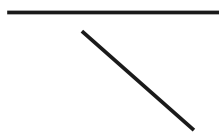

NAKAMA



CARD PAYMENT FROM €20

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

STARTERS

01 EDAMAME^f 7 €

Sea salt-roasted soybeans,
simple & addictive.

optionally with

- Edamame Spicy +1 €

02 AGE GYOZA^{a,f} 7 €

Golden-fried dumplings with
juicy chicken & vegetables.

optionally with

- also available vegetarian

03 CRYSTAL ROLLS^(2 pcs.) 7 €

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

optionally with

- Tempura Prawn • Tempura Chicken
- Beef • Tofu

04 HONEY TIGER PRAWNS^{a,b} 13 €

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

05 NEM^{a,c,f} (3 pcs.) 8 €

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

optionally with

- also available vegetarian

06 TOFU CUBES^{a,c,f} 7 €

Fried silken tofu, served with an
aromatic miso orange sauce, sesame & spring onions.

STARTERS

07 BROCCOLINI GOMA-AE^{a,e} 7 €

Crisp wild broccolini with a fusion sauce of Japanese miso paste & fine orange marmalade.

08 TAKOYAKI^a 8 €

Fluffy octopus balls with dancing bonito flakes & spring onion.

09 CHICKEN KARAAGE^{a,c,g} 9 €

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

10 KYURI^e 6 €

Crispy pickled cucumbers with red chili & toasted sesame.

11 WAKAME^k 7 €

Japanese pickled seaweed salad — lightly sweet, marinated & full of umami.

13 AVOCADO TEMPURA^a 10 €

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

14 KIMCHI^a 6 €

Traditionally fermented cabbage, spicy & deep in flavour.

FANCY STARTERS

20 SALMON TARTARE^{d,k} 14,50 €

Hand-cut salmon with tobiko caviar
on creamy avocado & shiso cress —
refined with a touch of Yuzu Dressing, fruity, citrus-fresh & light.

21 TUNA TARTARE^{d,k} 14,50 €

Fresh tuna with flying fish roe
on creamy avocado, spring onion & shiso cress —
rounded with our Yuzu Vinaigrette, golden, silky & with a fine sweetness.

22 TUNA ABURI ROSES^{d,k} (4 pcs.) 14,50 €

Paper-thin sliced yellowfin tuna,
artfully folded into roses on fresh daikon & wakame —
crowned with truffle ponzu foam, Japanese sea roe,
shiso cress & a drizzle of yuzu sauce.

23 SALMON ABURI ROSES^{d,k} (4 pcs.) 14,50 €

Masterfully shaped sashimi roses of premium salmon,
nestled on crisp daikon radish & wakame —
refined with truffle ponzu foam, radiant tobiko caviar,
shiso cress & a delicate yuzu glaze.

24 YAKI TAKO 16,50 €

Grilled octopus with creamy avocado & coriander
on seaweed with shallots —
elevated with our signature Yuzu Marinade, wild-citrusy, bold & unique.

25 HOTATE YUZU^{d,k} 15 €

Delicately seared scallops, creamy avocado, shallots, tobiko & fresh cress —
refined with homemade Yuzu Zen Dressing —
natural honey, subtle spice & sweet depth.

SOUPS

30 MISO SOUP^f 6 €

Classic miso soup
with tofu & spring onion.

31 GYOZA SOUP^a 9 €

Chicken gyoza in clear chicken broth
with pak choi, coriander & spring onion.

33 PHO HANOI 14 €

(Main Course)

Hanoi's soul in a bowl — Vietnamese traditional soup
with homemade beef bone broth, slowly simmered with
roasted star anise, cardamom, cinnamon & fresh herbs —
served with tender rice noodles, fresh lime & chili.

optionally with

• Beef • Chicken • Tofu

MAIN COURSES

⁴⁰ NAKAMA CURRY^{a,e,g,k} 18,50 €

Rich coconut curry with gently simmered 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^{e,g,k} 15,50 €

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

⁴² KAMO MISO ORANGE^{a,k} 20,50 €

Crispy-fried French Barbary duck breast on fragrant jasmine rice –
accompanied by a fusion sauce of Japanese miso paste &
fine orange marmalade, seasonal vegetables & toasted sesame.

