

nami

asian fusion kitchen

Liebe Gäste,
unsere Gerichte werden mit großer Hingabe
zubereitet, und um die Frische zu gewähr-
leisten, sind einige Gerichte möglicherweise
nicht immer verfügbar. Ihr Verständnis in dieser
Angelegenheit wird sehr geschätzt.

Alle Preise sind in EURO, einschließlich MwSt.

Die 14 Hauptallergene sind gemäß den ge-
setzlichen Bestimmungen (EU-Verordnung
über die Lebensmittelinformationen 1169|2011)
gekennzeichnet:

A-Glutenhaltige Cerealien | B-Schalentiere |
C-Ei | D-Fisch | E-Erdnüsse | F-Soja |
G-Milch oder Laktose | H-Nüsse | L-Sellerie |
M-Senf | N-Sesam | O-Sulfite |
P-Lupinen | R-Weichtiere

Trotz der sorgfältigen Zubereitung unserer
Gerichte können sie auch Spuren anderer Sub-
stanzen enthalten, die im Produktionsprozess
in der Küche verwendet werden, zusätzlich zu
den gekennzeichneten Zutaten.





JAPANESE PREMIUM WAGYU A5

A5 WAGYU DAS EDELSTE RINDFLEISCH DER WELT EXKLUSIV BEI NAMI

ALS DAS ALLERERSTE RESTAURANT IN TIROL KOMBINIEREN WIR DIE ASIATISCHE KÜCHE MIT DEM EDELSTEN WAGYU RINDFLEISCH AUS JAPAN. DAS WAGYU AUS DER PRÄFEKTUR KAGOSHIMA MIT DEM HÖCHSTEN QUALITÄTSPRÄDIKAT A5 IST GLEICHZEITIG DER VIERFACHE CHAMPION DER JAPAN WAGYU OLYMPICS. ERLEBEN SIE UNSERE KULINARISCHE EINZIGARTIGKEIT, DIE SIE SONST NIRGENDS IN TIROL BEKOMMEN KÖNNEN.

K7 JAPANESE PREMIUM WAGYU A5 CARPACCIO C, F, G, L, M

Japanese Premium Wagyu A5 | Wagyu sauce | Lemon |
Salt & pepper

€ 24,9

G9 JAPANESE PREMIUM WAGYU A5 STEAK (120g) C, G, M, O

Japanese Premium Wagyu A5 slices | Mashed potatoes | Red wine sauce

€ 99

SR8 NAMI'S PREMIUM ROLL A, B, C, D, F, G, M

Flambéed Japanese Premium Wagyu A5 | Foie gras |
Tempura prawns | Asparagus | Avocado | Burrata cream |
Nami's homemade sauce

€ 34,9

N6 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 holidays)

SERVED WITH RICE AND FITNESS SALAD

M1 SEASONAL VEGETABLES **A, F, N, R**

Seasonal vegetables with tofu | Choice of homemade sauce:

- Black pepper sauce 🌶️
- Garlic sauce 🧄
- Teriyaki sauce 🍷

€ 12,9

M2 GARLIC STIR-FRIED CHICKEN **A**

Chicken fillet | Seasonal vegetables | Garlic sauce

€ 12,9

M3 RED THAI CURRY WITH GRILLED DUCK BREAST **D, N** 🌶️🌶️

Creamy coconut milk | Seasonal vegetables | Lemongrass

€ 14,9

M4 CHICKEN KATSU CURRY **A, F** 🌶️

Deboned chicken thigh | Japanese curry | Seasonal vegetables

€ 13,9

M5 BLACK PEPPER BEEF **A, F, N, R** 🌶️

Beef fillet | Seasonal vegetables | Black pepper sauce

€ 15,9

M6 SICHUAN BEEF **A, F, N, R** 🌶️🌶️

Beef fillet | Sichuan pepper | Seasonal vegetables | Chinese-style Sichuan sauce

€ 15,9

M7 TONKOTSU RAMEN **A, G, F**

Kräftige Schweineknöchelbrühe | Hausgemachtes Chashu |
Hausgemachtes Tamago | Bambus | Pak Choi

