Kochi

源自延边 · 围坐共烤

Rooted in Yanbian.
Gather around the grill.

冬日菜单

WINTER MENU

鲜肉好肉 · 现切现穿

Quality meat. Freshly cut and skewered.

源自延边的朝鲜族风味。我们认真选择肉的品种、部位与鲜度，每日现切现穿。让调味衬托肉香，让好食材保留自己的味道。

Rooted in the Korean culinary traditions of Yanbian, we select our meat with care - from breed and cut to freshness. Cut and skewered fresh each day, simply seasoned to let the quality of the ingredients shine.

围坐桌边，现烤现享。

自动转串烤炉的使用方式，服务人员会为您介绍。

Grill together at your table and enjoy at your own pace. Our team will show you how to use the automatic rotating grill.

初次到店，不妨从双人套餐开始；也欢迎按喜好单点。

For your first visit, try a set menu for two, or choose your favourites à la carte.

双人套餐

Set menus for two

KOCHI

到店礼遇：每桌奉上六款精致小菜及南瓜粥。

Every table is welcomed with six small side dishes and pumpkin porridge.

价格为两人合计；肉类克重为整套份量。全部自制蘸酱与经典干料自由选择，不限种类。

Prices are for two; meat weights refer to the whole set. Choose freely from all house-made dips and spice mixes.

A01

经典双人套餐

Classic

€69.90

前菜 / Starter

泡菜饼

Kimchi pancakes

烤串 / Skewers

新西兰羊腿肉串

New Zealand lamb

180 g

黑安格斯牛肉串

Black Angus beef

180 g

叉烧猪颈肉串

Char siu pork neck

180 g

搭配 / Sides

日本虹之光米饭2份

2 portions of Japanese Nijinohikari rice

A02

招牌双人套餐

Signature

€89.90

前菜 / Starter

韩式招牌甜辣炸鸡

Korean sweet chilli chicken

烤串 / Skewers

黑安格斯牛肉串

Black Angus beef

180 g

精选牛舌串

Centre-cut beef tongue

160 g

干式熟成玉米鸡串

Dry-aged Kikok chicken

140 g

搭配 / Sides

蔬菜串组合

Vegetable skewers

日本虹之光米饭2份

2 portions of Japanese Nijinohikari rice

A03

精品双人套餐

Premium

€119.90

前菜 / Starter

烤牛肉饺子

Bulgogi beef dumplings

烤串 / Skewers

澳洲和牛肋排串

Australian Wagyu short rib

160 g

21天干式熟成牛肉串

John Stone dry-aged beef

140 g

伊比利亚猪腹松阪串

Spanish Ibérico Secreto

160 g

搭配 / Sides

蔬菜串组合

Vegetable skewers

日本虹之光米饭2份

2 portions of Japanese Nijinohikari rice

甜品 / Dessert

Mochi冰淇淋

Mochi ice cream

前菜 · 小食

Starters & small plates

B01
海盐毛豆 €5.90
Sea-salt edamame

海盐调味，点缀白芝麻。

Sea salt and white sesame.

B02
辣白菜 €6.90
Kimchi

传统韩式做法，自制酸辣爽脆泡菜。

House-made Korean kimchi, tangy and crisp.

B03
木鱼花脆皮豆腐 €6.90
Crispy tofu with bonito flakes

4粒 / 4 pieces

现炸豆腐配沙拉菜、清爽油醋汁与木鱼花。

Crisp tofu, salad, vinaigrette and bonito flakes.

B04
海鲜葱饼 €12.90
Seafood & spring onion pancakes

4片 · 适合两人分享 / 4 pieces · For two to share

足量香葱与混合海鲜，店内自制，香煎酥脆。

House-made with spring onions and mixed seafood, pan-fried until crisp.

B05
泡菜饼 €12.90
Kimchi pancakes

6片 · 适合两人分享 / 6 pieces · For two to share

泡菜小饼，边缘微脆，酸香微辣。

Small kimchi pancakes, crisp-edged and gently spicy.

B06
炸牡蛎
Crispy oysters

2只 / 2 pcs €9.90
4只 / 4 pcs €15.90

面包糠裹炸，鲜嫩多汁，搭配鱼子酱。

Juicy breaded oysters, served with caviar.

B07
烤牛肉饺子 €10.90
Bulgogi beef dumplings

4粒 / 4 pieces

韩式烤牛肉馅，酥脆外皮，配自制蘸酱。

Crisp bulgogi beef dumplings with a house dip.

