



Soups

Kimchi Soup

With tuna, kimchi and tofu

7,9 €

Korean Seaweed Soup

With fine Wagyu beef

7,9 €

Small Plates for Wine or as a Starter

Edamame

Steamed green soybeans, lightly salted



5,9 €



Wagyu with Soybean Sprouts

Wok-fried with oyster sauce and black pepper. Australian F1 Wagyu

12,9 €

Kimchi

Fermentierter Chinakohl, leicht scharf



6,9 €

Kimchi Jeon -

Savory Korean-style pancake made with kimchi



12,9 €

Fried Chicken -

Kikok corn-fed chicken
Marinated with your choice of:
Sweet chili or soy-garlic or Cheese Powder

12,9 €

Haemul Jeon -

Savory Korean-style pancake made with seafoods

12,9 €

Crispy Chicken Pieces

Wok-fried in an aromatic spicy sauce



14,9 €



Gun Mandu -

Fried dumplings with savory filling
beef / kimchi

12,9 €



Crispy Chicken Pieces -

Wok-fried in sweet and sour pineapple sauce

15,9 €

Jin Mandu -

Steamed dumplings with savory filling
Beef / Kimchi

12,9 €

Fried Oysters

Served with lemon and a mayonnaise-mustard dip

12,9 €

Guo Bao Rou -

Crispy pork in sweet and sour sauce

15,9 €

Fresh Oysters

Served with lemon and raspberry vinegar vinaigrette. Fresh oysters from Japan

12,9 €

Mala Rindfleischstreifen -

Spicy beef strips with garlic sprouts, garlic, peanuts and Szechuan pepper



15,9 €

Skewer Platters

KOCHI

Kikok Corn-Fed Chicken

Tender, slow-grown premium poultry from Germany, served with our homemade salt-spring onion dip sauce

Available in two marinades:

- *Original – Mild and seasoned with classic herbs*
- *Spicy – Korean chili marinade for a piquant kick*



140 g **14,9 €**

300 g **29,9 €**

New Zealand Lamb Leg

From Silver Fern Farms, grass-fed in New Zealand – tender, aromatic and full-flavored



140 g **14,9 €**

300 g **29,9 €**

Char Siu Pork Neck

Traditionally marinated in a sweet and savory glaze, juicy and tender with a lightly caramelized finish.

140 g **14,9 €**

300 g **29,9 €**

Iberico-Secreto

Ibérico Secreto

An especially tender, richly marbled cut from the shoulder of the Ibérico pig – the “secret filet”.

Served with our rose salt dip of Himalayan salt and red pepper



140 g **24,9 €**

300 g **49,9 €**

Hinweis:

Steamed Japanese rice can be added upon request (+2.9 €).

Recommended grilling time for skewers: approx. 5 minutes.

Skewer Platters

KOCHI

Black-Angus-Rindfleisch

Australian Black Angus from Jack's Creek – Flank steak, richly marbled, exceptionally tender and aromatic



140 g **24,9 €**

300 g **49,9 €**

Available in four marinades:

- *Original – Lightly seasoned with classic herbs*
- *Spicy – With a piquant Korean chili marinade* 🌶️
- *Bulgogi – Sweet and savory, classic Korean style*
- *Pepper – Marinated with black pepper, oyster sauce and a hint of sugar*

Australisches F1 Wagyu

Jack's Creek Wagyu F1 – eine Kreuzung aus japanischem Wagyu und Angus. Fein marmoriert, zart im Biss und vollmundig im Geschmack – vereint die Eleganz des Wagyu mit der Intensität des Angus



140 g **29,9 €**

300 g **59,9 €**

Dry Aged Beef Entrecôte

Aged on the bone for 21 days – rich and aromatic.

