

— STARTERS —

SWORDFISH CEVICHE 19,-  
tom kha gai / chipotle chili / pineapple

TUNA CRISPY RICE 21,-  
wasabi / peanut / daikon

PRAWN CARPACCIO 19,-  
green pepper / cantaloupe / crème fraiche

„FANGST“ SARDINES 17,-  
smoked / focaccia / lemon

OYSTERS  
-Huitres Hervé-  
balsamic shallots /  
butter / rye bread

Fine Nr. 2 | 4,5

TEMPURA PRAWNS 21,-  
kimchi / nuoc cham / maracuja

BEEF TARTARE 23,-  
roasted onion espuma / focaccia / chives  
UPGRADE caviar 10g 19,-

CAULIFLOWER 17,-   
pomegranate / coriander / gochujang

CAESAR SALAD 18,-   
parmesan / capers / tomato

OYSTER VARIATION

six Fine No. 2 / 34,-  
NATUR  
balsamic shallots

GRATINATED  
spinach / hollandaise / truffle

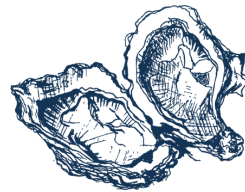
POACHED  
buttermilk / chili

— PASTA —

RISOTTO NERO 21,- / 29,-  
calamaretti / yuzu / salicorne

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

CURRY PASTA 23,-   
curry cappuccino / yuzu / coriander



CRUSTACEAN RAVIOLI 23,- / 34,-  
sepia / fennel / champagne

SEAFOOD PASTA 36,-  
bouillabaisse / tomato / parsley

LOBSTER PASTA 42,-  
curry cappuccino / yuzu / coriander

— FISH —

BOUILLABAISSE 21,- / 36,-  
cod / prawns / pulpo / scallop  
rouille / sour dough croûtons / parmesan

STINGRAY CUTLET 36,-  
tomato / spinach / white beans

SKREI STEAMED 34,-  
baby spinach truffled / potato / horse radish

GRILLED PULPO 32,-  
wild garlic polenta / green asparagus /  
coriander

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

½ LOBSTER  
KING CRAB  
OYSTERS  
BLACK TIGER PRAWNS  
SQUID

Pimientos  
Aioli  
Salsa Verde

+ UPGRADE  
caviar 30g 55,-

— MEAT —


US-BEEF SIRLOIN STEAK 29,-  
unagi / pointed cabbage / fried onions

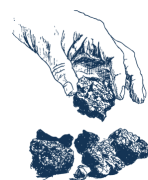
BRAISED LAMB 32,-  
celeriac / feta / pistacchio / cherry flower

ENTRECÔTE 47,-  
dry aged from Uruguay 300g

For 2 / SURF & TURF – 49,- per person  
350g Entrecôte dry aged from Uruguay &  
six black tiger prawns

— SIDES —

CRISPY POTATOES 5,-   
TERIYAKI POINTED CABBAGE 7,-  
TRUFFLED SPINACH 9,-  
PIMIENTOS DE PADRON 7,-  
KING OYSTER MUSHROOM 7,-



MISO HOLLANDAISE 5,-  
SALSA VERDE 5,-  
VEAL JUS 9,-

— SHARING MENU —

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

SWORDFISH CEVICHE  
tom kha gai / chipotle chili / pineapple

BEEF TARTARE  
roasted onion espuma / focaccia / chives

CAESAR SALAD  
parmesan / capers / tomato

PRAWN TEMPURA  
kimchi / nuoc cham / maracuja

RISOTTO NERO  
calamaretti / yuzu / salicorne

FRESHMAKER  
yuzu sherbet / champagne espuma

PULPO & US SIRLOIN STEAK  
wild garlic polenta / green asparagus / coriander

am kai TIRAMISU



— CATCH OF THE DAY —

DEPENDING ON AVAILABILITY

MEDITERRANEAN SEA BASS 8,- / 100g

SEA BREAM ROYAL 8,50 / 100g

NORTHSEA SOLE 11,- / 100g

NORTH SEA TURBOT 10,- / 100g

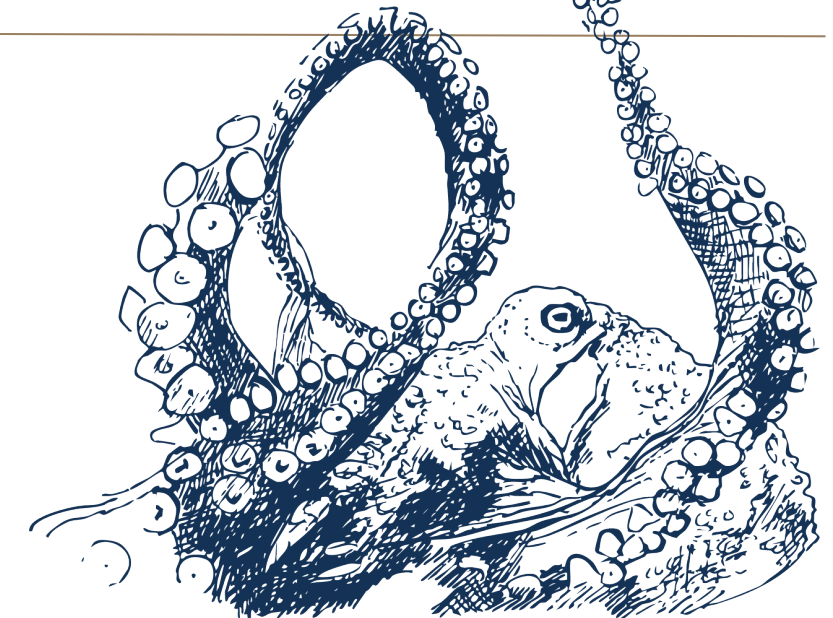
BLACK TIGER PRAWNS 7,50 / piece

NORWEGIAN SCALLOPS 8,- / piece

CARABINERO 23,- / piece

CANADIAN LOBSTER daily price

KING CRAB daily price



— DESSERT —

RHUBARB 12,-  
elder / almond / bergamot

SEA BUCKTHORN 12,-  
hazelnut / dulcey

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

YUZU SHERBET 9,-  
champagne espuma

ROQUEFORT 12,-  
pastis / black bread / grapefruit  
THREE KINDS OF SHERBET 11,-  
changing varieties

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## GLOSSAR

YUZU  
CITRUS FRUIT / SOUR, SLIGHTLY BITTER

KIMCHI  
HOT MARINATED & FERMENTED CABBAGE

GOCHUJANG  
FERMENTED KOREAN RED CHILI PASTE

SALICORNE  
ROCK SAMPHIRE

ROUILLE  
GARLIC CREAM

SALSA VERDE  
SAUCE WITH HERBS AND OLIVE OIL

TOGARASHI  
JAPANESE SPICE MIX

DASHI  
JAPANESE BROTH

MOLE  
MEXICAN SAUCE

DAIKON  
RADISH

PIMENT D'ESPELETTE  
CHILI

UNAGI  
THICK, SWEET & TANGY SAUCE FROM JAPAN

DULCEY  
CARMEL CHOCOLATE

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.  
4 YEARS am kai, 24 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

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