

OKO

Food and drink menu

EN//2023

Breakfast (Mon-Thu 9:30 - 11:30, Fri-Sat to 14:00)

Onsen eggs (hour egg) (C)

Available every day from 10:30 a.m. while stocks last!

The eggs are cooked for at least 1 hour at 63-66 °C. This corresponds to the water temperature of the hot thermal springs in Japan. The yolk reaches the perfect cooking point, while the egg whites curdle. We recommend to season with soy sauce (AF)

1 egg	3,50
2 eggs	5,90
with furikake per egg (BD)	+0,40

2 fried eggs (C) 4,30

1 poached egg (C) 2,40

Rice bowl with poached egg (CG) 4,20

Japanese omelette 2 eggs,

seasoned with dashi, soy sauce and mirin

- with mushrooms, bacon, cheese (ACFG) 7,90

- with cured soy-ginger-salmon, avocado, spinach (ACDEFO) 9,90

Homemade cured salmon

- beetroot, wasabi (DO) 5,90

- soy sauce, ginger (ADEFO) 5,90

Small Veggie Bowl (ACEFGN) *Vegetarian*

rice, fried egg, sesame spinach, pumpkin puree, tomato tartare, miso-sweetcorn

9,90

Breakfast Bowl (ACDFNO)

rice, poached egg, homemade beetroot-wasabi salmon, avocado, tomato tartare, wasabi-mayonnaise dip

9,90



Small Onsen Bowl (ACEFGN)

rice, onsen-egg, sesame spinach, black salsifies in wasabi
mayonnaise, tomato tartare, miso sweetcorn, spring onions 9,90
- with fried bacon 11,50

Eggs Benedict .. a little different (ACDEFGLMO)

rice, 2 poached eggs, homemade soy-ginger salmon,
spinach, hollandaise sauce with a wasabi note 11,90

Grilled salmon with sesame spinach (ADEFN)

Marinated salmon stripes, rice, spinach in light sesame sauce 9,90

Tuna rice (ACDEFMN)

Rice with tuna, tomatoes, miso-sweetcorn and spring onion 5,90

Sesame spinach on rice (AEFN) *Vegan*

5,90

Nasu rice (AF) *Vegan*

Rice with Nasu (puree of fried miso eggplant) 5,90

Edamame (F) *Vegan*

salty, cooked soybeans, peeled 3,40

Nattō on rice (F) *Vegan*

rice with fermented soy beans 5,20

Tomato tartare (AF) *Vegan*

marinated with soy sauce and kombu dashi 2,90

Fried bacon

3,20

Avocado (AEFMN) *Vegan*

half avocado with ponzu marinade 2,90

Rice *Vegan*

1,90



Variety of rolls , per piece, served in a basket (AFGN)	1,40
Lye roll <i>Vegan</i> (AFN)	1,90
Jam <i>Vegan</i> strawberry or apricot	1,50
Butter (G)	0,80
Margarine <i>Vegan</i>	0,70
Pancakes (ACG) with matcha cream	6,50
with anko and mascarpone cream	6,50

Please ask our service staff for the daily fresh pies, cakes and dessert creams from our showcase!

Our dessert menu is also available all day!

Dips:	1,80
- Wasabi Mayonnaise (CGM)	
- Wasabi Mayonnaise (M) <i>Vegan</i>	
- Sesame Dip (AEFN) <i>Vegan</i>	
- Fresh Garlic Dip (CGM)	
- Miso Melanzani Dip (AF) <i>Vegan</i>	
- Okonomi-Sauce (AF) – auch <i>Vegan</i>	
Ketchup or Mayonnaise (CM)	0,60
Matcha-Salz <i>Vegan</i>	2,50



Breakfast Combos

Pastry is served in a basket and charged according to actual consumption. When ordering dips, please pay attention to allergens!