From John Stone in Ireland – raised in mild climate on lush pastures, then dry-aged for three weeks for an incomparable flavor



140 g **29,9 €**

300 g **59,9 €**

Beef Tongue Skewer

Tender and full of flavor – traditionally seasoned in Asian style, made only from the finest 30% of the beef tongue

140 g **19,9 €**

300 g **39,9 €**

Hinweis:

Steamed Japanese rice can be added upon request (+2.9 €).

Recommended grilling time for skewers: approx. 5 minutes.

Skewer Platters

KOCHI

Bacon Mix

19,9 €

Choose 5 skewers (duplicates allowed) from:

Zur Auswahl:

- Bacon with asparagus
- Bacon with potato
- Bacon with enoki mushroom
- Bacon with cherry tomatoes
- Bacon with garlic shoots

Meeresfrüchte Mix

19,9 €

Choose 4 skewers (duplicates allowed) from:

Zur Auswahl:

- Black tiger prawns
- Norwegian salmon fillet
- Eel
- Tuna

Vegetable Mix

12,9 €

Choose 6 skewers (duplicates allowed) from:

Zur Auswahl:

- Kirschtomaten Cherry tomatoes
- Frittierte Tofu Fried tofu
- Padrón peppers
- Nagaimo (Chinese yam)
- Zucchini
- Potato

Single Skewer:

Kochi Gold Toast on a Skewer

2,9 €

Our most popular snack! Refined with egg, milk, and black sesame oil

Hinweis:

Steamed Japanese rice can be added upon request (+2.9 €).

Recommended grilling time for skewers: approx. 5 minutes.

Japanisches Wagyu

One Unparalleled Flavor

ME
NU

A5 Wagyu Skewer Platter

90 g – 49,9 €

An exclusive set with three premium cuts of Japanese A5 Wagyu:

- 30 g Roastbeef – kräftig und saftig
- 30 g Entrecôte – finely marbled, full-bodied in aroma
- 30 g Filet – incomparably tender and buttery

Perfect for experiencing the different textures and flavors of A5 Wagyu.