€ 13,9

M8 MAKI MIX **A, B**

6 pcs. Avocado Maki | 6 pcs. Tempura Garnelen Maki

€ 11,9

M9 NIGIRI MIX **D**

8 pcs. Nigiri | 6 pcs. Maki

€ 15,9

WARM STARTERS

GYŌZA

Japanese dumplings

W2 VEGGIE GYŌZA ^A 

Spinach dough | Vegetables

€ 5,9

W3 CHICKEN GYŌZA ^A

Chicken | Vegetables

€ 6,9

recommended

W15 WAGYU GYŌZA (LIMITED) ^{A, C, F, N, R}

Japanese Premium Wagyu A5 | Beef | Corn | Spring onion
(min. 3 pcs.)

per piece € 4,5

EDAMAME

W4 EDAMAME WITH SEASALT ^F 

Steamed green soybeans | Sea salt & pepper

€ 5,5

W5 GARLIC PARMESAN EDAMAME ^{F, G} 

Steamed soybeans | Garlic butter | Parmesan

€ 6,5

recommended

W6 TAKOYAKI ^{A, C, D, F, G, M, R}

Octopus balls | Bonito flakes | Okonomi sauce

€ 8,9

WARM STARTERS

recommended

W7 HOMEMADE EBI TEMPURA A, B, C, M

Tiger prawns in crispy tempura batter |
Homemade sauce

€ 11,9

recommended

W8 HOMEMADE YASAI TEMPURA A, C, M

Crispy tempura vegetables | Homemade sauce

€ 8,9

recommended

W9 KARAAGE A, C, F, M

Japanese-style fried chicken |
Homemade sauce

€ 8,9

W10 YAKITORI A, F, N

Chicken skewers

€ 8,9

recommended

W12 BLACK TRUFFLE FRIED WONTONS A, C, N

Chicken-filled wontons |
Black truffle & yam

€ 11,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



COLD STARTERS

K1 SAKE TARTARE *A, D, F, N*

Salmon | Avocado | Fried spring onions | Wasabi-ponzu

€ 10,9

recommended

K2 MAGURO TARTARE *A, D, F, N*

Tuna | Avocado | Fried spring onions | Sesame-ponzu

€ 11,9

K3 SAKE CARPACCIO *A, D, F*

Salmon | Avocado | Tomatoes | Ponzu sauce

€ 11,9

K4 MAGURO CARPACCIO *A, D, F*

Tuna | Avocado | Olive oil | Wasabi sauce

€ 12,9

K5 SAKE NIKU CARPACCIO *A, C, D, F, L, M*

Salmon | Fried spring onions | Niku sauce

€ 12,9

K6 BURRATA CARPACCIO MIX *D, G*

Salmon | Tuna | Tomatoes | Avocado | Burrata cream

€ 12,9

recommended

K7 JAPANESE PREMIUM WAGYU A5 CARPACCIO *C, F, G, L, M*

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

€ 24,9

recommended

K13 PREMIUM BLUEFIN TORO CARPACCIO (LIMITED) *D, F, N*

Premium Bluefin Toro | Ikura | Ponzu Soße

€ 20,9

recommended

K16 PREMIUM BLUEFIN TARTARE (LIMITED) *D, F*

Premium Bluefin Toro | Fried rocket | Ponzu

€ 26,9

SALADS

K9 **KIMCHI** A, F  
€ 5,5

K10 **WAKAME** A, F, N, M 
Japanese seaweed salad
€ 5,5

K11 **FITNESS SALAD** C, F, N 
Mixed salad | Sesame dressing
€ 7,9

K12 **SEAFOOD SALAD** A, B, C, D, F, N
Mixed salad | Salmon | Tuna | House dressing
€ 15,9

recommended

K14 **PAO CAI** N 
Traditional Chinese pickled vegetables
€ 6,5

recommended

K15 **PAI HUANG GUA** A, F, N  
Cucumber | Garlic | Sesame oil | Chili oil | Chinese rice vinegar
€ 6,9

