

**KOKORO**

## LUNCH

All dishes are served with miso soup.

### 01 Sushi Mix / 11.00

2 Salmon Nigiri (Sake), 2 Tuna Nigiri (Maguro),  
1 Ura Maki (6 pieces)

### 101 Veggie Sushi Mix / 10.00 VEG

1 Ura Maki (6 pieces) + 4 Nigiri

### 02 Tori Katsu / 10.50

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

### 03 Sake Don / 10.50

Rice bowl, Teriyaki salmon

### 05 Wild Herbs Curry / 10.50

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

### 06 Lunch Bento / 12.00

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

### 607 KOKORO Lunch Menu / 10.00

Weekly change

# STARTERS

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**07 Gyoza / 6.00**Fried dumplings filled with chicken  
and vegetables**707 Veggie Gyoza / 6.00** VEGIE

Fried dumplings filled with vegetables

**08 Tsuki / 7.00**

Fried shrimp pockets

**09 Edamame / 5.50** VEGIE

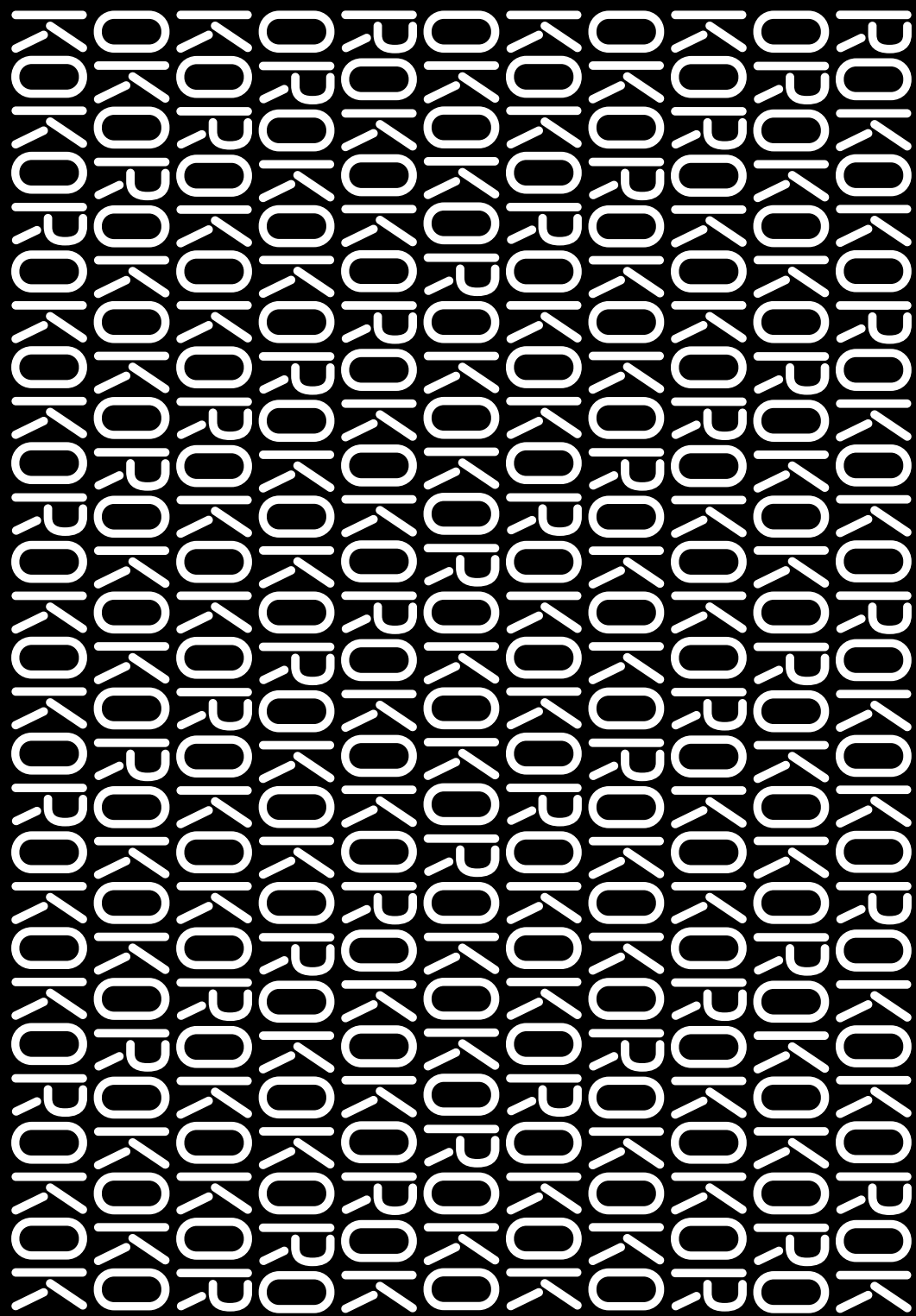
Steamed soybeans with sea salt

**611 Poppukōn / 5.50** VEGIE

Corn Tempura with Ponzu sauce

**608 Avocado Ponzu / 11.50**1/2 Avocado filled with Ponzu sauce &  
torched Teriyaki salmon**11 Hot Basket / 6.50**Steamed dumplings with vegetables  
