





## ソフトドリンク

Softdrinks

WATER SPARKLING/STILL FREE REFILL - PER PERSON		4.-
COCA COLA	3.3DL	5.5
COCA COLA ZERO	3.3DL	5.5
RAMUNE <small>Japanese fizzy drink</small>	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

Ask our staffs for the current tea



## 急須入りお茶

Teapot

<b>SENCHA</b> Green tea	4.5DL	8.-
<b>GENMAI CHA</b> Green tea with roasted rice	4.5DL	8.-
<b>HOJI CHA</b> Roasted green tea	4.5DL	8.-
<b>OO LONG CHA</b> Chinese black tea	4.5DL	8.-
<b>GINGER</b>	4.5DL	8.-
<b>PEPPERMINT</b>	4.5DL	8.-

## 珈琲

Coffee

<b>ESPRESSO</b>	4.5
<b>ESPRESSO DOPPIO</b>	5.5
<b>ESPRESSO MACCHIATO</b>	5.-
<b>AMERICANO</b>	5.5



## ビール

Beer

<b>ASAHI</b>	<b>5%</b>	<b>33CL</b>	<b>7.-</b>
<b>SAPPORO</b>	<b>5%</b>	<b>33CL</b>	<b>7.-</b>
<b>KIRIN</b>	<b>5%</b>	<b>33CL / 50CL</b>	<b>7.- / 9.-</b>
<b>KIRIN ALCOHOL FREE</b>	<b>0%</b>	<b>33CL</b>	<b>7.-</b>

## スパークリングワイン

Sparkling wine

1DL 7.5DL

<b>PROSECCO NUDO EXTRA DRY DOC BIO - IT</b>	<b>8.-</b>	<b>54.-</b>
Colli del Soligo, Glera – green apple, slight sweetness, herbal		
<b>BILLECART-SALMON CHAMPAGNE BRUT - FR</b>		<b>89.-</b>
Pinot Noir, Chardonnay, Pinot Meunier - hints of spring, apple, almond pastry		
<b>BILLECART-SALMON CHAMPAGNE BRUT ROSÉ - FR</b>		<b>119.-</b>
Chardonnay, Pinot Meunier, Pinot Noir - noble, caramel, raspberries		

## 果実酒

Fruit Wine

1DL / 7.2DL

<b>SUPPAI UMESHU</b>	<b>11%</b>	<b>14.- / 89.-</b>
Plum wine – sour, fruity and sweet plum notes		
<b>OHAKO UMESHU</b>	<b>18%</b>	<b>15.- / 94.-</b>
Plum wine – aromatic and sweet plum notes		
<b>MIYAKO BIJIN YUZUSHU</b>	<b>7%</b>	<b>11.5 / 72.-</b>
Yuzu wine – herbal, sweet and fruity aroma		
<b>HEIWA SHUZO YUZUSHU</b>	<b>7%</b>	<b>14.5 / 92.-</b>
Yuzu wine – a rich aroma of fresh yuzu with a zesty and citrusy 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 - bright fruit, apple mousse, yeasty, minerality, light tannins

### BISTROLOGIE J.P. ROBINOT - FR

86.-

Chenin Blanc - quince, slightly chalky, powerfully elegant

### ORANGE VOILÉE BIO FABIEN JOUVES - FR

93.-

Chenin Blanc - charcoal, slight salinity, 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 and herby minerality

### DIDO „LA SOLUCIÓN ROSA“ BIO - SP

68.-

Syrah, Cariñena, Garnacha Blanca, Garnacha Negra, Macabeo - strawberry, a 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