⁴³ STREET UDON^{a,k} 18 €

Boldly wok-fried udon noodles in a deep umami sauce
with ocean depth — golden finish, a hint of fresh lime.

optionally with

• Tofu • Prawn • Beef • Chicken

MAIN COURSES

⁴⁴ SAKE TERIYAKI^{a,d,k} 20,50 €

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

⁴⁵ KÖGANE TAMA 16 €

Creamy udon noodles in peanut miso sauce with coconut milk –
crispy tofu, fresh greens & lime.

⁴⁶ BLACK EEL^{d,g,k} 22 €

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

⁴⁷ BEEF KURO^{a,k} 19,50 €

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

⁴⁸ SAIGON NOODLES^{a,k} 18 €

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

optionally with

• Tofu • Prawn • Beef • Chicken

NIGIRI

2 pcs.

N2 UNAGI^d 8 €
BBQ eel.

N3 SAKE^d 7 €
Salmon.

N5 MAGURO 7 €
Tuna.

N6 HOTATEGAI 9 €
Scallop.

N7 EBI 8 €
Prawn.

N8 INARI^a 7 €
Sweet pickled tofu.

N9 AVOCADO 7 €
Avocado.

MAKI

8 pcs.

M20 KAPPA 6 €

Cucumber.

M21 AVOCADO 7 €

Avocado.

M22 SAKE^d 8 €

Salmon.

M23 TEKKA^d 8 €

Tuna.

M24 EBI AVOCADO^d 8 €

King prawn, avocado.

M25 SAKE AVOCADO^d 8 €

Salmon, avocado.

M26 UNAGI^d 9 €

Freshwater eel.

M27 TEMPURA^d 9 €

Prawn tempura.

M28 OSHINKO^d 7 €

Pickled radish.

M29 KAMPYO^d 7 €

Pickled sweet gourd.

INSIDE-OUT

8 pcs.

U30 ALASKA^{a,d,k} 12,50 €

Fresh salmon & creamy avocado,
crowned with flying fish roe.

U31 CRISPY CALIFORNIA^{a,b} 11 €

Tempura crab stick,
rolled in creamy avocado & sesame.

U32 BOSTON^{a,d,k} 12,50 €

Fresh tuna & creamy avocado,
refined with flying fish roe.

U33 UNAGI^a 13 €

Tender freshwater eel, nestled in
crisp cucumber & toasted sesame.

U34 EBI TEMPURA^{a,b} 13 €

Crispy prawn tempura, wrapped in
avocado, cream cheese & sesame.

U35 SPICY TIGER^{a,b} 13 €

Black tiger prawn & creamy avocado,
topped with red chili & salmon roe.

VEGGY INSIDE-OUT

8 pcs.

U38 FUTO VEGGY INSIDE OUT^{a,e,g} 13 €

Creamy avocado, crisp cucumber & cream cheese,
pickled daikon radish & sweet pumpkin —
wrapped in golden toasted sesame & fruity miso orange sauce.

U39 MISO ROLL^{a,d} 13 €

Vegetable tempura, avocado & cream cheese —
wrapped in avocado, aromatic miso orange glaze,
shiso cress & sesame.

U40 CRISPY TOFU ROLL^{a,d} 13 €

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

NAKAMA SPECIAL ROLLS

8 pcs.

H40 TOKYO TIGER^{a,b,d,e,g,k} 17 €

Golden tempura prawn, buttery avocado & fruity mango with cream cheese.
Finish rolled in flambéed salmon, topped with
homemade chili mayo & fine teriyaki glaze.

H41 TERIYAKI CRISPY CHICKEN^{a,g,k} 15 €

(5 pcs. | Inside Out Big Roll)

Juicy teriyaki chicken, tempura leek, crisp cucumber & sweet mango.
Finish coated in golden crispy onion crunch,
finished with homemade honey mustard mayo & teriyaki glaze.

H42 MINH'S FAVOURITE^{a,g,k} 16 €

Crispy tempura avocado & fine tempura leek with cream cheese.
Finish wrapped in tender salmon, finished with
homemade umami ponzu miso & the zesty kick of our yuzu cloud.

