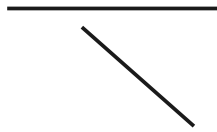


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# NAKAMA



CARD PAYMENT FROM €20

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

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# STARTERS

01 EDAMAME<sup>f</sup> 7 €

Sea salt-roasted soybeans,  
simple & addictive.

optionally with

- Edamame Spicy +1 €

02 AGE GYOZA<sup>a,f</sup> 7 €

Golden-fried dumplings with  
juicy chicken & vegetables.

optionally with

- also available vegetarian

03 CRYSTAL ROLLS<sup>(2 pcs.)</sup> 7 €

Paper-thin summer rolls with  
crisp lettuce & fresh cucumber.

optionally with

- Tempura Prawn • Tempura Chicken
- Beef • Tofu

04 HONEY TIGER PRAWNS<sup>a,b</sup> 13 €

Crispy battered tiger prawns with  
fiery chili honey mayo & fresh spring onion.

05 NEM<sup>a,c,f</sup> (3 pcs.) 8 €

Homemade, golden-fried spring rolls with  
spiced minced chicken.

optionally with

- also available vegetarian

06 TOFU CUBES<sup>a,c,f</sup> 7 €

Fried silken tofu,  
served with miso sauce.

07 BROCCOLINI GOMA-AE<sup>a,e</sup> 7 €

Tender wild broccolini in  
a nutty, rich sesame dressing.

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# STARTERS

08 TAKOYAKI<sup>a</sup> 8 €

Fluffy octopus balls with  
dancing bonito flakes & spring onion.

09 CHICKEN KARAAGE<sup>a,c,g</sup> 9 €

Double-marinated chicken,  
Japanese-fried — with spring onion & honey mayo.

10 KYURI<sup>e</sup> 6 €

Crispy pickled cucumbers with  
red chili & toasted sesame.

11 WAKAME<sup>k</sup> 7 €

Tender seaweed salad,  
marinated & lightly sweet.

13 AVOCADO TEMPURA<sup>a</sup> 10 €

Creamy avocado in a crispy golden  
tempura batter with fiery chili mayo.

14 KIMCHI<sup>a</sup> 6 €

Traditionally fermented cabbage,  
spicy & deep in flavour.

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# FANCY STARTERS

20 SALMON TARTARE<sup>d,k</sup> 14,50 €

Hand-cut salmon with tobiko caviar,  
chili mayo & sesame oil on velvety avocado & shiso cress.

21 TUNA TARTARE<sup>d,k</sup> 14,50 €

Fresh tuna with ponzu sauce & sesame oil on  
creamy avocado, spring onion & shiso cress.

22 TUNA ABURI MISO<sup>d,k</sup> (4 pcs.) 14,50 €

Paper-thin yellowfin tuna, briefly flambéed on daikon —  
with miso glaze, unagi & shiso cress.

23 SALMON ABURI MISO<sup>d,k</sup> (4 pcs.) 14,50 €

Tender salmon, briefly flambéed on daikon —  
with golden miso glaze, unagi & shiso cress.

24 YAKI TAKO 16,50 €

Grilled octopus with avocado & coriander  
on seaweed with ponzu & shallots.

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# SOUPS

30 MISO SOUP<sup>f</sup> 6 €  
Classic miso soup  
with tofu & spring onion.

31 GYOZA SOUP<sup>a</sup> 9 €  
Chicken gyoza in clear chicken broth  
with pak choi, coriander & spring onion.

33 PHO HANOI (main course) 14 €  
Homemade rice noodle soup with beef bone broth,  
roasted star anise, cardamom, cinnamon & fresh herbs.  
optionally with  
• Beef • Chicken • Tofu

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# MAIN COURSES

## 40 NAKAMA CURRY 18,50 €

Velvety coconut curry with caramelised vegetables,  
carrots & beans — slow cooked.

Choice of rice or udon noodles.

optionally with

• Tofu • Chicken breast

• Duck breast +2,50 € • Beef +2,50 € • Salmon fillet +4,50 €

## 41 NASU DONBURI TSUKIMI 15,50 €

Oven-soft aubergine under golden miso glaze on rice —  
with egg, runny yolk, edamame, spring onions & sesame.

## 42 DARK DUCK<sup>a,k</sup> 20,50 €

Crispy-fried French Barbary duck breast  
in deep miso plum sauce with seasonal vegetables, rice & sesame.

