



AMAMI

OUR MENU

STARTERS

1. Summer in rolls ^{3, 8} 5,9 €

Two summer rolls filled with fresh salad and rice noodles.
Served with soy peanut dip.

a) flambéed salmon ⁵ b) shrimp ² c) tofu ⁶ d) seitan ¹

2. Spring in rolls ^{4, 5} 6,5 €

Two crispy rice paper rolls filled with morels, glass noodles, and carrots. Served with ginger fish vinaigrette.

a) ground beef c) tofu ⁶

3. Sea pocket ^{1, 3, 6} 6,5 €

Four deliciously spicy steamed dumplings.
Served with kimchi and soy dip.

a) shrimp ² b) vegan ¹

4. Surfing dragon ¹ 6,5 €

Two golden-baked sweet potato pancakes.
Served with ginger-lime dip.

a) shrimp ^{1, 2} b) seitan ¹

5. Pearl of the Sea ^{3, 6, 14} 6,5 €

Three grilled scallops in a caramelized soy reduction, refined with wasabi cream. Rounded off with a garnish of leek pesto and fresh coriander.

6. Wantan soup ^{1, 3} 6,5 €

Dumpling soup in a hearty 5-herb broth. Refined with broccoli, cauliflower, enoki mushrooms, sesame oil, pak choi, and fresh coriander.

a) shrimp chicken mix ^{1, 2} b) vegan ¹

7. Midori Salat ^{1, 3} 5,9 €

Fresh spinach salad with crispy eggplant, avocado, and cherry tomatoes in a delicious sesame dressing.

8. Dragon Cocktail ^{1, 2, 3, 6} 6,5 €

Fresh salad with two crispy shrimp, avocado, tomatoes, cilantro, cucumber, and sesame seeds. Refined with wasabi mayo and unagi sauce.

9. Golden Sunshine ⁸ 6,5 €

Mango salad made from juicy mango julienne and cherry tomatoes, mint leaves in a sweet tamarind vinaigrette, rounded off with chopped peanuts and coriander.

a) shrimp ² b) chicken c) tofu ⁶ c) seitan ¹

10. Dudu in garden ^{2, 8} 6,9 €

Refreshing salad with green papaya julienne, cherry tomatoes, carrots, fresh herbs, and roasted peanuts. Finished with tamarind vinaigrette.

a) shrimp ² b) chicken c) tofu ⁶ c) seitan ¹

MAIN COURSES

11. Pho Amami⁶ 14,9 €

Traditional 5-herb broth served with bean sprouts on steamed rice noodles. Garnished with fresh coriander and spring onions.

a) beef b) chicken c) tofu / seitan^{1,6}

12. Bao-Burger^{1,3,4,6} 14,9 €

Grilled beef or seitan patty with mango coleslaw, fresh coriander and egg cream, and homemade cocktail sauce in a steamed bao bun. Kimchi and sweet potato sticks on the side.

a) beef b) seitan¹

13. Saigon Donburi^{1,3,4,6} 15,5 €

Beef, onions, shiitake mushrooms, spinach, bean sprouts, julienned zucchini and carrots, garlic, and potato noodles sautéed in a wok. Served with rice, mixed salad, and kimchi. Accompanied by omelet, sesame seeds, and corn.

14. A dance with a Samurai^{1,6,8,14} 15,5 €

Carrots, baby corn, cauliflower, shiitake mushrooms, broccoli, beans, zucchini, bell peppers, ginger, fresh coriander, and garlic tossed in a wok and served on rice noodles. Topped with a savory oyster sauce and roasted peanuts.

a) beef b) chicken c) tofu / seitan^{1,6}

15. Four seasons^{1,3,7} 15,9 €

Coconut curry cream with cooked organic Hokkaido pumpkin, sweet potatoes, organic carrots, ginger, and lemongrass. Served with jasmine rice. Garnished with fresh coriander.

a) chicken b) crispy chicken leg c) crispy duck
d) grilled salmon⁵ f) tofu / seitan^{1,6}

16. Sarkana Pot^{1,6} 15,9 €

Grilled salmon fillet and wok-sautéed celery, carrots, cauliflower, broccoli, beans, zucchini, bell peppers, ginger, and garlic in caramelized soy sauce. Garnished with fresh cilantro.

17. Heaven und Udon^{1,3,6} 15,9 €

Udon noodles tossed in a wok with aromatic BBQ sauce. Served with pak choi, snow peas, celery, carrots, and garlic. Refined with fresh coriander and pure sesame oil.

a) beef b) seafood⁵ c) tofu / seitan^{1,6}

18. Angry Bowl^{1,3,8,14} 15,9 €

Seared carrots, cauliflower, shiitake mushrooms, broccoli, beans, zucchini, bell peppers, and garlic. Topped with satay sauce. Served with kimchi and jasmine long-grain rice in a traditional clay pot. Garnished with fresh cilantro.

a) shrimp calamari² b) tofu / seitan^{1,6}

19. Mura Bowl^{3,6} 20,9 €

Black whole grain rice with steamed asparagus, pak choi, carrots, baby corn, and avocado salad mix in a traditional clay pot. Garnished with fresh cilantro.

a) crispy corn-fed chicken leg b) grilled salmon & shrimp^{2,5}

20. Magnificent Asia ^{1, 2, 3, 5, 6} **23,5 €**
Grilled salmon fillet and king prawns on fresh pak choi, baby carrots, green and white asparagus. Garnished with fresh coriander. Sweet potato sticks as a side dish.

