

nami

asian fusion kitchen

Dear guests,

Our dishes are prepared with great dedication, and to ensure freshness, some dishes may not always be available. Your understanding in this matter is greatly appreciated.

All prices are in euros, including VAT.

The 14 main allergens are labeled according to legal requirements (EU Regulation 1169/2011 on food information):

A-Cereals containing gluten | B-Shellfish |
C-Egg | D-Fish | E-Peanuts | F-Soy |
G-Milk or lactose | H-Nuts | L-Celery |
M-Mustard | N-Sesame | O-Sulfites |
P-Lupins | R-Molluscs

Despite the careful preparation of our dishes, they may also contain traces of other substances used in the kitchen during production, in addition to the labeled ingredients.



JAPANESE PREMIUM WAGYU A5

A5 WAGYU THE FINEST BEEF IN THE
WORLD EXCLUSIVELY AT NAMI INNSBRUCK

AS THE VERY FIRST RESTAURANT IN INNSBRUCK, WE COMBINE ASIAN CUISINE WITH THE FINEST WAGYU BEEF FROM JAPAN. THIS WAGYU FROM KAGOSHIMA PREFECTURE, WITH THE HIGHEST QUALITY RATING (A5), IS ALSO A FOUR-TIME CHAMPION OF THE JAPAN WAGYU OLYMPICS. EXPERIENCE OUR CULINARY UNIQUENESS, WHICH YOU CAN'T FIND ANYWHERE ELSE IN INNSBRUCK.

JAPANESE PREMIUM WAGYU A5 CARPACCIO C, F, G, L, M

Japanese Premium Wagyu A5 | Wagyu Sauce | Lemon |
Salt & Pepper

€ 24,9

JAPANESE PREMIUM WAGYU A5 STEAK (120g) C, G, M, O

Japanese Premium Wagyu A5 slices | Mashed Potatoes | Red Wine Sauce

€ 99

NAMI'S PREMIUM ROLL A, B, C, D, F, G, M

Flambéed Japanese Premium Wagyu A5 | Foie Gras | Tempura Shrimp |
Asparagus | Avocado | Burrata Cream | Nami's Homemade Sauce

€ 34,9

JAPANESE PREMIUM WAGYU A5 NIGIRI A, C, F, G, M

Japanese Premium Wagyu A5 | Wagyu Sauce | Foie Gras |
Lemon | Salt & Pepper

€ 15,9

LUNCH MENU

MONDAY – FRIDAY | 11:30 – 14:30 (excluding public holidays)

WITH RICE AND FITNESS SALAD

SEASONAL VEGETABLES **A, F, N, R**

Seasonal Vegetables with Tofu | Homemade Sauce of your choice:

- Black Pepper Sauce 
- Garlic Sauce
- Teriyaki Sauce

€ 11,9

GARLIC STIR-FRIED CHICKEN **A**

Chicken Fillet | Seasonal Vegetables | Garlic Sauce

€ 12,9

RED THAI CURRY WITH GRILLED DUCK BREAST FILLET **D, N**

Creamy Coconut Milk | Seasonal Vegetables | Lemongrass

€ 14,9

CHICKEN KATSU CURRY **A, F**

Boneless Chicken Thigh | Japanese Curry | Seasonal Vegetables

€ 13,9

BLACK PEPPER BEEF **A, F, N, R**

Beef Fillet | Seasonal Vegetables | Black Oepper Sauce

€ 15,9

SICHUAN BEEF **A, F, N, R**

Beef Fillet | Sichuan Pepper | Seasonal Vegetables | Sichuan Sauce Chinese Style

€ 15,9

TONKOTSU RAMEN **A, G, F**

Rich Pork Bone Broth | Homemade Chashu | Homemade Tamago |
Bamboo | Pak Choi

€ 13,9

MAKI MIX **A, B**

6 Pcs. Avocado Maki | 6 Pcs. Tempura Shrimp Maki

€ 11,9

NIGIRI MIX **D**

8 Pcs. Nigiri | 6 Pcs. Maki

€ 15,9

WARM STARTERS

recommended

HOMEMADE EBI TEMPURA ^{A, B, C, M}

Tiger Prawns in a Crispy Tempura Coating |
Homemade Sauce

€ 10,9

recommended

HOMEMADE YASAI TEMPURA ^{A, C, M}

Vegetables in a Crispy Tempura Coating |
Homemade sauce

€ 7,9

GYŌZA

Japanese Dumplings

VEGGIE GYŌZA ^A

Spinach Dough | Vegetables

€ 4,9

CHICKEN GYŌZA ^A

Chicken | Vegetables

€ 5,9

recommended

WAGYU GYŌZA (LIMITED) ^{A, C, F, N, R}

Japanese Premium Wagyu A5 | Beef | Corn | Spring Onion
(min. 3 pieces)

per Pcs. € 4,0

recommended

KARAAGE ^{A, C, F, M}

Japanese-style Fried Chicken pieces |
Homemade Sauce

€ 6,9

WARM STARTERS

recommended

BLACK TRUFFLE FRIED WONTONS ^{A, C, N}

Chicken Dumplings | Black Truffle and Yam

€ 10,9

recommended

TAKOYAKI ^{A, C, D, F, G, M, R}

Octopus Balls | Bonito Flakes | Okonomi Sauce

€ 6,9

EDAMAME

EDAMAME WITH SEA SALT [🌱]

Steamed Green Soybeans | Sea Salt and Pepper

€ 4,5

TRUFFLE EDAMAME [🌱]

Steamed Green Soybeans | Truffle Oil | Sea Salt and Pepper

€ 5,5

YAKITORI ^{A, F, N}

Chicken Skewers

€ 6,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



COLD STARTERS

recommended

JAPANESE PREMIUM WAGYU A5 CARPACCIO ^{C, F, G, L, M}

Japanese Premium Wagyu A5 | Wagyu Sauce | Lemon | Salt & Pepper

€ 24,9

recommended

PREMIUM BLUEFIN TORO CARPACCIO (LIMITED) ^{D, F, N}

Premium Bluefin Toro | Ikura | Ponzu Sauce

€ 19,9

SAKE NIKU CARPACCIO ^{A, C, D, F, L, M}

Salmon | Fried Spring Onions | Niku Sauce

€ 12,9

MAGURO CARPACCIO ^{A, D, F}

Tuna | Avocado | Olive Oil | Wasabi Sauce

€ 12,9

SAKE CARPACCIO ^{A, D, F}

Salmon | Avocado | Tomatoes | Ponzu Sauce

€ 11,9

SAKE TARTARE ^{A, D, F, N}

Salmon | Avocado | Fried Leeks | Cilantro | Sesame |

Wasabi-Ponzu Sauce

€ 10,9

recommended

MAGURO TARTARE ^{A, D, F, N}

Thunfisch | Avocado | Frittierte Lauchzwiebeln | Koriander | Sesam |

Sesam-Ponzu Soße

€ 11,9

BURRATA CARPACCIO MIX ^{D, G}

Salmon | Tuna | Tomatoes | Avocado | Burrata Cream

€ 12,9

SALADS

recommended

PAO CAI ^N

Traditional Chinese Pickled Vegetables

€ 6,5

recommended

PAI HUANG GUA ^{A, F, N}

Cucumbers | Garlic | Sesame oil | Chili oil | Chinese Rice Wine Vinegar

€ 6,9

KIMCHI ^{A, F}

€ 5,5

WAKAME ^{A, F, N, M}

Japanese Seaweed Salad

€ 5,5

FITNESS SALAD ^{C, F, N}

Salad Mix | Sesame Dressing

€ 6,9

SEAFOOD SALAD ^{A, B, C, D, F, N}

Salad Mix | Salmon | Tuna | House Dressing

€ 14,9

SOUPS

recommended

TOM YAM SOUP ^{B, D} 
King Prawns | Mushrooms | Lemongrass

€ 8,9

BLACK TRUFFLE WONTON SOUP ^{A, C, F, N}
Dumplings Filled with Chicken | Black Truffle and Yam

