

**KINZA**

**SUSHI & ASIAN FUSION**

Welcome to Kinza – Sushi & Asian Fusion  
in Roth near Nuremberg!

Immerse yourself in the fascinating world of Asian cuisine and be enchanted by our delicacies. A unique fusion of traditional Vietnamese dishes and exquisite sushi creations awaits you at Kinza.

Our menu offers a wide range of delicious delicacies. For example, try our famous Pho Ha Noi, an aromatic noodle soup with tender beef and fragrant spices. Or let yourself be inspired by our Bun Bo Nam Bo, a juicy beef version with crunchy vegetables and fresh herbs.

For an extraordinary taste explosion, we recommend our special sushi rolls. Enjoy the sake yaki roll, which combines shrimp with creamy avocado, asparagus and Philadelphia cream cheese. Or let yourself be tempted by the Dracarys Roll, which surprises with eel, cucumber and tofu. And for those who like it a little savory, our Yakitori Tempura Roll features a delicious combination of chicken teriyaki, avocado, cucumber, peppers, Philadelphia, unagi and sauce.

At Kinza, it's all about variety and quality. Our chefs use only the freshest ingredients and pay great attention to the preparation of each dish. We want you to have an unforgettable dining experience with us every time.





Our cozy ambience invites you to dine together with friends and family or to enjoy a romantic dinner. Our friendly and attentive staff is always available to answer your questions and help you choose dishes.

Visit us at Kinza and let yourself be spoiled by the variety of Asian cuisine. We look forward to delighting you with our delicious sushi creations and Vietnamese dishes. Book a table now and get ready for a culinary journey that will enchant your senses.

Welcome to Kinza!

Traubengasse 23, 91154 Roth  
Tel.: 09171 835 6511



Our kitchen closes 30 minutes  
before the restaurant closes

## SOFTDRINKS

800. Coca-Cola <sup>2,4,6</sup>	0,30L	2,90
801. Coca-Cola Light <sup>2,4,6</sup>	0,30L	2,90
802. Coca-Cola Zero <sup>2,4,6</sup>	0,30L	2,90
803. Fanta <sup>2,4,6</sup>	0,30L	2,90
804. Sprite <sup>2,6</sup>	0,30L	2,90
805. Mezzo Mix <sup>2,4,6</sup>	0,30L	2,90
806. Schweppes Tonic Waters	0,20L	3,50
807. Schweppes Bitter Lemon <sup>2,6</sup>	0,20L	3,50
808. Schweppes Ginger Ale <sup>2,6</sup>	0,20L	3,50
809. Water (no gas)	0,30L	2,90
810. Bottle water (no gas)	0,75L	5,90
811. Sparkling water	0,30L	2,90
812. Bottle sparkling water	0,75L	5,90

## JUICES/SPRITZER

813. Rapps apple juice <sup>2,4,6</sup>	0,30L	3,90
814. Rapps orangen juice <sup>2,4,6</sup>	0,30L	3,90
815. Rapps ananas juice <sup>2,4,6</sup>	0,30L	3,90
816. Rapps mango juice <sup>2,4,6</sup>	0,30L	3,90
817. Rapps passion juice <sup>2,4,6</sup>	0,30L	3,90
818. Litschi juice <sup>2,4,6</sup>	0,30L	4,10
819. Guava juice <sup>2,4,6</sup>	0,30L	4,10

## SODA

821. Raspberry <sup>2,4,6</sup>	0,40L	4,50
822. Blackberry <sup>2,4,6</sup>	0,40L	4,50
823. Strawberry Elderflower <sup>2,4,6</sup>	0,40L	4,50
824. Watermelon <sup>2,4,6</sup>	0,40L	4,50
825. Cucumber Elderflower	0,40L	4,50

*Syrup, soda, lime juice, mint and ice cubes*

# DRINKS

## SPECIALITY OF THE HOUSE

0,4L

826. Chanh đá 5,90  
*Fresh limes, mint, cane sugar, ice cubes*
827. Trà Dâu<sup>2,6</sup> 5,90  
*Fresh Strawberry, Strawberry Syrup, Black Tea, Mint, cane sugar, ice cubes*
828. Trà Đào<sup>2,6</sup> 5,90  
*peach, peach syrup, black tea, Mint, raw sugar, ice cubes*
829. Trà Vải<sup>2,6</sup> 5,90  
*lychee, lychee syrup, black tea, Mint, cane sugar, ice cubes*
830. Trà Xoài<sup>2,6</sup> 5,90  
*Fresh mango, mango syrup, black tea, Mint, cane sugar, ice cubes*
831. Chanh Leo Đá<sup>2,6</sup> 5,90  
*Fresh passion fruit, passion fruit syrup, mint, cane sugar, ice cubes*
832. Thai's ice tea with lime/milk<sup>2,6,9</sup> 5,90  
*Fresh lime or milk, red Thai's tea, ice cubes*
833. Kinza ice tea<sup>2,6</sup> 5,90  
*Fresh lime, fresh strawberry, turmeric powder, Blackberry syrup, soda, mint, ice cubes*
834. Lychee Lemonade<sup>2,6</sup> 5,90  
*Lychee, lychee juice, lychee syrup, soda, mint, ice cubes*
835. Summer Light<sup>2,6</sup> 5,90  
*Fresh passion fruit, lychee, lychee syrup, black tea, cane sugar, mint, ice cubes*