Ichi (CG)

Optional: 2 fried eggs or rice bowl with poached egg,
fried bacon, butter, tomato tartare, orange juice 9,90

Ni (ADEFMNO)

Cured salmon, both soy-ginger and beetroot-wasabi,
avocado, dip of choice, tomato tartare, orange juice 13,90

San (CDGO)

Poached egg on rice, homemade cured salmon of choice (soy-
ginger or beetroot-wasabi) (ev AEFN), butter, jam, orange juice 11,90

Yon (ACDEFGNO)

Butter, jam, orange juice, Japanese omelette with either
- mushrooms, bacon, cheese 9,90
- cured soy ginger salmon, avocado, spinach 11,90

Go (AEFNO) *Vegan*

Rice Bowl with Nasu (puree of fried miso-eggplant), sesame
spinach, avocado, miso-sweetcorn, tomato tartare
jam, vegan margarine, one lye roll, orange juice 14,90

OKO breakfast for 2 (ACDEFGMNO)

2 omelettes (both types), 2 rice bowls with poached egg,
cured beetroot salmon, sesame spinach, tomato tartare,
marinated avocado, 1 dip of choice (allergenes!!)
strawberry and apricot jam, butter, orange juice 39,90

Starters

Cured salmon (ACDEFMNO) homemade cured salmon (soy-ginger and beetroot-wasabi), wasabi-mayonnaise, tomato tatare, bread crackers	9,90
Rice with sesame-spinach (AEFN) <i>Vegan</i> with Ebi Fry (ABCM), 3 prawns in panko, mayonnaise	5,90 + 5,90
Nasu rice (AF) <i>Vegan</i> rice with nasu (fried miso-eggplant, puree)	5,90
Nattō on rice (F) <i>Vegan</i> rice with fermented soy beans	5,20
Veggie patty (ACFMNO) in tempura on lettuce with ponzu dressing, vegan Okonomi sauce, tomato tartare, spring onions	5,90
Tuna rice (ACDFMN) Rice with tuna, tomatoes, miso-sweetcorn and spring onion	5,90

Please ask our service team for ingredients in our food or drinks regarding intolerances or allergies. Please find the list explaining the coding on the last page



Main courses and snacks

OKO = Okonomiyaki

Okonomiyaki is a kind of spicy pancake made of cabbage, spring onions, egg, flour, and yams (ACFN)

Served with Japanese toppings: katsuobushi (dried bonito/tuna flakes), aonori (dried seaweed), okonomiyaki sauce (special Japanese seasoning sauce), mayonnaise. (ACDEFGLMNOR)

Vegan: without egg, with kombu dashi, with homemade vegan okonomiyaki sauce, spring onion instead of Katsuobushi, vegan Mayonnaise (AEFLMNO)

Our okos can be ordered freshly made by our cook or to be cooked on the table grill/teppanyaki by yourself. In which case you will be served the chosen dough mix(es) with optional extras (such as salmon, chicken), side dishes and salads of your choice.

Please ask our service staff for an electric grill and a suitable table. A reservation in advance would be ideal.

Hazard warning: Please note that the temperature of the accessible surfaces may be high when the table grill is in operation. Children may only use the grill plate under the supervision of adults and under their responsibility. The use of the grill in general is at your own risk!



Our OKOs (ACDGM), vegan (AFMO)

Our okonomiyakis can be ordered freshly made by our cook or to be cooked on the table grill/teppanyaki by yourself.

		small	medium	large
Oko	classic – also <i>Vegan</i>	7,20	9,90	11,90
Samurai	bacon, sweetcorn, cheese	7,90	10,90	12,90
Fuji	bacon, kimchi, cheese	7,90	10,90	12,90
Manga	mushrooms, benishoga, cheese substitute <i>Vegan</i>	7,90	10,90	12,90
Geisha	spinach, sweetcorn, kimchi <i>Vegan</i>	7,90	10,90	12,90
Judo	spinach, tuna, benishoga	7,90	10,90	12,90
Kamikaze	bacon, pulled pork, cheese	8,50	11,50	13,50
Ninja	salmon, spinach, tobanjan (miso-chili-paste)	8,90	11,90	13,90

