
NAKAMA

DRINKS



NAKAMA – FUSION KITCHEN
WILLY-BRANDT-STR. 51, D-20457 HAMBURG

COCKTAIL

MIDORI NO KUSA	13.5
tequila blanco, lemon, calpico, almond, caribbean pineapple liqueur, organic wheatgrass <i>-margarita .. just different .. and green-</i>	
YOSHINO	14
mancino sakura vermouth, muyu yasmine verte, yuzu, almond, crémant <i>-sparkling, refreshing-</i>	
KING COCO	13
hendricks gin, apple-lime shrub, cubeb pepper, rose water, cucumber, rosemary, tonic <i>-sparkling, sweet-</i>	
MILKMAN	13.5
roku gin, yuzu sake, lime, calpis matcha cordial, egg white <i>-gin sour, green, refreshing, different-</i>	
NIGORI RANGER	14
cloudy sake, yuzu sake, lime, lucuma, almond, egg white <i>-sake sour, refreshing, sweet-</i>	

COCKTAIL

BREAKFAST IN OKINAWA	13
woodford reserve rye, vanilla, angostura bitters, chocolate essence, 70% dark chocolate <i>-old fashioned, strong-</i>	
LUNCH IN FUKUOKA	13
roku gin, cloudy apple juice, lime, vanilla, mint, egg white <i>-gin sour, light-</i>	
DINNER IN YOKOHAMA	13
vodka infused vanilla, coffee liqueur blend, Vietnamese cold brew coffee, hibiscus reduction, chocolate bitters <i>-espresso martini, perfect after meal-</i>	
WONDERLAND	13
woodford reserve bourbon, campari, vermouth blend Infused cacao nibs, 70% dark chocolate <i>-negroni, perfect before meal-</i>	
MINH TAI	12.5
barcardi 8, barcardi 44.5%, smith & cross, lime, almond angostura bitter, red wine <i>-new york sour-</i>	
DRAGONS TAIL	12.5
barcardi 8, pineapple shrub, yuzu, lime, rosemary, angostura bitter, ginger beer <i>-refreshing, bitter-</i>	

SAKE

OZEKI SAKE "JUNMAI" 0.15l 13

-served cold or warm-

KUBOTA HYAKUJU 0.15l / 0.75l 12 | 44

a light, dry sake.

pairs well with spicy and tempura dishes.

-served cold-

NAKAJIMA YUZU SAKE 0.10l / Fl. 0.5l 12 | 55

*a premium yuzu sake with fresh acidity, subtle bitterness,
delicate sweetness. An excellent aperitif!*

-served cold-

OZEKI NIGORI SAKE 0.10l / Fl. 0.37l 12 | 28

a full-bodied, slightly sweet cloudy sake.

suitable as an aperitif or dessert drink.

-served cold-

ASAHI SHUZO DASSAI 45 Fl. 0.3l 33

fruity, mild premium sake.

suitable for seafood, sashimi & sushi.

-served cold-

SEKIYA HOURAISEN JUNMAI Fl. 0.75l 44

well-balanced and floral premium sake aroma.

suitable for sushi and lightly seasoned dishes.

-served cold-

CRÉMANT/APERITIF/CHAMPAGNER

CRÉMANT „GRANDE CUVÉE 1531“ 0.1/FI. 0.75l	7.5 42
<i>aimery-sieur d'argues, languedoc-roussillon</i>	
NAKAMA SPRIZZ 0.2l	10.5
yuzu saku, campari, lime, crémant	
LILLET SPRIZZ 0.2l	10.5
lillet, yuzu cordial, mint, crémant	
APEROL SPRIZZ 0.2l	10.5
aperol, crémant	
VEUVE CLICQUOT BRUT 0.75l	105
champagner	
VEUVE CLICQUOT BRUT 0.75l	115
rosé champagner	
CHAMPAGNER DE RUINART BRUT 0.75l	130
champagner	
CHAMPAGNER DE RUINART BRUT 0.75l	140
rosé champagner	

