





ソフトドリンク

Softdrinks

SPARKLING/STILL WATER FREE REFILL - PER PERSON		4.-
COCA COLA	33CL	5.5
COCA COLA ZERO	33CL	5.5
RAMUNE Japanese fizzy drink	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



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

ESPRESSO	4.5
ESPRESSO MACCHIATO	5.-
ESPRESSO DOPPIO	5.5
AMERICANO	5.5
CAPPUCCINO	6.5

抹茶

Powdered Tea

MATCHA LATTE Cold or warm	7.5
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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	5.5 / 8.5
REKORD	5.2%	3DL / 5DL	6.- / 9.-
ASAHI	5%	33CL	7.-
SAPPORO	5%	33CL	7.-
KIRIN ALCOHOL FREE	0%	33CL	7.-

果実酒

Fruit wine

1DL / 7.2DL

SUPPAI UMESHU	11%	14.- / 89.-
Plum wine – sour, fruity and sweet plum notes		
OHAKO UMESHU	18%	15.- / 94.-
Plum wine – aromatic and sweet plum notes		
MIYAKO BIJIN YUZUSHU	7%	11.5 / 72.-
Yuzu wine – herbal, sweet and fruity notes		
HEIWA SHUZO YUZUSHU	7%	14.5 / 92.-
Yuzu wine – a rich aroma of fresh yuzu with a zesty and citrusy tart character		



スパークリングワイン

Sparkling wine

1DL 75CL

PROSECCO NUDDO EXTRA DRY DOC BIO - IT

8.- 54.-

Colli del Soligo, Glera – green apple, slight sweetness, herbal notes

ROSATO NUDDO EXTRA DRY IGT BIO - IT

8.5 59.-

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, Cabernet Blanc – grapefruit, juicy, dry, funky

CAVA RESERVA BRUT NATURE ROSAT DO BIO - SP

61.-

Can Suriol del Castell – Monastrell, Garnacha Negra – a hint of strawberry, acidic, refreshingly dry

BILLECART-SALMON CHAMPAGNE BRUT - FR

89.-

Pinot Noir, Chardonnay, Pinot Meunier - fresh & sweet, 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 – 2023, subtle fruitiness, citrus notes, flowery, refreshing

WÜRZBURGER SILVANER TROCKEN BIO - DE

8.5 60.-

Weingut am Stein, Silvaner – 2022, citrus notes, balanced acidity, slight salinity

PASSERINA DEL FRUSINATE "SAN GIOVANNI" IGT - IT

9.5 65.-

Abbia Nòva, Passerina – 2021, vibrant yellow fruit, smooth and fresh, tart

FENDANT AOC BIO - CH

74.-

Domaine de Beudon, Chasselas – 2008, ripe, bright fruit, nutty, buttery

BISTROLOGIE VDF - FR

86.-

Domaine Les Vignes de l'Ange Vin, J.-P. Robinot, Chenin Blanc – 2020 quince, slightly chalky, powerfully elegant

CHABLIS GRAND CRU VALMUR AOC - FR

116.-

Guy Robin et Fils, Chardonnay – 2020, ripe fruit, citrusy and 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 – 2024
quince, fine herbs, fruity and floral

BIANCO ANTICO VEJ 180 IGT BIO - IT

68.-

Podere Pradarolo, Malvasia – 2021, lychee, rose, notable tannins

SANCERRE AUXINIS MACÉRATION AOC BIO - FR

86.-

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

ロゼ

Rosé

1DL 75CL

L'HERBE FOLLE - FR

8.- 54.-

Duras, Braucol – 2022
fresh, wild berries, aromas of sweet spices

A TABLE!! VDF BIO - FR

9.- 59.-

Mas del Périé, Malbec, Tannat – 2024
soft, juicy red fruits, chalky, earthy and herby minerality

DIDO „LA SOLUCIÓN ROSA“ BIO - SP

68.-

Venus la Universal, Garnacha Negra, Macabeo, Garnacha Blanca, Cariñena, Syrah –
2022, strawberry, a 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



赤ワイン

Red wine

1DL 75CL

ROSSO DI TOSCANA UNLITRO IGT BIO – IT

8.5 75.-(1L)