and shrimps**12 Yume / 7.00**

Fried tuna pockets

**13 Umi / 10.50**Fine tuna Carpaccio with  
ginger soy sauce and sesame

**14 Sora / 9.50**

Fine salmon Carpaccio with  
ginger soy sauce and sesame

**15 Nasu / 6.00** VEGAN

Eggplant with  
sweet-and-sour ginger sauce

**16 Akari / 7.50**

Crispy chicken on cucumber with  
sesame sauce

**17 Hana / 7.00**

Fried squid with spicy sauce

**18 Ebininiku / 7.50**

Shrimps in garlic soy sauce

**19 Asupara / 7.00** VEGAN

2 Yakitori skewers with green Tempura  
asparagus & Teriyaki sauce

**22 Sake / 7.00**

2 Yakitori skewers with salmon  
& Teriyaki sauce

**47 Smoky Saté / 7.00**

3 grilled chicken skewers  
with peanut sauce

**604 Crispy Pocket / 6.50**

Fried shrimps in a crispy potato coat

# SOUPS & SALADS

**24 Miso / 4.00** 

Soybean soup with tofu,  
seaweed and bean sprouts

**25 Tom Yam / 7.50**

With shrimps, vegetables,  
and coriander, spicy

**26 Udon / 8.00**

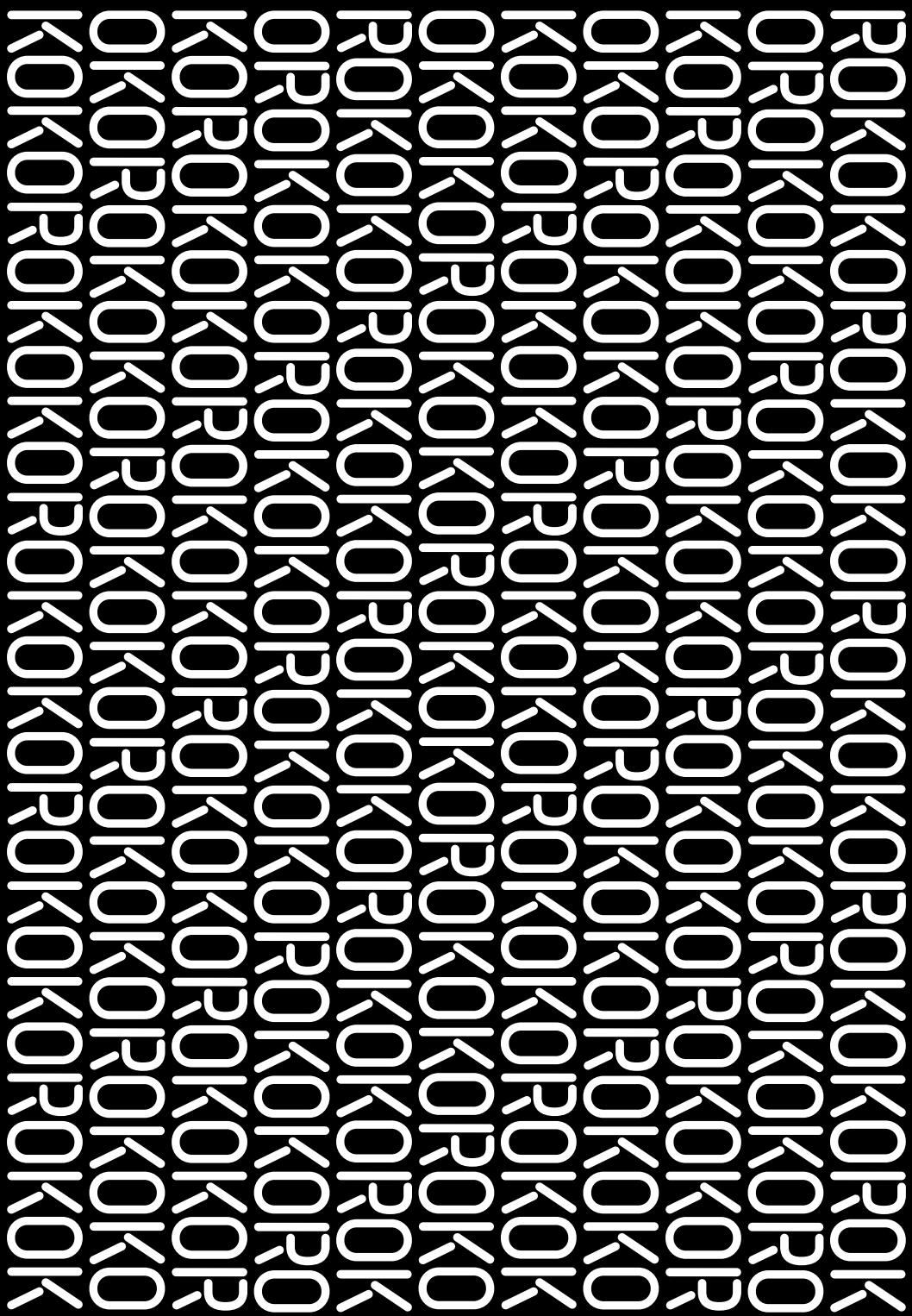
Fish stock with Japanese wheat  
noodles, pulled chicken, spring onions