B08
招牌炸鸡 €13.90
Signature fried chicken

4块 · 甜辣 / 酱油蒜香

4 pieces · Sweet chilli / Soy & garlic

去骨鸡腿肉，外酥里嫩，配手工酱汁。

Crisp, juicy boneless chicken thigh with house sauce.

B09
锅包肉 €24.90
Guo Bao Rou

正宗东北酸甜口，外酥里嫩。

Crispy sweet-and-sour pork, northeastern Chinese style.

预约精选海鲜

Seafood selection

KOCHI

请提前预订，以便安排食材；供应以确认结果为准。

Please order in advance. Availability is subject to confirmation.

蒜蓉鲜烤

Garlic-grilled seafood

C01

蒜蓉粉丝烤生蚝

Grilled oysters with garlic & glass noodles

2只 / 2 pcs €9.90

4只 / 4 pcs €15.90

鲜嫩生蚝搭配蒜蓉与粉丝，蒜香浓郁，粉丝吸足鲜美汁水。

Juicy oysters grilled with garlic and glass noodles that soak up the savoury juices.

C02

蒜蓉粉丝烤扇贝

Grilled scallops with garlic & glass noodles

2只 / 2 pcs €9.90

4只 / 4 pcs €15.90

鲜甜扇贝搭配蒜蓉与粉丝烤制，贝肉细嫩，粉丝鲜香入味。

Sweet, tender scallops grilled with garlic and flavour-soaked glass noodles.

C03

蒜蓉烤野生澳洲绿唇鲍鱼

Garlic-grilled wild Australian greenlip abalone

1只 / 1 pc €19.90

精选澳洲野生绿唇鲍鱼，肉质厚实，蒜蓉烤制后鲜香弹嫩。

Wild Australian greenlip abalone, grilled with garlic for a meaty, springy bite.

生食精选

Raw specialities

C04

延吉辣拌虾

Spicy marinated prawns, Yanji-style

4只 / 4 pcs €19.90

以水果为基底调制自家辣酱，生腌入味。虾肉甜糯顺滑，果香与鲜辣交融。

Raw prawns marinated in our house-made fruit-based chilli sauce. Silky and naturally sweet, with fruity heat.

C05

延吉辣拌花蟹

Spicy marinated crab, Yanji-style

每份 / portion €19.90

以水果为基底调制自家辣酱，生腌入味。蟹肉香甜软糯，带有果冻般的柔滑口感，果香与鲜辣交融。

Raw crab marinated in our house-made fruit-based chilli sauce. Naturally sweet, with a silky, delicate texture.

C06

生拌黑安格斯牛肉双吃

Black Angus beef tartare, two ways

每份 / portion €29.90

精选黑安格斯牛肉，搭配清甜爽脆的韩国雪梨。甜辣酱口鲜甜微辣，香油口醇香柔和，一份品尝两种风味。

Black Angus beef with crisp Korean pear. Served in two styles: sweet chilli and fragrant sesame oil.

刺身品鉴

KOCHI

Sashimi selection

请提前预订，以便安排食材；供应以确认结果为准。

Please order in advance. Availability is subject to confirmation.

C07

野生澳洲绿唇鲍鱼刺身

Wild Australian greenlip abalone sashimi

1只 / 1 pc €19.90

薄切呈现清鲜脆弹的口感，肉质紧实细腻，咀嚼间释放自然鲜甜，余味清爽。

Thinly sliced, with a crisp, springy bite and a firm yet delicate texture. Natural sweetness unfolds as you chew, with a clean finish.

C08

意大利红魔虾 • 一虾双味

Italian red prawns, two ways

2只 / 2 pcs €39.90

精选意大利红魔虾，虾身刺身软糯细腻、鲜甜浓郁；虾头裹粉煎炸，酥脆鲜香。一虾双吃，品尝两种口感。

Silky, naturally sweet prawn sashimi; heads lightly coated in flour and fried until crisp and savoury.

C09

蓝鳍金枪鱼刺身

Bluefin tuna sashimi

每100克 / per 100 g €49.90

大腹 | 丰腴柔润
中腹 | 脂香与肉味兼具
赤身 | 清爽鲜明
三个部位分别点选。

Otoro: rich and delicate.
Chutoro: balanced fat and tuna flavour.
Akami: lean, clean and full of flavour.
Each cut is ordered separately.