## FLAVORED GREEN TEA

0,4L

- |  |      |
|--|------|
| 836. Japanese Organic Sencha                           | 5,30 |
| <i>Slightly mild in taste with a hint of sweetness</i> |      |
| 837. Japanese Organic Jasmine Chung Hao                | 5,30 |
| <i>mixed with selected fresh jasmine blossoms</i>      |      |
| 838. Japanese cherry                                   | 5,30 |
| <i>Flavored with cherry flavor</i>                     |      |

## FRESH TEA

0,4L

- |  |      |
|--|------|
| 840. Fresh ginger tea  | 4,90 |
| <i>fresh pieces of ginger, honey</i>   |      |
| 841. Fresh mint tea  | 4,90 |
| <i>fresh mint leaves, honey</i>  |      |
| 842. Fresh specialty tea <sup>2,6</sup>  | 5,30 |
| <i>fresh lemongrass, orange slice, peach pieces, peach syrup, black tea, honey</i> |      |

## COFFEE

- |   |      |      |
|---|------|------|
| 843. Vietnamese black coffee (hot/cold) <sup>7</sup>  | 0,2L | 5,50 |
| 844. Vietnamese milk coffee (hot/cold) <sup>7,9</sup> | 0,2L | 5,50 |
| 845. Coffee <sup>7</sup>                              | 0,2L | 2,50 |
| 846. Cappuccino <sup>7</sup>                          | 0,2L | 3,00 |
| 847. Latte Macchiato <sup>7</sup>                     | 0,4L | 3,50 |
| 849. Espresso <sup>7</sup>                            | 0,1L | 2,50 |
| 850. Double Espresso <sup>7</sup>                     | 0,2L | 3,50 |



# GETRÄNKE

## ASIAN BEER

0,33L

851. Kirin				4,50
852. Asahi				4,50
853. Saigon Bier				4,50

## GERMAN BEER IN KEG

854. Veldensteiner Pils	0,3L	3,50	0,5L	4,20
856. Veldensteiner Weizen	0,3L	3,50	0,5L	4,20
857. Veldensteiner Lager hell	0,3L	3,50	0,5L	4,20

## BOTTLED BEER

858. Veldensteiner Pils	0,33L	2,50		
859. Veldensteiner Pils no alcohol			0,5L	3,20
860. Veldensteiner Radler Naturtrüb			0,5L	4,70
861. Veldensteiner Weißbier dark			0,5L	3,50
862. Veldensteiner Weißbier light			0,5L	3,50
863. Veldensteiner Weißbier no alcohol			0,5L	3,20
864. Veldensteiner Zwick'l			0,5L	3,50

## MIX BEER

865. Veldensteiner Radler			0,5L	4,50
866. Veldensteiner with Cola			0,5L	4,50
867. Veldensteiner Weißbier Radler			0,5L	4,50
868. Veldensteiner Weißbier with Cola			0,5L	4,50



**WHITE WINE**

868. Diehl Grauer Burgunder	0,2L	8,50	0,75L	24,90
869. Diehl Sauvignon Blanc	0,2L	8,90	0,75L	27,90
870. Zenato Lugana San Benedetto	0,2L	9,90	0,75L	27,90