SOUPS

recommended

S1 **TOM YAM SOUP** B, D 
King prawn | Mushrooms | Lemongrass

€ 9,9

S2 **BLACK TRUFFLE WONTON SOUP** A, C, F, N
Chicken wontons | Black truffle & yam

€ 11,9

S3 **MISO SOUP** F 
Tofu | Wakame

€ 4,9

RAMEN

recommended

S4 TONKOTSU RAMEN ^{A, C, F}

Rich pork bone broth | Homemade chashu |
Tamago | Bamboo shoots | Pak choi

€ 18,9

S5 MISO RAMEN ^{A, F}

Fermented soybean broth | Tofu | Wakame |
Bamboo shoots | Corn | Pak choi

€ 16,9

S6 TOM YAM RAMEN ^{A, B, C, D}

Tom Yam broth | King prawn | Tamago egg

€ 19,9

EXTRA

HOMEMADE TAMAGO EGG ^C € 2,9

HOMEMADE CHASHU € 4,9

KINGPRAWNS ^B € 4,9

Meat-free | Vegetarian



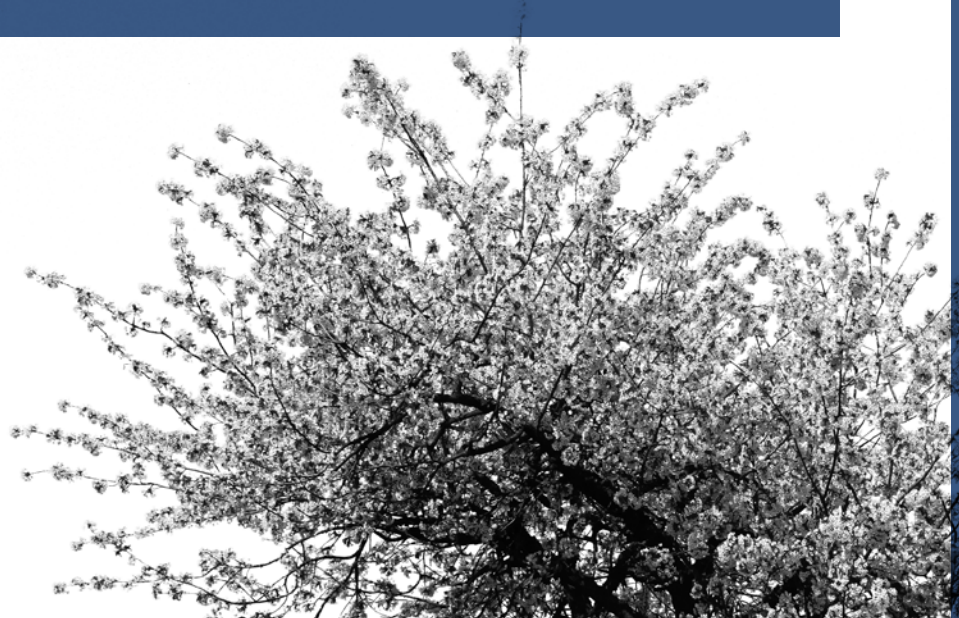
Very hot



Medium hot



Mildly hot



MAIN COURSE

recommended

G1 KAO YA A, F, N

Grilled duck breast | Bao buns |
Special Chinese-style sauce

€ 21,9

BEEF DISHES

G2 SICHUAN BEEF A, F, N, R recommended € 22,9

Beef fillet | Sichuan pepper | Seasonal vegetables |
Chinese-style Sichuan sauce

G3 BLACK PEPPER BEEF A, F, N, R € 22,9

Beef fillet | Seasonal vegetables | Black pepper sauce

G15 GARLIC BEEF A, F € 22,9

Beef fillet | Seasonal vegetables | Garlic sauce

G16 MISO CHILI BEEF A, F, N € 22,9

Beef fillet | Seasonal vegetables | Miso chili sauce

CHICKEN DISHES

G4 BLACK PEPPER CHICKEN A, F, R € 17,9

Chicken fillet | Seasonal vegetables | Black pepper sauce

G5 GARLIC STIR-FRIED CHICKEN A, F € 17,9

Chicken fillet | Seasonal vegetables | Garlic sauce

G13 SICHUAN CHICKEN A, F, N, R € 17,9

Chicken fillet | Seasonal vegetables | Sichuan-style sauce

G14 MISO CHILI CHICKEN A, F, N € 17,9