经典烤串

Classic skewers

KOCHI

按克重选择份量，米饭与配菜可另点。

Choose your portion by weight. Rice and sides are ordered separately.

◆ 经典必尝

A house favourite

D01

黑安格斯牛肉串

Black Angus beef skewers

180 g €25.90 / 300 g €39.90

口味三选一：原味 / 韩式甜咸Bulgogi / 延边甜辣

Choose: Original / Sweet-savoury bulgogi / Yanbian sweet chilli

精选黑安格斯牛肉，肉香浓郁，油脂适中，入口鲜嫩又保留牛肉的咀嚼感。

Full-flavoured Black Angus beef, tender and juicy with a satisfying bite.

D02

新西兰秘制羊腿肉串

House-marinated New Zealand lamb skewers

180 g €19.90 / 300 g €29.90

精选新西兰羊腿肉，以Kochi秘制配方提前腌制，让底味充分融入肉中。烤后鲜嫩多汁，羊肉香与调料香相互衬托，风味十足。

New Zealand lamb leg marinated with our signature seasoning, tender, aromatic and juicy from the grill.

D03

秘制叉烧猪颈肉串

Char siu pork neck skewers

180 g €19.90 / 300 g €29.90

精选猪颈肉，以自家秘制叉烧风味酱料腌制。肉质柔嫩中带有弹性，烤后咸甜入味，脂香饱满。

Tender, juicy pork neck in our house-made char siu marinade, with a rich, sweet-savoury flavour.

甄选烤串

KOCHI

Premium skewers

按克重选择份量，米饭与配菜可另点。

Choose your portion by weight. Rice and sides are ordered separately.

◆ 主厨推荐 · 丰润油花

Chef's choice · Beautiful marbling

D04

澳洲和牛肋排肉串

Australian Wagyu short rib skewers

160 g €39.90 / 300 g €69.90

全店最美花纹串。细密油花交织出漂亮的大理石纹理，丰润脂香与浓郁肉香相融。精选肋排部位，烤后鲜嫩多汁，保留适度咀嚼感。

Our most beautifully marbled skewers. Fine marbling gives this cut rich flavour and a tender, juicy bite.

D05

精选牛舌串

Centre-cut beef tongue skewers

160 g €24.90 / 300 g €45.90

一整条牛舌，仅取中段约三分之一。精细修切，保留柔嫩与弹性兼具的口感，烤后脆弹多汁，越嚼越香。

We use only the middle third of the tongue, carefully trimmed for a tender, springy and juicy bite.

D06

西班牙伊比利亚猪腹松阪串

Spanish Ibérico Secreto skewers

160 g €29.90 / 300 g €49.90

精选西班牙伊比利亚猪珍稀腹松阪部位，油花细密，烤后脂香丰润、鲜嫩多汁。

Selected Spanish Ibérico pork. This small, prized cut has fine marbling, rich flavour and a tender, juicy texture.

干式熟成系列

KOCHI

Dry-aged skewers

按克重选择份量，米饭与配菜可另点。

Choose your portion by weight. Rice and sides are ordered separately.

◆ 店家招牌 · 21天干式熟成

Our signature · Dry-aged for 21 days

D07

招牌21天干式熟成牛肉串

John Stone beef skewers, dry-aged 21 days

140 g €32.90 / 300 g €64.90

精选爱尔兰John Stone草饲牛肉，经21天干式熟成，肉香醇厚，口感柔嫩。现切现穿，烤后脂香与肉香交融，余味悠长。

Irish grass-fed John Stone beef, dry-aged for 21 days for a deep, rounded flavour and tender texture. Freshly cut and skewered, with a rich, lingering finish.

D08

Kikok玉米鸡串

Dry-aged Kikok corn-fed chicken skewers

140 g €15.90 / 300 g €29.90

精选德国Kikok玉米鸡，经2-3天干式熟成，烤后鸡皮酥脆，鸡肉鲜嫩多汁，鸡香饱满。

German Kikok corn-fed chicken, dry-aged for 2-3 days. Crisp skin, succulent meat and a rich chicken flavour.

D09

挪威三文鱼串

Dry-aged Norwegian salmon skewers

140 g €15.90

精选挪威三文鱼，经1-2天干式熟成，肉质细腻，烤后油脂香润，鱼肉柔嫩鲜美。

Norwegian salmon, dry-aged for 1-2 days. Delicate, tender flesh with a rich, buttery texture when grilled.

