

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.

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

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

€ 26,9

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 prawns | Asparagus | Avocado | Burrata cream |
Nami's homemade sauce

€ 36,9

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

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

Seasonal vegetables with tofu | Choice of homemade sauce:

- 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 **D, N**

Creamy coconut milk | Seasonal vegetables | Lemongrass

€ 14,9

CHICKEN KATSU CURRY **A, F**

Deboned chicken thigh | Japanese curry | Seasonal vegetables

€ 13,9

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

Beef fillet | Seasonal vegetables | Black pepper sauce

€ 15,9

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

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

€ 15,9

TONKOTSU RAMEN **A, C, F**

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

€ 13,9

MAKI MIX **A, B**

6 pcs. Avocado Maki | 6 pcs. Tempura Garnelen 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 crispy tempura batter |
Homemade sauce

€ 12,9

recommended

HOMEMADE YASAI TEMPURA ^{A, C, M}

Crispy tempura vegetables |
Homemade sauce

€ 9,9

GYŌZA

Japanese dumplings

VEGGIE GYŌZA ^A

Spinach dough | Vegetables

€ 6,9

CHICKEN GYŌZA ^A

Chicken | Vegetables

€ 7,9

recommended

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

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

per piece € 5,0

recommended

KARAAGE ^{A, C, F, M}

Japanese-style fried chicken |
Homemade sauce

€ 8,9

WARM STARTERS

recommended

BLACK TRUFFLE FRIED WONTONS A, C, N

Chicken-filled wontons |
Black truffle & yam

€ 12,9

recommended

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

Octopus balls | Bonito flakes | Okonomi sauce

€ 8,9

EDAMAME

EDAMAME WITH SEASALT F

Steamed green soybeans | Sea salt & pepper

€ 6,9

GARLIC PARMESAN EDAMAME F, G

Steamed soybeans | Garlic butter | Parmesan

€ 7,9

YAKITORI A, F, N

Chicken skewers

€ 8,9

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

€ 26,9

recommended

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

Premium Bluefin Toro | Ikura | Ponzu sauce

€ 24,9

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

Salmon | Fried spring onions | Niku sauce

€ 14,9

MAGURO CARPACCIO A, D, F

Tuna | Avocado | Olive oil | Wasabi sauce

€ 15,9

SAKE CARPACCIO A, D, F

Salmon | Avocado | Tomatoes | Ponzu sauce

€ 14,9

SAKE TARTARE A, D, F, N

Salmon | Avocado | Fried spring onions | Wasabi-ponzu

€ 16,9

recommended

MAGURO TARTARE A, D, F, N

Tuna | Avocado | Fried spring onions | Sesame-ponzu

€ 17,9

recommended

PREMIUM BLUEFIN TARTARE (LIMITED) D, F

Premium Bluefin Toro | Fried rocket | Ponzu

€ 29,9

BURRATA CARPACCIO MIX D, G

Salmon | Tuna | Tomatoes | Avocado | Burrata cream

€ 15,9

SALADS

recommended

DUCK BREAST SALAD ^{A, E, F, H, N} 🌶️

Duck breast | Cucumber | Sesame-peanut chili sauce

€ 17,9

recommended

PAI HUANG GUA ^{A, F, N} 🌿 🌶️

Cucumber | Garlic | Sesame oil | Chili oil | Chinese rice vinegar

€ 8,9

KIMCHI ^{A, F} 🌿 🌶️

€ 7,9

WAKAME ^{A, F, N, M} 🌿

Japanese seaweed salad

€ 7,9

FITNESS SALAD ^{G, F, N} 🌿

Mixed salad | Sesame dressing

€ 9,9

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

TOM YAM SOUP ^{B, D}

King prawn | Mushrooms | Lemongrass

€ 11,9

BLACK TRUFFLE WONTON SOUP ^{A, C, F, N}

Chicken wontons | Black truffle & yam

€ 13,9

MISO SOUP ^F

Tofu | Wakame

€ 6,9

RAMEN

recommended

TONKOTSU RAMEN ^{A, C, F}

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

€ 19,9

MISO RAMEN ^{A, F}

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

€ 16,9

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

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

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

€ 99

BEEF DISHES

BLACK PEPPER BEEF ^{A, F, N, R} 🌶️ € 22,9
Beef fillet | Seasonal vegetables | Black pepper sauce

GARLIC BEEF ^{A, F} € 22,9
Beef fillet | Seasonal vegetables | Garlic sauce

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

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

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

KAO YA ^{A, F, N}

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

€ 21,9

recommended

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

Crispy fried prawns | Truffle mayo | Teriyaki sauce

€ 25,9

recommended

SALMON TEPPANYAKI ^{A, D, F}

Grilled salmon fillet | Teriyaki sauce | Rosemary

€ 25,9

RICE MUST BE ORDERED SEPARATELY WITH EACH DISH.

MAIN COURSE

recommended

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

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

Chicken fillet | Seasonal vegetables | Garlic sauce

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

Chicken fillet | Seasonal vegetables | Black pepper sauce

SICHUAN CHICKEN ^{A, F, N, R} € 19,9

Chicken fillet | Seasonal vegetables | Sichuan-style sauce

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

TONKATSU CURRY ^A € 19,9

Baked pork tenderloin | Japanese curry | Seasonal vegetables

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

TOFU ^F € 18,9

CHICKEN € 18,9

SHRIMP ^B € 23,9

DUCK BREAST FILLET ^{recommended} € 24,9

RICE MUST BE ORDERED SEPARATELY WITH EACH DISH.