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

LES ANNÉREUX AOC BIO – FR

9.5 79.-

Château des Annereaux, Merlot, Petit Verdot – 2021
dark red fruits, smooth, ripe fruit, delicate

SUPERGLITZER BIO – AT

62.-

Rennersistas, St. Laurent, Zweigelt, Rösler, Blaufränkisch – 2022
red berries, earthy notes, good acidity, funky

SUSUCARU ROSSO IGP BIO – IT

75.-

Frank Cornelissen, Alicante, Nerello Mascalese – 2020
violet petals, undergrowth, volcanic minerality

ROT N.8 STROHMEIER BIO – AT

93.-

Weingut Strohmeier, Zweigelt – 2017
foresty notes, 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, undergrowth



酒 純米

Sake Junmai	10L	2.10L	7.20L	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.-	16.-	62.-	
SEIKYO JUNMAI CHOKARAKUCHI NAKAO, 15.4% Rice polishing ratio: 65%, province Hiroshima, very dry, emphasized umami flavour of koji rice	10.-	18.-	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	19.-	69.-	159.-
YAMATOSHIZUKU YAMAHAI AKITA, 15.8% Rice polishing ratio: 60%, province Akita, heavier, drier sake with complete umami flavour	11.-	20.-	72.-	146.-
YAMATOMADASHI MIZUMOTO, 17% Rice polishing ratio: 70%, province Hyogo, medium-bodied, wonderful texture, and vibrant acidity	11.5	20.-	74.-	
UMAKUCHI JUNMAISHU KAWATSURU, 15% Rice polishing ratio: 58%, province Kagawa, heavy, rich, notes of umami	11.-	20.-	76.-	150.-
NANBU BIJIN JUNMAISHU, 15.5% Rice polishing ratio: 60%, province Iwate, aroma of pear, cashew nut and flowers	12.-	22.-	82.-	152.-
RYOKAN INATAHIME JUNMAI, 15% Rice polishing ratio: 68%, province Tottori, aroma of lime blossom, notes of soya, dark chocolate, coffee and nutmeg	12.5	24.-	82.-	162.-
SHIRAYUKI AKAFUJI JUNMAI, 14.5% Rice polishing ratio: 60%, province Hyogo, fruity, vivid, full, excellent acidity, balanced and soft aromas	12.5	24.-	82.-	162.-
DEWATSURU TOKUBETSU JUNMAI, 16% Rice polishing ratio: 60%, province Akita, rich aroma of rice and umami flavour	13.5	25.-	86.-	182.-
SHIRAYUKI EDO GENROKU JUNMAI, 17.8% Rice polishing ratio: 88%, province Hyogo, round body, notes of white chocolate, caramel, vanilla and a hint of citrus fruit	14.-	26.-	86.-	



酒 純米吟醸

Sake Junmai Ginjo

1DL 2.1DL 7.2DL 1.8L

JUNMAI GINJO GINREI SUIGEI, 16%

12.5 23.- 169.-

Rice polishing ratio: 50%, province Kochi,
balanced acidity and umami flavours, a hint of citrus fruit

DENSHIN YUKI JUNMAI GINJO IPPONGI, 15.5%

13.- 24.- 172.-

Rice polishing ratio: 55%, province Fukui, light and mellow, dry

YAMATOSHIZUKU JUNMAI GINJO AKITA, 15%

13.- 24.- 169.-

Rice polishing ratio: 60%, province Akita,
semi-dry sake, clear with a pleasant acidity

HOJUN JUNMAI GINJO KAWATSURU, 16%

13.5 24.- 89.- 179.-

Rice polishing ratio: 50%, province Kawaga, heavy, rich, notes of umami

酒 純米大吟醸

Sake Junmai Daiginjo

1DL 2.1DL 7.2DL 1.8L

MEIYO JUNMAI DAIGINJO SUISHIN, 16%

15.- 28.- 199.-

Rice polishing ratio: 50%, province Hiroshima,
silky smooth with notes of apple and cashew nuts

