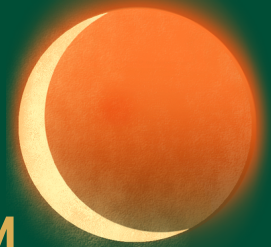


KIZUNAM



LONG SUMMER NIGHTS
FOOD SERVED UNTIL 10:00 PM



Asian Fusion · Sushi · Grill · Ramen · Cocktails



GOOD FOOD.
GREAT DRINKS.
LATE NIGHTS.



MENÜ & RESERVIERUNG

ENGLISH MENU & RESERVATION



KIZUNAM

MAXIMILIANSTRASSE 9
BAYREUTH CITY CENTRE



3 MIN. ZUM OPERNHAUS
3 MIN. FROM THE OPERA HOUSE



KIZUNAM.DE



Welcome to KIZUNAM

We're delighted to have you here. KIZUNAM stands for meaningful connections between people, cultures, and flavors.

Our menu features dishes **inspired by different regions of East and Southeast Asia**, especially Japan, Vietnam, and beyond. Every dish is prepared with great care, attention to detail, and a passion for authentic flavors. Rather than strictly following traditional recipes, **we create our own interpretation of Asian cuisine.**

KIZUNAM is a family-run restaurant founded by **Long, Maria, and Duc.** We hope every guest experiences that same sense of togetherness and genuine hospitality during their visit.

For us, great food is only part of the experience. We want **to create memorable moments** where people can relax, connect, and enjoy their time in a welcoming atmosphere.

Thank you for being here.
We wish you a wonderful
dining experience.

Long, Maria, Duc
& the KIZUNAM Team

P.S. All of our dishes are also
available **for takeaway.**



Did you enjoy your visit? Tag us on social media or recommend us to your friends. We hope to see you again soon!



kizunam.bayreuth



www.KIZUNAM.de



Celebrate Your Special Moments at KIZUNAM

Whether it's a birthday, company event, or a gathering with family and friends – KIZUNAM offers the **perfect setting for memorable occasions.**

In addition to reserving the entire restaurant for private events, we also offer a **private dining room for up to 12 guests** – perfect for smaller celebrations in a relaxed atmosphere.



Get in touch with us – we'd be happy to help you plan your special event.



Birthday-Special

Celebrating your birthday today?
To celebrate with you, **we'd love to treat you to one of our five desserts.**
Just let our team know and enjoy a sweet treat.

(Valid upon presentation of an ID up to two days after your birthday.)

Cash & Card Accepted

- Visa & Mastercard **from €20** -
- American Express **from €50** -



leicht scharf
slightly spicy



vegetarisch
vegetarian



vegan
vegan

Allergies or Dietary Requirements?

Our dishes may contain traces of sesame and gluten.

If you have any questions regarding allergens or food additives, please ask a member of our team.
We will gladly provide you with our allergen and additive information.

Images of food and drinks are for illustrative purposes only. Actual presentation may vary.

LUNCH MENU

CARD PAYMENTS FROM 20 EURO

MON - FRI: 11.30 AM - 2.30 PM



Thirsty? Add one of our freshly prepared infused waters to your lunch menu for just € 1,50.

1A Sparkling Lemon & Mint

2B Orange & Mint

M1 Maki Klassiker - 12,90

8 x Sake Maki (salmon) ^{Nr.20}
4 x Avokado Maki ^{Nr.31}
8 x Tetsu Maki ^{Nr.24}
4 x Takuan Maki (pickled radish) ^{Nr.36} (24 pieces)

M2 Fusion Mix - 16,90

4 x Sake Maki (salmon) ^{Nr.20}
4 x Tetsu Maki (cooked tuna) ^{Nr.24}
8 x Mango Maki ^{Nr.33}
4 x Ebi Tempura Inside Out Roll ^{Nr.51}
8 x Mini Sake-Avo Crunchy Roll ^{Nr.68} (28 pieces)

M3 Veggie Mix - 11,90

8 x Kappa Maki (cucumber) ^{Nr.32}
8 x Avokado Maki ^{Nr.31}
8 x Veggie Inside Out Roll ^{Nr.57} (24 pieces)

M4 Vegan Harmony - 12,50

8 x Avokado Maki ^{Nr.31}
4 x Kappa Maki (cucumber) ^{Nr.32}
4 x Takuan Maki (pickled radish) ^{Nr.36}
8 x Vegan Inside Out Roll ^{Nr.59} (24 pieces)

SUSHI LUNCH SETS

M5 Red Thai Curry with Jasmine Rice

Seasonal vegetables in a creamy, mildly spicy coconut curry, served with fragrant jasmine rice.

A Crispy Chicken Breast - 12,90

B  Vegetarian - optional with tofu - 11,50

M6 Stir-fried Udon-Noodles

Thick Japanese noodles stir-fried with seasonal vegetables in our homemade sauce. Rich, savory, and full of flavor.

A Crispy Shrimp - 13,50

B  Vegan - optional with tofu - 11,50

M7 Weekly Lunch Special - 12,90

Freshly prepared every week using seasonal ingredients. Sometimes warm, sometimes cold - always a new idea for your lunch break. Ask our team about this week's special!

M8 Bento Box of the Month - 14,50

A new monthly creation featuring a carefully selected combination of our specialties, inspired by seasonal ingredients. Ask our team about this month's Bento Box.

M9 KIZUNAM Bento - 12,50

Yakitori Chicken, Sake-Avocado Maki (Sushi), Jasmine Rice & Seaweed Salad, served with fresh fruit for dessert.

M10 Green Bento - 12,50

Udon noodles with seasonal vegetables stir-fried in our homemade sauce, gyoza, bean sprout salad & a vegan inside-out sushi roll, served with fresh fruit.



BENTO BOXES

V2

LIGHT & FRESH STARTERS

V7

CRISPY & FRIED STARTERS

LIGHT & FRESH

STARTERS

-  **V1** 🌱 **Edamame** - 5,90
Steamed young soybeans in the pod, lightly salted. A simple, healthy snack.
Choose from sea salt or chili salt.
-  **V2** **Fresh Summer Rolls** (2 pieces)
Fresh, light, and aromatic - filled with vegetables, fresh herbs, and rice noodles. Served with your choice of dipping sauce: traditional fish sauce or creamy peanut sauce.
- A Crispy Chicken - 6,50 C Cooked Shrimp - 6,90
B Fresh Salmon - 7,50 D 🌱 Vegetarian (optional with tofu) - 5,90
-  **V3** 🌱 **Kimchi** 🌶️ - 7,50 MARIAS TIP
Fermented Chinese cabbage with chili, radish, & carrots - savory, slightly tangy, & mildly spicy.
- V4A** **Salmon & Avocado Salad** 🌶️ - 10,90
Tender salmon slices and creamy avocado on crisp salad, finished with our homemade dressing and a mildly spicy cocktail sauce.
- V4B** 🌱 **Avocado Salat** - 7,50
-  **V5** 🌱 **Wakame Seaweed Salat** - 7,50
Finely marinated seaweed salad with sesame - lightly spicy and refreshingly fresh.

