

nami

asian fusion kitchen

Dear Guests

Our dishes are prepared with great care and dedication. To ensure freshness, some dishes may not always be available. We kindly thank you for your understanding.

All prices are in EURO, VAT included.

The 14 main allergens are indicated according to EU Regulation 1169/2011:

A – Cereals containing gluten |
B – Crustaceans | C – Eggs | D – Fish |
E – Peanuts | F – Soy | G – Milk or lactose |
H – Nuts | L – Celery | M – Mustard |
N – Sesame | O – Sulphites | P – Lupins |
R – Molluscs

Despite careful preparation, dishes may contain traces of other substances used in the kitchen.





JAPANESE PREMIUM WAGYU A5

A5 WAGYU – THE FINEST BEEF IN THE WORLD, EXCLUSIVELY AT NAMI

AS THE VERY FIRST RESTAURANT IN TYROL, WE COMBINE ASIAN CUISINE WITH THE FINEST JAPANESE WAGYU BEEF. OUR WAGYU COMES FROM KAGOSHIMA PREFECTURE, RATED A5, AND IS A FOUR-TIME CHAMPION OF THE JAPAN WAGYU OLYMPICS. EXPERIENCE A UNIQUE CULINARY EXCELLENCE YOU WON'T FIND ANYWHERE ELSE IN TYROL.

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

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

€ 26,9

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

€ 36,9

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

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

€ 17,9



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

€ 11,9

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

recommended

W7 HOMEMADE EBI TEMPURA ^{A, B, C, M}

Tiger prawns in crispy tempura batter |
Homemade sauce

€ 12,9

recommended

W8 HOMEMADE YASAI TEMPURA ^{A, C, M}

Crispy tempura vegetables |
Homemade sauce

€ 9,9

GYŌZA

Japanese dumplings

W2 VEGGIE GYŌZA ^A

Spinach dough | Vegetables

€ 6,9

W3 CHICKEN GYŌZA ^A

Chicken | Vegetables

€ 7,9

recommended

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

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

per piece € 5,0

recommended

W9 KARAAGE ^{A, C, F, M}

Japanese-style fried chicken |
Homemade sauce

€ 8,9

WARM STARTERS

recommended

W12 BLACK TRUFFLE FRIED WONTONS **A, C, N**

Chicken-filled wontons |
Black truffle & yam

€ 12,9

recommended

W6 TAKOYAKI **A, C, D, F, G, M, R**

Octopus balls | Bonito flakes | Okonomi sauce

€ 8,9

EDAMAME

W4 EDAMAME WITH SEASALT **F**

Steamed green soybeans | Sea salt & pepper

€ 6,9

W5 GARLIC PARMESAN EDAMAME **F, G**

Steamed soybeans | Garlic butter | Parmesan

€ 7,9

W10 YAKITORI **A, F, N**

Chicken skewers

€ 8,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



COLD STARTERS

recommended

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

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

€ 26,9

recommended

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

Premium Bluefin Toro | Ikura | Ponzu sauce

€ 24,9

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

Salmon | Fried spring onions | Niku sauce

€ 14,9

K4 MAGURO CARPACCIO *A, D, F*

Tuna | Avocado | Olive oil | Wasabi sauce

€ 15,9

K3 SAKE CARPACCIO *A, D, F*

Salmon | Avocado | Tomatoes | Ponzu sauce

€ 14,9

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

Salmon | Avocado | Fried spring onions | Wasabi-ponzu

€ 16,9

recommended

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

Tuna | Avocado | Fried spring onions | Sesame-ponzu

€ 17,9

recommended

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

Premium Bluefin Toro | Fried rocket | Ponzu

€ 29,9

K6 BURRATA CARPACCIO MIX *D, G*

Salmon | Tuna | Tomatoes | Avocado | Burrata cream

€ 15,9

SALADS

recommended

K17 DUCK BREAST SALAD A, E, F, H, N 
Duck breast | Cucumber | Sesame-peanut chili sauce
€ 17,9

recommended

K15 PAI HUANG GUA A, F, N  
Cucumber | Garlic | Sesame oil | Chili oil | Chinese rice vinegar
€ 8,9