Chicken fillet | Seasonal vegetables | Miso chili sauce

recommended

G6 SALMON TEPPANYAKI A, D, F

Grilled salmon fillet | Teriyaki sauce | Rosemary

€ 22,9

G8 SEASONAL VEGETABLES A, F, N, R

Seasonal vegetables with tofu | Homemade sauces of your choice

- Black Pepper sauce 
- Garlic sauce 
- Teriyaki sauce 

€ 15,9

MAIN COURSE

recommended

G9 JAPANESE PREMIUM WAGYU A5 STEAK (120g) ^{G, O}

Japanese Premium Wagyu A5 slices | Mashed potatoes |
Red wine sauce

€ 99

recommended

G10 DYNAMITE SHRIMPS ^{A, C, F, M, N, R}

Crispy fried prawns | Truffle mayo | Teriyaki sauce

€ 24,9

recommended

G12 GAN BIAN SESAM CHICKEN

SWEET AND SOUR STYLE ^{A, N}

€ 19,9

Crispy baked chicken | Homemade sweet and sour sauce |
Sesame seeds

KOREAN FRIED CHICKEN STYLE ^{A, F, N} 🌶️

€ 19,9

Crispy baked chicken | Homemade Spicy chicken sauce

recommended

JAPANESE CURRY (KARĒ) ^{A, F} 🌶️

Rich and creamy curry served with your choice of breaded fillet

C1 TONKATSU CURRY ^A

€ 19,9

Baked pork tenderloin |
Japanese curry | Seasonal vegetables

C2 CHICKEN KATSU CURRY ^{A, C, M}

€ 19,9

Boneless chicken leg |
Japanese curry | Seasonal vegetables

RED THAI CURRY ^D 🌶️🌶️

Creamy coconut milk | Seasonal vegetables | Lemongrass

C3 TOFU ^F 🌱

€ 15,9

C4 CHICKEN

€ 17,9

C5 SHRIMP ^B

€ 20,9

C6 DUCK BREAST FILLET recommended

€ 20,9

SIDE DISHES

B1 RICE

€ 2,9

B2 BAO BUNS ^A

€ 3,5

B3 FRENCH FRIES

€ 4,9

B4 TRUFFLE PARMESAN FRIES ^{G, M}

Truffle | Mayonnaise | Parmesan

€ 9,9

PREMIUM BLUEFIN TORO

THE BLUEFIN TORO IS THE MOST PRIZED CUT OF THE FINEST AND MOST SOUGHT-AFTER TUNA IN THE WORLD – EXCLUSIVELY AT NAMI.