A5 Wagyu-Skewer

Roastbeef – 100 g · 49,9 €

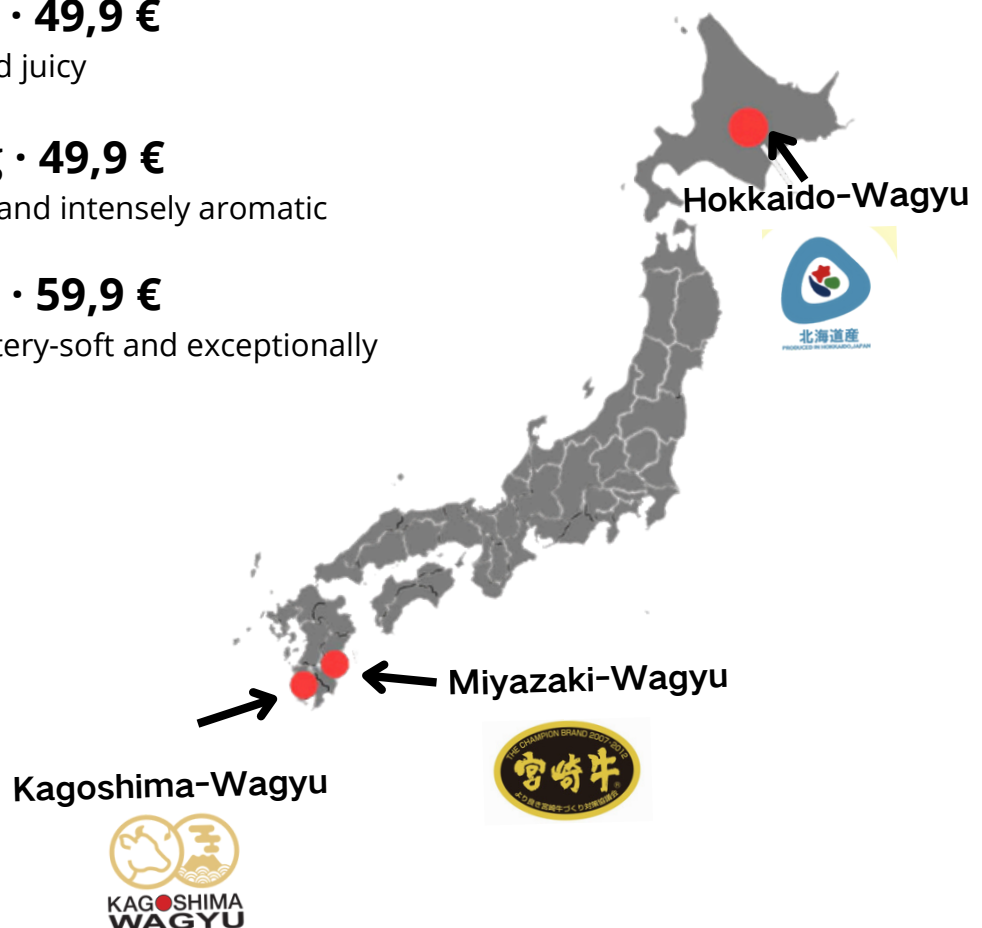
Rich in flavor, aromatic and juicy

Entrecôte – 100 g · 49,9 €

Finely marbled, balanced, and intensely aromatic

Filet – 100 g · 59,9 €

The most delicate cut, buttery-soft and exceptionally refined



NOODLES & RICE

ME
NU

Kimchi Bokkeumbap -

Fried rice with kimchi and pork

19,9 €



Bulgogi Hotpot

34,9 €

(For 2 persons – with rice)

Tender entrecôte beef with glass noodles and vegetables, served on a hot gas stove



Wagyu Bokkeumbap -

Fried rice with F1 Wagyu beef

29,9€

KIDS' MENU

Jumeokbab -

DIY Korean rice balls

12,9 €

Chijeu Kon -

Sweet corn with mozzarella and mayonnaise



12,9 €

NACHTISCH

ME NU

- **Mochi Eis**
Matcha / Mango
-  **6,9 €**
- Mango Bingsu -**  **12,9 €**
A Korean-style snow ice dessert made with ultra-fine shaved ice that melts instantly on the tongue.
Served with fresh mango pieces and a hint of sweetness — refreshing and creamy like edible snow.
- Bungeoppang -**  **6,9 €**
Korean fish-shaped pastry with sweet filling
Choice of filling:
Sweet potato / Red bean

CAFFETTERIA

- | | |
|--------------------|-------|
| Espresso | 2,9 € |
| Espresso doppia | 3,9 € |
| Espresso Machiatto | 3,9 € |
| Cappuccino | 3,9 € |
| Cafe Créma | 3,9 € |

Allergens & Additives

Detailed allergen and additive information is available upon request.

Corkage Fee

Falls Sie Ihre eigenen Getränke mitbringen möchten, informieren Sie bitte unser Servicepersonal vorab.

Red/White wine: €19 per bottle

Champagne/Sparkling: €29 per bottle

Spirits (Whisky, Cognac, etc.): €39 per bottle

Important Notes

- No gluten-free options available.
- Customizations (e.g., no sugar/soy sauce) are not possible.
- No strictly vegan dishes (may contain traces of animal products).

Thank you for your understanding. Enjoy your meal!

Wochentags-Menü für Zwei

49,9 €

- Vorspeise -

Gun Mandu -

Gebratene, gefüllte Teigtaschen

Kimchi 🌶️ / Gemüse 🌱

- Hauptgericht -

Bulgogi Hotpot

(Für 2 Personen - mit Reis)

Zartes Entrecôte-Rindfleisch mit Glasnudeln und Gemüse, serviert auf einem heißen Gaskocher

- Nachspeise -

Mochi Eis x 2 🌱

Matcha / Schokolade / Mango / Vanille