Chicken/Salmon

- either served raw for the table grill (please see the info at “Okonomiyaki”

- or chef-prepared with side dish(es)/dip(s) of your choice

Chicken (peeled thighs) (AFN) pieces, marinated, grilled 7,90

Salmon (ADF) stripes, marinated, grilled 9,90



Grilled salmon with sesame spinach (ADEFN) Marinated salmon stripes, rice, spinach in light sesame sauce	9,90
Ebi Fry – prawns in panko (ABCFGMN) with green salad with ponzu dressing, dip of choice	12,90
Avocado edamame patties (AFMN) <i>Vegan</i> 2 patties, lettuce with ponzu dressing, dip of choice	12,90
Kara age (ACFMN) Marinated chicken, crispy deep-fried, dip of choice <i>We recommend a salad or side dish with it!</i>	8,90
Panko Chicken (AFN) Crispy deep-fried in Panko, juicy chicken pieces, dip of choice <i>We recommend a salad or side dish with it!</i>	8,90
OKO platter for 2 (ACDEFGMLNO) Kara age, panko chicken, mixed salad plate, 2 dips of choice nasu dengaku (puree), sesame spinach, both on rice small Oko Kamikaze, small Oko Geisha	43,90

Dips of choice (included if mentioned):

- Wasabi Mayonnaise (CGM)	
- Wasabi Mayonnaise (M) <i>Vegan</i>	
- Sesame Dip (AEFN) <i>Vegan</i>	
- Garlic Dip (CGM)	
- Miso Melanzani Dip (AFM) <i>Vegan</i>	
- Okonomi Sauce (AF) – also <i>Vegan</i>	(1,80)
- Ketchup or Mayonnaise (CM)	(0,60)
- Matcha salt (if included, extra charge 0,70)	2,50



Panko Bowl (ACFGMN)

Panko chicken, rice, black salsifies in wasabi mayonnaise, tomato tartare, miso sweetcorn, spring onions, edamame 12,90

Kara age-Bowl (ACFMN)

Kara age, rice, green salad with ponzu dressing, tomato tartare, miso sweetcorn, spring onions, edamame 12,90

Chicken Bowl (AEFN)

Marinated grilled chicken, rice, green salad with sesame dressing, miso sweetcorn, tomato tartare, spring onion, edamame 12,90

Pork Bowl (AFGMN)

Pulled Pork, rice, pumpkin puree, green salad with ponzu dressing, tomato tartare, miso sweetcorn, spring onions, edamame 13,90

Salmon Bowl (ACDEFGMN)

Marinated salmon, rice, sesame spinach, miso sweetcorn, salsifies in wasabi mayonnaise, tomato tartare, spring onion, edamame 14,90

Nasu Bowl (AEFMN) *Vegan*

Fried miso-eggplant-puree, rice, sesame spinach, miso sweetcorn, salsifies in wasabi mayo, tomato tartare, spring onion, edamame 12,90

Veggie Bowl (ACEFGN)

rice, fried egg, sesame spinach, pumpkin puree, tomato tartare, miso-sweetcorn 11,90

Panko Chicken Salad (ACFEGMN)

Panko chicken, green salad with sesame dressing, black salsifies in wasabi mayonnaise, tomato tartare, miso sweetcorn, spring onions 12,90

Grilled Salmon Salad (ACDFGMN)

grilled salmon, green salad with ponzu dressing, black salsifies in wasabi mayonnaise, tomato tartare, miso sweetcorn, spring onions 13,90

Salads

Green salad (iceberg lettuce)

- sesame dressing (AEFN) *Vegan* 2,90
- ponzu dressing (AFMN) *Vegan* 2,90

Salsify salad with wasabi mayonnaise (CGM), also *Vegan* (M) 3,60

Tomato tartare (AF) *Vegan* with soy sauce and kombu dashi 2,90

Miso sweetcorn (AF) *Vegan*

Sweetcorn in soy-miso-margarine 3,40

Salad Plate (ACFGMN) auch *Vegan*

Iceberg lettuce with ponzu dressing, tomato tartare, salsifies in wasabi-mayonnaise, miso sweetcorn 7,90

