





ソフトドリンク

Softdrinks

SPARKLING/STILL WATER AT DISCRETION - PER PERSON		4.-
COCA COLA	33CL	5.5
COCA COLA ZERO	33CL	5.5
CALPIS SODA Japanese lactic acid soft drink	3DL/5DL	5.-/8.-
RAMUNE Japanese lemonade	2DL	6.-
PINK GRAPEFRUIT SODA	2DL	6.-
YUZU LIME LEMONADE	33CL	7.-
HOMEMADE GINGER BEER	3DL	6.5
SEASONAL ICE TEA	3DL/5DL	6.-/8.5
Our staff will advise you		



お茶 (急須入り)

Teapot

4DL / 6.7DL

SENCHA Green tea	8.- / 12.-
GENMAICHA Green tea with roasted rice	8.- / 12.-
HOJICHA Roasted green tea	8.- / 12.-
OO LONGCHA Chinese black tea	8.- / 12.-
GINGER	8.- / 12.-
PEPPERMINT	8.- / 12.-

珈琲 オーガニック

Coffee – Organic

ESPRESSO	4.-
ESPRESSO MACCHIATO	5.-
ESPRESSO DOPPIO	5.5
AMERICANO	5.5
CAPPUCINO	6.5

抹茶

Powdered Tea

MATCHA LATTE Cold or warm	7.-
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* Oat Milk + CHF 0.50.

Cappucino, Iced and Matcha Latte available until 6pm.



ビール

Beer

SPRINT	5.2%	3DL / 5DL	5.- / 7.5
REKORD	5.2%	3DL / 5DL	5.- / 7.5
ASAHI	5%	33CL	7.-
SAPPORO	5%	33CL	7.-
KIRIN ALCOHOL FREE	0%	33CL	6.5

果実酒

Fruit wine

1DL / 7.2DL

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



スパークリングワイン

Sparkling wine

	1DL	75CL
PROSECCO NUDDO EXTRA DRY DOC - IT	7.5	53.-
Colli del Soligo, Glera – Green apple, lightly sweet, herbal		
ROSATO NUDDO EXTRA DRY IGT BIO - IT	8.-	56.-
Fasoli Gino, Corvina, Rondinella, Sangiovese – Delicate red fruit, floral notes		
PET NAT BRUT NATURE PURE NAKED BIO - DE	10.-	71.-
Weingut am Stein, Sauvignon Blanc – Grapefruit, musty, dry, funky		
CAVA RESERVA BRUT NATURE ROSAT DO BIO - SP		61.-
Can Suriol del Castell – Monastrell, Garnacha Negra – Strawberry hints, acidic, refreshingly dry		
BILLECART-SALMON CHAMPAGNE BRUT - FR		89.-
Billecart-Salmon, Pinot Noir, Chardonnay, Pinot Meunier – hints of spring, apple, almond pastry		
FLEURY CHAMPAGNE BRUT BLANC DE NOIRS AOC BIO - FR		109.-
Fleury, Pinot Noir – Vanilla, apricot, raspberry, herbal & fresh		
MAGNUM		218.-

白ワイン

White wine

	1DL	75CL
LE BOUQUET VDF - FR	8.-	56.-
Laporte, Sauvignon Blanc – 2022, subtly fruity, citrus notes, flowery, refreshing		
WÜRZBURGER SILVANER TROCKEN BIO - DE	8.5	60.-
Weingut am Stein, Silvaner – 2020, citrus, balanced acidity, a light salty note		
PASSERINA DEL FRUSINATE - SAN GIOVANNI IGT - IT	9.5	65.-
Abbia Nòva, Passerina – 2021, rosy, intense minerality, chalky		
FENDANT AOC BIO - CH		74.-
Domaine de Beudon, Chasselas – 2008, ripe, warm fruit, nutty, buttery		
BISTROLOGIE VDF - FR		86.-
Domaine Les Vignes de l'Ange Vin, Chenin Blanc – 2020, quince fruit, fine chalk, powerfully elegant		
CHABLIS GRAND CRU VALMUR AOC - FR		116.-
Guy Robin et Fils, Chardonnay – 2020, golden fruits, citrus fresh, harmonic minerality, bold tones		



オレンジワイン

Orange wine

1DL 75CL

L'ORANGE VDF – FR

10.- 71.-

Domaine de Courbissac, Marsane, Grenache Gris, Muscat – 2022
Quince, fine herbs, fruity and floral

BIANCO ANTICO VEJ 180 IGT BIO – IT

68.-

Podere Pradarolo, Malvasia – 2021, litchi, rose, notable tannins, pure nature

SANCERRE AUKSINIS MACÉRATION AOC BIO – FR

86.-

Domaine Sébastien Riffault, Sauvignon Blanc – 2018
quince, honey, slightly rough tannins, warm tones