CRISPY & FRIED

- V6** **Crispy Tapas Mix for Two** - 12,90 DUCS TIP
A mixed appetizer platter with crispy tempura specialties, perfect for sharing.
(2x vegan Gyoza^{V7B}, 2x Crispy Wan Tan^{V8}, 2x Ebi Tempura^{V9} & 2x Vietnam. Spring Rolls^{V10})
-  **V7** **Gyoza** (4 pieces)
Crispy pan-fried Japanese dumplings with a savory vegetable filling.
- A Tender Chicken - 6,90 B 🌱 **Vegan Vegetable-Filling** - 5,90
-  **V8** **Crispy Wan Tan** (4 pieces) - 6,50 LONGS TIP
Homemade crispy fried wontons filled with juicy shrimp and chicken.
- V9** **Ebi Tempura** (3 pieces) - 6,90
Large crispy fried prawns in a light tempura batter, with a mildly spicy cocktail sauce.
-  **V10** **Vietnamese Spring Rolls** (4 pieces) - 6,50
Crispy Vietnamese spring rolls with shrimp and a delicately seasoned filling.
-  **V11** 🌱 **Crispy Corn Tempura** - 6,90
Crispy fried sweet corn in a light tempura batter - golden on the outside, juicy on the inside. Served with a Japanese mayonaisse sauce. (Sauce not vegan)
- V12** 🌱 **Avocado Tempura Fries** (4 pieces) - 8,90
Crispy panko-coated avocado fries served with Japanese mayonnaise. (Sauce not vegan)

CRISPY & FRIED

**V13** 🌱 **Crispy Mini Spring Rolls** (6 pieces) - 5,90

Crispy mini spring rolls with a vegetable filling, served with sweet chili sauce.

V14 🌱 **Sweet Potato Fries** - 7,50Crispy sweet potato fries served with your choice of dipping sauce:
Sweet Chili Sauce, Ketchup or Vegetarian Japanese Mayonnaise.

WARM & SAVORY

V15 **Asian Taco** (2 pieces)

Crispy tacos with fresh vegetables and a flavorful sauce - a modern Asian twist.

**A** 🌶️ **Tokyo Taco** (mildly spicy) - 8,90
Salmon Tartare & Avocado**B** **Seoul Taco** (hearty) - 8,50
Korean Bulgogi Beef & OnionsDUCS
TIP**V16** **Yakitori Chicken** (3 skewers) - 6,90

Grilled chicken skewers glazed with a lightly sweet teriyaki sauce.

**V17** **Grilled Green Mussels** - 13,90

Grilled green-lipped mussels with herb butter & a small side salad with house dressing.

**V18** **Tom Kha Goong Soup** - 6,50Creamy coconut soup with shrimp, vegetables, lemongrass and delicate citrus notes
- mild, aromatic and comforting.LONGS
TIP**V19** 🌶️ **Tom Yum Soup** - 6,90A bold and lightly spicy soup with shrimp, mushrooms, lemongrass and vegetables
- intensely flavorful and refreshingly aromatic.**V20** **Wonton Soup** - 6,50

Clear soup with homemade shrimp and chicken wontons - hearty and comforting.

**V21** 🌱 **Gyoza Soup** - 6,00Clear soup with Japanese gyoza and vegetables
- light, balanced and comforting.**V22** 🌱 **Miso Soup** - 5,90Traditional Japanese miso soup with tofu, seaweed and spring onions
- mild, rich in umami and comforting.

V19



V21



POKE BOWLS

POKE BOWLS

 - Fresh sushi rice topped with avocado, sweetcorn, cucumber, carrots and mixed salad, finished with sesame, two homemade sauces and the ingredients of your choice.

B1 Salmon Classic Bowl

Wakame seaweed salad, mango & edamame

- A Fresh Salmon-Sashimi - 16,50
- B Crispy Salmon - 16,90
- C Flambéed Salmon - 16,90
- D  Marinated Salmon Tartare - 16,90
(mildly spicy)

B2 Tuna Classic Bowl

Wakame seaweed salad, mango & edamame

- A Fresh Tuna-Sashimi - 17,00
- B Crispy Tuna - 17,50
- C Flambéed Tuna - 17,50
- D  Marinated Tuna Tartare - 17,50
(mildly spicy)

B3 Shrimp Deluxe Bowl

Edamame, mango & pickled radish

- B Crispy Shrimp - 16,00
- D  Marinated Shrimp Tartare - 16,50
(mildly spicy)
- E Cooked Shrimp - 16,50

B4 Chicken Power Bowl

Apple, pineapple & crispy onions

- F Crispy Chicken - 15,50
- G Tender Yakitori Chicken - 15,50
(glazed with teriyaki sauce)

B5 Ocean Deluxe Bowl - 23,90

Fresh salmon and tuna sashimi, cooked shrimp and fish roe - fresh, balanced and beautifully composed.

B6 Bulgogi Beef Bowl - 16,90

Tender beef stir-fried with onions in our sweet and savory bulgogi sauce, topped with crispy onions - rich and aromatic.

DUCS TIP

B7 KIZUNAM Special Bowl - 18,90

Crispy shrimp, fresh salmon sashimi and fish roe, served with wakame seaweed salad, edamame and mango.

LONGS TIP

B8 Green Garden Bowl - 14,90

Sweet Japanese omelette, wakame seaweed salad, mango and pickled radish - fresh, light and well balanced.

B9 Tempura Crunch Bowl - 15,90

Crispy tempura vegetables, marinated ramen egg & mango - mild, warm and satisfying.

B10 Tofu-Lover Bowl - 14,90

Crispy tofu with wakame seaweed salad, mango and pickled radish, finished with our vegan sesame sauce.

B11 Kimchi Fusion Bowl - 16,90

Spicy kimchi, marinated ramen egg & fresh salmon sashimi - bold, mildly spicy and full of flavor.

MARIAS TIP





G3

GRILL SPECIALTIES



G4A

SALADS WITH GRILLED TOPPINGS

GRILL SPECIALTIES

G1 Grilled Specialty with Jasmine Rice

Seasonal grilled vegetables, mildly spicy kimchi and a small mixed salad with our homemade balsamic dressing, served with fragrant jasmine rice and your choice of grilled specialty.