**27 Tempura Udon / 13.00**

Udon soup with Tempura  
of fish and vegetables

**606 Phở Bowl / 13.50**

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



**600 Hyashiwakame / 7.00** 

Seaweed salad

**29 Abokado / 9.50** 

Fresh avocado with leaf salad of the season and homemade dressing

**30 Sashimi / 15.00**

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

**31 Asupara / 7.00** 

Green asparagus with soy sauce, lime and sesame

**32 Ki / 8.00**

Fruity mango stripes with shrimps, mint and coriander

## MAIN DISHES

All dishes on this page are served with vegetables of the season, rice, and salad.

**33 Sake / 17.00**

Salmon with Balsamic-Teriyaki sauce

**34 Kamo / 19.00**

Barbarie duck breast with fruity mango-Miso soy sauce

**35 Tori / 15.00**

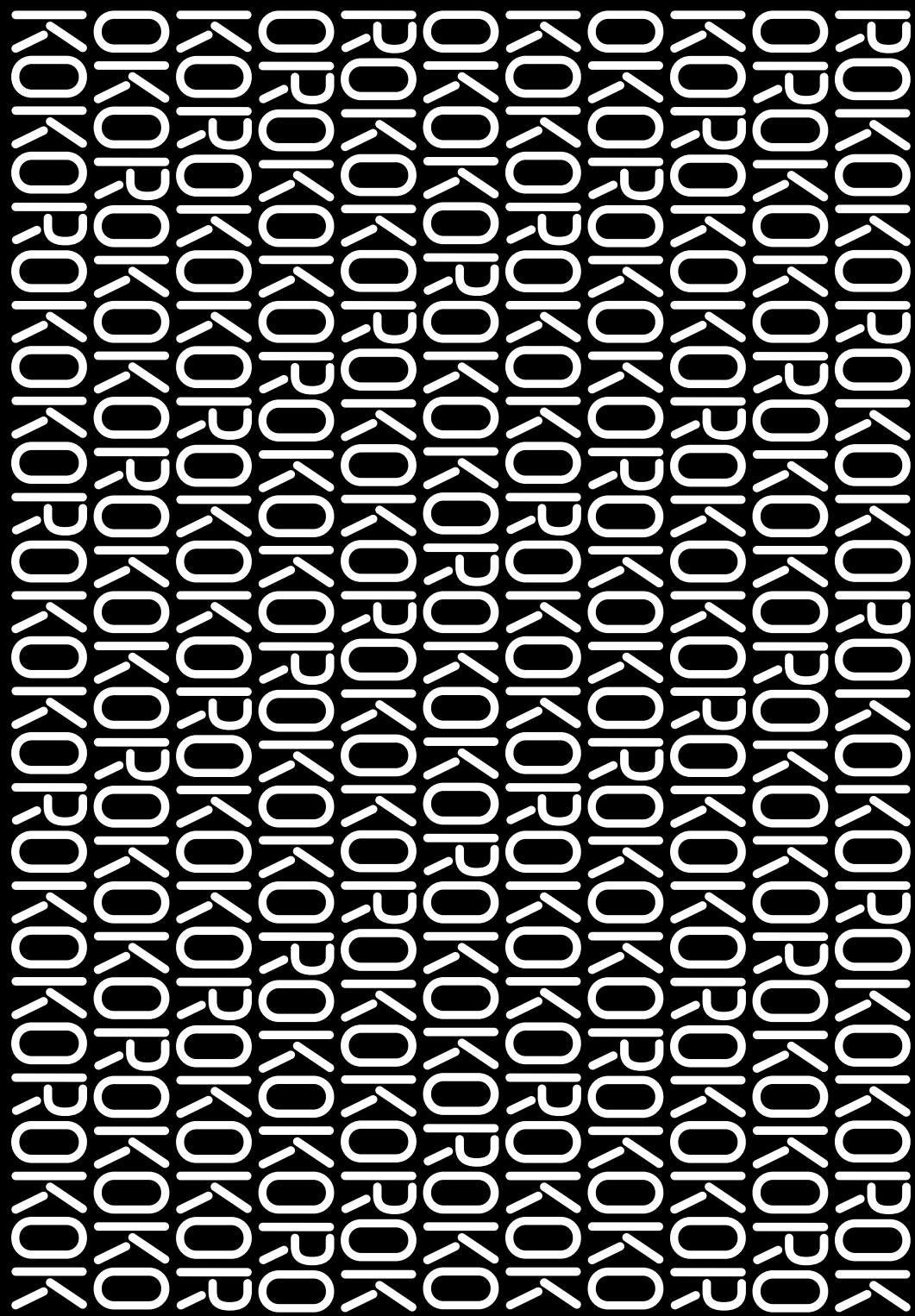
Chicken breast with sesame soy sauce