	1DL	2.1DL	7.2DL	1.8L
<b>KIKUSUI NO JUNMAISHU, 15%</b> Rice polishing ratio: 70%, province Niigata, round body, rich and mellow			56.-	
<b>SHUNNOTEN YOROZUYA, 15%</b> Rice polishing ratio: 63%, province Yamanashi, semi-dry, light, mild and clear flavour	9.-	16.-	62.-	
<b>SEIKYO JUNMAI CHOKARAKUCHI NAKAO, 15.4%</b> Rice polishing ratio: 65%, province Hiroshima, very dry, emphasized umami flavour of rice koji	10.-	18.-	67.-	142.-
<b>TOKUBETSU JUNMAI KARAKUCHI ICHINOKURA, 15.5%</b> Rice polishing ratio: 55%, province Miyagi, light and dry with a hint of vanilla, round body	10.5	19.-	69.-	159.-
<b>YAMATOSHIZUKU YAMAHAI AKITA, 15.8%</b> Rice polishing ratio: 60%, province Akita, heavier, drier sake with complete umami flavour	11.-	20.-	72.-	146.-
<b>YAMATOMADASHI MIZUMOTO, 17%</b> Rice polishing ratio: 70%, province Hyogo, medium-bodied, wonderful texture, and vibrant acidity	11.5	20.-	74.-	
<b>NANBU BIJIN JUNMAISHU, 15.5%</b> Rice polishing ratio: 60%, province Iwate, aroma of pear, cashew nut and flowers	12.-	22.-	82.-	152.-
<b>RYOKAN INATAHIME JUNMAI, 15%</b> Rice polishing ratio: 68%, province Tottori, aroma of lime blossom, notes of soya, dark chocolate, coffee and nutmeg	12.5	24.-	82.-	
<b>SHIRAYUKI AKAFUJI JUNMAI, 14.5%</b> Rice polishing ratio: 60%, province Hyogo, fruity, vivid, full, excellent acidity, balanced and soft aromas	12.5	24.-	82.-	
<b>DEWATSURU TOKUBETSU JUNMAI, 16%</b> Rice polishing ratio: 60%, province Akita, rich aroma of rice and umami flavour	13.5	25.-	86.-	182.-
<b>SHIRAYUKI EDO GENROKU JUNMAI, 17.8%</b> Rice polishing ratio: 88%, province Hyogo, round body, notes of white chocolate, caramel, vanilla and a hint of citrus fruit	14.-	26.-	86.-	
<b>ECRU ARAMASA, 13%</b> Rice polishing ratio: 60%, province Akita, light, fresh, almonds, brown sugar, subtle bitter notes, apricot			96.-	
<b>YAMADANISHIKI KIMOTO JUNMAI, 13%</b> Rice polishing ratio: 55%, province Kyoto, mild, umami, elderflower, cedar wood, fine smooth mouthfeel			103.-	



## 酒 純米吟醸

Sake Junmai Ginjo	1DL	2.1DL	7.2DL	1.8L
<b>JUNMAI GINJO GINREI SUIGEI, 16%</b> Rice polishing ratio: 50%, province Kochi balanced acidity and umami flavours, a hint of citrus fruit	12.5	23.-		169.-
<b>DENSHIN YUKI JUNMAI GINJO IPPONGI, 15.9%</b> Rice polishing ratio: 55%, province Fukui, light and mellow, dry	13.-	24.-	86.-	172.-
<b>HOJUN JUNMAI GINJO KAWATSURU, 16%</b> Rice polishing ratio: 50%, province Kawaga, heavy, rich, notes of umami	13.5	24.-	89.-	179.-
<b>JKON TOKUBETSU JUNMAI, 16%</b> Rice polishing ratio: 60%, province Mie, fresh, aromatic, intense, ginger and sweet melon			96.-	
<b>CLASSIC KAMENOO SENKIN, 14%</b> Rice polishing ratio: 60%, province Tochigi, elderberry, delicate and minerally, acidity			97.-	

## 酒 純米大吟醸

Sake Junmai Daiginjo	1DL	2.1DL	7.2DL	1.8L
<b>MEIYO JUNMAI DAIGINJO SUISHIN, 16%</b> Rice polishing ratio: 50%, province Hiroshima, silky smooth with notes of apple and cashew nuts	15.-	28.-		199.-
<b>JUNMAI DAIGINJO HAKKAISAN, 15.5%</b> Rice polishing ratio: 45%, province Niigata, supple and fine rice flavour	16.-	30.-	92.-	209.-
<b>MODERN OMACHI, 15%</b> Rice polishing ratio: 50%, province Tochigi, light aroma of candied peaches and apricots, with a satisfying finish			95.-	
<b>MATSUMOTO SHUZO SAWAYA, 15%</b> Rice polishing ratio: 65%, province Toyama, dry, light body, slightly sparkling			104.-	
<b>KUBOTA MANJU ASAHI SHUZO, 15%</b> 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	2.1DL	7.2DL	1.8L
<b>SHIRAKAWAGO JUNMAI NIGORI MIWA, 14.8%</b> Rice polishing ratio: 70%, province Gifu, unfiltered, rich, creamy and sweet	13.-	23.-		169.-