A Salmon - 22,90

Grilled to perfection & glazed with our miso sauce, served with teriyaki dip.

B Barbary Duck - 22,90

Crispy skin, rich flavor, served with tamarind dip.

C Ribeye Steak - 24,90

Juicy and full of flavor, served with yakiniku dip.

D King Prawns (4 Stück) - 23,90

Tender and slightly sweet, served with yakiniku & teriyaki dip.

E Chicken - 18,90

GRILL-CHEF VIETS TIP

Tender, juicy and aromatic, served with peanut dip.

F Squid - 18,90

Tender and lightly seasoned, served with teriyaki dip.

G Seasonal Grilled Vegetables - 16,90

Eggplant, mushrooms, zucchini, and bell peppers, grilled to perfection.

🌿 **Vegan** with miso-dip or 🌿 **Vegetarian** with tamarind- or yakiniku-dip

G2 Seafood Grill Platter for Two - 59,00

A selection of grilled king prawns, salmon, octopus, squid, green-lipped mussels and grilled herb king oyster mushrooms. Served with fragrant jasmine rice, yakiniku dip and teriyaki dip - perfect for sharing.

G3 KIZUNAM Deluxe Grill Platter for Two - 65,90

Our signature grill platter featuring Barbary duck breast, ribeye steak, tender chicken, octopus, salmon and squid. Served with fragrant jasmine rice and your choice of peanut, yakiniku or teriyaki dip - perfect for sharing.

SALADS WITH GRILLED TOPPINGS

G4 Salad & Grill of Your Choice

A generous mixed salad with fresh leaf lettuce, arugula, cherry tomatoes and roasted seeds, finished with our light balsamic dressing and served with your choice of grilled topping.

A Grilled Octopus - 17,90

MARIAS TIP

Tender and flavorful, glazed with teriyaki sauce and served with yakiniku dip.

B Grilled Salmon - 16,90

Juicy and delicate, served with miso and teriyaki dip.

C Grilled Chicken - 15,90

Tender and flavorful, glazed with teriyaki sauce and served with peanut dip.

D Grilled Barbary Duck - 18,90

Juicy, rich and full of flavor, served with yakiniku dip.

Miso Dip

- rich in umami -

Teriyaki Dip

- sweet & savoury -

Yakiniku Dip

- rich & smoky -

Tamarind Dip

- fruity & sweet-sour -

Peanut Dip

- creamy & nutty -



R1A

JAPANESE RAMEN

JAPANESE NOODLE SOUP

The Art of Ramen

Ramen is one of Japan's most popular dishes—a comforting noodle soup with a rich, flavorful broth, served with a variety of toppings such as meat, vegetables or egg. Every bowl is unique and reflects the craftsmanship of the kitchen.

R1 KIZUNAM Broth (Chicken & Pork • 350ml)

Served with tender, marinated soft-boiled egg, pak choi, crunchy bean sprouts, narutomaki (fish cake), wakame seaweed, sweetcorn, spring onions and roasted sesame.

Choose Your Flavor Base

- I. Tan Tan (mildly spicy) 🌶️ II. Miso (rich & umami)

& choose Your Topping

- A. Pork Chashu (slow-braised pork) - 16,50 D. Wonton (homemade) - 15,50
B. Chicken Chashu - 16,50 E. Seafood-Mix - 18,90
C. Crispy Shrimp - 16,90 (Shrimp, Squid, Green-Lipped Mussels)

R2 🌿 Umami Veggie Broth (Vegetables & Mushrooms • 350ml)

With pak choi, bean sprouts, wakame seaweed, sweetcorn, spring onions, marinated shiitake mushrooms, sugar snap peas and roasted sesame.

Choose Your Flavor Base

- I. Tan Tan (mildly spicy) 🌶️ II. Miso (rich & umami)

& choose Your Topping

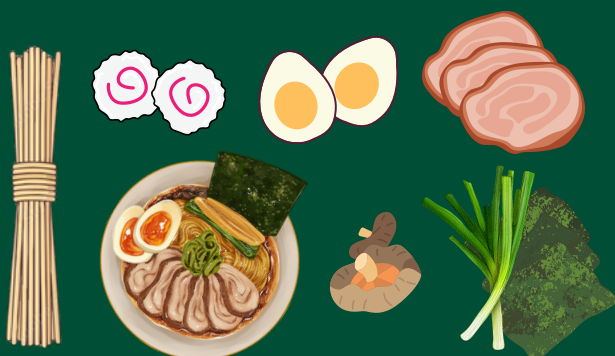
- 🌿 A. Crispy Tofu - 14,90 🌿 D. Marinated Egg & Grilled King Oyster Mushrooms - 14,50
🌿 B. Tempura Vegetables - 15,50 E. Chicken Chashu & Marinated Egg - 16,50
🌿 C. Vegan Gyoza - 14,90

R10 Ramen-Mania (400ml) - 21,90

LONGS TIP

More ramen? We've got you covered! A large bowl of our signature KIZUNAM broth with pork and chicken chashu, crispy shrimp, a marinated soft-boiled egg, pak choi, bean sprouts, sugar snap peas, asparagus, nori (dried seaweed), sweet corn, and roasted sesame.

→ Choose Your Flavor Base: I. Tan Tan (mildly spicy) 🌶️ II. Miso (umami & rich)



UPGRADE YOUR RAMEN

- | | |
|----------------------------|----------------------------------|
| Extra Noodles - 3,5 | Crispy Tofu - 2,5 |
| Pork Chashu - 5 | Nori (dried Seaweed) - 2 |
| Chicken Chashu - 4,5 | Marinated Shiitake Mushrooms - 2 |
| Marinated Egg - 2,5 | Spring Onions - 1 |
| Narutomaki (Fish Cake) - 2 | Asparagus - 2 |
| | Sweet Corn - 1,5 |



WOK & WARME KÜCHE

W1C



W21

TASTE OF VIETNAM

WOK & HOT DISHES

KIZUNAM CLASSICS

Served with fragrant jasmine rice, fresh seasonal vegetables, and your choice of main ingredient or vegetables, all wok-fried and finished with your favorite sauce.

 **W1 Red Coconut Curry Sauce** - creamy, mildly spicy 

 **W2 Mango Sauce** - fruity & slightly sweet

 **W3 Peanut Sauce** - creamy & aromatic

 **W4 Exotic Tamarind Sauce** - fruity & mildly sweet

W5 Stir-Fried Udon Noodles

Thick Japanese noodles stir-fried with seasonal vegetables in our homemade sauce & your choice of main ingredient (A-G).

