





ソフトドリンク

Softdrinks

WATER SPARKLING/STILL À DISCRETION - PER PERSON		4.-
COCA COLA	3.3DL	5.5
COCA COLA ZERO	3.3DL	5.5
RAMUNE Japanese Limonade	2DL	6.-
PINK GRAPEFRUIT SODA	2DL	6.-
YUZU LIME LEMONADE	33CL	7.-
HOMEMADE GINGER BEER		3DL / 5DL 6.5 / 9.-
HOMEMADE ICE TEA		3DL / 5DL 6.- / 8.5
Our staff will advise you		



急須入りお茶

Teapot

SENCHA Green tea	4.5DL	8.-
GENMAI CHA Green tea 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	4.5
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.-
KIRIN ALCOHOL FREE	0%	33CL	6.5

スパークリングワイン

Sparkling wine

1DL 7.5DL

PROSECCO NUDO EXTRA DRY DOC BIO - IT	8.-	54.-
Colli del Soligo, Glera – green apple, lightly sweet, herbal		
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

SUPPAI UMESHU	10%	14.- / 79.-
Plum wine – sour fruity, sweet plum flavour		
OHAKO UMESHU	18%	16.- / 89.-
Plum wine – aromatic, sweet plum flavour		
MIYAKO BIJIN YUZUSHU	7%	13.5 / 76.-
Yuzu wine – herb, sweet and fruity aroma		
HEIWA SHUZO YUZUSHU	7.5%	15.- / 82.-
Yuzu wine – full aroma of fresh yuzu, with a zesty, citrus tart character		



白ワイン

White wine

1DL 7.5DL

„JUST“ RIESLING TROCKEN - DE

8.5 52.-

Riesling - juicy, apple and stone fruits, minerality

RENNERSISTAS WAITING FOR TOM WEISS BIO - AT

11.- 72.-

Weissburgunder, Chardonnay - light fruit, applemousse, yeast, minerality, light tannins

BISTROLOGIE J.P.ROBINOT - FR

86.-

Chenin Blanc - quince fruit, fine chalk, powerfully elegant

ORANGE VOILÉE BIO FABIEN JOUVES - FR

93.-

Chenin Blanc - charcoal, lightly salty, ripe mango, orange, cinnamon, yeasty

ロゼ

Rosé

1DL 7.5DL

L'HERBE FOLLE - FR

8.- 54.-

Duras, Braucol - fresh, wild berries, flavours of sweet spices

A TABLE!! BIO - FR

8.5 59.-

Malbec - soft, juicy red fruits, chalky, earthy, tart minerality

DIDO „LA SOLUCIÓN ROSA“ BIO - SP

68.-

Syrah, Cariñena, Garnacha Blanca, Garnacha Negra, Macabeo - strawberry, hint of undergrowth, subtle tannins

赤ワイン

Red wine

1DL 7.5DL

RENNERSISTAS SUPERGLITZER BIO - OE

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

	10L	7.20L	1.8L
KIKUSUI NO JUNMAISHU, 15%		56.-	
Rice polishing ratio: 70%, province Niigata, round body, rich and mellow			
SHUNNOTEN YOROZUYA, 15%	9.-	62.-	
Rice polishing ratio: 63%, province Yamanashi, semi-dry, light, mild and clear flavour			
SEIKYO JUNMAI CHOKARAKUCHI NAKAO, 15.4%	10.-	67.-	142.-
Rice polishing ratio: 65%, province Hiroshima, very dry, emphasized umami flavour of rice koji			
TOKUBETSU JUNMAI KARAKUCHI ICHINOKURA, 15.5%	10.5	69.-	159.-
Rice polishing ratio: 55%, province Miyagi, light and dry with a hint of vanilla, round body			
YAMATOSHIZUKU YAMAHAI AKITA, 15.8%	11.-	72.-	146.-
Rice polishing ratio: 60%, province Akita, heavier, drier sake with complete umami flavour			
NANBU BIJIN JUNMAISHU, 15.5%	12.-	82.-	152.-
Rice polishing ratio: 60%, province Iwate, aroma of pear, cashew nut and flowers			
RYOKAN INATAHIME JUNMAI, 15%	12.5	82.-	
Rice polishing ratio: 68%, province Tottori, aroma of lime blossom, notes of soya, dark chocolate, coffee and nutmeg			
SHIRAYUKI AKAFUJI JUNMAI, 14.5%	12.5	82.-	
Rice polishing ratio: 60%, province Hyogo, fruity, vivid, full, excellent acidity, balanced and soft aromas			
DEWATSURU TOKUBETSU JUNMAI, 16%	13.5	86.-	182.-
Rice polishing ratio: 60%, province Akita, rich aroma of rice and umami flavour			
SHIRAYUKI EDO GENROKU JUNMAI, 17.8%	14.-	86.-	
Rice polishing ratio: 88%, province Hyogo, round body, notes of white chocolate, caramel, vanilla, and hints of citrus fruit			
ECRU ARAMASA, 13%		96.-	
Rice polishing ratio: 60%, province Akita, light, fresh, almonds, brown sugar, subtle bitter notes, apricot			
YAMADANISHIKI KIMOTO JUNMAI, 13%		103.-	
Rice polishing ratio: 55%, province Kyoto, mild, umami, elderflower, cedar wood, fine smooth mouthfeel			