**36 Ebitempura / 18.00**

Tempura king prawns with Guacamole + 3.50

**601 Jakarta Bay Curry / 14.00**

Masaman Curry with tender chicken breast and peanuts





**10 Bangkok Baby / 13.00**

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

**609 KOKORO Beef (Nikkei Style) / 28.00**

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

**603 Yaki Udon / 13.00**

Fried wheat noodles with vegetables, egg, and tender chicken

**6033 Veggie Yaki Udon / 12.00** VEG

Fried wheat noodles, with egg and vegetables

**IHSNS  
SUSHI**

## SASHIMI

**42 Sake / 16.00**

Salmon

**43 Maguro / 18.00**

Tuna

**44 Maguro to Sake / 17.50**

Tuna and salmon

**45 Tataki / 16.50**

Slightly grilled tuna with sesame

## CHIRASHI BOWL

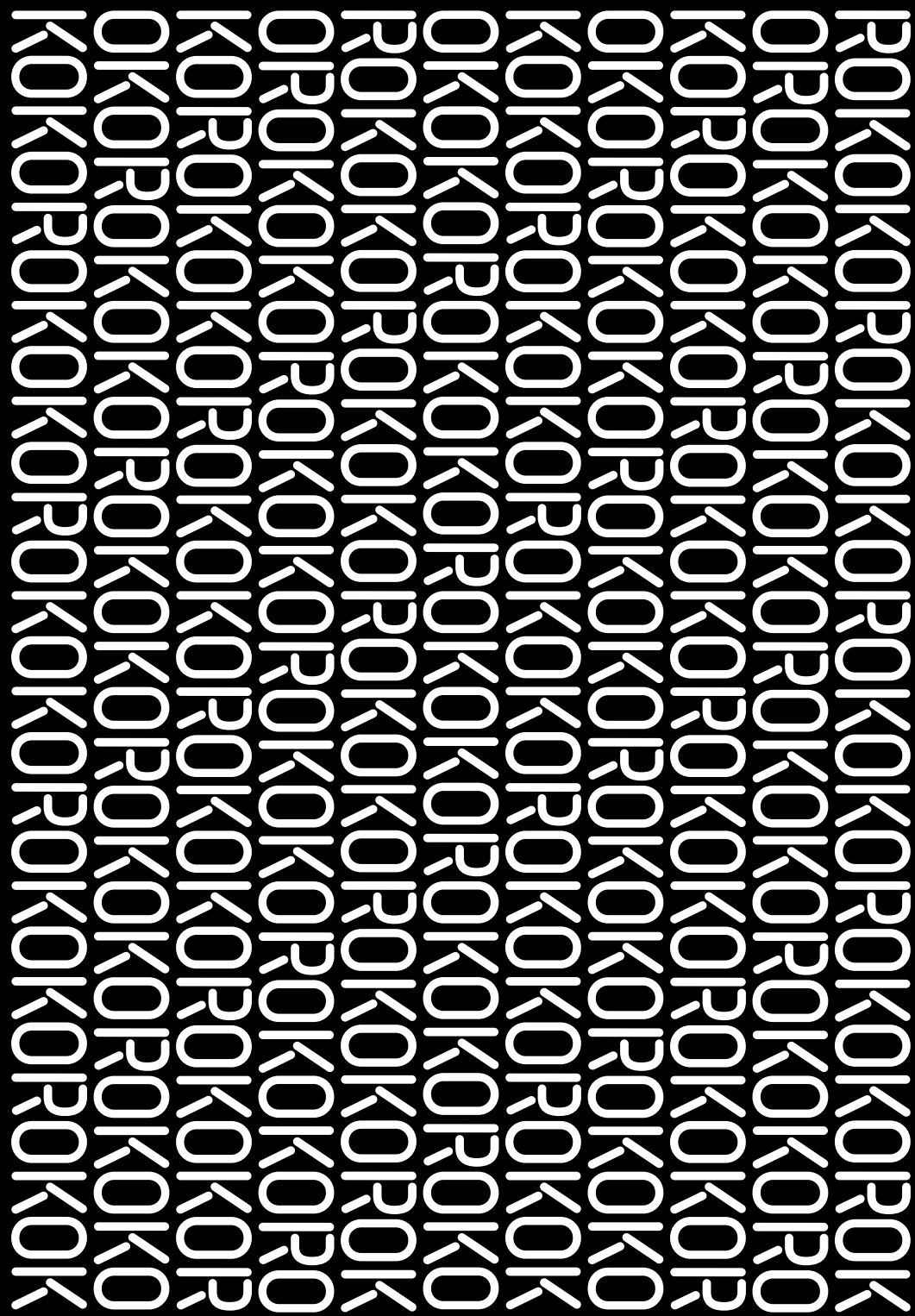
Small bowl with sushi rice, Tamago,  
selectable with:

**46 Avocado / 8.50** 

**48 Sake / 10.50**

**49 Moriawase / 11.50**

a mixture of raw fish



## NIGIRI

2 pieces

**50 Abokado / 4.50** 

Avocado

**51 Asupara / 4.50** 

Asparagus

**52 Sake / 6.50**

Salmon

**53 Maguro / 8.00**

Tuna

**54 Suzuki / 5.50**

Catfish

**55 Ikura / 9.00**

Salmon caviar

**56 Ebi / 6.00**

Prawn

**57 Shizuka / 7.50**

Torch ed salmon, asparagus, chili threads, chili mayo, Unagi sauce

**58 Honoka / 8.50**

Torch ed tuna, avocado, chili threads, chili mayo, Unagi sauce

## HOSOMAKI

**59 Abokado / 4.50** 

Avocado

**60 Kappa / 3.50** 

Cucumber and sesame

**61 Aki / 4.50** 

Mango and asparagus

**62 Sake / 5.00**

Salmon

**63 Tekka / 7.00**

Tuna

**64 Kazumi / 6.50**

Tuna, salmon, ginger, chive, chili

## URA MAKI

**65 Sachiko / 7.50**

Salmon, mango, cucumber,  
ginger, shiso

**66 Junko / 7.00**

Grilled salmon skin, cream cheese,  
cucumber, sesame

**67 Pirikara / 7.50**

Spicy tuna tartar, spicy sauce, chili

**68 Philadelphia / 7.50**

Shrimp, rocket salad and cream cheese

**69 California / 8.00**

Prawns, cucumber, avocado,  
and fish roes

**70 Tempura / 8.00**

Fried Tempura prawns, sesame