 **Vegan?**

-> Choose **W5G** with fried tofu or vegetables only

Choose Your Main Ingredient

A Grilled Chicken Breast - 17,50

B Crispy Chicken - 16,90

C Crispy Duck - 18,90

D Beef - 18,90

E Shrimp - 22,90

F Salmon - 19,90

 **G** Seasonal Veggies - 14,90
- Optional with tofu



TASTE OF KOREA

W10 Kimchi Jjigae (One-Pot Soup) - 17,90

A comforting Korean stew with kimchi, chicken broth, tofu, wakame seaweed, pak choi and fresh coriander. Served with fragrant jasmine rice.

W11 Seoul Bulgogi - 17,90

Tender beef in our signature bulgogi sauce with kimchi, seasonal vegetables and jasmine rice - rich, savory and perfectly balanced.



TASTE OF VIETNAM

W20 Bún Bò Nam Bộ (Rice Noodle Bowl) - 16,90

Stir-fried beef served over rice noodles with fresh salad, coriander, fresh herbs, crispy onions and peanuts, finished with a lightly sweet and savory Vietnamese fish sauce.

W21  Bò Xào Sả Ớt (Lemongrass Chili Beef) - 18,90

Stir-fried beef with seasonal vegetables, lemongrass, coriander, fresh herbs and chili, served with jasmine rice - savory with a gentle kick.

W22 Mực Xào Dứa (Wok-Fried Squid & Pineapple) - 18,90

LONGS TIP

Wok-fried squid with pineapple, onions, seasonal vegetables, coriander and other fresh herbs, served with jasmine rice - fruity, savory and perfectly balanced.

W23  Tofu Xào Rau (Wok-Fried Tofu & Vegetables) - 14,90

Wok-fried tofu with seasonal vegetables in our aromatic dark teriyaki sauce, finished with coriander and fresh herbs, served with jasmine rice - light and well balanced.



SASHIMI SPECIALITIES



NIGIRI SELECTION

SASHIMI SPECIALITIES

Finely sliced premium raw fish and seafood, traditionally served with soy sauce, wasabi and arugula - pure, delicate and full of flavor.



S1 Salmon Sashimi - 15,90

6 x slices of fresh salmon

S2 Tuna Sashimi - 17,90

6 x slices of fresh tuna

S3 Sake & Tuna Sashimi - 16,90

3 x slices of fresh salmon

3 x slices of fresh tuna

S4 Sashimi Deluxe - 22,90

An assortment of salmon, tuna, fish roe, shrimp, octopus and surimi - perfect for sharing.