## ドリンク

Cocktails

<b>SAKE SPRITZ</b>	14.-
Sake, lime, honey, grapefruit soda	
<b>UMESHU SODA / ROYAL</b>	12.- / 14.-
Red shiso plum wine, lime with soda or prosecco	
<b>UMERICANO</b>	15.-
Plum wine, red vermouth, soda	
<b>YUZU NEGRONI</b>	15.-
House Negroni with japanese yuzu	
<b>HOUSE PALOMA</b>	15.-
Tequila, grapefruit, lime, wasabi salt	
<b>LONDON MULE</b>	15.-
Brick organic gin, lime, sugar, homemade ginger beer	

## チューハイ

Highball

<b>LEMON CHU-HI</b>	12.-
Shōchū – Japanese schnapps, lemon, soda	
<b>OO LONG-HI / MUGI-HI</b>	11.-
Shōchū – Japanese schnapps, oolong or barley tea	
<b>WHISKY HIGHBALL</b>	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 freshly grated ginger

ON REQUEST



## ご飯

### RICE

5.-

A bowl of steamed Japanese rice



## 味噌汁

### MISO SOUP

6.5

Fermented soybean-based soup with fisch or vegan Dashi, spring onions, seaweed and Tofu cubes

ON REQUEST



# 一品料理

## IPPINRYOURI

Ippinryouri are small, delicate dishes, similar to tapas. Typically served alongside a variety of other plates and meant to be shared. In Japan, they are often enjoyed with sake. Our team will help you pick the right drink or sake to go with your food!



# 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, pickled cold aubergine, peppers,  
zucchini & fennel



## ギョウザ

### GYOZA

14.-

5 pieces of pan-fried dumplings:

- Pork
- Vegetables



## 揚げ出し豆腐

### AGEDASHITOFU

12.-

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

ON REQUEST





## トンカツ

### TONKATSU

24.-

Deep-fried pork, breaded with crunchy panko, tonkatsu sauce, japanese mustard, thinly sliced white cabbage

## チキンカツ

### CHICKEN KATSU

25.-

Deep-fried chicken thighs, breaded with crunchy panko, tonkatsu sauce, japanese mustard, thinly sliced white cabbage

## イカの唐揚げ

### IKA NO KARAAGE

18.-

Deep-fried squid pieces with homemade yuzu-mayonnaise

## 鶏の唐揚げ

### TORI NO KARAAGE

16.-

Deep-fried chicken thigh pieces in homemade marinade with japanese kewpie mayonnaise

# 一品料理



# サラダ

## SARADA

We serve our salad with our  
homemade dressings. Let us  
surprise you!

## ポテトサラダ

### POTATO SARADA

Creamy Japanese potato salad  
with cucumber and carrots

9.-

## キャベツサラダ

### KYABETSU SARADA

Cabbage salad with Japanese dressing

7.50



PRICES IN CHF INCL. 8.1% VAT.







# カレールライス

## KAREERAISU

Japanese curry is rich, flavorful, and known for its thick, dark sauce. Choose from a variety of toppings to go with. Traditionally it is made with lard — our version is completely vegan.