**71 Aiko / 7.50**

Smoked salmon, apple, cream cheese,  
coriander, Unagi sauce

**72 Sayuri / 7.50** VEG

Asparagus, cream cheese,  
rocket salad, black sesame

**73 Kaori / 7.50** VEG

Eggplant Tempura and Miso sauce

SPECIAL  
HOMEMADE ROLLS  
(KOKORO STYLE)**74 Nao / 7.50**

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

**75 Haruna / 9.50** VEG

Avocado, asparagus tempura,  
cream cheese, sesame

**76 Tomoko / 10.50**

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

**90 Saté Roll / 10.50**

Marinated and roasted chicken with  
avocado, peanut sauce on top

**77 Yoko / 9.50**

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 / 14.00**

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 / 12.00**

4 Nigiri + 1 Ura Maki (6 pieces)

**85 Tokyo / 20.00**

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

**86 Sakura / 14.00**

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

**87 Kyoto / 39.00**

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

**88 Shibuya / 12.00**

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

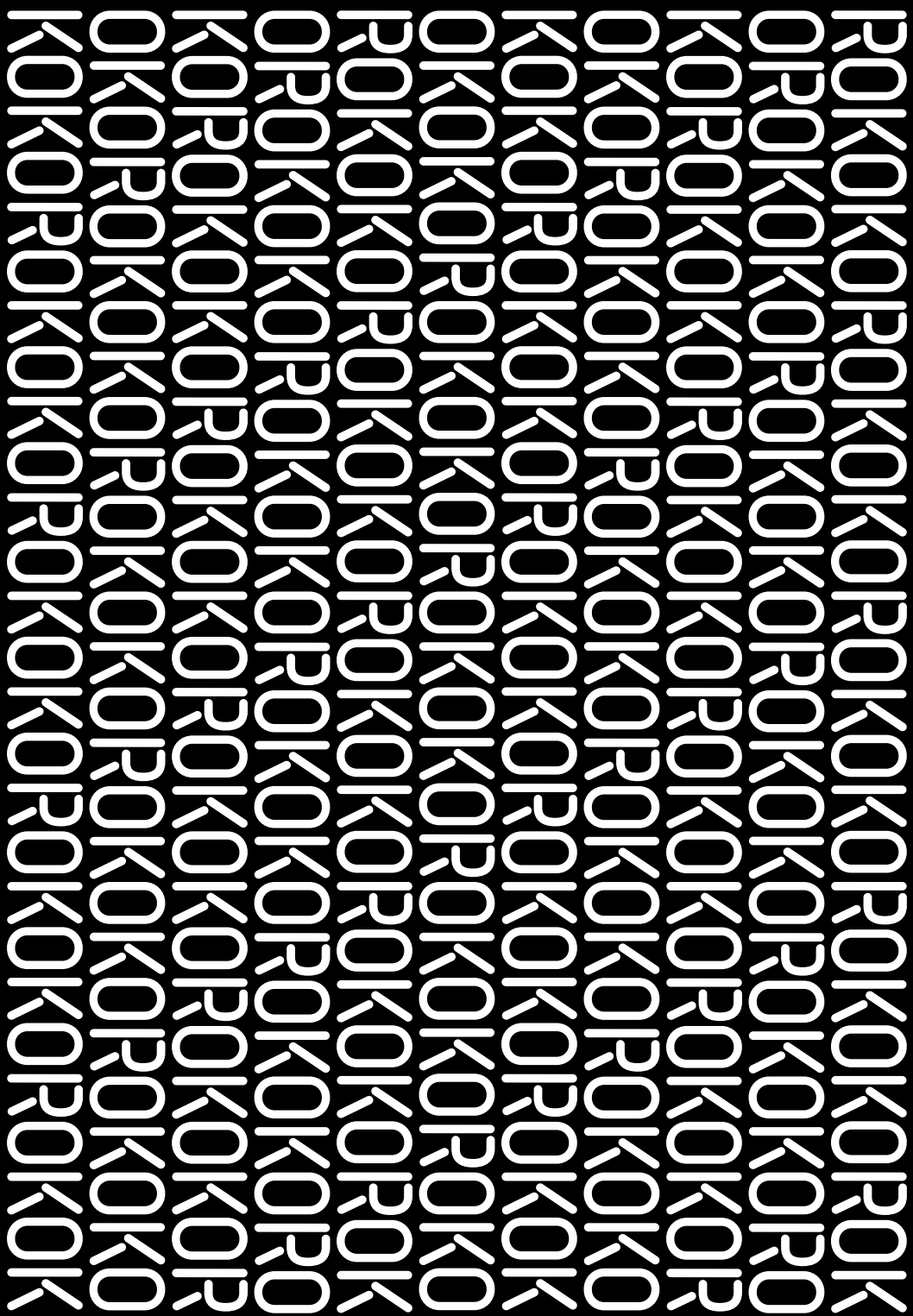
Sushi is accompanied by wasabi<sup>15</sup> & ginger.<sup>8&11</sup>