酒 純米吟醸

Sake Junmai Ginjo	1DL	7.2DL	1.8L
JUNMAI GINJO GINREI SUIGEI, 16% Rice polishing ratio: 50%, province Kochi balanced acidity and umami flavours, hint of citrus	12.5		169.-
DENSHIN YUKI JUNMAI GINJO IPPONGI, 15.9% Rice polishing ratio: 55%, province Fukui, light and lovable, dry	13.-	86.-	172.-
HOJUN JUNMAI GINJO KAWATSURU, 16% Rice polishing ratio: 50%, province Kawaga, heavy, rich, notes of umami	13.5	89.-	179.-
JIKON TOKUBETSU JUNMAI, 16% Rice polishing ratio: 60%, province Mie, fresh, aromatic, intense, ginger and sweet melon		96.-	
CLASSIC KAMENOO SENKIN, 14% Rice polishing ratio: 60%, province Tochigi, elderberry, delicate and minerally, acidity		97.-	

酒 純米大吟醸

Sake Junmai Daiginjo	1DL	7.2DL	1.8L
MEIYO JUNMAI DAIGINJO SUISHIN, 16% Rice polishing ratio: 50%, province Hiroshima, silky smooth with notes of apple and cashew nuts	15.-		199.-
JUNMAI DAIGINJO HAKKAISAN, 15.5% Rice polishing ratio: 45%, province Niigata, supple and fine rice flavour	16.-	92.-	209.-
MATSUMOTO SHUZO SAWAYA, 15% Rice polishing ratio: 65%, province Toyama, dry, light body, slightly sparkling		104.-	
KUBOTA MANJU ASAHI SHUZO, 15% Rice polishing ratio: 50%, province Niigata, fruity sake with honeysuckle aromas, apple and spiced pear		139.-	299.-

酒 純米濁り

Junmai Nigori	1DL	7.2DL	1.8L
SHIRAKAWAGO JUNMAI NIGORI MIWA, 14.8% Rice polishing ratio: 70%, province Gifu, unfiltered, rich, creamy and sweet	13.-		169.-



ドリンク

Longdrinks

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 CHU-HI	12.-
Shōchū – Japanese schnapps, lemon, soda	
OO LONG-HI	11.-
Shōchū – Japanese schnapps, oolong tea	
WHISKY HIGHBALL	13.-
Whisky, soda	



焼酎

Shōchū – Japanese schnapps

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

ジン

Gin

BRICK ORGANIC DRY GIN	40%	4CL	12.-
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ウォッカ

Vodka

PARTISAN BIO	40%	4CL	13.-
GREY GOOSE	40%	4CL	15.-



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 MIYAGIKYO SINGLE MALT	45%	4CL	23.-
NIKKA TAILORED	43%	4CL	33.-
NIKKA 12 YEARS OLD	43%	4CL	49.-





枝豆

EDAMAME

7.-

Soy beans snack with Bio Camargue fleur de Sel

+ spicy 1.-



冷奴

HIYAYAKKO

8.5

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

ON REQUEST



ご飯

RICE

5.-

A bowl of steamed Japanese rice



味噌汁

MISO SOUP

6.5

Soybean-based soup with fisch or vegan Dashi, spring onion, seaweed and Tofu pieces

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 with Kurogoma –
black sesame dressing



野菜の南蛮漬

YASAI NO NANBANZUKE

16.-

Deep-fried cold aubergine, peppers, zucchini &
fennel with homemade marinade



ギョウザ

GYOZA

14.-

5 pieces of fried dumplings:

- Pork
- Vegetables



揚げ出し豆腐

AGEDASHITOFU

12.-

Fried tofu with tempura sauce, with fish-
or vegan dashi, chives, grated radish and ginger

ON REQUEST





トンカツ

TONKATSU

24.-

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

チキンカツ

CHICKEN KATSU

25.-

Fried chicken schnitzel with crunchy panko,
spicy tonkatsu sauce, japanese mustard,
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 kewpie mayonnaise

一品料理



ポテトサラダ

POTATO SARADA

Japanese Potato salad

9.-

キャベツサラダ

KYABETSU SARADA

Cabbage salad with Japanese dressing

7.50

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!





カレールライス

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!