JUNMAI DAIGINJO HAKKAISAN, 15.5%

16.- 30.- 92.- 209.-

Rice polishing ratio: 45%, province Niigata, supple and fine rice flavour

MODERN OMACHI, 15%

95.-

Rice polishing ratio: 50%, province Tochigi, light aroma
of candied peaches and apricots, with a satisfying finish

KUBOTA MANJU ASAHI SHUZO, 15%

139.- 299.-

Rice polishing ratio: 50%, province Niigata,
fruity sake with honeysuckle aromas, apple and spiced pear

酒 純米濁り

Junmai Nigori

1DL 2.1DL 7.2DL 1.8L

SHIRAKAWAGO JUNMAI NIGORI MIWA, 14.8%

13.- 23.- 169.-

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



ドリンク

Cocktails

SAKE SPRITZ	14.-
Sake, lime, honey, grapefruit soda	
UMESHU SODA / ROYAL	12.- / 14.-
Red shiso plum wine, lime with soda or prosecco	
SHISO-CUCUMBER SPRITZ	15.-
Shiso liqueur, cucumber, lime, shiso bitters, prosecco, soda	
UMERICANO	15.-
Plum wine, red vermouth, soda	
YUZU NEGRONI	15.-
House Negroni with japanese yuzu	
HOUSE PALOMA	15.-
Tequila, grapefruit, lime, wasabi salt	
TOKYO MULE	17.-
Roku gin, lime, sugar, homemade ginger beer	

チューハイ

Highball

LEMON CHU-HI	14.-
Shōchū – Japanese schnapps, lemon, soda	
HOJI CHA-HI	14.-
Hojicha infused Nikka Days whisky, lemon juice syrup, soda	
WHISKY HIGHBALL	15.-
Whisky, soda	



焼酎

Shōchū – japanese schnapps

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

ウォッカ

Vodka

PARTISAN BIO	40%	4CL	13.-
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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.-





味噌汁 MISO SOUP

6.5

Fermented soybean-based soup with spring onions,
Japanese seaweed and organic tofu



ご飯 RICE

5.-

Bowl of steamed Japanese rice



酢の物 SUNOMONO

7.5

Salad with cucumber, Wakame
(Japanese seaweed) and amazu sauce



和風サラダ WAFU SARADA

8.5

Green salad with Japanese wasabi dressing



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

枝豆 EDAMAME

7.-

Soybean snack with organic Camargue fleur de sel



餃子 GYOZA

14.-

5 pieces of pan-fried dumplings with
homemade gyoza sauce

- Pork
- Chicken
- Vegetables



焼豚 CHASHU

16.-

5 slices of braised pork belly with
homemade yakiniku sauce



鶏の唐揚げ

TORI NO KARAAGE

16.-

Deep-fried chicken thigh pieces with
japanese kewpie mayonnaise

• Spicy Karaage

+ 1.-

with japanese yakiniku sauce

イカの唐揚げ

IKA NO KARAAGE

18.-

Deep-fried squid pieces with homemade
yuzu mayonnaise

エビ天

EBI TEMPURA

19.-

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

Evenings only

野菜天ぷら

YASAI TEMPURA

17.-

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

Evenings only



PRICES IN CHF INCL. 8.1% VAT.

一品料理





牛カレー

BEEF KAREE

25.-

Curry sauce with onions, potatoes, carrots, seasonal vegetables and finely sliced beef loin, marinated and braised with onion and ginger, served with rice

野菜カレー

YASAI KAREE

23.-

Curry sauce with onions, potatoes, carrots and seasonal vegetables, served with rice



カレールライス

KAREERAISU

Japanese curry is rich, flavorful, and known for its thick, dark sauce. Traditionally it is made with lard — our version is completely vegan.



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.