**RED WINE**

873. Ribeaupierre Merlot	0,2L	5,50	0,75L	19,90
874. Doppio Passo Primitivo	0,2L	8,50	0,75L	25,90

**ROSÉ WINE**

877. Illi via Primitivo	0,2L	7,90	0,75L	22,90
878. La Vieille Ferme	0,2L	8,50	0,75L	27,90

**SPARKLING WINE**

879. Sparkling wine	0,2L	4,20		
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# COCKTAILS

COCKTAILS		0,4L
880.	<b>Mojito</b> <i>Fresh Lime, Lime Juice, Brown Sugar, Mint Leaves, Soda, Rum, Ice Cubes</i>	7,50
881.	<b>Erdbeer Mojito</b> <sup>2,6</sup> <i>Fresh Lime, Brown Sugar, Strawberry Syrup, Mint leaves, soda, rum, ice cubes</i>	7,50
882.	<b>Mango Mojito</b> <sup>2,6</sup> <i>Fresh Lime, Mango Pieces, Mango Juice, brown sugar, mint leaves, soda, rum, ice cubes</i>	7,50
883.	<b>Caipirinha</b> <i>Fresh Lime, Lime Juice, Brown Sugar, Pitú, soda, ice cubes</i>	7,50
884.	<b>Margarita</b> <sup>2,6</sup> <i>Lime Juice, Tequila, Triple Sec, Cointreau, Simple Syrup</i>	7,50
885.	<b>Blue Margarita</b> <sup>2,6</sup> <i>Lime Juice, Tequila, Triple Sec, Cointreau, Blue Curacao Syrup</i>	7,50
886.	<b>Tequila Sunrise</b> <sup>2,6</sup> <i>Tequila, Lime Juice, Orange Juice, Grenadine Syrup, Ice Cubes</i>	7,50
887.	<b>Blue Daiquiri</b> <sup>2,6</sup> <i>Lime Juice, Rum, Simple Syrup, Blue Curacao Syrup</i>	7,50
888.	<b>Rainbow Paradise</b> <i>Grenadine, Orange Juice, Blue Curacao Syrup, Vodka, Ice Cubes</i>	7,50
889.	<b>Long Island Ice Tea</b> <i>Vodka, Rum, Gin, Tequila, Cointreau, Lime Juice</i>	7,50

ALKOHOLFREIE COCKTAILS		0,4L
890.	<b>Caipirinha</b> <i>Fresh lime, ginger ale, ice cubes</i>	6,90
891.	<b>Blue Ocean</b> <i>Fresh Lime, Soda, Blue Curacao Syrup, brown sugar, fresh mint leaves</i>	6,90
892.	<b>Cherry Ale</b> <sup>2,6</sup> <i>Fresh Lime, Lime Juice, Fresh Mint Leaves, Cherry juice, ginger ale</i>	6,90
893.	<b>Tropical Kiss</b> <i>Fresh lime, fresh mint leaves, orange juice, passion fruit juice, orange juice</i>	6,90
894.	<b>Pina Colada</b> <sup>2,6</sup> <i>Pineapple Juice, Coconut Syrup, Cream</i>	6,90

## APERITIF

0,2L

895. Hugo	6,90
<i>Fresh mint leaves, simple syrup, prosecco, soda</i>	
896. Aperol Spritz	6,90
<i>Fresh orange slice, soda, prosecco, aperol</i>	
897. Wildberry Lillet	6,90
<i>Wildberry, Strawberry, Lillet, Schweppes Wildberry</i>	
898. Gin Tonic	6,90
<i>Gin, tonic water, fresh lime</i>	
899. Wodka Lemon	6,90
<i>Vodka, Bitter Lemon, Fresh Lime</i>	
900. Campari Orange	6,90
<i>Fresh Orange Slice, Orange Juice, Campari</i>	
902. Whiskey Cola	6,90
<i>Jack Daniel's or Bourbon with Coke</i>	

## SHOTS

2CL

Tequila	3,00
Jack Daniel's	3,90
Bourbon	3,90
Martini (Bianco, Rosso)	4,20
Ramazzotti	4,50
Fernet-Branca	4,50
Averna	4,50
Grappa	3,90
Chivas	3,90
Black Label	3,90
Suntory japanischer Whisky	4,50



## PREMIUM WEIN

### Amanoto Junmai Daiginjo 720ml

*Sake of the highest quality. Suitable for numerous dishes. The sake is produced with the particularly fine water and rice of the region.*

0,1L 9,90      Bottle 79,90

### Echigo Junmai Ginjo 300ml

*Sekihara Shuzo Sake Brewery is located in Nagaoka, Niigata Prefecture. The traditional production method has been protected since 1716 and their sake has been brewed without a break. Elegant Junmai Ginjo with a gentle mouthfeel, with its fine freshness it can accompany a multi-course menu.*

0,1L 8,90      Bottle 27,90

### Echigo Junmai 300ml

*Sekihara Shuzo Sake Brewery is located in Nagaoka, Niigata Prefecture. The traditional production method has been protected since 1716 and their sake has been brewed without a break. Very clear, dry taste that goes well with all kinds of fish dishes.*

0,1L 7,90      Bottle 24,90



# JAPANISCHE WEIN

# STARTER

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**V1. Chả Giò Gà<sup>c,k</sup> (2 Stück) 6,90**

Crispy spring rolls filled with chicken,  
Glass noodles, morels, onions and vegetables  
with homemade fish sauce

**V2. Chả Giò Chay (6 Ministück) 5,30**

Crispy mini spring rolls filled with vegetables and  
bamboo shoots with sweet and sour sauce

**V3. Chả Giò Gié<sup>b,e</sup> (4 Stück) 6,50**

Crispy spring rolls filled with shrimps and vegetables  
with sweet and sour sauce