LONGS TIP

NIGIRI SELECTION

- 2 PIECES -

1 Sake Nigiri (salmon) - 5,00

2 Tuna Nigiri (tuna) - 5,50

3 Ebi Nigiri (shrimp) - 5,00

4 Kani Nigiri (crab stick) - 4,50

5 Unagi Nigiri - 5,90

Flambéed Freshwater Eel

6 Smoky Salmon Nigiri - 6,50

Flambéed Salmon & Avocado

MARIAS TIP

7 Nekos Choice Nigiri - 6,90

Tuna & Asparagus

8 Salmon Gunkan - 5,90

Mildly spicy salmon tartare wrapped in cucumber

9 Tuna Gunkan - 5,90

Cooked tuna wrapped in cucumber

10 Prawn Gunkan - 5,90

Mildly spicy shrimp tartare wrapped in cucumber

11 Tobbiko Gunkan - 5,90

Salmon roe wrapped in cucumber

12 Tamago Nigiri - 4,20

Sweet Japanese omelette

13 Avocado Nigiri - 4,50

14 Mango Nigiri - 4,20

15 Asupra Nigiri - 4,50

Green asparagus

16 Takuan Nigiri - 4,20

Pickled Japanese radish

17 Inari Nigiri - 4,20

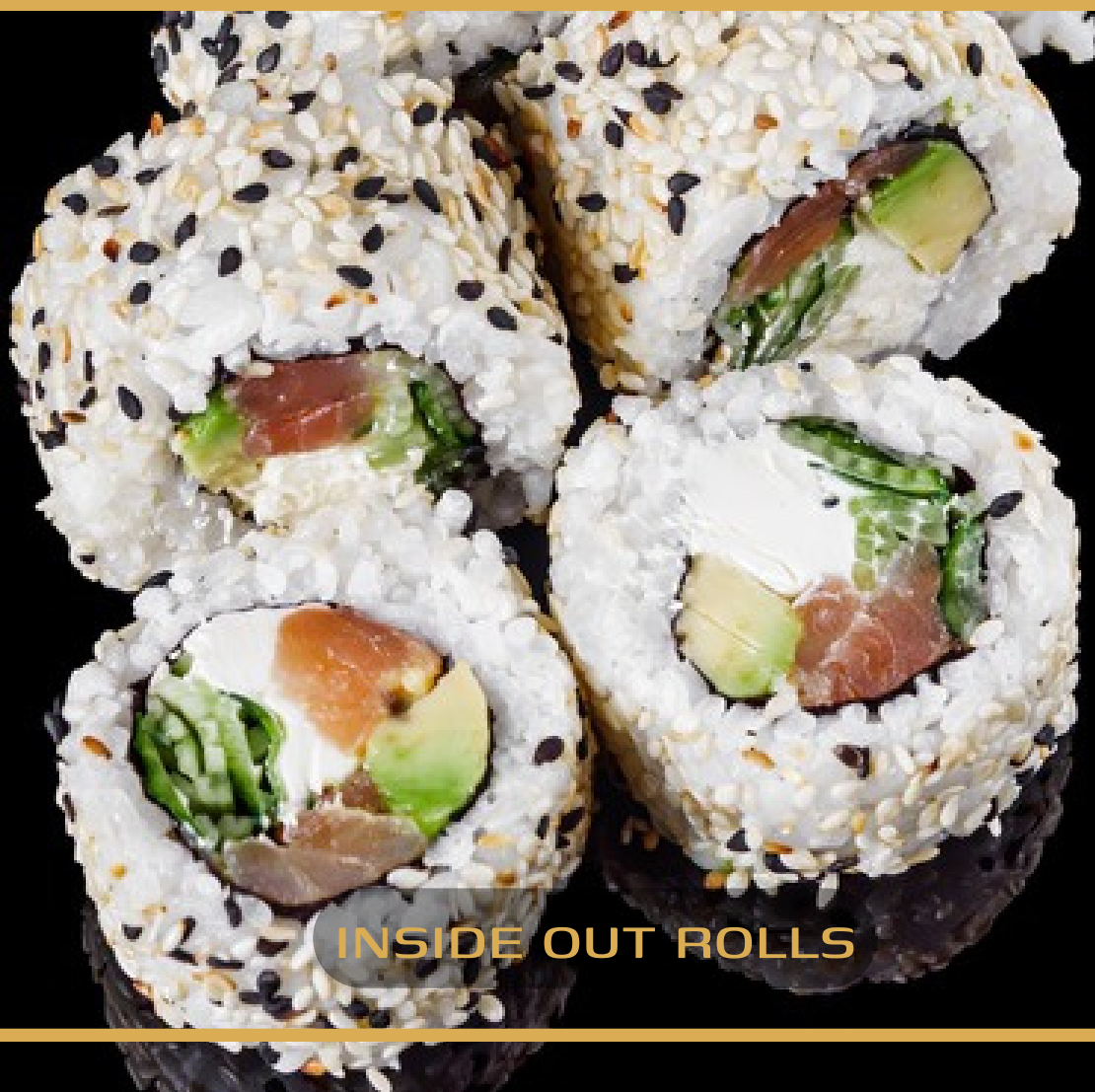
Sweet tofu pocket



10 PRAWN GUNKAN & NIGIRIS



HOSOMAKI ROLLS



INSIDE OUT ROLLS

HOSOMAKI ROLLS

- 8 PIECES -

- 20 Sake Maki** (*salmon*) - 5,00
- 21 Spicy Sake Maki** - 5,50 
Salmon tartare, chives & chili (*mildly spicy*)
- 22 Tuna Maki** (*tuna*) - 5,90
- 23 Spicy Tuna Maki** - 5,90 
Tuna tartare, chives & chili (*mildly spicy*)
- 24 Tetsu Maki** - 5,00
Cooked tuna & Japanese mayonnaise
- 25 Ebi Maki** (*shrimp*) - 5,50
- 26 Spicy Ebi Maki** - 5,50 
Shrimp tartare, chives & chili (*mildly spicy*)
- 27 Sake-Avocado Maki** (*salmon*) - 5,90
- 28 Dragon Maki** (*crispy shrimp*) - 5,90

- 29 California Maki** - 5,20
Crab Stick & Avocado
- 30 Tamago Maki** (*sweet omelette*) - 4,20
- 31 Avocado Maki** - 4,50
- 32 Kappa Maki** (*cucumber*) - 4,20
- 33 Mango Maki** - 4,50
- 34 Asupra Maki** (*green asparagus*) - 4,50
- 35 Rukkora Maki** (*arugula, cr. cheese*) - 4,30
- 36 Takuan Maki** (*pickled radish*) - 4,20

- 37 Smoked Salmon Maki** - 6,50
Smoked salmon & cream cheese

LONGS TIP

Note: Fish roe can be replaced with sesame upon request.

INSIDE OUT ROLLS

- 8 PIECES -

- 40 Sake I.O.** - 8,50
Salmon, avocado, cream cheese - Outside: Fish roe
- 41 Spicy Sake I.O.** - 8,50 
Spicy salmon tartare, cucumber, chives & chili
Outside: Fish roe
- 42 Sake Mango I.O.** - 8,50
Salmon, mango & cream cheese - Outside: Sesame
- 43 Sake Tempura I.O.** - 8,20
Crispy salmon, avocado & cream cheese - Outside: Sesame
- 44 Crispy Salmonskin I.O.** - 8,00  **DUCS TIP**
Salmon skin, cucumber & cream cheese - Outside: Sesame
- 45 Tuna I.O.** - 8,50
Tuna, avocado, cucumber & cream cheese - O: Fish roe
- 46 Spicy Tuna I.O.** - 8,90 
Spicy tuna tartare, chives & chili - Outside: Fish roe
- 47 Tuna Tempura I.O.** - 8,50
Crispy tuna, avocado & cream cheese - Outside: Sesame
- 48 Tetsu I.O.** - 8,20
Cooked tuna, cucumber & cream cheese - Outside: Sesame
- 49 Ebi I.O.** - 8,50
Cooked shrimp, avocado, cucumber & cream cheese
Outside: Fish roe

- 50 Spicy Ebi I.O.** - 8,50 
Shrimp tartare, cucumber, chives & chili - O: Fish roe
- 51 Ebi Tempura I.O.** - 8,90
Crispy shrimp, avocado & cream cheese - O: Fish roe
- 52 California I.O.** - 8,00
Surimi, avocado, cucumber & cr. cheese - O: Fish roe
- 53 Yakitori I.O.** - 8,90
Yakitori chicken, teriyaki sauce & cucumber - O: Sesame
- 54 Unagi I.O.** - 10,90
Flambéed freshwater eel, cucumber & cr. cheese -
Outside: Sesame

- 55 KIZUNAM Special I.O.** - 10,50  **LONGS TIP**
Smoked salmon, apple, coriander & cr. cheese - O: Sesame

- 56 Tamago I.O.** - 7,90 
Sweet omelette, avocado & cream cheese - O: Sesame
- 57 Veggie I.O.** - 7,90 
Avocado, cucumber, mango & cr. cheese - O: Sesame

- 58 Sakura I.O.** - 7,90  **MARIAS TIP**
Asparagus, arugula, cucumber & cr. cheese - O: Sesame

- 59 Vegan I.O.** - 7,90 
Avocado, arugula & pickled radish - Outside: Sesame

 **Vegan?** Rolls 57-58 without cream cheese on request.



CRUNCHY ROLLS



PREMIUM ROLLS

CRUNCHY ROLLS

- 6 LARGE PIECES -

60 Tung's Special C.R. - 13,50
Salmon, crispy shrimp, cucumber, avocado, fish roe & cr. cheese

61 Spicy Sake Crunchy Roll - 11,90
Salmon tartare, avocado, cucumber & pickled radish

62 Spicy Tuna Crunchy Roll - 11,90
Tuna tartare, avocado, cucumber & pickled radish

63 Crispy Ebi Roll - 11,50 **DUCS TIP**
Crispy shrimp, cucumber, avocado, pickled Japanese radish & cream cheese

64 Chicken Teriyaki Crunchy Roll - 11,50
Yakitori chicken, teriyaki sauce, avocado, cucumber, pickled Japanese radish & cream cheese