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

K16 PREMIUM BLUEFIN TARTARE (LIMITED) A, D, F, N

Premium Bluefin Toro | Fried rocket | Ponzu

€ 29,9

K13 PREMIUM BLUEFIN TORO CARPACCIO (LIMITED) D, F, N

Premium Bluefin Toro | Ikura | Ponzu Soße

€ 19,9

N15 PREMIUM BLUEFIN TORO NIGIRI (LIMITED) D

Premium Bluefin Toro

€ 10,9

N16 PREMIUM BLUEFIN TORO FLAMBÉE NIGIRI (LIMITED) D

Premium Bluefin Toro

€ 10,9

N14 PREMIUM BLUEFIN TORO SASHIMI (LIMITED) D

Premium Bluefin Toro

€ 21,9

MA6 PREMIUM BLUEFIN TORO MAKI (LIMITED) D

Premium Bluefin Toro

€ 7,9

SR9 PREMIUM BLUEFIN ROLL (LIMITED) D, F

Premium Bluefin Tartare | Avocado | Fried rocket | Ponzu

€ 32,9

SET6 NAMI'S PREMIUM BLUEFIN TORO SUSHI SET (LIMITED)

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

€ 49,9

SPECIAL ROLLS

8 PIECE

SR1 **CRAZY SAKE ROLL** *A, C, D, E, G, M* 

Salmon tartare | Avocado | Mango | Cream cheese | Kataifi

€ 16,9

recommended

SR2 **SAKE FLAMBÉE ROLL** *A, C, D, F, G, M*

Flambéed salmon | Avocado | Cream cheese |
Miso & teriyaki sauce | Crispy kataifi

€ 17,9

recommended

SR3 **TRUFFLE TEMPURA ROLL** *A, B, C, D, F, G, M*

Tempura prawns | Cream cheese | Avocado | Chives |
Truffle mayonnaise | Teriyaki sauce

€ 17,9

SR4 **CHICKEN KARAI ROLL** *A, C, F, G, M*

Panko-crusted chicken breast fillet | Avocado | Cream cheese |
Karai and teriyaki sauce | Crisps

€ 16,9

SR5 **UNAGI TEMPURA ROLL** *A, B, D, F*

Eel | Tempura Shrimp | Avocado | Cream Cheese |
Ikura | Teriyaki Sauce | Kataifi

€ 19,9

TOP8 **FRESH WASABI (LIMITED)**

Fresh wasabi rubbed onto sharkskin

€ 4,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



Mildly hot



Mildly hot



SPECIAL ROLLS

8 STÜCK | PIECE

recommended

SR6 GAMBERI ROSSI ROLL *A, B, C, F, G, L, M*

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

€ 24,9

SR7 VULCANO SPICE ROLL *A, B, C, D, M* 🌶️🌶️

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

€ 18,9

recommended

SR8 NAMI'S PREMIUM ROLL *A, B, C, D, F, G, M*

Flambéed Japanese Premium Wagyu A5 | Foie gras | Tempura prawns | Asparagus | Avocado | Nami's homemade sauce

€ 34,9

recommended

SR9 PREMIUM BLUEFIN ROLL *D, F*

Premium Bluefin Tartare | Avocado | Fried Rocket | Ponzu

€ 32,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 4,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



CRUNCHY ROLL

6 PIECE

MA4 CRUNCHY EBITEN MAKI A, B, C, D, F, G, M

Tempura prawns | Salmon | Cream cheese | Karai sauce |
Teriyaki sauce

€ 12,9

MA5 CRUNCHY FRUIT MAKI A, C, D, G

Salmon | Mango | Cream cheese | Mango sauce

€ 10,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 4,9

NIGIRI

2 PIECE

N1 SAKE NIGIRI ^D

Salmon

€ 4,9

N2 MAGURO NIGIRI ^D

Tuna

€ 5,9

recommended

N4 GUNKAN (MAKI) ^{A, C, D, G, M}

Salmon | Miso | Truffle mayonnaise | Cream cheese

€ 5,5

N5 AVOCADO NIGIRI

Avocado

€ 4,5

recommended

N6 JAPANESE PREMIUM WAGYU A5 NIGIRI ^{A, C, F, G, M}

Japanese Premium Wagyu A5 | Wagyu sauce | Foie gras |
Lemon | Salt & pepper

€ 15,9

N7 SAKE FOIE GRAIS ^{A, D, F}

Flambéed salmon | Foie gras | Teriyaki sauce | Chives

€ 6,5

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 4,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