**V4. Gyoza Teigtaschen (4 Stück) 6,50**

With chicken and vegetable filling

**V5. Vegí Gyoza Teigtaschen<sup>f</sup> (4 Stück) 5,90**

Stuffed with bean sprouts, carrot threads and  
mushrooms

**V6. Ebi Tempura<sup>a,b</sup> (3 Stück) 7,90**

Fried shrimp with sweet and sour sauce

**V7. Sommerrollen (2 Stück)**

Vietnamese rice paper summer rolls filled with iceberg  
lettuce, mint, rice noodles, coriander with homemade  
hoisin sauce or homemade fish sauce

a. With Ebi Tempura<sup>a,b</sup> **7,50**

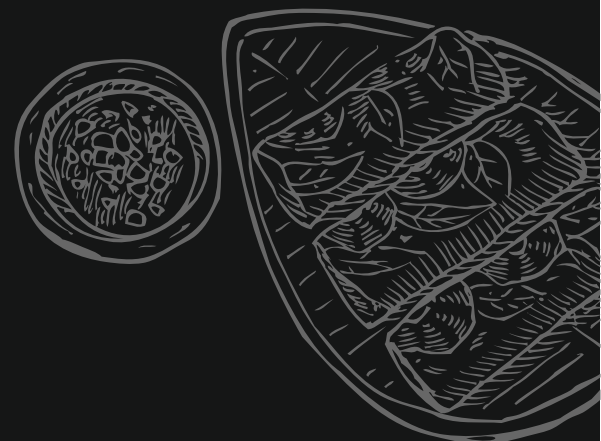
b. With salmon tempura<sup>d</sup> **6,90**

c. With chicken **6,50**

d. With Tofu<sup>f</sup> **6,00**

**V9. Edamame<sup>f</sup> 4,90**

Green soybeans are cooked as pods and served



# SOUPS

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**V10. Miso Soups<sup>f</sup> 3,90**

Tofu, seaweed in dashi broth and soybean paste

**V11. Kokossuppe**

Strong chicken bouillon with mushrooms, cherry tomatoes, Okra and creamy coconut milk, refined with coriander

- a. Chicken 4,90
- b. Shrimp<sup>b</sup> 5,90
- c. Salmon<sup>d</sup> 5,90

**V12. Canh Chua Việt Nam**

Strong fish stock with cherry tomatoes, okra and spring onions, seasoned with tom yum, a dash of lime juice and coriander

- a. Chicken 4,90
- b. Shrimp<sup>b</sup> 5,90
- c. Salmon<sup>d</sup> 5,90



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# SALATE

**V13. Mixed salad<sup>e,k</sup>**

Crunchy iceberg lettuce, romaine lettuce, radicchio, rocket and baby leaf marinated in homemade chilli-lime vinaigrette and olive oil, garnished with cherry tomatoes, roasted peanuts, tomato-avocado salsa, unagi sauce, cocktail sauce and sesame

- a. Grilled chicken breast strips 9,90
- b. Ebi tempura<sup>a,b</sup> 11,90
- c. Grilled salmon<sup>b</sup> 12,90
- d. Grilled tuna<sup>d</sup> 12,90
- e. Fried tofu<sup>f</sup> 9,50

**V14. Mango Salad**

Flying mango with marinated wild herb salad, rocket, cherry tomatoes, and roasted peanuts, refined with tomato avocado salsa, Unagi sauce, cocktail sauce and sesame

- a. Grilled chicken breast strips 9,90
- b. Ebi tempura<sup>a,b</sup> 11,90
- c. Grilled salmon<sup>b</sup> 12,90
- d. Grilled tuna<sup>d</sup> 12,90
- e. Fried tofu<sup>f</sup> 9,50

**V15. Goma Wakame<sup>k</sup>**

Seaweed salad with sesame

4,90



# MAINS

## CURRY DISHES

- 20. Carí Gà** <sup>d,e,k,g</sup> **12,90**  
Chicken breast strips in creamy coconut curry cream with lemongrass, mushrooms, pumpkin and pineapple, served with jasmine rice and wild herb salad with roasted peanuts, tomato avocado salsa and sesame
- 21. Carí Bò** <sup>d,e,k,g</sup> **14,90**  
Grilled strips of beef rump steak on creamy coconut curry cream with lemon grass, mushrooms, pumpkin and pineapple, served with jasmine rice and wild herb salad with roasted peanuts, tomato avocado salsa, unagi sauce, cocktail sauce and sesame
- 22. Vịt Carí** <sup>a,d,e,k,g</sup> **14,90**  
Crispy slices of duck breast on creamy coconut curry cream with lemongrass, mushrooms, pumpkin and pineapple, served with jasmine rice and wild herb salad with roasted peanuts, tomato-avocado salsa, unagi sauce, cocktail sauce and sesame
- 23. Hot Prawn** <sup>b,d,e,k,g</sup> 🌶️ **15,90**  
Seared prawns (or salmon/tuna/scallops (18.90) on creamy coconut curry cream with lemongrass, mushrooms, pumpkin and pineapple, served with jasmine rice and wild herb salad with roasted peanuts, tomato-avocado salsa, unagi sauce, cocktail sauce and sesame
- 24. Carí Chay** <sup>d,e,k,f,g</sup> **11,90**  
Baked silken tofu in creamy coconut curry cream with lemongrass, Mushrooms, pumpkin and pineapple served with jasmine rice and wild herb salad with roasted peanuts, tomato avocado salsa and sesame