日本A5和牛

KOCHI

Japanese A5 Wagyu

北海道 · 宫崎 · 鹿儿岛 | 产地随到货批次变化，详情请咨询店员。

Hokkaido · Miyazaki · Kagoshima. Origin varies by delivery; please ask our team.

◆ 和牛品鉴 · 一次尝遍三个部位

A tasting of three prized cuts

D10

A5和牛三部位品鉴

Japanese A5 Wagyu tasting trio

150 g €79.90 / 300 g €159.90

一次品尝西冷的肉香、肋眼的丰润与菲力的细嫩。 150 g：三个部位各50 g；300 g：三个部位各100 g。

Taste the beefy sirloin, rich ribeye and delicate fillet together. 150 g: 50 g of each cut; 300 g: 100 g of each.

D11

A5和牛西冷串

A5 Wagyu sirloin skewers

100 g €49.90

油花与肉质相互交融，柔嫩中保留适度咀嚼感。

Fine marbling, rich beef flavour and a tender texture with a little bite.

D12

A5和牛肋眼串

A5 Wagyu ribeye skewers

100 g €49.90

脂香丰润，肉汁饱满，口感浓郁。

Rich marbling, full flavour and generous juiciness.

D13

A5和牛菲力串

A5 Wagyu fillet skewers

100 g €59.90

取自牛腰内侧珍贵的菲力部位，肌理细腻，口感格外柔嫩。细密油花融入瘦肉，相较西冷与肋眼，油脂感更轻盈，肉香细腻。

A prized cut, exceptionally tender and delicately marbled, with a less fatty mouthfeel than sirloin or ribeye.

其他烤串

More Skewers

D14

黄金奶香面包

€2.90

每串 / per skewer

Golden Milk Bread

自制奶香液浸润，烤后外脆内软。

Grilled with our house-made milk mixture: crisp outside, soft inside.

D15

白虎虾串

€3.50

每串 / per skewer

White tiger prawn skewer

肉质鲜甜，烤后虾香浓郁。

Naturally sweet prawn with a rich grilled aroma.

D16

蔬菜串组合

€12.90

6串 / 6 skewers

Vegetable skewer selection

可重复选：樱桃番茄、炸豆腐、炸土豆、菠萝、青椒、西葫芦。

Mix and match: cherry tomato, fried tofu, fried potato, pineapple, green pepper, courgette.

自制蘸酱与经典干料

House-made dips & spice mixes

随烤串提供，可按喜好选择。

Included with skewers. Choose your favourites.

蘸酱 / Dips

E01 **Kochi招牌酱**
Signature Dip

E02 **日式盐葱酱**
Japanese Salt Scallion

E03 **梨汁白味噌**
White Miso & Korean Pear

E04 **香油海苔酱**
Sesame Nori Dip

E05 **黑胡椒海盐香油底**
Black pepper, sea salt & sesame oil

干料 / Spice mixes

E06 **延吉经典干料**
Classic Yanji spice mix

E07 **香辣风味干料**
Hot chilli spice mix

E08 **五香风味干料**
Five-spice seasoning

米饭与面食

KOCHI

Rice & noodles

F01

日本虹之光米饭 €2.90

Japanese Nijinohikari rice

精选日本「虹之光」大米，米粒饱满，入口软糯又保留弹性，细嚼带出自然米香与清甜。

Plump, softly sticky grains with a gentle bite and natural sweetness.

F02

金枪鱼手握饭团 €12.90

Make-your-own tuna rice balls

米饭搭配金枪鱼、美乃滋与海苔碎，拌匀后亲手捏成饭团，吃饭也多一点乐趣，适合亲子一起体验。

Rice with tuna, mayonnaise and nori flakes. Mix and shape your own rice balls, a fun dish to enjoy with children.

F03

招牌延吉冷面 €15.90

Signature Yanji cold noodles

店内人气招牌。果蔬调制的酸甜汤底，搭配清凉冷面，清爽开胃。

A house favourite in a refreshing sweet-and-sour broth made with fruit and vegetables.

F04

延吉特色牛肉汤饭 €19.90

Yanji beef soup with rice

带肉牛排骨、牛大骨熬出鲜香汤底，搭配米饭。另配延边苏子酱与盐，可按喜好调味。

Broth made with meaty beef ribs and bones, served with rice, Yanbian perilla sauce and salt to season to taste.