## 43 STREET UDON 18 €

Thick udon noodles, wok-fried in  
umami-rich soy glaze with crisp vegetables.

optionally with

• Tofu • Prawn • Beef • Chicken

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# MAIN COURSES

<sup>44</sup> HIGHLAND SALMON 20,50 €

Succulent Scottish salmon fillet, glazed with homemade teriyaki sauce on seasonal vegetables & fragrant rice.

<sup>46</sup> BLACK EEL<sup>d,g,k</sup> 22 €

Tender BBQ eel, jet-black glazed with teriyaki, served on sushi rice with creamy avocado, fresh cucumber, nori & toasted sesame.

<sup>47</sup> FIRE BEEF 19,50 €

Paper-thin beef in spicy yakiniku sauce with vegetables, rice & toasted sesame.

<sup>48</sup> SAIGON NOODLES 18 €

Tender rice noodles, wok-fried with crisp vegetables in spicy soy glaze.

optionally with

- Tofu
  - Prawn
  - Beef
  - Chicken
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# NIGIRI

2 pcs.

N2 UNAGI<sup>d</sup> 8 €  
BBQ eel.

N3 SAKE<sup>d</sup> 7 €  
Salmon.

N5 MAGURO 7 €  
Tuna.

N6 HOTATEGAI 9 €  
Scallop.

N7 EBI 8 €  
Prawn.

N8 INARI<sup>a</sup> 7 €  
Sweet pickled tofu.

N9 AVOCADO 7 €  
Avocado.

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# MAKI

8 pcs.

M20 KAPPA 6 €

Cucumber.

M21 AVOCADO 7 €

Avocado.

M22 SAKE<sup>d</sup> 8 €

Salmon.

M23 TEKKA<sup>d</sup> 8 €

Tuna.

M24 EBI AVOCADO<sup>d</sup> 8 €

King prawn, avocado.

M25 SAKE AVOCADO<sup>d</sup> 8 €

Salmon, avocado.

M26 UNAGI<sup>d</sup> 9 €

Freshwater eel.

M27 TEMPURA<sup>d</sup> 9 €

Prawn tempura.

M28 OSHINKO<sup>d</sup> 7 €

Pickled radish.

M29 KAMPYO<sup>d</sup> 7 €

Pickled sweet gourd.

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# INSIDE-OUT

8 pcs.

U30 ALASKA 12,50 €

Fresh salmon, creamy avocado  
& tobiko caviar.

U31 CRISPY CALIFORNIA<sup>a,b</sup> 11 €

Crispy tempura surimi,  
avocado & toasted sesame.

U32 BOSTON 12,50 €

Fresh tuna, creamy avocado  
& tobiko caviar.

U33 UNAGI 13 €

Tender freshwater eel,  
crisp cucumber & toasted sesame.

U34 EBI TEMPURA 13 €

Crispy prawn tempura,  
avocado, cream cheese & sesame.

U35 SPICY TIGER 13 €

King prawn, avocado,  
red chili & tobiko caviar.

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# VEGGY INSIDE-OUT

8 pcs.

U38 FUTO VEGGY ROLL <sup>a,e,g</sup> 13 €

Vegetables, cucumber & avocado with cream cheese,  
sesame sauce, peanuts & inari.

U39 MISO ROLL <sup>a,d</sup> 13 €

Vegetable tempura, avocado & cream cheese  
with miso sauce & sesame.

U40 CRISPY TOFU ROLL <sup>a,d</sup> 13 €

Tempura tofu, cream cheese, cucumber, avocado,  
crispy onions & spicy mayo.

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# NAKAMA SPECIAL ROLLS

8 pcs.

H40 TOKYO TIGER<sup>a,b,d,e,g,k</sup> 17 €

Tempura prawn, avocado, mango & cream cheese —  
wrapped in flambéed salmon, spicy mayo & unagi sauce.

H41 CRISPY CHICKEN<sup>a,g,k</sup> 16 €

Tempura chicken, cucumber, mango & cream cheese —  
wrapped in avocado, teriyaki sauce & sesame.

H42 MINH'S FAVOURITE<sup>a,g,k</sup> 16 €

Tempura avocado, tempura spring onion & cream cheese —  
wrapped in salmon, daikon cress & miso sauce.

H43 CRAZY DUCK<sup>a,g,k</sup> 17 €

Barbary duck breast, tempura spring onion & peanut butter —  
wrapped in avocado, peanuts & sesame sauce.

H44 FANCY ROLL<sup>a,d,g,k</sup> 17 €

Salmon, avocado & cream cheese —  
wrapped in tuna, daikon cress & miso sauce.

H45 NAKAMA EXTREME<sup>a,d,g,k</sup> 18 €

Tempura prawn, cream cheese & avocado —  
wrapped with salmon tartare, cress, tobiko, truffle mayo & unagi sauce.