€ 11,9

MISO SOUP ^F 
Tofu | Wakame

€ 4,9

RAMEN

recommended

TONKOTSU RAMEN A, C, F

Rich Pork Bone Broth | Homemade Chashu | Homemade Tamago |
Bamboo | Pak Choi

€ 17,9

MISO RAMEN A, F

Fermented Soybean Broth | Tofu | Wakame | Bamboo |
Corn | Pak Choi

€ 14,9

MAIN COURSE

recommended

JAPANESE PREMIUM WAGYU A5 STEAK (120g) ^{G, O}

Japanese Premium Wagyu A5 slices | Mashed Potatoes |
Red Wine Sauce

€ 99

BLACK PEPPER BEEF ^{A, F, N, R} 🌶️

Beef Fillet | Seasonal Vegetables | Black Pepper Sauce

€ 20,9

recommended

SICHUAN BEEF ^{A, F, N, R} 🌶️

Beef Fillet | Sichuan Pepper | Seasonal Vegetables |
Chinese-style Sichuan Sauce

€ 20,9

SEASONAL VEGETABLES ^{A, F, N, R} 🌱

Seasonal Vegetables with Tofu | Homemade Sauces of your choice

- Black pepper Sauce 🌶️
- Garlic Sauce
- Teriyaki Sauce

€ 13,9

recommended

KAO YA ^{A, F, N}

Grilled Duck Breast Fillet | Bao Buns | Special Sauce | Chinese Style

€ 19,9

recommended

DYNAMITE SHRIMPS ^{A, C, F, M, N, R}

Juicy Fried Shrimp | Truffle Mayo | Teriyaki Sauce

€ 24,9

MAIN COURSE

recommended

GAN BIAN SESAME CHICKEN ^{A, N}

Crispy Baked Chicken | Homemade Sweet and Sour Sauce | Sesame

€ 17,9

recommended

JAPANESE CURRY (KARĒ) ^{A, F} 🍛

Hearty creamy Curry with a baked fillet of your choice

TONKATSU CURRY ^A € 17,9
Baked Pork Fillet |
Japanese Curry | Seasonal Vegetables

CHICKEN KATSU CURRY ^{A, C, M} € 16,9
Boneless Chicken Thigh |
Japanese Curry | Seasonal Vegetables

RED THAI CURRY ^D 🍛🍛

Creamy Coconut Milk | Seasonal Vegetables | Lemongrass

TOFU ^F 🌱 € 12,9

CHICKEN € 14,9

SHRIMP ^B € 18,9

DUCK BREAST FILLET recommended € 19,9

BLACK PEPPER CHICKEN ^{A, F, R} 🍛🍛

Chicken Fillet | Seasonal Vegetables | Black Pepper Sauce

€ 15,9

GARLIC STIR-FRIED CHICKEN ^{A, F}

Chicken Fillet | Seasonal Vegetables | Garlic Sauce

€ 15,9

recommended

LACHS TEPPANYAKI ^{A, D, F}

Grilled Salmon Fillet | Teriyaki Sauce | Rosemary

€ 21,9

PREMIUM BLUEFIN TORO

THE BLUEFIN TORO – THE FINEST CUT OF THE BEST AND MOST SOUGHT-AFTER TUNA IN THE WORLD, EXCLUSIVELY AT NAMI INNSBRUCK.

ALSO KNOWN AS THE “WAGYU OF THE SEA,” BLUEFIN TORO COMES FROM THE PARTICULARLY FATTY BELLY AREA OF THE BLUEFIN TUNA AND IS CHARACTERIZED BY ITS BUTTERY TEXTURE AND INTENSE FLAVOR. A LUXURIOUS TREAT THAT MELTS IN THE MOUTH – FOR LOVERS OF THE FINEST SUSHI QUALITY.