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Rosé

1DL 75CL

ROSÉ M DE MINUTY AOP – FR

8.- 56.-

Château Minuty, Cinsault, Grenache, Syrah – 2022
Fresh peach, strawberry, ripe acidity, mature classic

A TABLE!! VDF BIO – FR

8.5 59.-

Mas del Périé, Malbec – 2022, soft, juicy red fruits, chalky, earthy, tart minerality

DIDO „LA SOLUCIÓ ROSA“ BIO – SP

68.-

Venus la Universal, Garnacha Negra, Macabeo, Garnacha Blanca,
Cariñena, Syrah – 2021, strawberry, hint of undergrowth, subtle tannins

SUSUCARU ROSATO IGP BIO – IT

72.-

Frank Cornelissen, Alicante, Minella Bianco, Uva Francesca – 2021
Red currant, peach, light earthy tones

PINOT NOIR SAIGNÉE KUCKUCK AOC – CH

76.-

HerterWein, Pinot Noir – 2021, blossoms, sweet, bright red fruits, playful acidity

ROSÉ M DE MINUTY AOP – FR

MAGNUM 150 CL 123.-

Château Minuty, Cinsault, Grenache, Syrah – 2022



赤ワイン

Red wine

10L 75CL

ROSSO DI TOSCANA UNLITRO IGT BIO – IT

7.- 65.-(1L)

Ampeleia, Alicante, Carignano, Mourvèdre, Sangiovese,
Alicante Bouschet – 2022, cherry, notes of green herbs, airy and light

LES ANNÉREAUX AOC BIO – FR

8.5 60.-

Château des Annereaux, Merlot, Petit Verdot – 2020
Dark red fruits, smooth, ripe fruit, ethereal

SUPERGLITZER BIO – AT

62.-

Rennersistas, St. Laurent, Zweigelt, Rösler, Blaufränkisch – 2020
Red berries, earthy notes, good acidity, funky

SUSUCARU ROSSO IGP BIO – IT

75.-

Frank Cornelissen, Alicante, Nerello Mascalese – 2020
Violet petals, underwood, volcanic minerality

ROT N.8 STROHMEIER BIO – AT

93.-

Weingut Strohmeier, Zweigelt – 2017
Forestry tones, sour cherries, balmy foliage

LAUREL DOQ – SP

99.-

Clos I Terrasses, Garnacha Negra, Syrah, Cabernet Sauvignon – 2018
Dark fruit, well spiced, mineral notes, liquorice

LE PUY EMILIEN VDF BIO – FR

109.-

Le Puy, Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec, Carmenere – 2019
Noble bright red and dark berry fruit, young, with fine features, forest floor



酒 純米

Sake Junmai	10L	7.2DL	1.8L
KIKUSUI NO JUNMAISHU, 15% Rice polishing ratio: 70%, province Niigata, round body, rich and mellow		56.-	
SHUNNOTEN YOROZUYA, 15% Rice polishing ratio: 63%, province Yamanashi, semi-dry, light, mild and clear flavour	9.-	62.-	
SEIKYO JUNMAI CHOKARAKUCHI NAKAO, 15.4% Rice polishing ratio: 65%, province Hiroshima Very dry, emphasized umami flavour of rice koji	10.-	67.-	142.-
TOKUBETSU JUNMAI KARAKUCHI ICHINOKURA, 15.5% Rice polishing ratio: 55%, province Miyagi Light and dry with a hint of vanilla, round body	10.5	69.-	159.-
YAMATOSHIZUKU YAMAHAI AKITA, 15.8% Rice polishing ratio: 60%, province Akita Heavier, drier sake with complete umami flavour	11.-	72.-	146.-
UMAKUCHI JUNMAISHU KAWATSURU, 15% Rice polishing rate: 58%, province Kagawa Heavy, rich, notes of umami	11.-	76.-	150.-
NANBU BIJIN JUNMAISHU, 15.5% Rice polishing rate: 60%, province Iwate Aroma of pear, cashew nut and flowers	12.-	82.-	152.-
RYOKAN INATAHIME JUNMAI, 15% Rice polishing rate: 68%, province Tottori, Aroma of lime blossom, notes of soya, dark chocolate, coffee and nutmeg	12.5	82.-	162.-
SHIRAYUKI AKAFUJI JUNMAI, 14.5% Rice polishing rate: 60%, province Hyogo Fruity, vivid, full, excellent acidity, balanced and soft aromas	12.5	82.-	162.-
DEWATSURU TOKUBETSU JUNMAI, 16% Rice polishing rate: 60%, province Akita, rich aroma of rice and umami flavour	13.5	86.-	182.-
SHIRAYUKI EDO GENROKU JUNMAI, 17.8% Rice polishing rate: 88%, province Hyogo, Round body, notes of white chocolate, caramel, vanilla, and hints of citrus fruit	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 rate: 50%, province Kochi Balanced acidity and umami flavours, hint of citrus			
DENSHIN YUKI JUNMAI GINJO IPPONGI, 15.5%	13.-		172.-
Rice polishing rate: 55%, province Fukui Light and lovable, dry			
HOJUN JUNMAI GINJO KAWATSURU, 16%	13.5	89.-	179.-
Rice polishing rate: 50%, province Kawaga Heavy, rich, notes of umami			

