

— STARTERS —

SWORDFISH CEVICHE 19,-
Tom Kha Gai / Chipotle / Pineapple

SHRIMP TEMPURA 21,-
Yuzu Mayo / Kimchi / Nuoc Cham

CRAB 19,-
Arctic shrimp / lettuce heart / Togarashi
UPGRADE rock lobster +26,-

"FANGST" SARDINES 17,-
Smoked / Focaccia / Lemon

OYSTER VARIATION

six Fine Nr. 2 / 34,-

NATURE
balsamic shallots

OYSTERS
-from David Hervé-
balsamic shallots / butter /
rye bread

Fine Nr. 2 | 4,5

Boudeuse Nr. 4 | 4,5

FLAMED MACKEREL 17,-
Jalapeno / Datterino tomatoes / Yuzu

WAGYU PASTRAMI 21,-
-from Barutokai beef- focaccia / radicchio /
onion jam UPGRADE caviar 10g 19,-

STEAK TATAR 80g 23,- / 150g 35,-
Potato chips / Cheddar / Mizuna

GRANITÉ

cherry / old balsamic vinegar

GRATINATED

spinach / hollandaise / truffle

— VEGI & VEGAN —

CAULIFLOWER 17,-
Pomegranate / Coriander / Gochujang

am kai SALAD 15,-
Lamb's lettuce / truffle / walnut / fig

FENNEL BRAISED 17,-
Goat's cheese / buttermilk / blood orange

— PASTA —

RISOTTO "Venere" 17,- / 24,-
mussels / pumpkin / scamorza affumicata

SPAGHETTI AL TARTUFO 18,- / 26,-
Reblochon espuma / egg yolk caramel / truffle

CRUSTACEAN RAVIOLI 23,- / 34,-
Sepia / Fennel / Champagne

SEAFOOD PASTA 36,-
Bouillabaisse / tomato / parsley

— FISH —

BOUILLABAISSE 21,- / 36,-
Cod / prawn / pulpo / razor clams / Scallops /
Rouille / sour dough croûtons / parmesan

TRISTAN ROCK LOBSTER 42,-
Venere rice / sepia / umeboshi

CRISPY FRIED OCTOPUS 34,-
Carrot / Purple Curry / black garlic

DUET OF CATFISH & EEL 32,-
Granny Smith / Jerusalem artichoke / hazelnut

YELLOWFIN TUNA STEAK 38,-
Carrot / Purple Curry / black garlic

SEAFOOD VARIATION
from 2 / 79,- p.P.

½ LOBSTER
KING CRAB
OYSTERS
BLACK TIGER SHRIMPS
SQUID

Pimientos
Aioli
Salsa Verde

+ UPGRADE
Caviar 30g 55,-

— MEAT —

FRENCH DUCK BREAST 32,-
-dry aged-
Beetroot / cassis / cardamom

FLANK STEAK 30,-
200g / Unagi / pointed cabbage /
fried onions

ENTRECÔTE 42,-
Dry Aged aus Uruguay 300g

For 2 persons
SURF & TURF - 44,- per person
Entrecôte Dry Aged from Uruguay &
6 Black Tiger Shrimps

— SIDE DISHES —

CRISPY POTATOES 5,-
TERIYAKI POINTED CABBAGE 7,-

TRUFFLED SPINACH 9,-
PIMIENTOS DE PADRON 7,-
KING OYSTER MUSHROOM 7,-

MISO HOLLANDAISE 5,-

SALSA VERDE 5,-
KALBSJUS 9,-

— SHARING MENU —

Four courses to share in the middle of the table |
99,- per person | from 2 persons