PREMIUM BLUEFIN TORO CARPACCIO (LIMITED) D, F, N
Premium Bluefin Toro | Ikura | Ponzu Sauce

€ 19,9

PREMIUM BLUEFIN TORO NIGIRI (LIMITED) D
Premium Blufin Toro

€ 10,9

**PREMIUM BLUEFIN TORO FLAMBÉE
NIGIRI (LIMITED)** D
Premium Blufin Toro

€ 10,9

PREMIUM BLUEFIN TORO SASHIMI (LIMITED) D
Premium Bluefin Toro

€ 21,9

PREMIUM BLUEFIN TORO MAKI (LIMITED) D
Premium Bluefin Toro

€ 7,9

**NAMI'S PREMIUM BLUEFIN TORO
SUSHI SET (LIMITED)** D
3 Pcs. Premium Bluefin Toro | 4 Pcs. Premium Bluefin Toro Nigiri |
6 Pcs. Premium Bluefin Toro Maki

€ 49,9

SPECIAL ROLLS

8 PIECES

recommended

NAMI'S PREMIUM ROLL A, B, C, D, F, G, M

Flambéed Japanese Premium Wagyu A5 | Foie Gras |
Tempura Shrimp | Asparagus | Avocado |
Nami's Homemade Sauce

€ 34,9

recommended

SAKE FLAMBÉE ROLL A, C, D, F, G, M

Flambéed Salmon | Avocado | Cream Cheese |
Miso & Teriyaki Sauce | Angel Hair

€ 17,9

CRAZY SAKE ROLL A, C, D, E, G, M

Salmon Tartare | Avocado | Mango | Cream Cheese | Angel Hair

€ 16,9

recommended

TRUFFLE TEMPURA ROLL A, B, C, D, F, G, M

Tempura Shrimp | Cream Cheese | Avocado | Chives |
Truffle Mayonnaise | Teriyaki Sauce

€ 17,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



SPECIAL ROLLS

8 PIECES

recommended

GAMBERI ROSSI ROLL *A, B, C, F, G, L, M*

Gamberi Rossi Valle del Mazara Shrimp | Tuna | Avocado | Burrata Cream | Ikura | Niku Sauce

€ 24,9

UNAGI TEMPURA ROLL *A, B, D, F*

Eel | Tempura Shrimp | Avocado | Cream Cheese | Ikura | Teriyaki Sauce | Angel Hair

€ 19,9

CHICKEN KARAI ROLL *A, C, F, G,*

Panko Chicken Breast Fillet | Avocado | Cream cheese | Karai and Teriyaki sauce | Crisps

€ 16,9

VULCANO SPICE ROLL *A, B, C, D, M* 🌶️🌶️

Tuna Tartare | Tempura Shrimp | Avocado | Chives | Chili | Vulcano Sauce | Chili Threads