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# NAKAMA SPECIAL ROLLS

8 pcs.

H46 TUNA FIRE<sup>a,d,g,k</sup> 18 €

Tempura unagi, avocado & cream cheese —  
wrapped in tuna & unagi sauce.

H47 SURF TURF<sup>a,d,g,k</sup> 18 €

Tempura prawn, avocado & cream cheese —  
wrapped in flambéed beef fillet & truffle mayo.

H48 SALMON LOVER<sup>a,d,g,k</sup> 17 €

Tempura avocado, salmon & cream cheese —  
wrapped in flambéed salmon, tobiko & miso sauce.

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# CRUNCHY BIG ROLLS

6 pcs. · Baked futo-maki with spicy mayo & teriyaki

C50 CRUNCHY SALMON<sup>a,d,g</sup> 10,50 €  
Salmon, avocado  
& mango cream cheese.

C51 CRUNCHY TUNA<sup>a,d,g</sup> 10,50 €  
Tuna, avocado  
& mango cream cheese.

C52 CRUNCHY CHICKEN<sup>a,d,g</sup> 10,50 €  
Chicken, avocado  
& mango cream cheese.

C53 CRUNCHY EBI<sup>a,d,g</sup> 10,50 €  
King prawn, avocado  
& mango cream cheese.

C54 CRUNCHY HOTATE<sup>a,d,g</sup> 12 €  
Scallops, avocado  
& mango cream cheese.

C55 CRUNCHY VEGGY<sup>a,d,g</sup> 10,50 €  
Fresh vegetables, avocado  
& mango cream cheese.

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# SASHIMI

8 pcs. · Slices of fresh raw fish

S60 SAKE SASHIMI<sup>d</sup> 22 €

Salmon sashimi.

S61 MAGURO SASHIMI<sup>d</sup> 24 €

Tuna sashimi.

S62 SAKE & MAGURO SASHIMI<sup>d</sup> 23 €

Salmon & tuna sashimi.

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# SUSHI SETS

900 MAKI SET<sup>a</sup> 19,50 €

8 pcs. avocado maki, 8 pcs. sake maki,  
8 pcs. tekka maki.

901 YASAI SET<sup>a</sup> 19,50 €

2 pcs. inari nigiri, 8 pcs. avocado maki,  
5 pcs. crunchy veggy.

902 NAKAMA FOR 2<sup>a</sup> 79,90 €

Chef's Special Set —  
16 pcs. Nakama Special Rolls,  
16 pcs. maki, 5 pcs. crunchy, 4 pcs. nigiri.

903 CLIQUE DELUXE<sup>a</sup> 99,90 €

Chef's Special Set for 2-3 persons —  
32 pcs. Nakama Special Rolls,  
8 slices sashimi salmon/tuna, 4 pcs. nigiri.

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# DESSERT

## BANANA FUREI <sup>a,g</sup> 6 €

Caramelised banana in a crispy panko shell  
with velvety miso caramel sauce.

## MATCHA CRÈME BRÛLÉE <sup>a,g</sup> 7 €

Classic crème brûlée with Japanese matcha  
beneath a perfectly caramelised sugar crust.

## YUZU CRÈME BRÛLÉE <sup>a,g</sup> 7 €

Silky crème brûlée with fresh yuzu citrus  
beneath a golden caramel crust.

## ICE CREAM MOCHI <sup>a,g</sup> 7 €

Two tender mochi balls  
with a creamy ice cream centre.  
optionally 2 pcs.

## APPLE GYOZA WITH ICE CREAM <sup>a,g</sup> 7 €

Golden-baked apple gyoza  
with vanilla ice cream & fresh mint.

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# EXTRAS

50 RICE 3 €

51 UDON NOODLES 5 €

52 WASABI 3 €

53 GINGER 3 €

54 SUSHI RICE 3 €

55 TERIYAKI SAUCE 3 €

56 SESAME SAUCE 3 €

57 CHILI MAYO 3 €

58 TRUFFLE MAYO 3 €

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# ALLERGENS

- (A) contains gluten
  - (B) contains crustaceans/shellfish
  - (C) contains hen's eggs
  - (D) contains fish
  - (E) contains peanuts
  - (F) contains soybeans
  - (G) contains milk/lactose
  - (H) contains tree nuts
  - (I) contains celery
  - (J) contains mustard
  - (K) contains sesame seeds
  - (L) contains sulphur dioxide/sulphites
  - (M) contains lupin
  - (N) contains molluscs
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