SIDE DISHES

RICE

€ 2,9

BAO BUNS ^A

€ 3,5

FRENCH FRIES

€ 4,9

TRUFFLE PARMESAN FRIES ^{G, M}

Truffle | Mayonnaise | Parmesan

€ 9,9

KIDS MENU

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.

PREMIUM BLUEFIN TARTARE (LIMITED) ^{A, D, F, N}

Premium bluefin toro | Fried rocket | Ponzu

€ 29,9

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

Premium bluefin toro | Ikura | Ponzu sauce

€ 24,9

PREMIUM BLUEFIN TORO NIGIRI (LIMITED) ^D

Premium Blufin Toro

€ 12,9

PREMIUM BLUEFIN TORO FLAMBÉE NIGIRI (LIMITED) ^D

Premium Blufin Toro

€ 12,9

PREMIUM BLUEFIN TORO SASHIMI (LIMITED) ^D

Premium Bluefin Toro

€ 23,9

PREMIUM BLUEFIN TORO MAKI (LIMITED) ^D

Premium Bluefin Toro

€ 10,9

PREMIUM BLUEFIN ROLL (LIMITED) ^{D, F}

Premium bluefin tartare | Avocado | Fried rocket | Ponzu

€ 32,9

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

€ 55,9

SPECIAL ROLLS

8 PIECES

recommended

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

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

€ 36,9

recommended

PREMIUM BLUEFIN ROLL *D, F*

Premium bluefin tartare | Avocado | Fried rocket | Ponzu

€ 32,9

recommended

SAKE FLAMBÉE ROLL *A, C, D, F, G, M*

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

€ 19,9

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

Salmon tartare | Avocado | Mango | Cream cheese | Kataifi

€ 18,9

recommended

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

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

€ 19,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

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: Prawns | Tuna | Avocado | Burrata Cream | Ikura | Niku Sauce

€ 26,9

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

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

€ 21,9

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

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

€ 18,9

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

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

€ 20,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



CRUNCHY ROLL

6 PIECES

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

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

€ 14,9

CRUNCHY FRUIT MAKI A, C, D, G

Salmon | Mango | Cream cheese | Mango sauce

€ 13,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

NIGIRI

2 PIECES

recommended

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

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

€ 17,9

recommended

PREMIUM BLUEFIN TORO NIGIRI (LIMITED) D

Premium Blufin Toro

€ 12,9

recommended

PREMIUM BLUEFIN TORO FLAMBÉE NIGIRI (LIMITED)

Premium Blufin Toro

€ 12,9

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

Flambéed salmon | Truffle-teriyaki sauce | Almond flakes

€ 8,5

SAKE FLAMBÉE NIGIRI A, C, F, G, M

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

€ 7,9

SAKE FOIE GRAIS A, D, F

Flambéed salmon | Foie gras | Teriyaki sauce | Chives

€ 8,5

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



Mildly hot



NIGIRI

2 STÜCK | PIECE

recommended

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

Flambéed salmon | Fried spring onions | Niku sauce

€ 7,9

SAKE NIGIRI D

Salmon

€ 6,9

recommended

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

Salmon | Miso | Truffle mayonnaise | Cream cheese

€ 7,5

MAGURO NIGIRI D

Tuna

€ 7,9

AVOCADO NIGIRI

Avocado

€ 6,5

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

SASHIMI

3 PIECES

recommended

PREMIUM BLUEFIN TORO SASHIMI (LIMITED) ^D

Premium Bluefin Toro

€ 23,9

SAKE SASHIMI ^D

Salmon

€ 8,9

MAGURO SASHIMI ^D

Tuna

€ 9,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

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

€ 55,9

SAKE MAGURO ^D

Salmon | Tuna - 8 Nigiri + 6 Maki

€ 22,9

SAKE LOVER SET ^D

Salmon - 3 Sashimi + 3 Nigiri

€ 13,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

SUSHI PLATTEN

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

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot



MAKI

6 PIECES

recommended

PREMIUM BLUEFIN TORO MAKI (LIMITED) ^D

Premium Bluefin Toro

€ 10,9

SAKE MAKI ^D

Salmon

€ 7,9

MAGURO MAKI ^D

Tuna

€ 8,9

AVOCADO MAKI ^V

Avocado

€ 6,9

FRESH WASABI (LIMITED)

Fresh wasabi rubbed onto sharkskin

€ 6,9

DESSERT

DESSERT OF THE HOUSE

Ask our team about today's dessert special

€ 10,9

FUJISAN ^o

Sorbet scoop | Japanese rice wine

€ 8,9

COCOS PANNA COTTA ^G

Coconut milk | Cream

€ 7,9

MOCHI EIS ^{A, G}

Sticky rice cake filled with ice cream

€ 7,9

AFFOGATO ^G

Vanilla ice cream | Espresso

€ 5,9

KUGEL EIS ^G

€ 4,9

DESSERT PLATE

Mixed selection of desserts

€ 23,9

Meat-free | Vegetarian



Very hot



Medium hot



Mildly hot





BIER

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