# PHO VIETNAM

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## 30. Phở Hà Nội <sup>d</sup>

Traditional flat rice noodle soup with coriander, mint, spring onions, shallots and 5 Vietnamese aromatic spices

- a. With chicken **10,90**
- b. With beef **12,90**
- c. With tofu <sup>f</sup> **9,90**

## 31. Phở Xào <sup>d</sup>

Gebratene Reisbandnudeln mit verschiedenem Gemüse, roten Zwiebeln und Frühlingszwiebeln

- a. With chicken **11,90**
- b. With beef **12,90**
- c. With shrimp <sup>b</sup> **14,90**
- d. With tofu <sup>f</sup> **10,90**



# KINZA'S BOWL

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## 32. Kinza Spezialitäten Bowl <sup>d,e,k,g</sup>

Vietnamese flat rice noodles with creamy coconut curry sauce, pumpkin, pineapple and mushrooms, served with wild herb salad, roasted peanuts and sesame, with tomato-avocado salsa, unagi sauce and cocktail sauce

- a. Grilled chicken breast **12,90**
- b. Crispy duck breast <sup>a</sup> **14,90**
- c. Seared shrimp, shallots and dill <sup>b</sup> **15,90**
- d. Fried strips of beef rump steak **14,90**
- e. Grilled wild tuna, shallots and dill <sup>d</sup> **16,90**
- f. Grilled wild salmon, shallots and dill <sup>d</sup> **16,90**
- g. Baked homemade silken tofu <sup>f</sup> **11,90**

# VIETNAMESISCHE SPECIALITIES

## 33. Miến Xào <sup>d</sup>

Fried glass noodles with various vegetables, red onions and spring onions

- a. With chicken **11,90**
- b. With beef **12,90**
- c. With schrimp <sup>b</sup> **14,90**
- d. With Tofu <sup>f</sup> **10,90**

## 34. Miến Hà Nội

Exotic seasoned chicken and beef broth, refined with ginger and cardamom and star anise. We serve glass noodles, spring onions and coriander as a side dish

- a. Fried chicken breast **11,90**
- b. Salmon fried in dill and sesame oil <sup>d,k</sup> **14,90**

## 36. Bún Chả Giò <sup>d,e</sup>

**13,90**

Lukewarm rice noodles with crispy spring rolls (or 6 vegetarian mini spring rolls) with fresh herbs, lettuce, red onions and roasted peanuts, with homemade fish sauce





### 38. Bún Trộn <sup>f,e,k,c</sup>

Lukewarm rice noodles with soy shallot sauce, wild herb salad, roasted peanuts and chilli-lime vinaigrette, refined with tomato-avocado salsa, unagi sauce, Cocktail sauce and sesame

- |  |              |
|--|--------------|
| a. Grilled chicken breast                            | <b>12,90</b> |
| b. Crispy duck breast <sup>a</sup>                   | <b>14,90</b> |
| c. Seared prawns, shallots and dill <sup>b</sup>     | <b>15,90</b> |
| d. Fried strips of beef rump steak                   | <b>14,90</b> |
| e. Grilled wild tuna, shallots and dill <sup>d</sup> | <b>16,90</b> |
| f. Grilled salmon, shallots and dill <sup>d</sup>    | <b>16,90</b> |
| g. Baked homemade silken tofu <sup>f</sup>           | <b>11,90</b> |

### 39. Yaki Udon <sup>d</sup>

Fried udon noodles with various vegetables, red onions and spring onions



- |                              |              |
|------------------------------|--------------|
| a. With Chicken              | <b>12,90</b> |
| b. With beef                 | <b>13,90</b> |
| c. With schrimp <sup>b</sup> | <b>14,90</b> |
| d. With tofu <sup>f</sup>    | <b>10,90</b> |



# SUSHI

## NIGIRI

2 STK.

50. <b>Tai</b> <sup>d</sup>	Tilapia		4,50
51. <b>Sake</b> <sup>d</sup>	Salmon		4,90
52. <b>Maguro</b> <sup>d</sup>	Tuna		4,90
53. <b>Ebi</b> <sup>b</sup>	Shrimp		4,90
54. <b>Hamachi</b> <sup>d</sup>	Japanese amberjack		5,90
55. <b>Unagi</b> <sup>d</sup>	Eel		5,90
56. <b>Ikura</b> <sup>d</sup>	Salmon caviar		5,90
57. <b>Inari</b> <sup>f</sup>	Tofu		3,90
58. <b>Tomago</b> <sup>c</sup>	Omelette		3,90
59. <b>Abocado</b>	Avocado		3,90
60. <b>Asupara</b>	Asparagus		3,90