Extra: half Ramen Egg 1,60

Boiled egg marinated in soy-based sauce, full of umami

Side Dishes

French fries, potato *Vegan* 3,50

Sweet potato fries *Vegan* 4,60

Bowl of Rice *Vegan* 1,90

Sesame spinach on rice (AEFN) *Vegan* 5,90

Nasu rice (AF) *Vegan* rice with nasu (fried miso eggplant) 5,90

Pumpkin puree (GM) 4,50

Edamame (F) *Vegan* Salty, boiled soybeans 3,40

Desserts

Pancakes (ACGH) with matcha cream 6,50
with anko and mascarpone cream 6,50

Curd soufflé (ACGH) with matcha cream 6,90
with anko and mascarpone cream 6,90

Chocolate lava cake (ACG) small chocolate cake with liquid center,
with mascarpone cream and raspberries 6,90

Matcha Cheese Cake (ACG) 5,40

Matcha Tiramisu (ACG) 5,40

Chocolate mousse with raspberries *Vegan* (AFPH) 5,40

Matcha cream (GH) with raspberries 4,90

Ice Cream (CGH) matcha ice cream with raspberries 4,90

Vanilla ice cream with pumpkin seed oil (CG), also *Vegan* 4,90

Ice cream dumpling Black forest cherry-ball of ice cream (CEGH) 5,60

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and dessert creams from our showcase!**

Drinks Menu

Lattes and Coffee – *hot or cold!* (G)

Matcha Latte , powdered green tea with milk, 0.3 lt.	4,50
Hoji-cha Latte , roasted green tea with milk, 0.3 lt. <i>less caffeine!</i>	4,50
Chai Latte , black spiced tea with milk, 0.3 lt.	4,50
Drinking chocolate , classic or with white chocolate, 0.3 lt.	4,50
Cafè Latte , 0,3 lt.	4,50
Cappuccino/Melange	3,90
Espresso/Espresso on Ice single/double	2,90 / 4,40
Black Coffee/Americano	3,50
Small/Large Coffee with Milk	3,10 / 4,60
<i>With Oat Barista (A) or Vanilla-Soy (F) <i>Vegan</i></i>	0,40
Bumble Coffee , espresso with orange juice and ice, 0,125 lt.	3,90
All lattes with a little extra kick:	
Flavours: Vanilla, Hazelnut (H), White Chocolate <i>Vegan</i>	0,50
Amaretto (HO) <i>Vegan</i>	2,40
Vodka (O) <i>Vegan</i>	3,60
a spoonful Anko <i>Vegan</i>	1,00
Vanilla ice cream	1,50



We use YUZU in our drinks which is a japanese citrus fruit with mild, exotic flavour

Tea

Green Tea	3,40
Genmai-cha , green tea with puffed rice	3,40
Hoji-cha , roasted green tea (less caffeine)	3,40
Peppermint / Mediterranean Herbs /	
Apple-Mint / Green Tea-Ginger-Citrus	2,90
Black tea Earl Grey	2,90
with lime juice or milk (G)	3,50

Non-alcoholic cold drinks

Homemade ginger lemonade

ginger, yuzu, elderberry, fresh mint	0,25 lt. cold	3,40
	0,5 lt. hot or cold	5,70

Homemade berry lemonade (O) 0,5 lt. cold, wild berry tea,

black currant sirup, orange juice, lime, fresh mint; 0,25/0,5 lt.	3,40 /5,70
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Sparkling Soda with Austrian made sirup

- carrot, raspberry, tonka beans 0,25/0,5 lt.	3,30 /4,90
- tangerine, basil 0,25/0,5 lt.	3,30 /4,90