K9 KIMCHI A, F  
€ 7,9

K10 WAKAME A, F, N, M 
Japanese seaweed salad
€ 7,9

K11 FITNESS SALAD G, F, N 
Mixed salad | Sesame dressing
€ 9,9

K12 SEAFOOD SALAD A, B, C, D, F, N
Mixed salad | Salmon | Tuna | House dressing
€ 19,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



SOUPS

recommended

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

€ 11,9

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

€ 13,9

S3 **MISO SOUP** ^F 
Tofu | Wakame

€ 6,9

RAMEN

recommended

S4 TONKOTSU RAMEN ^{A, C, F}

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

€ 19,9

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

€ 18,9

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

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

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

€ 99

BEEF DISHES

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

G2 SICHUAN BEEF ^{A, F, N, R} 🌶️ recommended € 22,9
Beef fillet | Sichuan pepper | Seasonal vegetables |
Chinese-style Sichuan sauce

G16 MISO CHILI BEEF ^{A, F, N} 🌶️ € 22,9
Beef fillet | Seasonal vegetables | Miso chili sauce

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

recommended

G1 KAO YA ^{A, F, N}
Grilled duck breast | Bao buns |
Special Chinese-style sauce

€ 21,9

recommended

G10 DYNAMITE SHRIMPS ^{A, C, F, M, N, R}
Crispy fried prawns | Truffle mayo | Teriyaki sauce

€ 25,9

recommended

G6 SALMON TEPPANYAKI ^{A, D, F}
Grilled salmon fillet | Teriyaki sauce | Rosemary

€ 25,9

RICE MUST BE ORDERED SEPARATELY WITH EACH DISH.

MAIN COURSE

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

CHICKEN DISHES

G5 GARLIC STIR-FRIED CHICKEN ^{A, F} € 19,9

Chicken fillet | Seasonal vegetables | Garlic sauce

G4 BLACK PEPPER CHICKEN ^{A, F, R} € 19,9

Chicken fillet | Seasonal vegetables | Black pepper sauce

G13 SICHUAN CHICKEN ^{A, F, N, R} € 19,9

Chicken fillet | Seasonal vegetables | Sichuan-style sauce

G14 MISO CHILI CHICKEN ^{A, F, N} € 19,9

Chicken fillet | Seasonal vegetables | Miso chili 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, G, M} € 19,9

Boneless chicken leg | Japanese curry | Seasonal vegetables

RED THAI CURRY ^D

Creamy coconut milk | Seasonal vegetables | Lemongrass

C3 TOFU ^F € 18,9

C4 CHICKEN € 18,9

C5 SHRIMP ^B € 23,9

C6 DUCK BREAST FILLET ^{recommended} € 24,9

RICE MUST BE ORDERED SEPARATELY WITH EACH DISH.