## SPECIALTIES NIGIRI

2 STK.

61. <b>Kemuri Maguro</b> <sup>d,c</sup>	Avocado, tuna flambéed, unagi sauce, cocktail sauce	6,90
62. <b>Flamed Salmon</b> <sup>d,c</sup>	Salmon flambéed, asparagus, unagi sauce, cocktail sauce	6,90
63. <b>Hamachi Kemuri</b> <sup>d,c</sup>	Japan. Amberjack flambéed, Tobico, japan. mayonnaise	6,90
64. <b>Tate Kemuri</b> <sup>b,d,c</sup>	Fire scallops, tobiko, truffle miso sauce	7,30
65. <b>Maguro Tatar</b> <sup>d,c</sup>	grilled sushi rice, nori sheets, tuna tartare, Tobico, pepperoni, chili mayonnaise	7,90
66. <b>Lachs Tatar</b> <sup>d,c</sup>	grilled sushi rice, nori sheets, salmon tartare, tobico, Spring onions, chili mayonnaise	7,90
67. <b>Gunkan</b> <sup>b,c</sup>	scallops, avocado, Radish, cucumber, cocktail sauce	7,30
68. <b>Gunkan Mix</b> <sup>b,d,c</sup>	scallops, avocado, salmon, tuna, ebi, radish, cucumber, cocktail sauce	7,90



# HOSO

8 STK.

- |                                     |                           |      |
|-------------------------------------|---------------------------|------|
| 69. Ebi Tempura Maki <sup>a,b</sup> | Tempura shrimp            | 4,90 |
| 70. Abocado Maki                    | Avocado                   | 3,50 |
| 71. Kappa Maki                      | Cucumber                  | 3,00 |
| 72. Mango Maki                      | Mango                     | 3,00 |
| 73. Asupara Maki                    | Asparagus                 | 3,00 |
| 74. California Maki <sup>b</sup>    | Surimi, Avocado           | 3,90 |
| 75. Sake Maki <sup>d</sup>          | Salmon                    | 3,90 |
| 76. Tekka Maki <sup>d</sup>         | Tuna                      | 3,90 |
| 77. Sake Avo Maki <sup>d</sup>      | Salmon, Avocado           | 4,20 |
| 78. Spicy Tuna Maki <sup>d</sup>    | Tuna, chives, chili sauce | 4,90 |
| 79. Ebi Maki <sup>b</sup>           | Shrimp                    | 4,90 |



# URAMAKI

8 STK.

- |  |   |      |
|--|---|------|
| 80. Tobico <sup>d</sup>                  | Salmon, Avocado, Tobico                                   | 6,90 |
| 81. Alaska <sup>d,g</sup>                | Salmon, Philadelphia, Cucumber                            | 6,90 |
| 82. California Roll <sup>b,k,g</sup>     | Surimi, Avocado, Philadelphia, Sesame                     | 5,90 |
| 83. Hawaí <sup>d</sup>                   | Tuna, Avocado, Tobico                                     | 7,90 |
| 84. Philadelphia <sup>b,g</sup>          | Schrimp, Philadelphia, Rucola, Cucumber                   | 7,90 |
| 85. Sake Mango <sup>d,g</sup>            | Salmon, Mango, Philadelphia                               | 6,90 |
| 86. Salmon Skin Roll <sup>d,g,k</sup>    | Salmon Skin, Philadelphia, Cucumber, Fried Onions, Sesame | 6,90 |
| 87. Tamago Roll <sup>c,g</sup>           | Omelette, Philadelphia, Cucumber                          | 5,90 |
| 88. Tofu Roll <sup>f,k</sup>             | Tofu, Mango, Cucumber, Sesame                             | 5,90 |
| 89. Mango Roll <sup>g</sup>              | Mango, Philly, Arugula, Peppers                           | 5,90 |
| 90. Ukio Roll <sup>d</sup>               | Cooked Tuna, Chili, Cucumber, Arugula, Chives             | 7,90 |
| 91. Sake Avocado Roll <sup>b,d,g,k</sup> | Tempura Salmon, Avocado, Philadelphia, Sesame             | 7,90 |
| 92. Tempura Roll <sup>a,b,g,k</sup>      | Breaded king prawns, cucumber, Philadelphia, sesame       | 7,90 |



## FREESTYLES ROLLS

- 100. Klassík Futo** <sup>d,a,b,c</sup> (6 Stück) **7,90**  
 IN: flambéed eel, cucumber, ebi tempura, avocado, omelette  
 OUT: cucumbers
- 101. Tamago Futo** <sup>b,c</sup> (6 Stück) **7,90**  
 IN: Ebi, cucumber, avocado, pumpkin, omelette  
 OUT: Omelet
- 102. Spezialität Freestyle** (8 Stück) **14,90**  
 An individual creation of the sushi master

