoop of yuzu sorbet (Japanese citrus fruit)
in prosecco



金時

KINTOKI

9.-

A scoop of matcha (green tea) or
kurogoma (sesame) ice cream
with sweet azuki beans and whipped cream



エスプレッソ アイス

ESPRESSO AISU

7.-

A scoop of matcha (green tea) or
kurogoma (sesame) ice cream
with a shot of espresso





Dear Guest

About ingredients in our dishes, allergies or intolerances,
our staff will inform you on request.

Your Ooki Team

Country of Origin

Beef CH / Pork CH / Chicken CH / Squid PT / Tuna Pacific Northwest / Salmon SCT, Label Rouge, Farm