酒 純米大吟醸

Sake Junmai Daiginjo

MEIYO JUNMAI DAIGINJO SUISHIN, 16%	15.-		199.-
Rice polishing rate: 50%, province Hiroshima Silky smooth with notes of apple and cashew nuts			
JUNMAI DAIGINJO HAKKAISAN, 15.5%	16.-	92.-	209.-
Rice polishing rate: 45%, province Niigata Supple and fine rice flavour			
KUBOTA MANJU ASAHI SHUZO, 15%		139.-	299.-
Rice polishing rate: 50%, province Niigata, Fruity sake with honeysuckle aromas, apple and spiced pear			

酒 純米濁り

Junmai Nigori

SHIRAKAWAGO JUNMAI NIGORI MIWA, 14.8%	13.-		169.-
Rice polishing rate: 70%, province Gifu, unfiltered, rich, creamy and sweet			
DREAMY CLOUDS JUNMAI RIHAKU NIGORI, 15.5%		82.-	
Rice polishing rate: 58%, province Shimane, unfiltered, mild acidity, nutty			



ドリンク

Longdrinks

PINK SAKE SPRITZ

14.-

Sake, lime, honey, grapefruit soda

UMESHU SODA / ROYAL

12.- / 14.-

Red shiso plum wine, limette 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 schnapps, lemon, soda

WHISKY HIGHBALL

15.-

Whisky, soda



焼酎

Shōchū – japanese schnapps

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

ウォッカ

Vodka

PARTISAN BIO	40%	4CL	13.-
HAKU VODKA	40%	4CL	14.-

ジン

Gin

BRICK ORGANIC DRY GIN	40%	4CL	12.-
ROKU GIN	43%	4CL	14.-



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 TAILORED	43%	4CL	33.-
NIKKA 12 YEARS OLD	43%	4CL	49.-





味噌汁 MISO SOUP

6.5

Soya-based soup with spring onion, Japanese seaweed and organic tofu



ご飯 RICE

5.-

Bowl of steamed Japanese rice



酢の物 SUNOMONO

7.-

Salad with cucumber, Wakame – Japanese seaweed and amazu sauce



一品料理

IPPINRYOURI

Ippinryouri are small, delicate dishes. Ippinryouri (ippin = an article, ryouri = dish) are like tapas, which in Japan is enjoyed together with sake. Usually a variety of dishes are ordered to be shared among the table. We will happily advise you which drink or sake would fit best with your choice of food.



一品料理

枝豆 EDAMAME

7.-

Soybean snack with organic Camargue fleur de sel



餃子 GYOZA

14.-

5 fried dumplings with homemade gyoza sauce

- Pork
- Chicken
- Vegetables



焼豚 CHASHU

16.-

5 fine slices of pork belly with homemade onion-teriyaki sauce



鶏の唐揚げ

TORI NO KARAAGE

16.-

Fried chicken pieces with japanese Kewpie
mayonnaise

• Spicy Sauce

+ 1.-

IKA NO KARAAGE

イカの唐揚げ

18.-

Fried squid pieces with homemade
yuzu mayonnaise

エビ天

EBI TEMPURA

19.-

Jumbo shrimps fried in tempura batter with
homemade tempura sauce, finely grated
radish & ginger

野菜天ぷら

YASAI TEMPURA

19.-

Various vegetables fried in tempura batter
with vegan dashi, finely grated radish & ginger

一品料理







味噌ラーメン MISO RAMEN

24.-

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

ベジ味噌ラーメン VEGI MISO RAMEN

24.-

Miso based soup, ramen noodles, bean sprouts, pak choi, wakame – seaweed, mushrooms and negi – spring onion



豚骨ラーメン TONKOTSU RAMEN

25.-

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

拉

麵

RAMEN NOODLES

Ramen noodles are slim and golden made from wheat, eggs, salt and water. Ramen bars can be found on every corner in Japan. Even so, at some of the more famous ramen bars, people can be seen waiting for up to an hour to eat there.