## TEMPURA ROLLS

**6 STK.**

- 200. Sake Tempura** <sup>a,d,g</sup> **6,90**  
 Salmon, Avocado, Cucumber, Pepper, Philadelphia
- 201. Tuna Tempura** <sup>a,d,g</sup> **7,30**  
 Tuna, Avocado, Cucumber, Pepper, Philadelphia
- 202. Spícy Ebí Tempura** <sup>a,b,g</sup> **8,90**  
 Shrimp, processed cheese, chili, chili sauce
- 203. Yakítorí Tempura** <sup>a,g</sup> **7,50**  
 chicken teriyaki, avocado, cucumber, bell pepper,  
 Philadenphia, unagi, sauce
- 204. Vegí Tempura 1** <sup>a,g</sup> **6,50**  
 Kimchi, cucumber, peppers, avocado, Philadelphia, mango sauce
- 205. Vegí Tempura 2** <sup>a,c,f</sup> **6,50**  
 Tofu, cucumber, omelette, pumpkin, mango sauce
- 206. Kínza Big Roll** <sup>a,b,d,g</sup> **10,90**  
 ginger, salmon, tuna, shrimp, surimi, eel,  
 Philadelphia, avocado, fresh wasabi
- 207. Nushu Tempura** <sup>a,b,g</sup> **6,90**  
 Surimi, avocado, cucumber, philadelphia, sauce <sup>a,d,g</sup>



# SPECIAL ROLLS

8 STK.

- 300. Sake Yaki**<sup>b,d,g</sup> **12,90**  
IN: Avocado, Philadelphia, shrimp, asparagus  
OUT: flambéed salmon, caviar, sauce
- 301. Tuna on Fire**<sup>a,d,g</sup> **13,90**  
IN: Avocado in Tempura, Philadelphia  
OUT: flambéed tuna, sauce, caviar
- 302. Tiger Roll**<sup>a,b,d</sup> **12,90**  
IN: ebi tempura, mango, cucumber      OUT: flambéed salmon, sauce
- 303. Akai Dragon**<sup>a,b,d,g</sup> **13,90**  
IN: Ebi Tempura, Philadelphia, Pickles      OUT: Eel, Ikura, Gravy
- 304. Akatayo**<sup>b,d</sup> **12,90**  
IN: salmon skin, cucumber, fried onions      OUT: shrimp, sauce
- 305. Ochiro**<sup>a,b,g</sup> **13,90**  
IN: Asparagus in tempura, peppers, Philadelphia  
OUT: flambéed scallops, fresh wasabi, sauce
- 306. Snow white** **9,90**  
Marinated Chicken, Apple, Radish, Sauce
- 307. Niwatori Roll**<sup>a,g,k</sup> **9,90**  
Fried chicken, Philadelphia, cucumber, sesame, sauce
- 308. Ebi Deluxe Roll**<sup>b,d</sup> **13,90**  
IN: chopped shrimp, cucumber, avocado  
OUT: Tilapia, Black Caviar, Sauce
- 309. Dracarys**<sup>d,f</sup> **11,90**  
IN: tofu, eel, cucumber      OUT: avocado, sauce
- 310. Ikigal Roll**<sup>b,d</sup> **14,50**  
IN: chopped shrimp, arugula, cucumber      OUT: flambéed hamachi, sauce
- 311. Haru Roll** **9,90**  
IN: asparagus, arugula, cucumber      OUT: avocado, sauce
- 312. Mídorí**<sup>g</sup> **9,90**  
IN: Asparagus, Peppers, Avocado, Philadelphia  
OUT: Pickles, sauce, crispy matcha rice
- 313. Chairo**<sup>f</sup> **9,90**  
IN: Kampyo, Cucumber, Sweet Potato      OUT: Tofu
- 314. Docaro**<sup>c,g</sup> **9,90**  
IN: Omelet, Mango, Cucumber, Philadelphia | OUT: Avocado



## SASHIMI raw fish fillets cut into slices or pieces

- |  |              |
|--|--------------|
| <b>400. Sake Sashimi</b> <sup>d,k</sup>  | <b>13,50</b> |
| 8 slices of salmon on a radish and seaweed salad   |              |
| <b>401. Tekka Sashimi</b> <sup>d,k</sup>   | <b>14,90</b> |
| 8 slices of tuna on a radish and seaweed salad   |              |
| <b>402. Kemuri</b> <sup>d,k</sup>  | <b>12,90</b> |
| 6 slices of fire salmon on a radish, cucumber and seaweed salad  |              |
| <b>403. Tuna Kasai</b> <sup>d,k</sup>  | <b>13,90</b> |
| 6 slices of fire tuna on a radish, cucumber and seaweed salad  |              |
| <b>404. Kinza Newstyle</b> <sup>b,d,k</sup>  | <b>19,90</b> |
| 3 pcs salmon, 3 pcs tuna, 3 pcs hamachi, 3 pcs scallops on radish, cucumber, seaweed salad and mix tartare |              |
| <b>405. Kinza Morawase</b> <sup>b,d,k</sup>  | <b>24,90</b> |
| 16 pieces mixed fish, radish salad, tomatoes, avocado, Salmon and tuna tartare                             |              |