## カツカレー

### KATSUKAREE

27.-

Rice, curry sauce with onions, deep-fried pork cutlet, breaded with crunchy panko

## チキンカツカレー

### CHICKEN KATSUKAREE

28.-

Rice, curry sauce with onions, deep-fried chicken cutlet, breaded with crunchy panko

## 豆腐カツカレー

### TOFU KATSUKAREE

25.-

Rice, curry sauce with onions, deep-fried tofu cutlet, breaded with crunchy panko





## 牛丼

### GYUDON

Finely sliced beef, marinated and braised with onion and glass noodles, spring onions and pickled ginger, served on a bed of steamed Japanese rice

24.-

# 丼

## カツ丼

### KATSUDON

Panko breaded deep-fried pork cutlet with scrambled eggs and onions cooked in a tare-sauce, finely sliced white cabbage, served on a bed of steamed Japanese rice

26.-

# 物

## チキンカツ丼

### CHICKEN KATSUDON

Panko breaded deep-fried chicken thigh cutlet with scrambled eggs and onions cooked in a tare-sauce, finely sliced white cabbage, served on a bed of steamed Japanese rice

27.-

### DONBURIMONO

Donburimono means rice with a topping – a complete dish served in a bowl, with white Japanese rice and a topping of your choice.



# 丼

## ちらし丼

### CHIRASHI DON

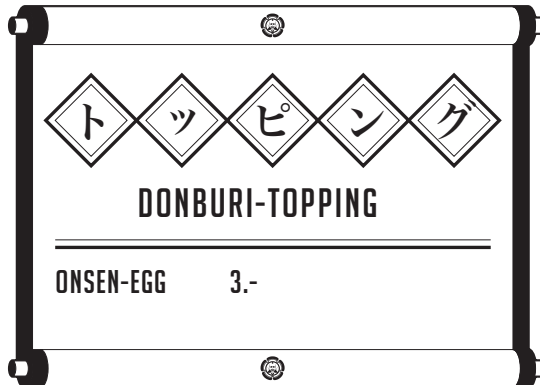
32.-

Raw salmon and kingfish, shrimp, ginger,  
ikura – salmon roe served on a bed of  
steamed Japanese rice

ON REQUEST



# 物



PRICES IN CHF INCL. 8.1% VAT.



## 野菜カレーうどん

### YASAI KAREE UDON

23.-

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.-

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

うどん

### UDON NOODLES

Udon broth is made with bonito fish flakes. The thick, white udon noodles have been part of traditional Japanese cuisine for thousands of years. The dough is rolled out flat and folded, then cut to the desired thickness.



# うどん

## 肉うどん

### NIKU UDON

25.-

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

ト ッ ピ ン グ			
TOPPINGS			
SLICED BEEF	9.-	NORI	2.-
TOFU-KATSU	6.-	SEAWEED	2.5
FRIED TOFU	6.-	PICKLED GINGER	2.5
MENMA	2.5	EGG	3.-
BEAN SPROUTS	2.5	ONSEN-EGG	3.-
SPINACH	2.5	NOODLES	6.-



## 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

+ Spicy 1.-



## 醤油ラーメン

### SHOYU RAMEN

25.-

Shoyu based soup, ramen noodles,  
tori chashu – chicken slices, spinach, tamago –  
half a boiled egg, negi – spring onions

## 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 NOODLES

Ramen noodles are made from white wheat, salt and water. They are thinner, firmer, and darker than udon, served in a rich, savory broth full of umami flavor.



# 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
SLICED 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



Children's menus are available exclusively for kids aged 12 and under.

### 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 onigiri.  
The Japanese version of chicken nuggets

### 餃子ライス

#### GYOZA-KIDS

12.-

3 pan-fried dumplings with onigiri.

- Pork
- Vegetables









## 雪見大福

### ICE CREAM MOCHI

Sweet rice cake filled with ice cream  
in your choice of flavour:

4.- (PER PIECE)

Ask our staffs for our current flavours

ON REQUEST



## 大福

### DAIFUKU

Rice cake filled with various fillings.

6.-

Ask our staffs for our current flavours



### DEZAATO DRINKS

OHAKO UMESHU	18%	1DL	15.-
Plum wine			
HEIWA SHUZO YUZUSHU	7%	1DL	14.5
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 Japanese desserts are mildly sweet, often using only azuki beans. Mochi is made from steamed glutinous rice, pounded into a smooth, chewy paste — simple, delicate, and satisfying.



# デザート

## ユズ プロセッコ アイス

### YUZU-PRO-AISU

9.-

A scoop of yuzu (japanese citrus fruit) sorbet  
doused 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 valued 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