



Starters

KOCHI

Edamame 5,9 €

Steamed green soybeans, lightly salted

Kimchi 6,9 €

Fermented napa cabbage, mildly spicy

Beef Salad "Wasabi & Yuzu" - 9,9 €

Braised beef, arugula, onion strips, mixed greens, served with wasabi-yuzu dressing

Koreanische Tapas

Potato Jeon - 12,9 €

Savory Korean-style pancake made with potatoes

half portion: 8,9 €

Yachae Jeon - 12,9 €

Savory Korean-style pancake made with vegetables

half portion: 8,9 €

Kimchi Jeon - 12,9 €

Savory Korean-style pancake made with kimchi

half portion: 8,9 €

Haemul Jeon - 12,9 €

Savory Korean-style pancake made with seafoods

Halbe Portion: 8,9 €

Paengyi - 12,9 €

Enoki mushrooms with butter and sesame

Fried Fish Cake Sticks 12,9 €

Topped with cheese powder & nori flakes, served with ketchup for dipping

Frittiertes Trio - 14,9 €

Pumpkin, sweet potato, and French fries – golden and crispy fried

Chijeu Kon - 14,9 €

Sweet corn with mozzarella and mayonnaise

Gun Mandu - 12,9 €

Fried dumplings with savory filling beef / kimchi / vegetables

half portion: 8,9 €

Jin Mandu - 12,9 €

Steamed dumplings with savory filling beef / kimchi / vegetables

Fried Oysters 12,9 €

Served with lemon and a mayonnaise-mustard dip

Ojingeo Twigim - 19,9 €

Deep-fried squid with mayonnaise-mustard dip

half portion: 10,9 €

Mala Rindfleischstreifen - 19,9 €

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

half portion: 10,9 €

Guo Bao Rou - 19,9 €

Crispy pork in sweet and sour sauce

half portion: 10,9 €

Fried Chicken - 19,9 €

Kikok corn-fed chicken

Marinated with your choice of: Sweet chili or soy-garlic or Cheese Powder

half portion: 10,9 €

Skewer Platters

KOCHI

Kikok Corn-Fed Chicken

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



140 g **14,9 €**

300 g **29,9 €**

Lamb Ribs

From the United Kingdom, especially juicy, marinated in soy sauce with spices – a true delight for lamb lovers

140 g **16,9 €**

300 g **33,9 €**

New Zealand Lamb Leg

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



140 g **16,9 €**

300 g **33,9 €**

Ibérico Pork Neck

Spanish acorn-fed pork – tender with a nutty aroma from acorn finishing.

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



140 g **19,9 €**

300 g **39,9 €**

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 €**

Note: Each dish can be complemented with steamed rice (+2.9 €).
The recommended grilling time is approx. 5 minutes.

Skewer Platters

KOCHI

Black Angus Beef

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



140 g **24,9 €**

300 g **46,9 €**

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

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 €**

Australisches Wagyu Short Rib

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 €**

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 €**

Note: Each dish can be complemented with steamed rice (+2.9 €).

The recommended grilling time is approx. 5 minutes.

Skewer Platters

KOCHI

Bacon Mix

19,9 €

Choose 5 skewers (duplicates allowed) from:

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

Seafood Mix

19,9 €

Choose 4 skewers (duplicates allowed) from:

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

Vegetable Mix

12,9 €

Choose 6 skewers (duplicates allowed) from:

- Kirschtomaten Cherry tomatoes
- Frittierter 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

Note: Each dish can be complemented with steamed rice (+2.9 €).
The recommended grilling time is approx. 5 minutes.

Japanische Wagyu

One Unparalleled Flavor

ME
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Wagyu Bulgogi

100 g - 29,9 €

Finest Japanese A5 Wagyu beef (100 g), prepared in Korean bulgogi style.

Freshly cooked at your table by our staff on a gas stove, served with fresh vegetables, onions, enoki mushrooms, and tofu, along with a portion of rice.

A5 Wagyu Skewer Platter

120 g - 59,9 €

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

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

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

A5 Wagyu-Skewer

Roastbeef – 200 g · 99 €

Rich in flavor, aromatic and juicy

Entrecôte – 200 g · 99 €

Finely marbled, balanced, and intensely aromatic

Filet – 200 g · 189 €

The most delicate cut, buttery-soft and exceptionally refined



MAIN COURSES

ME
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Jumeokbab -

DIY Korean rice balls

14,9 €

Yanji Naengmyeon -

Buckwheat noodles with cold broth

Beef / Vegetarian 

19,9 €

Shrimp Bokkeumbap -

Fried rice with shrimp

19,9 €

Korean Chili Chicken with Cheese

29,9€

Tender chicken in a spicy gochujang sauce, with onions and Korean rice cakes, topped with melted cheese. *Prepared directly at the table, served with two bowls of rice*

Kimchi Bokkeumbap -

Fried rice with kimchi and pork

19,9 €

Koreanisches Bier-Hotpot

29,9 €

(For 2 persons – with rice or instant noodles)

Prepared with Korean Cass beer instead of water and served on a hot gas stove

Seafood / Beef

Cheolpan Cheese Bokkeumbap -

Fried rice with kimchi, pork, and melted cheese

19,9€

Wagyu Truffle Bokkeumbap -

Fried rice with Japanese A5 Wagyu beef, refined with truffle

39,9€



Bulgogi Hotpot

(For 2 persons – with rice)

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

34,9 €

NACHTISCH

ME NU

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|  Mochi Ice Cream
Matcha / Chocolate / Mango |  6,9 € |  Hotteok -
Nut-filled sweet pancake |  6,9 € |
| Bungeoppang -
Korean fish-shaped pastry with
sweet filling
Choice of filling:
<i>Sweet potato / Red bean</i> |  6,9 € | Konggomul Injeolmi -
Soybean powder rice cake |  6,9 € |

CAFFETTERIA

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|------------------------|--------------|
| Espresso | 2,5 € |
| Espresso doppia | 3,9 € |
| Cappuccino | 3,9 € |
| Caffè americano | 3,9 € |