SWORDFISH CEVICHE
Buttermilk / Chipotle / Yuzu

STEAK TATAR
Potato chips / Cheddar / Mizuna

FENNEL BRAISED
Goat's cheese / buttermilk / blood orange

PRAWN GYOZA
Crispy chili oil

RISOTTO "Venere"
Mussels / pumpkin / scamorza affumicata

FRESHMAKER
Yuzu sorbet / Crémant

FLANK STEAK & OCTOPUS
potato / pointed cabbage / fried onion

am kai TIRAMISU
prepared at the table

— CATCH OF THE DAY —

Depending on availability / Daily price

MEDITERRANEAN SEA BASS 8,- / 100g

SEA BREAM ROYAL 8,50 / 100g

NORTHSEA SOLE 11,- / 100g

NORTH SEA TURBOT 10,- / 100g

BLACK TIGER SHRIMP 7,50 / piece

NORWEGIAN SCALLOPS 8,- / piece

CARABINERO 23,- / piece

CANADIAN LOBSTER daily price

KING CRAB daily price

— DESSERT —

HAMBURGER DOM 12,-
Baked apple / roasted almonds / mulled wine

am kai TIRAMISU 14,- p.P.
from 2 people / prepared at the table

YUZUSORBET 9,-
with Vodka

ROQUEFORT 12,-
Pastis / black bread / grapefruit

THREE KINDS OF SORBETS 11,-
Changing varieties

— GLOSSAR —

SCAMORZA AFFUMICATO
SMOKED MOZZARELLA

YUZU
CITRUS FRUIT / SOUR-AROMATIC, SLIGHTLY BITTER

KIMCHI
SPICY MARINATED & FERMENTED CHINESE CABBAGE

GOCHUJANG
FERMENTED KOREAN RED CHILI PASTE

UMEBOSHI
PICKLED PLUM FROM JAPAN

ROUILLE
GARLIC CREAM

SALSA VERDE
SAUCE WITH HERBS AND OLIVE OIL

GUANCIALE
AIR-DRIED, UNSMOKED BACON FROM ITALY

CHIPOTLE
SMOKE-DRIED RIPE JALAPEÑO CHILI PEPPER

NUOC CHAM
VIETNAMESE SAUCE

UNAGI
FRESHWATER EEL

ALLIUM D'ESPELETTE
CHILI VARIETY

VADOUVAN
INDIAN SPICE MIX

MIZUNA
JAPANESE MUSTARD CABBAGE

TOGARASHI
JAPANESE SPICE MIX

ALL PRICES INCLUDING VAT.
EC-CARD/VISA/MASTERCARD/AMEX WELCOME
ALLERGY CARD ON REQUEST



AT am kai, FREEDOM, EXPANSION AND OPENNESS MEETS TO THAT
VERY SPECIAL, INTIMATE HAMBURG FEELING.

DIRECTLY ON THE BANK OF THE ELBE, WITH AN OPEN VIEW OF THE HARBOUR,
YOU REFLECT OR UNDERSTAND, WHAT MAKES HAMBURG
SO LOVABLE AND UNIQUE.

THE PROXIMITY TO HAMBURG, THE WATER AND ALSO THE SEA,
ARE FOUND IN EVERY ELEMENT OF AM KAI. BECAUSE JUST LIKE THE PORT,
WE ARE ALWAYS ON THE MOVE.

- AU QUAI BECOMES am kai -
EASIER, MORE FAMILIAR AND EVEN CLOSER TO THE HEART OF HAMBURG.
3 YEARS am kai, 23 YEARS HERE.

WHAT HAS REMAINED IS OUR LONG-TERM EXPERIENCE,
WHICH TODAY, COUPLED WITH BOLD CREATIVITY,
OFFERS A HOLISTIC EXPERIENCE.
FROM THE COSMOPOLITAN BUT INTIMATE ATMOSPHERE,
ABOUT EXCELLENT, EXCITING SEAFOOD CREATIONS,
TO ATTENTIVE AND WARM SERVICE,
WHO ACCOMPANY OUR GUESTS THROUGH THE EVENING UNTIL THE LAST DRINK.

WELCOME TO AM KAI.
ENZO CARESSA & TEAM