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

KIDS MENU

B5 CHICKEN NUGGETS WITH FRENCH FRIES

€ 10,9

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 sauce

€ 24,9

N15 PREMIUM BLUEFIN TORO NIGIRI (LIMITED) D

Premium Blufin Toro

€ 12,9

N16 PREMIUM BLUEFIN TORO FLAMBÉE NIGIRI (LIMITED) D

Premium Blufin Toro

€ 12,9

N14 PREMIUM BLUEFIN TORO SASHIMI (LIMITED) D

Premium Bluefin Toro

€ 23,9

MA6 PREMIUM BLUEFIN TORO MAKI (LIMITED) D

Premium Bluefin Toro

€ 10,9

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) D

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

€ 55,9

SPECIAL ROLLS

8 PIECES

recommended

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

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

€ 36,9

recommended

SR9 PREMIUM BLUEFIN ROLL *D, F*

Premium bluefin tartare | Avocado | Fried rocket | Ponzu

€ 32,9

recommended

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

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

€ 19,9

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

Salmon tartare | Avocado | Mango | Cream cheese | Kataifi

€ 18,9

recommended

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

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

€ 19,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



SPECIAL ROLLS

8 PIECES

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

€ 26,9

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

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

€ 21,9

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

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

€ 18,9

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

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

€ 20,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



CRUNCHY ROLL

6 PIECES

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

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

€ 14,9

MA5 CRUNCHY FRUIT MAKI A, C, D, G

Salmon | Mango | Cream cheese | Mango sauce

€ 13,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

NIGIRI

2 PIECES

recommended

N6 JAPANESE PREMIUM WAGYU A5 NIGIRI *A, C, F, G, M*

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

€ 17,9

recommended

N15 PREMIUM BLUEFIN TORO NIGIRI (LIMITED) *D*

Premium Blufin Toro

€ 12,9

recommended

N16 PREMIUM BLUEFIN TORO FLAMBÉE NIGIRI (LIMITED)

Premium Blufin Toro

€ 12,9

N10 SAKE FLAMBÉE TRUFFLE NIGIRI *A, C, D, F, G, H, M*

Flambéed salmon | Truffle-teriyaki sauce | Almond flakes

€ 8,5

N8 SAKE FLAMBÉE NIGIRI *A, C, F, G, M*

Flambéed salmon | Cream cheese | Miso-teriyaki sauce | Kataifi

€ 7,9

N7 SAKE FOIE GRAIS *A, D, F*

Flambéed salmon | Foie gras | Teriyaki sauce | Chives

€ 8,5

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

NIGIRI

2 STÜCK | PIECE

recommended

N9 SAKE FLAMBÉE NIKU NIGIRI A, C, D, F, G, M

Flambéed salmon | Fried spring onions | Niku sauce

€ 7,9

N1 SAKE NIGIRI D

Salmon

€ 6,9

recommended

N4 GUNKAN (MAKI) A, C, D, G, M

Salmon | Miso | Truffle mayonnaise | Cream cheese

€ 7,5

N2 MAGURO NIGIRI D

Tuna

€ 7,9

N5 AVOCADO NIGIRI

Avocado

€ 6,5

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

SASHIMI

3 PIECES

recommended

N14 PREMIUM BLUEFIN TORO SASHIMI (LIMITED) ^D

Premium Bluefin Toro

€ 23,9

N11 SAKE SASHIMI ^D

Salmon

€ 8,9

N12 MAGURO SASHIMI ^D

Tuna

€ 9,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

Meat-free | Vegetarian

Very hot

Medium hot

Mildly hot

SUSHI SETS

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

€ 55,9

SET2 SAKE MAGURO ^D

Salmon | Tuna - 8 Nigiri + 6 Maki

€ 22,9

SET3 SAKE LOVER SET ^D

Salmon - 3 Sashimi + 3 Nigiri

€ 13,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

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

€ 169,9

TOP8 FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



MAKI

6 PIECES

recommended

MA6 PREMIUM BLUEFIN TORO MAKI (LIMITED) ^D
Premium Bluefin Toro

€ 10,9

MA1 SAKE MAKI ^D
Salmon

€ 7,9

MA2 MAGURO MAKI ^D
Tuna

€ 8,9

MA3 AVOCADO MAKI ^V
Avocado

€ 6,9

TOP8 FRESH WASABI (LIMITED)
Fresh wasabi rubbed onto sharkskin

€ 6,9

DESSERT

D2 DESSERT OF THE HOUSE

Ask our team about today's dessert special

€ 10,9

D4 FUJISAN ^o

Sorbet scoop | Japanese rice wine

€ 8,9

D3 COCOS PANNA COTTA ^G

Coconut milk | Cream

€ 7,9

D1 MOCHI ICE CREAM ^{A, G}

Sticky rice cake filled with ice cream

€ 7,9

D10 AFFOGATO ^G

Vanilla ice cream | Espresso

€ 5,9

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

€ 23,9



BEER

HELLES ON TAP

0.3lt € 4,9

0.5lt € 5,5

SWEET | SOUR RADLER

0.3lt € 4,9

0.5lt € 5,5

AUGUSTINER HELL

0.5lt € 5,5

KÖNIG LUDWIG WEISSBIER NATURTRÜB

0.5lt € 5,7

KÖNIG LUDWIG DARK WEISSBIER

0.5lt € 5,7

KÖNIG LUDWIG WEISSBIER ALCOHOL-FREE

0.5lt € 5,7

WARSTEINER HERB ALCOHOL-FREE

0.5lt € 5,7

ASAHI (JAPANESE BEER) - BOTTLE

0.33lt € 4,9

KIRIN (JAPANESE BEER) - BOTTLE

0.33lt € 4,9

TSING TAO (CHINESE BEER) - BOTTLE

0.33lt € 4,9

APERITIFS

WHITE WINE SPRITZER (SWEET OR SOUR)