Ramune , Japanese refreshing drink, original flavour, 0,2 lt. bottle	4,20
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Pona , direct organic juice with alpine sparkling water, 0,33 lt.	5,20
- Tarocco Orange	
- Red Grape , Primofiore Lemon	
Makava Ice Tea , Bio, 0,33 lt. bottle	4,70
Organic Water , still alpine water with direct juices and teas 0,5 lt.	4,70
- Quince & Lemon , elderberry, lemon verbena, turmeric	
- Pomegranate , rose petals, rosemary, dandelion root	
Water Lime , 0,25 lt. / 0,5 lt	2,20 / 3,60
Water Elderberry or Black currant , 0,25 lt. / 0,5 lt	2,20 / 3,60
Water Yuzu , 0,25 lt. / 0,5 lt.	3,30 / 5,90
Soda , 0,25 lt. / 0,5 lt.	2,00 / 3,30
Soda Lime , 0,25 lt. / 0,5 lt	2,80 / 4,40
Soda Elderberry or Black currant , 0,25 lt. / 0,5 lt	2,80 / 4,40
Soda Yuzu , 0,25 lt. / 0,5 lt.	3,90 / 6,90
Coca-Cola , 0,25 lt. / 0,5 lt.	2,90 / 4,70
Coca-Cola Zero , 0,25 lt. / 0,5 lt.	2,90 / 4,70
Almdudler , sparkling herb lemonade, 0,25 lt. / 0,5 lt.	2,90 / 4,70
Apple juice / orange juice , pure, 0,25 lt. / 0,5 lt.	2,90 / 4,70
Apple juice / orange juice with soda , 0,25 lt. / 0,5 lt.	2,70 / 4,40
Römerquelle Water, sparkling or still , 0,33 lt. bottle	2,60
Römerquelle Water, sparkling or still , 0,75 lt. bottle	5,50
Schweppes Dry Tonic or Wild Berry (O) 0,25 lt.	3,60

Alcoholic beverages

Tap Beer – Schladminger (A)

Pfiff , 0,2 lt.	2,90
Seiterl , 0.3 lt.	3,90
Krügerl , 0,5 lt.	4,90

Beer – Bottles (A)

Puntigamer , Märzen beer, 0.33 lt.	4,20
Gösser Radler , extra-fresh, beer with lemonade, 0.33 lt. bottle	4,20
Radler , with Almdudler, 0,5 lt.	4,80
Radler sour , with soda, 0.5 lt.	4,70
Schlossgold , alcohol-free, 0.5 lt.	4,90
Edelweiss , wheat beer, yeast unfiltered, 0.5 lt.	4,90

Prosecco/Frizzante (O)

Prosecco , or Prosecco Orange white, 0.1 lt.	3,80
Aperol Sprizz Prosecco, Aperol & soda, 0,25 lt.	6,20
Hugo Sprizz Prosecco, elderberry, soda, lime, fresh mint, 0.25 lt.	6,60
Yuzecco Prosecco, Yuzu liqueur & soda, fresh mint 0.25 lt.	6,90
Lillet Sprizz Prosecco, Lillet rosé, wild berry tonic, lime, mint 0.25 lt.	6,90



Spritzer with Wein (O)

White Spritzer , wine & soda, 0.25 lt.	3,80
Aperol Spritzer , wine, Aperol & soda 0.25 lt.	5,90
Muscatel Spritzer , yellow muscatel wine & soda, 0.25 lt.	5,50
Elderberry Spritzer , wine, elderberry, soda, lime, mint 0.25 lt.	5,90

White wine, 0.125 lt. (O)

House wine , Grüner Veltliner, 12 vol%	3,20
Yellow Muscatel , 2022, Alphart, thermal region, 11,5 vol%	3,90
Welschriesling DAC 2022, Polz, Southern Styria, 11,5 vol%	4,10
Chardonnay vom Berg 2021, Alphart, 13 vol%	4,20
Sauvignon Blanc Spiegel 2022, Polz, 12,5 vol%	4,60