€ 18,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



CRUNCHY ROLL

6 PIECES

CRUNCHY EBITEN MAKI A, B, C, D, F, G, M

Tempura Shrimp | Salmon | Cream Cheese | Karai Sauce |
Teriyaki Sauce

€ 12,9

CRUNCHY FRUIT MAKI A, C, D, G

Salmon | Mango | Cream cheese | Mango Sauce

€ 10,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

NIGIRI

2 PIECES

recommended

JAPANESE PREMIUM WAGYU A5 NIGIRI *A, C, F, G, M*

Japanese Premium Wagyu A5 | Wagyu Sauce | Foie Gras |
Lemon | Salt & Pepper

€ 15,9

recommended

PREMIUM BLUEFIN TORO NIGIRI (LIMITED) ^D

Premium Blufin Toro

€ 10,9

recommended

PREMIUM BLUEFIN TORO FLAMBÉE NIGIRI (LIMITED) ^D

Premium Blufin Toro

€ 10,9

SAKE FLAMBÉE TRUFFLE NIGIRI *A, C, D, F, G, H, M*

Flambéed Salmon | Truffle-Teriyaki Sauce | Almond Flakes

€ 6,5

SAKE FLAMBÉE NIGIRI *A, C, F, G, M*

Flambéed Salmon | Cream Cheese | Miso Teriyaki Sauce | Angel Hair

€ 5,9

SAKE FOIE GRAIS *A, D, F*

Flambéed Salmon | Foie Gras | Teriyaki Sauce | Chives

€ 6,5

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



NIGIRI

2 PIECES

recommended

SAKE FLAMBÉE NIKU NIGIRI A, C, D, F, G, M

Flambéed Salmon | Fried Spring Onions | Niku Sauce

€ 5,9

SAKE NIGIRI D

Salmon

€ 4,9

recommended

GUNKAN (MAKI) A, C, D, G, M

Salmon | Miso | Truffle Mayonnaise | Cream Cheese

€ 5,5

MAGURO NIGIRI D

Tuna

€ 5,9

AVOCADO NIGIRI

Avocado

€ 4,5

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

SASHIMI

3 PIECES

recommended

PREMIUM BLUEFIN TORO SASHIMI (LIMITED) ^D

Premium Bluefin Toro

€ 21,9

SAKE SASHIMI ^D

Salmon

€ 8,9

MAGURO SASHIMI ^D

Tuna

€ 9,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

Meat-free | Vegetarian

Very hot

Medium hot

Mildly hot

SUSHI SETS

recommended

NAMI'S PREMIUM BLUEFIN TORO

SUSHI SET (LIMITED) ^D

3 Pcs. Premium Bluefin Toro | 4 Pcs. Premium Bluefin Toro Nigiri |
6 Pcs. Premium Bluefin Toro Maki

€ 49,9

SAKE MAGURO ^D

Salmon | Tuna - 8 Nigiri + 6 Maki

€ 21,9

SAKE LOVER SET ^{A, D}

Salmon - 3 Sashimi + 3 Nigiri

€ 12,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

SUSHI PLATE

NAMI'S PREMIUM SUSHI PLATE A, B, C, D, F, G, M FOR TWO PEOPLE

Japanese Premium A5 Wagyu Roll

Japanese Premium A5 Wagyu Nigiri

Gamberi Rossi Roll

Sake Flambée Roll

Truffle Tempura Roll

Premium Bluefin Toro Sashimi

Salmon Sashimi

Crunchy Fruit Maki

Sake Flambée Niku Nigiri

Sake Flambée Nigiri

Gunkan

€ 150

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



MAKI

6 PIECES

recommended

PREMIUM BLUEFIN TORO MAKI (LIMITED) ^D

Premium Bluefin Toro

€ 7,9

SAKE MAKI ^D

Salmon

€ 5,5

MAGURO MAKI ^D

Tuna

€ 5,5

AVOCADO MAKI ^V

Avocado

€ 4,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed on shark skin

€ 4,9

DESSERT

DESSERT OF THE HOUSE

Ask our team about today's dessert special

€ 9,9

FUJISAN ◦

Scoop of Sorbet | Japanese Rice Wine

€ 8,9

COCONUT PANNA COTTA ^G

Coconut milk | Cream

€ 7,9

MOCHI ICE CREAM ^{A, G}

Sticky rice cake with ice cream filling

€ 7,9

AFFOGATO ^G

Vanilla ice cream | Espresso

€ 5,5

SCOOP OF ICE CREAM ^G

€ 4,5

DESSERT PLATE

A mixed selection of desserts from our dessert menu

€ 22,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot





BEER

HELLES DRAFT BEER	0.3lt	€ 3,9
	0.5lt	€ 5,0
SWEET SOUR RADLER	0.3lt	€ 3,9
	0.5lt	€ 5,0
AUGUSTINER HELL	0.5lt	€ 5,0
KÖNIG LUDWIG WEISSBIER NATURTRÜB Unfiltered Wheat Beer	0.5lt	€ 5,5
KÖNIG LUDWIG WEISSBIER DUNKEL Dark Wheat Beer	0.5lt	€ 5,5
KÖNIG LUDWIG WEISSBIER ALCOHOLFREE Non-Alcoholic Wheat Beer	0.5lt	€ 5,5
WARSTEINER HERB ALCOHOLFREE Non-Alcoholic Herb Beer	0.5lt	€ 5,5
ASAHI (JAPANESE BEER) BOTTLE	0.33lt	€ 4,3
KIRIN (JAPANESE BEER) BOTTLE	0.33lt	€ 4,3
TSING TAO (CHINESE BEER) BOTTLE	0.33lt	€ 4,3

APERITIF

WEISSSAUER WEISSSÜSS Sour White Beer Sweet White Beer	€ 4,2
APEROL PROSECCO	€ 6,5
PROSECCO	€ 5,9
HUGO PROSECCO	€ 6,5
CAMPARI SPRITZ	€ 6,5
CAMPARI TONIC ORANGE	€ 6,9
LILLET BERRY	€ 6,5



DIGESTIF | SPIRITS

BAMBOO SCHNAPPS

Chinese Liqueur | 45% alc.