# DESSERTS

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- 37 Jasmin**  
Crème Brûlée / 4.00
- 38 Kokos Pudding** / 4.00
- 39 Sesam Ice** / 2.50
- 40 Matcha Ice** / 2.50
- 41 Mochi Ice** / 7.00  
3 pieces of japanese rice cake with  
ice cream filling
- 89 Black Rice** / 4.50  
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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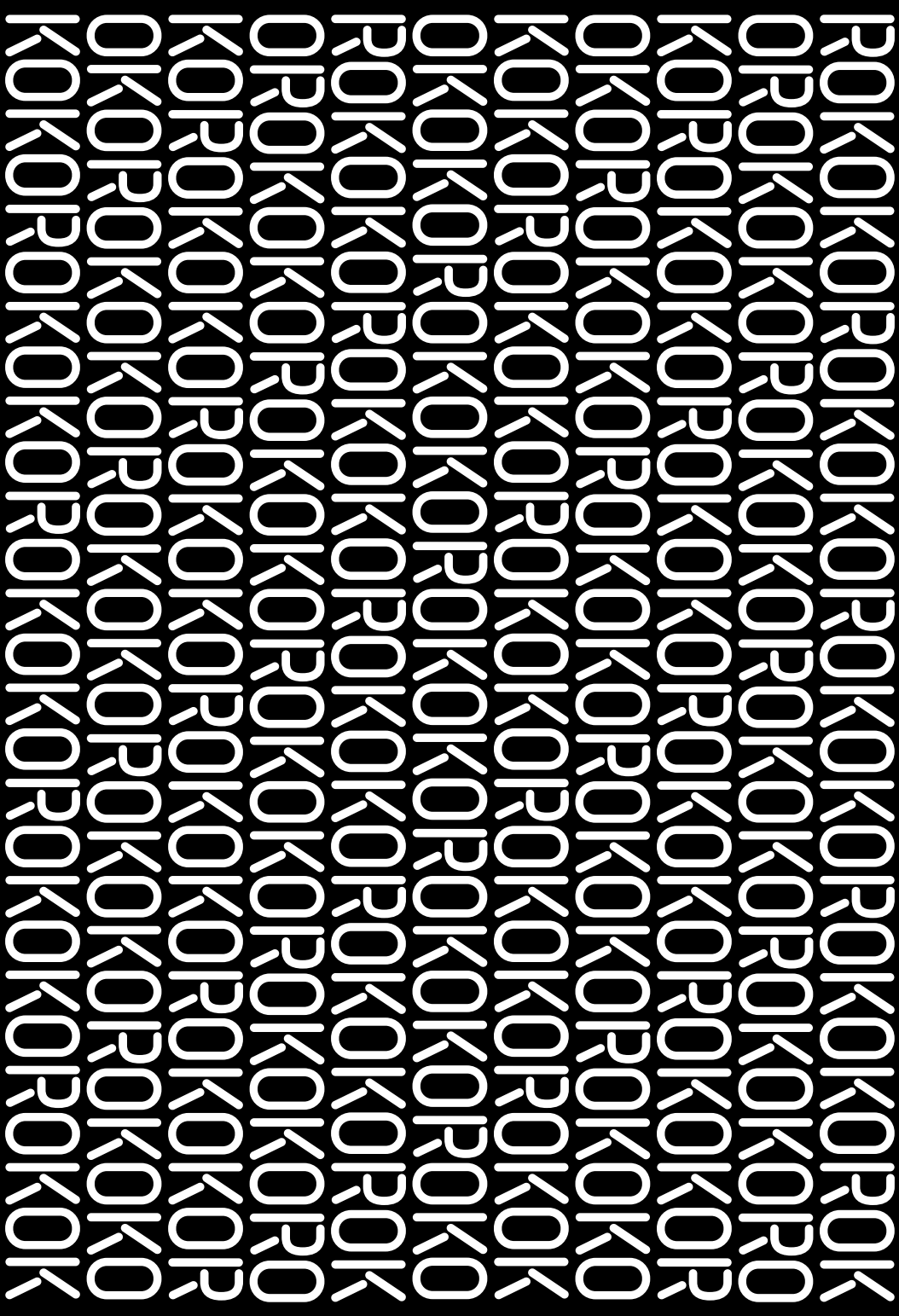
# HOT

## Tea

Sencha green tea <sup>2</sup>	2.50
Jasmin tea <sup>2</sup>	2.50
Lemongrass tea	3.00
Fresh ginger tea	3.50
Ginger tea with lime	3.50
Fresh mint tea	3.50

## Coffee<sup>2</sup>

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



## COLD

## Softs 0,2l / 0,4l

Coca Cola <sup>1,2</sup>	2.50 / 4.00
Cola Cola Zero <sup>1,2,4</sup>	2.50 / 4.00
Fanta, Sprite <sup>1,5</sup>	2.50 / 4.00
Spezi <sup>1,2,5</sup>	2.50 / 4.00
Ginger Ale, Bitter Lemon <sup>1</sup>	2.50 / 4.00