65 Veggie Crunchy Roll - 9,90
Avocado, cucumber, pickled Japanese radish & tofu

66 Green Crunchy Roll - 10,50
Avocado, cucumber, asparagus, rice crisps & cr. cheese

- 8 PIECES -

70 Salmon Classic Roll - 10,50
Salmon, avocado & cream cheese - Outside: Salmon

71 Tuna Classic Roll - 11,50
Tuna, avocado, cucumber, cream cheese - Outside: Tuna

72 Rainbow Deluxe Roll - 12,90
Crab stick, cucumber, avocado & cream cheese
Outside: Salmon, tuna & avocado

73 Smoked Salmon Roll - 13,50
Salmon, avocado, apple & chili s. - O: Flambéed Salmon

74 Smoked Tuna Roll - 13,90 **DUCS TIP**
Tuna, avocado, apple & chili sauce
Outside: Flambéed tuna

75 Unagi Deluxe Roll - 14,50
Crispy shrimp, cucumber, mango & cream cheese
Outside: Flambéed freshwater eel

76 Tokyo Premium Roll - 13,50
Crispy salmon, asparagus & cream cheese
Outside: Avocado, fish roe

77 Katori Signature Roll - 13,50
Crispy salmon skin, avocado, cucumber & cream cheese
Outside: Smoked salmon

78 Golden Duck Roll - 12,90
Crispy duck, avo, cucumber & cr. cheese - O: Sesame, cress

79 Grilled Chicken Roll - 11,50
Grilled chicken, cucumber & cream cheese
Outside: Sesame, cress & peanut sauce

67 Mini Yasai Crunchy Roll - 7,90
Avocado, Mango (8 pieces)

68 Mini Sake-Avo Crunchy Roll - 8,50
Salmon, avocado & cream cheese (8 pieces)

69 Cheese Crunchy Roll - 11,90 **LONGS TIP**
Melted cheese, avocado, crispy shrimp & rice crisps

600 Crispy Inside Out Roll
Crispy breaded inside-out roll with avocado, cream cheese and your choice of filling (8 pieces)

A Salmon - 12,90

B Tuna - 12,90

C Crab Stick - 11,90

D Crispy shrimp & mango (instead of avo) - 12,90

E Mango & pickled radish - 11,50

F Grilled eggplant - 11,50

 **Vegan?** Rolls 65-67 and 600E-F available with sesame sauce and without cream cheese.

PREMIUM ROLLS

80 Chicken Peanut Roll - 11,50
Crispy chicken, avocado & cream cheese
Outside: Sesame, cress & peanut sauce

81 Tiger Deluxe Roll - 12,50
Crispy shrimp, mango & cream cheese - O: Salmon

82 Philadelphia Classic Roll - 12,90
Cooked shrimp, arugula, cucumber & cream cheese
Outside: Avocado

83 KIZUNAM Signature Roll - 13,50
Crispy shrimp, avocado, asparagus & cream cheese
Outside: Salmon, tuna, avocado & cress

84 Avocado Crunch Roll - 10,50 **LONGS TIP**
Breaded avocado & cream cheese - O: Avocado

85 Haru Veggie Roll - 10,50
Crispy asparagus, cucumb. & cr. cheese - O: Avocado, cress

86 Inari Delight Roll - 9,50 **MARIAS TIP**
Mango, arugula, cucumb. & cr. cheese - O: Inari Tofu

87 Eggplant Veggie Roll - 8,50
Grilled eggplant, mango, cucumber & cream cheese
Outside: Sesame, cress

88 Chef's Surprise Roll - 9,50
Let our sushi chef Long surprise you!

89 Green Garden Deluxe Roll - 8,50
Avocado, cucumber & asparagus - O: Tamago (sweet omelette)

 **Vegan?** Rolls 84 - 88 vailable without cream cheese.



SUSHI SET KREATIONEN

SUSHI CREATIONS

100 Nigiri Selection - 15,90

8 x assorted Nigiri

101 Sake Selection - 17,90

2 x slices of Sake Sashimi (*salmon*)

2 x Sake Nigiri ^{Nr.1}

8 x Sake Maki ^{Nr.20}

8 x Sake Inside Out R. ^{Nr.40} (20 pieces)

102 Tuna Selection - 19,90

2 x slices of Tuna Sashimi

2 x Tuna Nigiri ^{Nr.2}

8 x Tuna Maki ^{Nr.22}

8 x Tuna Inside Out Roll ^{Nr.45} (20 pieces)

103 Sake & Tuna Selection - 18,90

2 x slices of Sake Tuna Sashimi

1 x Sake Nigiri ^{Nr.1} 1 x Tuna Nigiri ^{Nr.2}

4 x Sake Maki ^{Nr.20} 4 x Tuna Maki ^{Nr.22}

4 x Sake Inside Out Roll ^{Nr.40}

4 x Tuna Inside Out Roll ^{Nr.45} (20 pieces)

104 California Selection - 19,90

2 x assorted Nigiri

8 x Tetsu Maki (*cooked tuna*) ^{Nr.24}

8 x California Maki (*crab stick & avocado*) ^{Nr.29}

8 x California Inside Out Roll ^{Nr.52} (26 pieces)

105 Yaron Signature Set - 27,90

8 x Ebi Maki (*cooked ahrimp*) ^{Nr.25}

8 x Tetsu Maki (*cooked tuna*) ^{Nr.24}

8 x Yakitori I.O. (*marinated chicken*) ^{Nr.53}

6 x Green Crunchy Roll ^{Nr.66}

2 x Ebi Tempura (*crispy shrimp*)⁹ (32 pieces)

106 Maria's Secret Selection - 29,90

2 x slices Sake Sashimi

8 x Sake-Avokado Maki ^{Nr.27}

8 x Spicy Sake Maki ^{Nr.21}

8 x Rucola Inside Out Roll

8 x Rainbow Deluxe Roll ^{Nr.72} (34 pieces)

MARIA'S TIP



107 Duc's Premium Selection - 34,90

2 x assorted vegetarian Nigiri

2 x assorted Gunkan

8 x Sake Maki (*salmon*) ^{Nr.20}

8 x Avokado Maki

8 x Tetsu Maki (*cooked tuna*) ^{Nr.24}

8 x Sake Mango Inside Out Roll ^{Nr.42}

6 x Tung's Choice Crunchy Rolls ^{Nr.60}

(42 pieces)

DUCS TIP

108 🌿 Veggie Lover Selection - 17,90

🌿 Vegan option available (108V)

4 x assorted vegetarian Nigiri

8 x Veggie I.O. ^{Nr.57} or Vegan I.O. ^{Nr.59}

8 x Kappa Maki (*cucumber*) ^{Nr.32} (20 pieces)

109 🌿 Green Garden Selection - 25,90

🌿 Vegan option available (109V)

2 x assorted vegetarian Nigiri

8 x Avokado Maki ^{Nr.31}

8 x Takuan Maki (*pickled Jap. radish*) ^{Nr.36}

8 x Sakura I.O. ^{Nr.58} or Vegan I.O. ^{Nr.59}

8 x Mini Yasai Crunchy Roll ^{Nr.67} (34 pieces)

110 Sapporo Selection - 23,90

4 x assorted Nigiri

8 x Sake Maki (*salmon*) ^{Nr.20}

8 x Kappa Maki (*cucumber*) ^{Nr.32}

8 x Ebi Tempura Inside Out Roll ^{Nr.51}

(28 pieces)

SUSHI CREATIONS

111 Chef's Surprise Selection - from 45,00

Looking for something special?