Mildly hot



NIGIRI

2 STÜCK | PIECE

N8 SAKE FLAMBÉE NIGIRI A, C, F, G, M
Flambéed salmon | Cream cheese | Miso-teriyaki sauce | Kataifi
€ 5,9

recommended

N9 SAKE FLAMBÉE NIKU NIGIRI A, C, D, F, G, M
Flambéed salmon | Fried spring onions | Niku sauce
€ 5,9

N10 SAKE FLAMBÉE TRUFFLE NIGIRI A, C, D, F, G, H, M
Flambéed salmon | Truffle-teriyaki sauce | Almond flakes
€ 6,5

recommended

N15 PREMIUM BLUEFIN TORO
NIGIRI (LIMITED) ^D
Premium Blufin Toro
€ 10,9

recommended

N16 PREMIUM BLUEFIN TORO
FLAMBÉE NIGIRI (LIMITED)
Premium Blufin Toro
€ 10,9

TOP8 FRESH WASABI (LIMITED)
Fresh wasabi rubbed onto sharkskin
€ 4,9

SASHIMI

3 STÜCK | PIECE

N11 SAKE SASHIMI ^D
Salmon

€ 8,9

N12 MAGURO SASHIMI ^D
Tuna

€ 9,9

recommended

N14 PREMIUM BLUEFIN TORO
SASHIMI (LIMITED) ^D
Premium Bluefin Toro

€ 21,9

TOP8 FRESH WASABI (LIMITED)
Fresh wasabi rubbed onto sharkskin

€ 4,9

Meat-free | Vegetarian

Very hot

Medium hot

Mildly hot

SUSHI SETS

SET2 SAKE MAGURO ^D

Salmon | Tuna - 8 Nigiri + 6 Maki

€ 21,9

SET3 SAKE LOVER SET ^D

Salmon - 3 Sashimi + 3 Nigiri

€ 12,9

recommended

SET6 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

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 4,9

SUSHI PLATTEN

SET5 NAMI'S PREMIUM SUSHI PLATTE 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

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 4,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