拉

麵

担々麵 TANTANMEN

25.5

Spicy sesame paitan-based soup, ramen noodles, ground minced beef, pak choi, half a boiled egg and negi – spring onion

ベジ担々麵 VEGI TANTANMEN

25.5

Spicy sesame paitan-based soup, ramen noodles, plant-based mince, spinach and negi – spring onion

Choose between:

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



TOPPINGS

CHASHU	6.-	KIMCHI	3.-
GROUND BEEF	6.-	PAK CHOI	2.5
BEEF	9.-	BEAN SPROUTS	2.5
JUMBO SHRIMP	9.-	SEAWEED	2.5
ONSEN-EGG	3.-	GINGER	2.5
EGG	3.-	NORI	2.-
INARI-TOFU	2.5	NOODLES	6.-
CORN	2.5	CHILLI SAUCE	1.-



肉うどん NIKU UDON

29.-

Udon broth, udon noodles, gyūniku – finely sliced marinated beef loin, cooked onion and ginger and negi – spring onion and onsen egg

エビ天ぷらうどん EBI TEMPURA UDON

29.-

Udon broth with fish-dashi, udon noodles, ebi tempura – jumbo shrimp and vegetables fried in tempura batter and negi – spring onions

野菜天ぷらうどん YASAI TEMPURA UDON

26.-

Udon broth with fish or vegan dashi, udon noodles, various vegetables fried in tempura batter and negi – spring onion

ON REQUEST



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 and specially shaped, then cut with the knife «udon-kiri» to the desired thickness.



うどん

きつねうどん

KITSUNE UDON

22.-

Udon broth with fish or vegan dashi,
udon noodles, Inari – sweetly fried tofu,
wakame – seaweed and negi – spring onions

ON REQUEST



TOPPINGS

CHASHU	6.-	KIMCHI	3.-
GROUND BEEF	6.-	PAK CHOI	2.5
BEEF	9.-	BEAN SPROUTS	2.5
JUMBO SHRIMP	9.-	SEAWEED	2.5
ONSEN-EGG	3.-	GINGER	2.5
EGG	3.-	NORI	2.-
INARI-TOFU	2.5	NOODLES	6.-
CORN	2.5	CHILLI SAUCE	1.-



牛丼 GYUDON

27.-

Finely sliced and marinated beef loin, spring onion, cooked onions & ginger, onsen egg, served on a bed of steamed Japanese rice

海鮮丼 KAISENDON

29.-

Raw salmon pieces, avocado, cucumber, seaweed, chives and Ikura – fish roe served on a bed of steamed Japanese rice

天丼 TENDON

Jumbo prawns or vegetables fried in tempura-batter, served on Japanese rice with homemade tempura-sauce

- Ebi - Prawns
- Yasai - Vegetables

29.-

25.-



エビチリ EBI CHILI

30.-

Blacktiger shrimps with homemade tomato-chilli Sauce. Choose the spicy level!

Side dish:

- Steamed bun
- Rice

丼

物

DONBURIMONO

Donburimono = rice with topping. Don means bowl, so donburi is always served in a bowl. It is the one and only Japanese dish that is served with a sauce over the rice.





お子様メニュー



KIDS-MENU



Children's menus are served only to children
up to and including the age of 12.

餃子ライス

GYOZA-KIDS

15.-

3 fried dumplings with steamed Japanese rice

- Pork
- Chicken
- Vegetables



唐揚げライス

KARAAGE-KIDS

15.-

Fried chicken pieces with steamed Japanese rice

The Japanese luxury version of chicken nuggets

きつねうどん

KITSUNE UDON

16.-

Udon broth with fish or vegan dashi, udon noodles
with Inari – sweetly fried tofu

ON REQUEST







雪見大福 ICE CREAM MOCHIS

4.- [PER PIECE]

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

Our staff will advise you

ON REQUEST



大福 DAIFUKU

6.5

Rice dough filled with various fillings.

Our staff will advise you

ON REQUEST



金時 KINTOKI ICE CREAM

11.-

A scoop ice cream with sweet adzuki beans

- Matcha – green tea
- Kurogoma – black sesame



デザート

DEZAATO

Dezaato = Dessert. Traditional desserts were previously only made with adzuki beans. These sweetened beans pair perfectly with matcha ice cream.

Mochi consist of a dough made from mashed rice. In Japan, people don't see a man in the moon, but a rabbit pounding mochi dough in 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



DEZAATO DRINKS

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



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