€ 4,8

APEROL PROSECCO

€ 8,9

PROSECCO

€ 7,9

HUGO PROSECCO

€ 8,9

CAMPARI SPRITZ

€ 8,9

CAMPARI TONIC | ORANGE

€ 8,9

LILLET BERRY

€ 8,9



DIGESTIFS & SPIRITS

BAMBOO SCHNAPPS

Chinese liqueur | 45% alc.

Bold, herbal | Notes of green apple & sugarcane

2cl € 8,5

WHISKY HIBIKI

Japanese whisky | 43% alc.

Fruity, smooth, lightly smoky | Notes of orange & sandalwood

4cl € 18

WHISKY TOKI

Japanese whisky | 43% alc.

Fruity, smoky | Notes of vanilla & apricot

4cl € 11

JAPANESE SAKE

Traditional rice wine (served hot or cold)

€ 9,9

JUNMAI SAKE

Pure traditional sake, no added alcohol | 15% alc

€ 11,9

JUNMAI DAIGINJO SAKE

One of the highest categories of Japanese sake | 15,5% alc

300ml € 34,9

HWAYO RICE SPIRIT

Distilled from 100% Korean rice | 52% alc.

4cl € 15

SOJU

Korean Spirit

SOJU CLASSIC 20,1% ALC.

0.35lt € 13,5

SOJU PEACH 12,0% ALC.

0.35lt € 13,5

HOMEMADE LEMONADES

LIME YOURS

Brown sugar | Aloe vera | Lime | Mint

0.5lt € 8,9

BERRY CUTE

Raspberry | Strawberry purée | Lime | Mint

0.5lt € 8,9

PEACH PLEASE

Mango | Peach | Lime | Mint

0.5lt € 8,9

CRAZY DREAM

Yuzu | Ginger | Orange | Mint

0.5lt € 8,9

CLOUD NINE

Lychee juice | Lychee | Elderflower syrup | Lime | Mint

0.5lt € 8,9

COCO CRUSH

Mango | Coconut milk | Coconut flakes

0.5lt € 8,9



SOFT DRINKS

MINERAL WATER – SPARKLING STILL	0.33lt	€ 3,8
	0.75lt	€ 7,9
SODA WATER	0.5lt	€ 3,5
TAP WATE	0.5lt	€ 2,0
SODA LEMON	0.5lt	€ 4,5
FANTA SPRITE COLA	0.5lt	€ 5,8
COCA COLA ZERO	0.33lt	€ 4,8
PAULANER SPEZI	0.5lt	€ 5,8
MAKAVA ICED TEA	0.33lt	€ 4,8
JUICE WITH WATER	0.5lt	€ 5,7
SPARKLING JUICE	0.5lt	€ 5,7
RASPBERRY WITH WATER	0.5lt	€ 5,7
SPARKLING RASPBERRY	0.5lt	€ 5,7
ELDERFLOWER WITH WATER	0.5lt	€ 5,7
SPARKLING ELDERFLOWER	0.5lt	€ 5,7
THOMAS HENRY TONIC WATER	0.20lt	€ 5,5
THOMAS HENRY BITTER LEMON	0.20lt	€ 5,5
THOMAS HENRY GINGER ALE	0.20lt	€ 5,5
RED BULL SUGARFREE	0.25lt	€ 4,9



COFFEE | TEA



COFFEE

ESPRESSO	€ 3,4
DOUBLE ESPRESSO	€ 4,5
AMERICANO	€ 3,9
CAPPUCCINO	€ 4,5
CAFE LATTE	€ 4,9

TEA

JASMINE TEA	€ 4,9
GENMAICHA (JAPANESE ROASTED 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