Enjoy a unique sushi experience, personally created by our Sushi Chef Long and tailored to your budget. starting from €45

(approx. 40 pieces)

 Vegetarian & vegan options available

Example: You choose to buy a €60 set & you'll receive an exclusive chef's selection customized to your budget. The number of pieces will vary depending on your budget.



SUSHI SHARING SETS

112 KIZUNAM Sharing Set - 55,00

2 x slices of Sashimi LONGS TIP
4 x assorted Nigiri
2 x assorted Gunkan
4 x assorted Maki rolls (32 pieces)
8 x Sake Inside Out Roll ^{Nr.40}
6 x Tung's Choice Crunchy Roll ^{Nr.60}
8 x Tiger Deluxe Roll ^{Nr.81.} (62 pieces)

113 Crunchy Lovers Selection - 35,00

6 x Chicken Teriyaki Crunchy Roll ^{Nr.64}
6 x Green Crunchy Roll ^{Nr.66}
8 x Mini Sake-Avo Crunchy Roll ^{Nr.68}
8 x Mini Tuna Crunchy Roll (28 pieces)

114 Veggie Premium Selection - 42,90

 Vegan option available (114V)
4 x assorted Nigiri
4 x assorted veg. Maki rolls (32 pieces)
8 x Sakura Inside Out Roll ^{Nr.58}
8 x Vegan Inside Out Roll ^{Nr.59}
6 x Veggie Crunchy Roll ^{Nr.65.} (58 pieces)

115 Sushi Celebration Set - 112,00

4 x slices of Sake Sashimi
4 x assorted Nigiri
4 x assorted Gunkan
6 x assorted Maki rolls (48 Stück)
8 x Sake Tempura Inside Out Roll ^{Nr.43}
8 x Ebi Inside Out Roll ^{Nr.49}
8 x Sakura Inside Out Roll ^{Nr.58}
6 x Tung's Crunchy Roll ^{Nr.60}
6 x Veggie Crunchy Roll ^{Nr.65}
8 x Salmon Classic Roll ^{Nr.70}
8 x Chicken Peanut Roll ^{Nr.80} (112 pieces)



Items in sushi sets cannot be substituted.



SWEET FINALE

KIDS' MENU

FOR CHILDREN AGED 12 AND UNDER

K1 Crispy Crunch - 8,00

Crispy sweet potato fries served with your choice of dip (mayonnaise, ketchup or sweet chili sauce) & your choice of

- A Crispy Chicken
- B Crispy Shrimp

K2 Rice Rice Kitty - 8,00

YARONS TIP

Cat-shaped jasmine rice served with a peanut dipping sauce and your choice of

- A Crispy Chicken
- B  Stir-Fried Seasonal Vegetables



K3 Slurp Slurp - 8,00

Stir-fried udon noodles with seasonal vegetables in our homemade savory sauce.

SWEET FINALE

N1 Mochi Ice Cream - 6,50

Traditional Japanese rice cakes with a creamy ice cream filling in assorted flavors - soft, delicate and lightly sweet. (3 pieces)

N2 Golden Banana** - 5,90

Crispy fried banana drizzled with honey and topped with chopped almonds - warm, sweet and aromatic. (2 pieces)

 **Vegan?** Available with agave syrup upon request.

N3 Panna Cotta Duett* - 8,50 // Panna Cotta Solo - 4,90

Two homemade panna cottas with delicate coconut and lemongrass notes. Enjoy them plain or with fruity mango or strawberry purée - *light, delicate & perfect for sharing.*

N4 Mango Xôi** - 5,80

Warm sweet sticky rice with mango, traditionally wrapped in banana leaves - aromatic and delicately sweet. (3 pieces)

N5 Coconut Balls** - 5,80

Crispy fried sticky rice balls with a sweet filling, coated in fine coconut flakes.

N6 Yin Yang* - 13,50

MARIAS TIP

A mixed dessert platter featuring both warm & chilled specialties, including two mochi ice creams, two mango xôi and two coconut balls - **perfect for sharing.**

* Not included in the Birthday Special. ** Also available for takeaway.



A close-up photograph of a bartender's hands pouring a golden draft beer from a tap into a clear glass. The background is a blurred bar with warm, bokeh lights.

DRAFT BEERS

A photograph of three different drinks on a bar. From left to right: a blue cocktail in a tall glass with a lemon slice and mint; a clear mocktail in a tall glass with a lime slice and a yellow flower; and a red cocktail in a wine glass with an orange slice and a cherry. Each drink has a black straw.

COCKTAILS & ALCOHOL-FREE MOCKTAILS

DRINK SELECTION

LOCAL & ASIAN BEER

Draft Pilsner (Aktien)	Draft Helles (Bayreuther)	0,5l - 4,90
Wheat Beer (Maisel)	Radler (Bayreuther)	0,5l - 4,90
Alcohol-free Helles (Bayreuther)	Alcohol-free Wheat Beer (Maisel)	0,5l - 4,90
Kirin (Japanese Lager)	Asahi (Japanese Lager)	0,33l - 5,20

SIGNATURE COCKTAILS

HAPPY HOUR (Daily | 5-6PM & 9-10PM) – 8,00

Mojito - 9,50

Fresh, zesty & refreshing - White rum, lime, lime juice, sugar syrup, mint, soda water & brown sugar.

Raspberry Mojito - 9,50

Fruity, fresh & slightly tart - Rum, lime juice, sugar syrup, mint, lime & raspberry purée.

Gin Tonic - 9,00

Herbal, refreshing & slightly bitter
- Gin, lime juice, tonic water & cucumber.

Touch Down - 10,50

MARIAS TIP

Fruity, sweet & tropical - Vodka, brandy, lime juice, grenadine syrup & passion fruit juice.

Sex on the Beach - 10,50

Fruity, sweet & exotic - Vodka, peach liqueur, amaretto, lime juice, grenadine syrup, orange juice & pineapple juice.

Pina Colada 🍃 - 9,50

Creamy, sweet & tropical - White rum, dark rum, cream, coconut syrup & pineapple juice.

Swimming Pool 🍃 - 9,50

Fruity, creamy & tropical - White rum, vodka, cream, coconut syrup, pineapple juice & blue curaçao.