Rosé wine, 0.125 lt. (O)

Rosé , Alphart, thermal region, dry, 12,5 vol%	3,80
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Red wine, 0.125 lt. (O)

House wine , Zweigelt, 13 vol%	3,20
Pinot Noir 2020, Alphart, thermal region, 13 vol%	4,40
Cabernet Merlot 2019, Alphart, thermal region, 14,5 vol%	4,40

Long drinks, minimum 4 cl spirit (O)

Gin Tonic , Roku Gin & Schweppes Dry Tonic	8,90
Yuzu Gin Tonic , Roku Gin, yuzu liqueur, Schweppes Dry Tonic	9,90
Yuzu Amaretto Sour , Amaretto, orange juice, yuzu juice	7,90
Yuzu Whiskey Sour , Toki Whisky, cane sugar, yuzu juice	8,50

Spirits and liqueurs, 2 cl (O)

Sake , Denshin Yuki Junmai Ginjo, Japan 16 %	2,80
Sake , Sake.Wien, Junmai Arborio Namagenshu, 16,4 %	3,90
Amaretto , Disaronno Originale, 28 %	2,50
Gin , Roku, Japan, 43 %	3,60
Vodka , Haku, Japan, 40 %	3,60
Whiskey , Toki Suntory, Japan, 43 %	3,60
Pine schnapps , Hödl Hof, Styria, 38 %	2,90
Raspberry schnapps , Hödl Hof, 38 %	2,90
Apple schnapps , matured in a barrel, Hödl Hof, 38 %	2,90
Blueberry liqueur , Hödl Hof, 20 %	2,90
Green Tea liqueur , Suntory Hermes, Japan, 25%	3,60
Yuzu liqueur , Nakajima Jozo Shiroku Yuzushu, 8,5 %	2,90



Bottled wines incl sparkling wine 0.75 lt., (O)

White wine

Welschriesling DAC 2022, Polz, southern styria, 11,5 vol%	24,-
Chardonnay vom Berg 2022, Alphart, thermal region, 13 vol%	24,-
Yellow Muscatel 2022, Alphart, thermal region, 11,5 vol%	23,-
Yellow Muscatel DAC 2022, Polz, southern styria, 12,0 vol%	29,-
Sauvignon Blanc Spiegel 2022, Polz, southern styria, 12,5 vol%	27,-
Rotgipfler Ried Rodauner 2021, Alphart, 13,5 vol%	31,-
Wiener Gemischter Satz DAC 2022, Christ, Vienna, 12,5 vol%	27,-
Pinot Blanc , The Full Moon Wine, Christ, Vienna, 2022 13,0 vol%	29,-

Rosé wine

Rosé , Alphart, thermal region, dry, 12,5 vol%	22,-
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Red wine

Pinot vom Berg 2021, Alphart, thermal region, 13 vol%	27,-
Cabernet Merlot 2019, Alphart, thermal region, 14,5 vol%	27,-
Blauer Zweigelt 2019, Christ, Bisamberg, 13,5 vol%	27,-



Shiraz 2019 Christ, Vienna, 13,5 vol% 39,-

Frizzante

Rosé, Alpart, thermal region, 12 vol% 23,-

Muscatel Frizzante Polz, southern styria, 11,5 vol% 28,-

Sparkling Wine

Brut Blanc, Chardonnay, Polz, southern styria, 12 vol% 38,-

All prices are in euros and include all duties and taxes.

The purchase, possession and consumption of beer and wine is prohibited until the age of 16; of spirits (distilled alcohol) such as rum, schnapps, vodka, liqueurs and whisky as well as of mixed alcoholic beverages such as alcopops until the age of 18

ALLERGENES: A-Gluten, B-Crustaceans, C-Eggs, D-Fish, E-Peanuts, F-Soja, Soy Beans, G-Milk and/or Lactose, H-Nuts, L-Celery, M-Mustard, N-Sesame seed, O-Sulphur dioxide and sulphites, P-Lupins, R-Molluscs