WINE

WHITE

WEISSBURGUNDER NAKAMA 0.1/Btl. 0.75l	6 35
<i>nik weis, mosel, germany, dry</i>	
RIESLING DRACHE 0.1/Btl. 0.75l	6 35
<i>von winning, pfalz, germany, dry</i>	
GRAUBURGUNDER Fl. 0.75l	6 35
<i>thomas hörner, pfalz, germany, dry</i>	
SAUVIGNON BLANC 0.1/ Btl.0.75l	6 35
<i>daniel mattern, rheinhessen, fruity- dry</i>	
CARLOS SCHMITT, MOSEL 2022 0.1/ Btl.0.75l	6 38
<i>2022 riesling, feinherb</i>	
CARLOS SCHMITT, MOSEL 2021 Btl.0.75l	44
<i>21 laurentiuslay, grosse lage riesling, fine dry</i>	
GRUNER VELTINER UNFILTRIERT 0.1/ Btl.0.75l	6.5 38
<i>2022 „JZ.value 2.0“ Grüner Veltinliner, spicy-fresh</i>	

WINE

RED

2022 "La Boscana" Tinto 0.1/ Btl.0.75l 6.5 | 38
Costers del sió, cosers del segre, subtle-fruity

2021 CAIRANNE AOC - UNGESCHEFELT 0.1/ Btl.0.75l 6.5 | 38
Maison Camille cayran, côte du rhone, fruity-aromatic

2020 SERRE DIE ROVERI 0.1/ Btl.0.75l 6.5 | 38
Sartirano figli, piemont, soft-elegant

ROSÉ

HORNY ROSÉ 0.1/ Btl.0.75l 5.5 | 33
thomas hörner, pfalz, germany, fine dry

SHIRAZ ROSÉ 0.1/ Btl. 0.75l 6 | 35
strandveld, elim, south africa, dry

2022 „NOUVELLE VAGUE“ 0.1/ Btl.0.75l 6 | 35
hecht&bannier, Languedoc-roussillon, lively-fresh

2022 CÔTES DE PROVENCE Btl.0.75l 40
hecht&bannier, Languedoc-roussillon, semi-dry

SPRITZER

WHITE | ROSÉ | RED 0.2 6.5

LEMONADE

GREEN HANOI 0.4l	7
lime, sugar, tonic water, mint	
LYCHÉE COOLER 0.4l	7
lychee, lime, hibiscus, soda	
BLUEBERRY COOLER 0.4l	7
blueberry puree, lime, sugar, soda	
RED DRAGON 0.4l	7
raspberry puree, lime, rosemary, ginger ale	
HIBISCUS COOLER 0.4l	7
hibiscus flower reduction, lime, ginger, soda	
POPCORN ICED TEA 0.4l	7
oolong tea, pandan syrup, lime, popcorn	
SPARKLING YUZU 0.3l	6.5
yuzu cordial, minzt, soda	
COFFEE TONIC 0.3l	6.5
cold brew coffee, tonic	
CALPICO 0.3l	6.5
japanese milk lemonade with - lime mango passion fruit	

BOTTLE BEER

KIRIN – JAPAN 0.33l	6
NOAM – BAVARIA BERLIN 0.33l	6

SOFTDRINKS

COLA, ZERO, SPEZI, FANTA, SPRITE 0.2l	4
SWEPPE'S TONIC WATER, GINGER ALE 0.2l	4
MINERAL WATER SPARKLING STILL 0.2l 0.5l	4 7
FRUIT JUICE FRUIT SPITZER 0.4l	4.5
-apple	
-passion fruit	
-mango	

TEA TIME

SENCHA	4
green tea	
GENMAICHA	4
roasted rice, green tea	
JASMINTEA	4
jasmine flower tea	
ZITRONENGRASS TEA	4.5
fresh lemon grass, lime, ginger	
MINT TEA	4.5
fresh mint, lime, ginger	
GINER TEA	4.5
fresh ginger, lime, honey	