H43 BLACK DRAGON^{a,g,k} 17,50 €

BBQ eel tempura, crisp cucumber & cream cheese.
Finish — wrapped in creamy avocado, crowned with unagi glaze,
fiery red tobiko pearls & shiso cress.

H44 CANDY ROLL^{a,d,g,k} 16 €

Tempura crab stick, crisp cucumber & creamy avocado with cream cheese.
Finish — wrapped in tender salmon & tuna, refined with
sweet teriyaki glaze, yellow yuzu flying fish roe & fresh daikon cress.

H45 NAKAMA EXTREME^{a,d,g,k} 17,50 €

Crunchy tempura prawn & buttery avocado with creamy cream cheese.
Finish — crowned with spicy salmon tartare, Japanese sea roe,
homemade truffle mayo & sweet BBQ eel sauce.

NAKAMA SPECIAL ROLLS

8 pcs.

H46 TUNA INFERNO^{a,d,g,k} 17 €

Spicy marinated tuna tartare & crisp cucumber.
Finish rolled in flambéed tuna, carried by
our airy shiro truffle ponzu cloud, teriyaki & shiso cress.

H47 SURF & TURF^{a,d,g,k} 17,50 €

Crispy tempura prawn, crisp cucumber & buttery avocado.
Finish wrapped in paper-thin flambéed beef fillet,
accompanied by ponzu yuzu cloud, sweet teriyaki glaze, yellow yuzu fish roe & shiso cress.

H48 SALMON ROYALE^{a,d,g,k} 17 €

Fresh salmon, buttery avocado & crispy leek with cream cheese.
Finish — wrapped in flambéed salmon, refined with
teriyaki glaze, yellow yuzu tobiko pearls & shiso cress.

CRUNCHY BIG ROLLS

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

C50 CRUNCHY SALMON^{a,d,g} 10,50 €

Salmon & avocado,
rolled in sweet mango cream cheese.

C51 CRUNCHY TUNA^{a,d,g} 10,50 €

Tuna & avocado,
wrapped in fruity mango cream cheese.

C52 CRUNCHY CHICKEN^{a,d,g} 10,50 €

Chicken & avocado,
coated in exotic mango cream cheese.

C53 CRUNCHY EBI^{a,d,g} 10,50 €

Prawn & avocado,
rolled in exotic mango cream cheese.

C54 CRUNCHY HOTATE^{a,d,g} 12 €

Scallops & avocado,
refined with fruity mango cream cheese.

C55 CRUNCHY VEGGY^{a,d,g} 10,50 €

Vegetables & avocado,
nestled in sweet mango cream cheese.

SASHIMI

8 pcs. · Slices of fresh raw fish

On a bed of fresh daikon, cress, wakame & tobiko.

S60 SAKE SASHIMI^d 22 €

Salmon sashimi.

S61 MAGURO SASHIMI^d 24 €

Tuna sashimi.

S62 SAKE & MAGURO SASHIMI^d 23 €

Salmon & tuna sashimi.

SUSHI SETS

900 MAKI SET^a 19,50 €

The classic — 8 pcs. avocado maki, 8 pcs. sake maki
& 8 pcs. tekka maki.

901 YASAI SET^a 19,50 €

For vegetable lovers — 2 pcs. inari nigiri,
8 pcs. avocado maki & 5 pcs. crunchy veggy.
Green, fresh & full of character.

902 NAKAMA FOR 2^a 79,90 € (Chef's Choice)

The full Nakama experience for two —
16 pcs. Nakama special rolls, 16 pcs. maki,
5 pcs. crunchy & 4 pcs. nigiri.

903 CLIQUE DELUXE^a 99,90 € (Chef's Choice)

The ultimate sharing experience for 2-3 people —
32 pcs. Nakama special rolls, 8 slices of sashimi
salmon/tuna & 4 pcs. nigiri.

DESSERT

BANANA FUREI 6 €

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

MATCHA CRÈME BRÛLÉE 7 €

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

YUZU CRÈME BRÛLÉE 7 €

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

ICE CREAM MOCHI 7 €

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

APPLE GYOZA WITH ICE CREAM 7 €

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

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 €

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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