## CHIRASHI BOWL

Bowl with sushi rice, avocado, cucumber, Mango, tossed salad, edamame, seaweed salad

- |  |                           |              |
|--|---------------------------|--------------|
| <b>500. Sake Bowl</b> <sup>d</sup>       | With salmon tartare       | <b>13,90</b> |
| <b>501. Maguro Bowl</b> <sup>d</sup>     | With tuna tartare         | <b>13,90</b> |
| <b>503. Fischorte Tatar</b> <sup>d</sup> | With mixed fish tartare   | <b>15,90</b> |
| <b>504. Veggie Bowl</b>                  | With different vegetables | <b>11,90</b> |
| <b>505. Yakitori Bowl</b>                | With chicken              | <b>12,90</b> |
| <b>506. Unagi Bowl</b> <sup>d</sup>      | With eel                  | <b>15,90</b> |



## MIX PLATTEN

- 600. Kínza Mix S** 4 Stk. Nigiri, 1 Maki Roll, 1 Uramaki Roll **13,90**
- 601. Kínza Mix M** 6 Stk. Nigiri, 1 Maki Roll, 1 Uramaki Roll **15,90**
- 602. Newstyle 1** **19,90**  
2 Stk. Nigiri, 1 Maki roll, 1 Uramaki roll, 6 Stk. sashimi
- 603. Newstyle 2** **23,90**  
4 pieces nigiri, 1 maki roll, 1 uramaki roll, 8 pieces sashimi
- 604. Kínza Trío** **20,90**  
1 maki roll, 1 specialty roll, 1 tempura roll
- 605. Veggíe Mix** **12,90**  
4 pieces Vegi Nigiri, 1 Maki Roll, 1 Uramaki roll
- 606. Veggíe Mix Spécial** **15,90**  
1 maki roll, 1 specialty roll, 1 tempura roll
- 607. Kínza Spécial Mix for 2-3 people** **45,90**  
2 maki rolls, 1 uramaki roll, 1 tempura roll, 4 nigiri,  
2 specialty nigiri, 1 specialty roll, 6 sashimi,  
Mix salad, mix tartare, sauce and fresh wasabi
- 608. Kínza Spécial Mix für for 4-5 people** **99,90**  
4 maki rolls, 2 uramaki rolls, 6 pieces nigiri, 4 pieces specialty nigiri,  
2 tempura rolls, 2 special rolls, 8 pieces of sashimi,  
1 Freestyle specialty roll, mix salad, mix tartare,  
Sauce and fresh wasabi

## DESSERT

- 700. Baked banana** <sup>a,e</sup> **4,90**  
6 baked mini banana slices with honey and peanuts
- 701. mochi ice cream** <sup>g</sup> **6,90**  
2 Japanese rice cakes with ice cream filling and fruit
- 702. Matcha Lychee** <sup>g</sup> **6,90**  
Green tea ice cream with lychee fruits
- 703. Matcha Hana** <sup>g</sup> **6,90**  
Green tea ice cream with seasonal fruits
- 704. Goma balls** <sup>a,g,k</sup> **6,50**  
3 sesame balls with cream
- 705. Kem chiên** <sup>a,g,e</sup> **7,90**  
2 scoops of fried ice cream with chocolate syrup,  
with peanuts and coconut flakes



Allergens:

- 1= with preservative
- 2= with flavor enhancer
- 3= with antioxidant
- 4= with dye
- 5= with phosphate
- 6= with sweeteners
- 7= caffeinated
- 8= quinine
- 9= blackened
- 10= contains source of phenylalanine

Additives:

- A= cereals containing gluten (wheat<sup>1</sup>, rye<sup>2</sup>, barley<sup>3</sup>, oats<sup>4</sup>, spelt<sup>5</sup>, kamut<sup>6</sup>, hybrid strains<sup>7</sup>)
- B= crustaceans C= eggs D= fish E= peanuts F= soy
- G= milk and milk products (including lactose)
- H= nuts (almond<sup>1</sup>, hazelnut<sup>2</sup>, walnut<sup>3</sup>, cashew<sup>4</sup>, pecan nut<sup>5</sup>, Brazil nut<sup>6</sup>, pistachio<sup>7</sup>, macadamia nut<sup>8</sup> and Queensland nut<sup>9</sup>)
- I= celery
- J= mustard
- K= sesame seeds
- L= sulfur dioxide and sulphites in a concentration greater than 10mg/kg or 10mg/l, M= lupins, N= molluscs