味噌ラーメン MISO RAMEN

25.-

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

23.-

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



豚骨ラーメン TONKOTSU RAMEN

26.-

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

醤油ラーメン SHOYU RAMEN

22.-

Shoyu based soup, ramen noodles, chashu – slices of pork, hourensou spinach, negi – spring onions, nori



担々麺 TANTANMEN

26.5

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

ベジ担々麺 VEGI TANTANMEN

26.5

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

Choose from:

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

トッピング			
TOPPINGS			
CHASHU	6.-	KIMCHI	3.-
MINCED BEEF	6.-	BOK CHOY	2.5
SLICED BEEF	9.-	BEAN SPROUTS	2.5
EBI-TEN	9.-	SPINACH	2.5
ONSEN-EGG	3.-	SEAWEED	2.5
EGG	3.-	PICKLED GINGER	2.5
INARI-TOFU	2.5	NORI	3.-
CORN	2.5	NOODLES	6.-
GARLIC	2.5	CHILLI SAUCE	1.-

拉 麵



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.

肉うどん

NIKU UDON

29.-

Bonito broth, udon noodles, finely sliced and braised beef loin, marinated and braised with onion and ginger, negi (spring onions) and an onsen egg

エビ天ぷらうどん

EBI TEMPURA UDON

30.-

Bonito broth, udon noodles, jumbo shrimp and vegetables fried in tempura batter and negi (spring onions)

Evenings only

野菜天ぷらうどん

YASAI TEMPURA UDON

27.-

Bonito or vegan broth, udon noodles, various vegetables fried in tempura batter and negi (spring onions)

Evenings only

ON REQUEST



きつねうどん

KITSUNE UDON

21.-

Bonito or vegan broth, udon noodles, inari (sweet fried tofu), wakame (seaweed) and negi (spring onions)

ON REQUEST





野菜カレーうどん YASAI KAREE UDON

23.-

Bonito or vegan broth, udon noodles,
curry sauce with onions, potatoes, carrots
and seasonal vegetables

ON REQUEST



牛カレーうどん GYU KAREE UDON

27.-

Bonito broth, udon noodles, curry sauce with onions,
potatoes, carrots, seasonal vegetables and finely
sliced beef loin, marinated and braised with onion
and ginger

うどん

ト ッ ビ ン ケ			
TOPPINGS			
SLICED BEEF	9.-	BOK CHOY	2.5
EBI-TEN	9.-	BEAN SPROUTS	2.5
ONSEN-EGG	3.-	SEAWEED	2.5
EGG	3.-	NORI	3.-
INARI	2.5	NOODLES	6.-
KIMCHI	3.-		



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物

DONBURIMONO

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

牛丼 GYUDON

27.-

Finely sliced and braised beef loin, with onions and ginger, onsen egg, negi (spring onions) and pickled ginger, served on a bed of steamed Japanese rice

海鮮丼 KAISENDON

29.-

Sashimi grade salmon bites, avocado, cucumber, seaweed, chives and ikura (salmon roe) served on a bed of steamed Japanese rice

ON REQUEST



天丼 TENDON

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

- Ebi - Prawns
- Yasai - Vegetables

29.-

27.-

Evenings only





お子様メニュー



KIDS-MENU



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

餃子ライス

GYOZA-KIDS

12.-

3 pan-fried dumplings with steamed Japanese rice
and a side of edamame

- Pork
- Chicken
- Vegetables



唐揚げライス

KARAAGE-KIDS

12.-

Fried chicken pieces with steamed Japanese rice
and a side of edamame

きつねうどん

KITSUNE UDON

12.-

Bonito or vegan broth, udon noodles with Inari (sweet fried tofu)

ON REQUEST







雪見大福 ICE CREAM MOCHIS

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

Ask our staffs for our current flavours

4.- (PER PIECE)

ON REQUEST



大福 DAIFUKU

Rice cake filled with various fillings.

Ask our staffs for our current flavours

6.5

ON REQUEST



金時 KINTOKI ICE CREAM

A scoop ice cream with sweet adzuki beans

11.-

- Matcha – green tea
- Kurogoma – black sesame



デザート

DEZARTO

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



DEZAATO DRINKS

OHAKO UMESHU	18%	1DL	15.-
Plum wine			
MIYAKO BIJIN YUZUSHU	7%	1DL	11.5
Yuzu wine			
SUNTORY WHISKY	40%	4CL	14.-
NIKKA FROM THE BARREL	51.4%	4CL	18.-
NIGORI „MIWA“ SAKE	14.8%	1DL	13.-



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