## Juices 0,2l / 0,4l

Apple juice	3.00 / 4.00
Mango juice	3.00 / 4.00
Maracuja juice	3.00 / 4.00
Lychee juice	3.00 / 4.00
Cranberry juice	3.00 / 4.00
Red currant juice	3.00 / 4.00
Orange juice	3.00 / 4.00
Guava juice	3.00 / 4.00
Juice spritzers	3.00 / 4.00

## Sodas 0,5l / 1,0l

Table water with	
Lime	3.50 / 6.50
Mint	3.50 / 6.50
Strawberry	3.50 / 6.50
Lemongras	3.50 / 6.50
Ginger	3.50 / 6.50
Orange	3.50 / 6.50

Vösslauer still 0,25l / 0,75l	3.50 / 6.00
Vösslauer sp. 0,25l / 0,75l	3.50 / 6.00

## Homemade Drinks 0,3l

<b>Limetten Calpico</b>	7.50
Calpico, lime, soda	
<b>Kokoros Calpico</b>	8.00
Calpico, raspberries, lime, ginger, soda, mint	
<b>Kimono Calpico</b>	8.00
Calpico, strawberries, lime, soda	
<b>Ginger Cooler</b>	8.00
Mint, ginger, cucumber, lime with ginger ale	
<b>Berry Lovers</b>	8.00
Strawberry purée, lime, mint	
<b>Kokoro Island</b>	8.00
Passion fruit, lychee, lime, mint, passion fruit syrup	
<b>Lemon Soda</b>	7.00
Fresh lime, mint, brown sugar, soda	
<b>Green Ginger Ice Tee</b>	6.50
Fresh ginger and green tea	
<b>Tokyo Yuzu</b>	8.00
Japanese citrus fruit, mint, orange, soda	

## ALCOHOLIC BEVERAGES

### Aperitifs

Aperol Sprizz 0,2l	7.50
Hugo 0,2l	7.50
Lillet Wildberry 0,2l	7.50

### Longdrinks 0,3l

Tanquery Tonic <sup>3</sup>	10.00
Roku Gin Tonic <sup>3</sup>	10.00
Hendrick's Tonic <sup>3</sup>	11.00
Monkey 47 Tonic <sup>3</sup>	11.00
Moscow Mule <sup>1,3,4</sup>	10.00
London Mule	10.00
Cuba Libre <sup>1,2</sup>	9.50

### Beer (Bottle)

Kirin 0,3l	5.50
Asahi 0,3l	4.50
Lammsbräu Pils <sup>6</sup> 0,3l	3.50
Lammsbräu Wheat Beer <sup>7</sup> 0,5l	5.50
Non-alcoholic Pils <sup>6</sup> 0,3l	3.50
Non-alcoholic Wheat Beer <sup>7</sup> 0,5l	5.50

### Japanese Whisky

Suntory Toki 4 cl	9.00
Nikka from the Barrel 4 cl	10.00
Hibiki Harmony 4 cl	13.00

## WINE

### WHITE 0,2l / Bottle

#### Sauvignon Blanc

7.50 / 27.00

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.

#### Weißburgunder

7.50 / 27.00

Dr. Gänz / Nahe / Germany  
Fruit typical for its variety, strength and fullness, mild sourness. Elegant.

## Scheurebe

8.00 / 30.00

Kopp / Baden / Germany

A delicately fruity, light wine. Aroma of exotic fruits like papaya, lychee, pineapple, peach.

Semi-dry with residual sweetness.

## Chardonnay

7.50 / 27.00

Geil / Bechtheim / Germany

A hint of vanilla in the nose, notes of orange and pineapple, very elegant. Traditionally aged in an oak cask.

## Lugana

8.00 / 29.00

Tenuta Rovaglia / Lombardia / 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 / 5.50

ROSÉ 0,2l / Bottle

## Rosé

7.50 / 27.00

Stahl / Franconia / Germany

Soft aroma of strawberry and rhubarb, fresh acidity. Delicate echo and creamy texture.

RED 0,2l / Bottle

## Primitivo

6.50 / 22.00

Barocco / Apulia / Italy

Single varietal Primitivo from Puglia.

Notes of black currant, plum, fine spicy, soft tannin, long-lasting.

## Syrah Grenache

8.50 / 30.00

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 / 110.00

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 / 120.00

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 / 6.50

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 / 5.00

### Kikumasamune

0,1l / 7.50

500 ml / 32.00

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 / 8.00

300ml / 20.00

Honjozo / Kobe / Niigata

Dry Sake from Niigata. Clear, soft, and dry in taste.

## Yamatoshizuku

0,1l / 10.00

300ml / 26.00

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 / 13.00

300ml / 36.00

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).