F05

招牌澳洲和牛炒饭 €29.90

Signature Australian Wagyu fried rice

澳洲和牛的脂香融入米饭，咸香浓郁，突出和牛牛肉的丰润风味。

Savoury fried rice infused with the rich flavour of Australian Wagyu beef.

桌边锅物

KOCHI

Tabletop hot pots

三款锅物均整锅上桌，由您在桌边加热烹煮。

Served in a pot for you to heat and cook at your table.

G01

辣牛肉粉丝锅 €19.90

Spicy beef & glass noodle hot pot

牛肉、洋葱、金针菇、白菜与粉条，搭配香辣牛肉汤底，整锅上桌，在桌边加热烹煮。

Beef, onion, enoki mushrooms, Chinese cabbage and glass noodles in a spicy beef broth. Served in a pot to simmer at your table.

G02

延边海鲜啤酒锅 €19.90

Yanbian seafood beer hot pot

特色啤酒锅酱搭配混合海鲜与虾，加入豆芽、金针菇和洋葱，海鲜与蔬菜的鲜味融入汤汁。

Mixed seafood and prawns with bean sprouts, enoki mushrooms and onion in our special beer hot-pot sauce.

G03

韩式和牛牛肉锅 €29.90

Korean-style Wagyu beef hot pot

澳洲和牛搭配洋葱、金针菇、白菜与粉条，韩式Bulgogi甜咸风味。

Australian Wagyu beef with onions, enoki mushrooms, Chinese cabbage and glass noodles in a sweet-savoury bulgogi sauce.

主食另点：泡面 +€2.90 | 日本虹之光米饭 +€2.90

Optional extras: instant noodles +€2.90 | Japanese Nijinohikari rice +€2.90

甜品与咖啡

Desserts & coffee

KOCHI

甜品

Desserts

H01

红豆鲷鱼烧 — €6.90

Red bean taiyaki

鱼形小点心，内包香甜红豆馅。

Fish-shaped pastry filled with sweet red bean paste.

H02

Mochi冰淇淋 — €6.90

Mochi ice cream

柔糯外皮包裹冰淇淋；抹茶 / 芒果。

Soft mochi wrapped around ice cream. Matcha or mango.

H03

芒果雪冰 — €12.90

Mango bingsu

以鲜牛奶制成细腻绵软的雪冰，搭配新鲜芒果果肉、芒果酱与炼乳，奶香浓郁，果香清甜。

Finely shaved milk ice with fresh mango, mango sauce and condensed milk.

咖啡

Coffee

H04

意式浓缩咖啡 — €2.90

Espresso

H05

双份意式浓缩咖啡 — €3.90

Double espresso

H06

浓缩玛奇朵 — €3.90

Espresso macchiato

H07

卡布奇诺 — €3.90

Cappuccino

H08

咖啡（Café Crema） — €3.90

Café crema

Kochi

桌边烤串 电烤炉自动转串，服务人员会为您介绍设备的使用方式。

Tabletop grilling · Our electric grill rotates the skewers automatically. Our team will show you how to use it.

价格与过敏原 所有价格以欧元计，已含增值税。如有食物过敏，请在点单前告知服务人员。详细过敏原信息另行提供。

Prices & allergens · All prices are in euros and include VAT. Please tell our team about any food allergies before ordering. Detailed allergen information is available separately.

自带酒水开瓶费 葡萄酒19€/瓶；香槟及起泡酒29€/瓶；烈酒39€/瓶。

Corkage · Per bottle: wine €19; Champagne and sparkling wine €29; spirits €39.

配方与饮食需求 菜品使用固定配方，无法单独调整糖、酱油等调味料用量。本店暂不提供专门的无麸质或严格纯素餐品。

Recipes & dietary requirements · We use fixed recipes and cannot individually adjust quantities of sugar, soy sauce or other seasonings. We do not currently offer dedicated gluten-free or strictly vegan dishes.

独立包间 · 专属KTV体验 朋友相聚、生日庆祝或公司聚餐，都可以在独立包间里尽兴享用。包间配有KTV，提供4小时欢唱体验；Flingern大包间另配投屏设备。欢迎咨询包间安排、团体套餐及预算定制。

Private dining & karaoke · Celebrate with friends, mark a birthday or gather your team in a private room with a four-hour karaoke experience. The large Flingern room also has projection facilities. Ask us about private dining, group menus and options tailored to your budget.