Strong, herbal | Notes of green apple & sugarcane juice, Frangelico

2cl € 6,5

WHISKY HIBIKI

Japanese Whisky | 43% alc.

Fruity, smooth, smoky | Notes of orange & sandalwood

4cl € 16

WHISKY TOKI

Japanese Whisky | 43% alc.

Fruity, smoky | Notes of vanilla & apricot

4cl € 9

JAPANESE SAKE

Traditional rice wine (served cold | warm)

€ 7,9

JUNMAI SAKE

A traditional, pure sake without added alcohol | 15% alc.

€ 9,9

JUNMAI DAIGINJO SAKE

One of the highest quality categories of Japanese sake | 15.5% alc.

300ml € 32,9

HWAYO RICE SCHNAPPS

Distilled spirit made from 100% Korean rice | 52% alc.

4cl € 13

SOJU

Korean Schnapps

SOJU CLASSIC 20,1% ALC.

0.35lt € 11,5

SOJU PEACH 12,0% ALC.

0.35lt € 11,5

HOMEMADE LEMONADES

LIME YOURS

Brown sugar | Aloe Vera | Lime | Mint

0.5lt € 6,9

BERRY CUTE

Raspberry | Strawberry purée | Lime | Mint

0.5lt € 6,9

PEACH PLEASE

Mango | Peach | Lime | Mint

0.5lt € 6,9

CRAZY DREAM

Yuzu | Ginger | Orange | Mint

0.5lt € 6,9

CLOUD NINE

Lychee Juice | Lychee | Elderflower Syrup | Lime | Mint

0.5lt € 6,9

COCO CRUSH

Mango | Coconut Milk | Shredded Coconut

0.5lt € 6,9



SOFT DRINKS

SPARKLING STILL MINERAL WATER	0.33lt	€ 3,3
	0.75lt	€ 6,9
SODA WATER	0.5lt	€ 3,5
TAP WATER	0.5lt	€ 2,0
SODA LEMON	0.5lt	€ 4,1
FANTA SPRITE COLA	0.5lt	€ 4,9
COCA COLA ZERO	0.33lt	€ 3,7
PAULANER SPEZI	0.5lt	€ 4,9
MAKAVA ICED TEA	0.33lt	€ 3,9
JUICE WITH WATER	0.5lt	€ 4,5
JUICE SPRITZER	0.5lt	€ 5,5
RASPBERRY WITH WATER	0.5lt	€ 3,9
RASPBERRY SPRITZER	0.5lt	€ 4,5
ELDERFLOWER WITH WATER	0.5lt	€ 3,9
ELDERFLOWER SPRITZER	0.5lt	€ 4,5
THOMAS HENRY TONIC WATER	0.20lt	€ 4,2
THOMAS HENRY BITTER LEMON	0.20lt	€ 4,2
THOMAS HENRY GINGER ALE	0.20lt	€ 4,2
RED BULL SUGARFREE	0.25lt	€ 4,9



COFFEE | TEA

COFFEE

ESPRESSO	€ 2,9
DOUBLE ESPRESSO	€ 4,2
VERLÄNGERTER Austrian-style Americano	€ 3,6
CAPPUCCINO	€ 4,1
CAFE LATTE	€ 4,3

TEA

JASMINE TEA	€ 4,9
GENMAICHA (JAPANESE RICE TEA)	€ 4,9
WHITE PEARL OF FUJIAN	€ 4,9
PEPPERMINT GREEN	€ 4,9
EARL GREY BLUE	€ 4,9
GUNPOWDER GREEN	€ 4,9
FOREST FRUIT	€ 4,9





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nami-innsbruck.at