Mildly hot



Mildly hot



MAKI

6 STÜCK | PIECE

MA1 SAKE MAKI ^D

Salmon

€ 5,5

MA2 MAGURO MAKI ^D

Tuna

€ 5,5

MA3 AVOCADO MAKI 

Avocado

€ 4,9

recommended

MA6 PREMIUM BLUEFIN TORO
MAKI (LIMITED) ^D

Premium Bluefin Toro

€ 7,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 4,9

DESSERT

D1 MOCHI EIS A, G

Sticky rice cake filled with ice cream

€ 7,9

D2 DESSERT OF THE HOUSE

Ask our team about today's dessert special

€ 9,9

D3 COCOS PANNA COTTA G

Coconut milk | Cream

€ 7,9

D4 FUJISAN o

Sorbet scoop | Japanese rice wine

€ 8,9

ICE CREAM SCOOP G

D5 Matcha ice cream

D6 Sesam ice cream

D7 Yuzu ice cream

D8 Vanille ice cream

€ 4,5

D9 DESSERT PLATE

Mixed selection of desserts

€ 22,9

D10 AFFOGATO G

Vanilleeis | Espresso

€ 5,5



BIER

HELLES VOM FASS

0.3lt € 3,9

0.5lt € 5,0

RADLER SÜSS | SAUER

0.3lt € 3,9

0.5lt € 5,0

AUGUSTINER HELL

0.5lt € 5,0

KÖNIG LUDWIG WEISSBIER NATURTRÜB

0.5lt € 5,5

KÖNIG LUDWIG WEISSBIER DUNKEL

0.5lt € 5,5

KÖNIG LUDWIG WEISSBIER ALKOHOLFREI

0.5lt € 5,5

WARSTEINER HERB ALKOHOLFREI

0.5lt € 5,5

ASAHI (JAPANISCHES BIER) FLASCHE

0.33lt € 4,3

KIRIN (JAPANISCHES BIER) FLASCHE

0.33lt € 4,3

TSING TAO (CHINESISCHES BIER) FLASCHE

0.33lt € 4,3

APERITIF

WEISSSAUER | WEISSSÜSS

€ 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

BAMBUSSCHNAPS Chinesischer Likör 45 % alc. Kräftig, pflanzlich Noten von grünem Apfel & Zuckerrohrsaft Frangelico	2cl	€ 6,5
ROSENSCHNAPS Chinesischer Likör 54 % alc. Fein, blumig und leicht süßlich, mit elegantem Rosenduft und mildem Abgang	2cl	€ 6,5
WHISKY HIBIKI Japanischer Whisky 43 % alc. Fruchtig, weich, rauchig Noten von Orange & Sandelholz	4cl	€ 16
WHISKY TOKI Japanischer Whisky 43 % alc. Fruchtig, rauchig Noten von Vanille & Aprikose	4cl	€ 9
JAPANISCHE SAKE Traditioneller Reiswein (kalt warm serviert)		€ 7,9
JUNMAI SAKE Ein traditioneller, reiner Sake ohne Zusatz von Alkohol 15% alc		€ 9,9
JUNMAI DAIGINJO SAKE Einer der hochwertigsten Kategorien von japanischen Sake 15,5% alc	300ml	€ 32,9
HWAYO REISSCHNAPS Destillierte Flüssigkeit aus 100% koreanischen Reis 52% alc	4cl	€ 13
SOJU Koreanischer Schnaps		
SOJU CLASSIC 20,1% ALC.	0.35lt	€ 11,5
SOJU PEACH 12,0% ALC.	0.35lt	€ 11,5

HOMEMADE LEMONADES

LIME YOURS Brauner Zucker Aloe Vera Limette Minze	0.5lt	€ 7,9
BERRY CUTE Himbeer Erdbeerepüree Limette Minze	0.5lt	€ 7,9
PEACH PLEASE Mango Pfirsich Limette Minze	0.5lt	€ 7,9
CRAZY DREAM Yuzu Ingwer Orange Minze	0.5lt	€ 7,9
CLOUD NINE Lycheesaft Lychee Holundersirup Limette Minze	0.5lt	€ 7,9
COCO CRUSH Mango Kokosmilch Kokosraspeln	0.5lt	€ 7,9



ALKOHOLFREIE GETRÄNKE

MINERALWASSER PRICKELND STILL	0.33lt	€ 3,3
	0.75lt	€ 6,9
SODA WASSER	0.5lt	€ 3,5
LEITUNGSWASSER	0.5lt	€ 2,0
SODA ZITRONE	0.5lt	€ 4,1
SPRITE COLA	0.5lt	€ 4,9
COCA COLA ZERO FANTA	0.33lt	€ 3,7
PAULANER SPEZI	0.5lt	€ 4,9
MAKAVA EISTEE	0.33lt	€ 3,9
SAFT MIT WASSER	0.5lt	€ 4,5
SAFT GESPRITZT	0.5lt	€ 5,5
HIMBEERE MIT WASSER	0.5lt	€ 3,9
HIMBEERE GESPRITZT	0.5lt	€ 4,5
HOLUNDER MIT WASSER	0.5lt	€ 3,9
HOLUNDER GESPRITZT	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



KAFFE | TEE




KAFFEE

ESPRESSO	€ 2,9
ESPRESSO DOPPELT	€ 4,2
VERLÄNGERTER	€ 3,6
CAPPUCCINO	€ 4,1
CAFE LATTE	€ 4,3

TEE

JASMIN TEE	€ 4,9
GENMAICHA (JAPANISCHER REISTEE)	€ 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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