Strawberry Coco 🍃 - 9,50

Fruity, creamy & sweet - Vodka, coconut syrup, cream, strawberry purée & pineapple juice.

Raspberry Coco 🍃 - 9,50

Fruity, creamy & slightly tart - Vodka, coconut syrup, cream, raspberry purée & pineapple juice.

Mai Tai - 11,50

Bold, slightly smoky & tropical - White rum, dark rum, brandy, overproof rum (73%), lime juice, almond syrup & pineapple juice.

Cola Papa - 9,50

Bold, sweet & aromatic - Don Papa rum & cola.

SIGNATURE MOCKTAILS

HAPPY HOUR (Daily | 5-6PM & 9-10PM) – 7,50

KIZUNAM Special - 9,50

✨ DUCS CREATION ✨

Sparkling, fruity & refreshing - Soda water, Sprite, blue curaçao syrup, orange syrup & lime.

Ginger Mojito - 9,00

Refreshing, gently spicy & sparkling - Ginger ale, lime juice, brown sugar, lime & mint.

Passion Mojito - 9,00

Fresh, fruity & lightly sweet - Passion fruit juice, lime juice, brown sugar, lime & mint.

Sunset - 9,00

Fruity, sweet & tangy - Lime juice, grenadine syrup, orange juice & pineapple juice.

Coconut Kiss 🍃 - 9,00

Creamy, tropical & sweet - Coconut syrup, cream, pineapple juice & cherry juice.

Creamy Ocean 🍃 - 9,00

Tropical, nutty & creamy - Coconut syrup, almond syrup, blue curaçao syrup, cream & passion fruit juice.

Strawberry Lover 🍃 - 9,00

LONGS TIP

Fruity, creamy & sweet - Strawberry purée, coconut syrup, cream & pineapple juice.

Raspberry Lover 🍃 - 9,00

Fruity, creamy & slightly tart - Raspberry purée, coconut syrup, cream & pineapple juice.



HOMEMADE DRINKS & JUICES



SPRITZ & WINE SELECTION

DRINK SELECTION

Water (*FrankenBrunnen* - 0.5L bottle) - 3,50
Sparkling or still

Juices (0.3L) - 3,90

Mango · Litschi · Guava · Passion Fruit

Orange · Pineapple · Cherry

Juice Spritzer choose any juice (0.4L) - 4,50

Soft Drinks (0.3L | 3,50) & (0.4L | 4,50)

Cola · Cola Light · Fanta · Sprite · Mezzo Mix

Ginger Ale · Bitter Lemon

Arizona Iced Tea (0.5L bottle) - 4,20

(Peach, Green Tea with Honey, Blueberry, Pomegranate)

MARIAS TIP

Homemade Peach Iced Tea - 8,50

Refreshing black tea infused with peach and orange, finished with fresh lime, mint and lemongrass.

Hot Drinks

Espresso - 2,50 / Double Espresso - 3,50

Caffè Crema - 3,50

Cappuccino (with dairy or plant-based milk) - 3,90

Tea - 3,70

Jasmine Blossom · Earl Grey · Pure Mint · Rooibos ·

Herbal Tea // More tea varieties upon request.

APERITIFS & SPRITZ

Hugo - 8,50

Fresh, floral & light

- Prosecco, elderflower syrup, lime & soda water.

Limoncello Spritz - 8,50

Citrusy, fresh & sparkling

- Limoncello, Prosecco, lime juice & soda water.

Aperol Spritz - 8,50

Refreshing, slightly bitter & sparkling

- Aperol, Prosecco & soda water.

Lillet Wild Berry - 8,50

Fruity, gently bitter & refreshing

- Lillet, Schweppes Wild Berry, lime juice & mixed berries.

DUCS TIP

Peachy Bellini - 8,50

Fruity, smooth & lightly sweet - Prosecco & peach purée.

RED WINE SELECTION

Allegro Cuvée · Zur Schwane (0.2L | 6,90 & 0.75L bottle | 26,00)

A balanced, dry cuvée with fruity notes and soft tannins - smooth, elegant and versatile.

Primitivo · Scavi & Ray (0.2L | 7,20 & 0.75L bottle | 27,00)

A full-bodied, semi-dry red wine with aromas of dark berries and subtle spice - rich and smooth.

Lambrusco · Valmarone (0.2L | 5,90)

A lightly sparkling, sweet red wine with fruity notes and lively freshness - easy-drinking and refreshing.

WHITE WINE SELECTION

Silvaner · Fünf Freunde (0.2L | 6,90 oder 0.75L bottle | 25,00)

A fresh, dry white wine with delicate acidity and subtle fruit notes - elegant and well balanced.

Chardonnay · Käfer (0.2L | 6,70 oder 0.75L bottle | 24,00)

A harmonious, dry white wine with gentle fruit aromas and a smooth finish.

Lugana · Scavi & Ray (0.2L/7,90 oder 0.75L bottle | 29,00)

An elegant, dry white wine with notes of citrus and stone fruit - fresh with a delicate mineral finish.

Wine Spritzer (0.2L | 5,90)

Refreshing, light & sparkling - made with a selected white wine and sparkling water.



Flag Guide



JAPAN



VIETNAM



SOUTH KOREA



THAILAND



CHINA



leicht scharf
slightly spicy



vegetarisch
vegetarian



vegan
vegan

Allergies or Dietary Requirements?

Our dishes may contain traces of sesame and gluten.

**If you have any questions regarding allergens or food additives,
please ask a member of our team.**

We will gladly provide you with our allergen and additive information.

Cash & Card Accepted

- Visa & Mastercard from €20 -
- American Express from €50 -



Images of food and drinks are for illustrative purposes only.
Actual presentation may vary.

Did you enjoy your visit? Tag us on social media or recommend
us to your friends. We hope to see you again soon!



kizunam.bayreuth

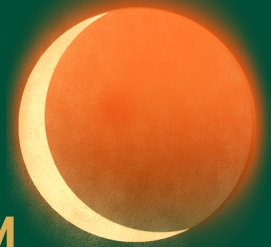


www.KIZUNAM.de

KIZUNAM



LONG SUMMER NIGHTS
FOOD SERVED UNTIL 10:00 PM



Asian Fusion · Sushi · Grill · Ramen · Cocktails



GOOD FOOD.
GREAT DRINKS.
LATE NIGHTS.



MENÜ & RESERVIERUNG

ENGLISH MENU & RESERVATION



KIZUNAM

MAXIMILIANSTRASSE 9
BAYREUTH CITY CENTRE



3 MIN. ZUM OPERNHAUS
3 MIN. FROM THE OPERA HOUSE



KIZUNAM.DE