カツカレー

KATSUKAREE

27.-

Pork curry: Rice, curry sauce with onions, pork 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

豆腐カツカレー

TOFU KATSUKAREE

25.-

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





牛丼

GYUDON

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

24.-

カツ丼

KATSUDON

Breaded pork schnitzel sheathed
with a fine scrambled egg, onions,
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, onions,
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

ちらし丼

CHIRASHI DON

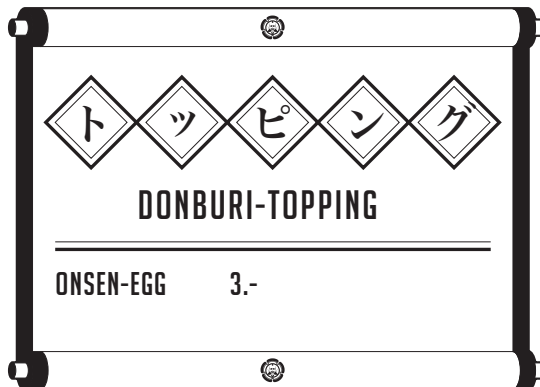
32.-

Two types of raw fish, shrimp, ginger,
ikura – trout roe served on Japanese rice

ON REQUEST



物



PRICES IN CHF INCL. 8.1% VAT.



野菜カレーうどん

YASAI KAREE UDON

23.-

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

ON REQUEST



牛カレーうどん

GYU KAREE UDON

26.-

Spicy Japanese curry soup with fish dashi, gyūniku – steamed beef marinated in yuzu miso, udon noodles and negi – spring onions

うどん

UDON-NUDEL

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 with fish dashi, gyūniku – steamed beef marinated in yuzu miso, udon noodles and negi – spring onions

トッピング			
TOPPINGS			
CHASHU	6.-	NORI	2.-
MINCED BEEF	6.-	SPINACH	2.5
GROUND BEEF	9.-	SEAWEED	2.5
TOFU-KATSU	6.-	GINGER	2.5
FRIED TOFU	6.-	EGG	3.-
CORN	2.5	ONSEN-EGG	3.-
MENMA	2.5	NOODLES	6.-
BEAN SPROUTS	2.5		



味噌ラーメン

MISO-RAMEN

25.-

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

ベジ味噌ラーメン

VEGI MISO-RAMEN

25.-

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

add spice 1.-

豚骨ラーメン

TONKOTSU-RAMEN

26.-

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

拉

麵

RAMEN-NUDELN

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

26.5

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

Choose your spice level: see below

ベジ担々麵

VEGI TANTANMEN

26.5

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

Choose between:

- Karai – spicy
- Sugoi karai – mega spicy
- Yaba karai – crazy spicy



ト ツ ピ シ グ			
TOPPINGS			
CHASHU	6.-	NORI	2.-
MICED BEEF	6.-	SPINACH	2.5
GROUND BEEF	9.-	SEAWEED	2.5
TOFU-KATSU	6.-	GINGER	2.5
FRIED TOFU	6.-	EGG	3.-
CORN	2.5	ONSEN-EGG	3.-
MENMA	2.5	NOODLES	6.-
BEAN SPROUTS	2.5		



お子様メニュー



KIDS-MENU



海姫うどん

MIKA UDON

14.-

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

チキンライス

KARAAGE-KIDS

15.-

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

餃子ライス

GYOZA-KIDS

13.-

3 fried dumplings with Japanese rice

- Pork
- Vegetables







雪見大福

ICE CREAM MOCHI

Sweet rice dough with ice cream filling
of your flavour of choice:

4.- (PER PIECE)

Our staff will advise you

ON REQUEST



大福

DAIFUKU

Rice dough filled with various fillings.

6.-

Our staff will advise you



DEZAATO DRINKS

OHAKO UMESHU	18%	1DL	16.-
Plum wine			
HEIWA SHUZO YUZUSHU	7.5%	1DL	15.-
Yuzu wine			
SUNTORY WHISKY	40%	4CL	14.-
NIKKA FROM THE BARREL	51.4%	4CL	18.-
NIGORI „MIWA“ SAKE	14.8%	1DL	13.-

デザート

DEZAATO

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

+Vodka 5.-



金時

KINTOKI

11.-

A scoop ice cream with sweet adzuki beans
and whipped cream

- Matcha – green tea
- Kurogoma – black sesame



エスプレッソ アイス

ESPRESSO-AISU

8.-

A scoop of ice cream with a shot of espresso

- Matcha – green tea
- Kurogoma – black sesame





Dear Guest

Our staff will gladly advise you on the ingredients of dishes,
as well as make recommendations based on any allergies or an intolerance.

Your Ooki-Team

WINE

The vintage is subject to change

ORIGIN OF MEAT & FISH

Beef CH / Pork CH / Chicken CH

Shrimps VN, MSC, Farm / Sepia PT / Salmon SCT, Label Rouge, Farm