21. Tonkins Farm ⁶ **24,5 €**
Medium-rare grilled Barberie duck fillet with Thai basil pesto. Served on sautéed broccoli, cherry tomatoes, sugar snap peas, baby corn, pak choi, carrots in hoisin red wine sauce. Accompanied by sweet potato sticks. Garnished with fresh basil leaves.

22. Surf N Turf ^{2, 4, 6} **26,5 €**
Large shrimp skewer on 200g medium grilled beef entrecôte. Accompanied by sautéed asparagus, baby carrots, sugar snap peas, and pak choi in Mekong whiskey sauce. Served with sweet potato sticks.

23. AMAMI FAMILY (opt. vegan) **2/3 Pers. 30/45 €**

Amami has lovingly created a menu for the family. The menu is served as a family platter and includes an appetizer, soup, a main course with side dish, and a surprise dessert to round off the meal.

Spring in Rolls ^{3, 8}
Gold-baked rolls with beef tartare, shiitake mushrooms, and glass noodles.

Wantan soup ^{1, 2}
Dumpling soup with chicken and shrimp filling in a hearty herb broth. Garnished with fresh coriander.

Four Season ^{1, 3, 7}
Crispy baked chicken fillet seasoned with 5 treasures. Served on a bed of salad with ginger fish sauce.

Beilage ⁵
Jasmine rice, kimchi, lime fish vinaigrette, wasabi cream, mango chili cream. DESSERT: Let yourself be surprised.

24. Kinder-Bowl ^{1, 3, 8, 14} **8,9 €**
Crispy chicken with roasted broccoli, cauliflower, and carrots in oyster sauce. Served with jasmine rice or sweet potato sticks.

SIDE DISHES

Jasmin rice	3,5 €	Bao bun ¹	3,5 €
Rice noodles	3,5 €	Vietnamese kimchi ⁵	4,5 €
Udon noodles ¹	3,9 €	Steamed vegetables	4,9 €
Curry sauce	3,9 €	Sweet potato sticks ¹	4,9 €
Seitan cubes ¹	4,9 €	Goldbacked tofu (2 pcs.) ⁶	4,5 €
Large shrimp skewer ²	7 €	Grilled salmon fillet (2 pcs.) ⁵	12 €
Curry sauce	3,9 €	Crispy chicken/duck fillet ¹	8 €

DESSERT

Chiamée 6,5 €
Chia pudding with sweet coconut cream and fruit.

Sticky Noir⁸ 6,9 €
Black sticky rice with sweet fruits and coconut cream.

DRINKS

Hot-Cà phê⁷ 4 €
Aromatic Vietnamese black coffee with caramelized condensed milk.

Brownie Coffee⁷ 5,9 €
Aromatic Vietnamese black coffee with caramelized condensed milk.

SOFTDRINKS

Still	0,25 l / 0,75 l	3 / 6,5 €
Sparkling water	0,25 l / 0,75 l	3 / 6,5 €
Cola	0,2l	3,5 €
Cola Zero	0,2l	3,5 €
Tonic Water	0,2l	3,5 €
Ginger Ale	0,2l	3,5 €
Ginger Beer	0,2l	3,5 €
Bitter Lemon	0,2l	3,5 €

JUICES / SPARKLING JUICES 3,9 €

Apple (natural)	0,3l
Banana	0,3l
Cherry	0,3l
Passion fruit	0,3l
Mango	0,3l
Orange juice	0,3l
Pineapple	0,3l
Cranberry	0,3l
Cherry-banana	0,3l

JUICES – Freshly squeezed 5,9 €
Orange juice 0,3l

HOT TEA

Fall Winter 5,5 €
Fresh ginger | Orange | Mint | Yuzu honey

Vinh Winter 5,5 €
Fresh ginger | Lemongrass | Lime | Lime leaf | Honey

SMOOTHIES

Mango Tango	5,9 €
Sun-ripened mango pure coconut milk	
Green Detox	5,9 €
Celery Cucumber Apple Yuzu Sesame Coriander Ginger	
Red Beauty	5,9 €
Strawberry purée Lime juice Basil leaves Chia seeds Lychee	
Sumsap	5,9 €
Mango Orange Pineapple Lime Mint Ginger	

LEMONADES

AMAMI Cloud	5,9 €
Elderflower Fresh lime juice Lychee Soda	
Yu-Sa	5,9 €
Yuzu Lemongrass iced tea Sugar cane	
Blooming Green	5,9 €
Elderflower syrup Fresh lime juice Sugar cane Homemade green iced tea	
Sweet N Sour	5,9 €
Fresh lime juice Mint Sugar cane Soda	
Cucumber Cooler	5,9 €
Fresh lime juice Cucumber Sugar syrup Sugar cane	
Coriander Mule	5,9 €
Coriander Ginger beer Fresh lime juice Almond syrup Soda	
Aloemi	5,9 €
Aloe vera juice Fresh lime juice Lime leaves	

Allergens

1 Gluten	2 Crustaceans	3 Sesame
4 Eggs	5 Fish	6 Soy
7 Milk	8 Peanuts	9 Nuts/tree nuts
10 Celery	11 Lupine	12 Mustard
13 Sulfur dioxide	14 Mollusks	



AMAMI

SUSHI

MAKI (8 pcs.)

4,9 €

Sake
Salmon

Ebi
Shrimp

Kappa
Cucumber

Sake avo
Salmon & avocado

Tekka spicy
Tuna, spring onion, chili sauce

Sake cheese
Salmon & cheese

Avocado

NIGIRI (2 pcs.)

4,9 €

Sake
Salmon

Ebi
Shrimp

Unagi
River eel

Tamago
Omelette

Maguro spicy
Tuna, spring onion, mayochili

Sake fire
Flambéed salmon

Avocado

PINGPONG NIGIRI (2 pcs.)

5,9 €

PingPong Tuna
Tuna fillet topped with a savory sushi rice mix and a spicy sauce.

PingPong Cheese-Sake
Flambéed salmon fillet with melted cheese, rounded off with a savory sushi rice mix and Amami mayo.

PingPong Avo
Avocado on a savory sushi rice mix topped with Amami mayo.

BREADED ROLLS (10 pcs.)

13,9 €

Sake rolls
Salmon, cream cheese, sesame seeds, mayonnaise, teriyaki, masago.

Tempura rolls
Crispy shrimp, avocado, cream cheese, mayonnaise, and teriyaki sauce. Served with radish.

Amami rolls
Crispy chicken, sesame seeds, avocado, cream cheese, mayonnaise, and teriyaki.

Veggie rolls
Cucumber, bell pepper, avocado, radish, cream cheese, mayonnaise, and teriyaki.

INSIDE OUT (8 pcs.)

11,9 €

Angry bird

Crispy chicken, avocado, sesame seeds, and spicy sauce.

Golden Bird

Crispy chicken, mango, sesame seeds, and spicy sauce.

Tempura inside out

Crispy shrimp, cucumber, sesame seeds, and homemade sauce.

Veggie inside out

Asparagus, cucumber, avocado, and sesame seeds.

Salmon inside out

Flambéed salmon, cucumber, and homemade sauce. Served with masago.

Tuna inside out

Fresh tuna, avocado, sesame seeds, and spicy sauce.
Dazu Masago als Dip.

SPECIAL ROLLS (8 pcs.)

13,9 €

Happy Fish

Salmon, avocado, cucumber, cream cheese, spicy sauce. Garnished with tuna.

Ocean Trio

Crispy shrimp, river eel, mango, avocado.
Garnished with flambéed salmon.

Tuna me on

Tuna, cucumber, asparagus. Garnished with avocado and mayo.

Aal

Shrimp, cucumber, radish, spinach. Garnished with flambéed river eel & mayo chili.

Amami Veggie

Asparagus, cucumber, avocado, spinach, bell pepper, cream cheese, sesame seeds, and homemade sauce.

SASHIMI (3 pcs.)

4,9 €

Sake

Salmon

Tekka

Tuna

MEGA SETS (for 2–3 Persons)

1st

49,5 €

Maki (8 pcs.), nigiri (2 pcs.), breaded rolls (10 pcs.), inside out rolls (8 pcs.), special rolls (8 pcs.), sashimi (2 pcs.). Served with ginger, radish & coleslaw.

2nd Veggie option (without sashimi)

45 €



AMAMI

LUNCH MENU

12:00 - 16:00

STARTERS

Spring in rolls ^{4, 5} **4,9 €**
Two crispy rice paper rolls filled with morels, glass noodles, and carrots. Served with ginger fish vinaigrette.

a) ground beef c) tofu⁶

Surfing dragon ¹ **4,9 €**
Two golden-baked sweet potato pancakes. Served with ginger-lime dip.

a) shrimp ^{1, 2} b) seitan ¹

MAIN COURSES

Each main course comes with a choice of soup or salad.

H1 Four seasons ^{1, 3, 7} **10,9 €**
Coconut curry cream with cooked organic Hokkaido pumpkin, sweet potatoes, organic carrots, ginger, and lemongrass. Served with jasmine rice. Garnished with fresh coriander..

a) chicken b) crispy chicken leg c) crispy duck
d) grilled salmon ⁵ f) tofu / seitan ^{1, 6}

H2 Saigon Donburi ^{1, 3, 4, 6} **10,9 €**
Beef, onions, shiitake mushrooms, spinach, bean sprouts, julienned zucchini and carrots, garlic, and potato noodles sautéed in a wok. Served with rice, mixed salad, and kimchi. Accompanied by omelet, sesame seeds, and corn.