

— STARTERS —

SWORDFISH CEVICHE 19,-  
tom kha gau / chipotle / pineapple

YELLOWFIN TUNA SASHIMI 21,-  
red cabbage / pomegranate / daikon

GRILLED PRAWNS 19,-  
pointed pepper / corn / kefir

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

AUSTERN  
-David Hervé-  
balsamic shallots /  
butter / rye bread

Fine Nr. 2 | 4,5  
Boudeuse Nr. 4 | 4,5

ROCK LOBSTER BAKED 27,-  
edamame / kimchi / iyokan

BEEF TARTARE TRUFFLED 23,-  
focaccia / bone marrow / la ratte potatoes  
UPGRADE caviar 10g 19,-

CAULIFLOWER 17,-   
pomegranate / coriander / gojujang

BURRATA & MANGO 18,-   
carrot / cashew / Piment d'Espelette

OYSTER VARIATION

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

GRATINATED  
spinach / hollandaise / truffle

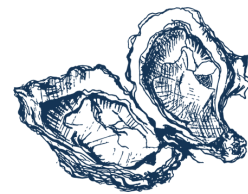
GRANITÉ  
cherry / old balsamic vinegar

— PASTA —

PULPO RISOTTO 21,- / 29,-  
chorizo / salt lemons / tarragon

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  
-from 2 persons in the Le Creuset-

TURBOT & MUSSEL 38,-  
potato curst / puntarella / pecorino

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

DUET OF CATFISH & EEL 32,-  
granny smith / topinambour / hazelnut

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 —

PORK BELLY 29,-  
wasabi / plum / white cabbage / togarashi

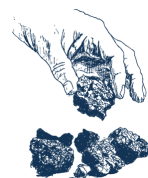
BRAISED BEEF 32,-  
short rib / creamy polenta / mole / cole slaw

ENTRECÔTE 42,-  
dry aged from Uruguay 300g

For 2 / SURF & TURF – 44,- per person  
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

YELLOWFIN TUNA SASHIMI  
red cabbage / pomegranate / daikon

BEEF TARTARE TRUFFLED  
focaccia / bone marrow / la ratte potatoes

MANGO & BURRATA  
carrot / cashew / Piment d'Espelette

PRAWN TEMPURA  
edamame / kimchi / iyokan

PULPO RISOTTO  
chorizo / salt lemons / tarragon

FRESHMAKER  
yuzu sherbet / champagne espuma

SKREI STEAMED  
baby spinach truffled / potato / horse radish

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

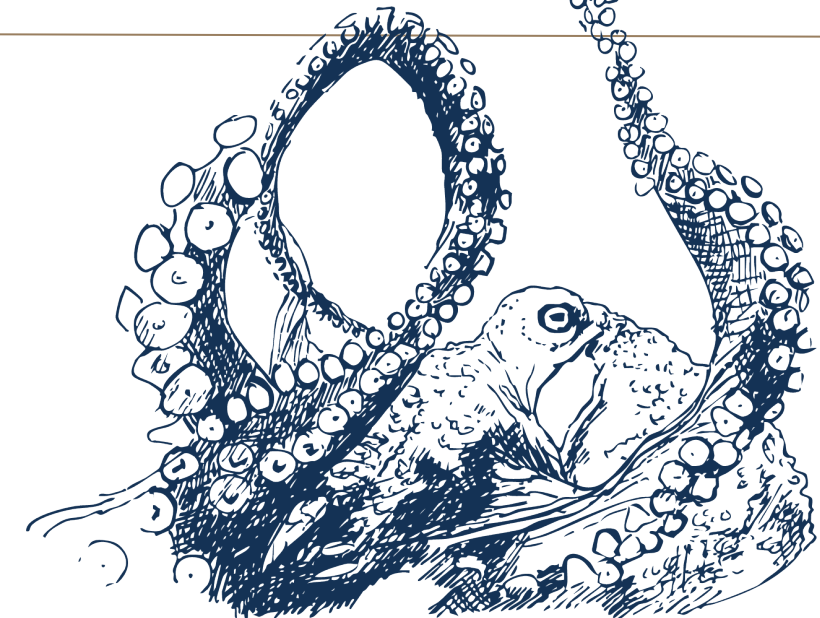
BLACK TIGER PRAWNS 7,50 / piece

NORWEGIAN SCALLOPS 8,- / piece

CARABINERO 23,- / piece

CANADIAN LOBSTER daily price

KING CRAB daily price



— DESSERT —

PAVÉ AU CHOCOLAT 12,-  
pineapple / kumquat / long pepper

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

HABANERO  
HOT CHILI

YUZU  
CITRUS FRUIT / SOUR, SLIGHTLY BITTER

KIMCHI  
HOT MARINATED & FERMENTED CABBAGE

GOCHUJANG  
FERMENTED KOREAN RED CHILI PASTE

PUNTARELLA  
A VARIETY OF CHICORÉE

ROUILLE  
GARLIC CREAM

SALSA VERDE  
SAUCE WITH HERBS AND OLIVE OIL

TOGARASHI  
JAPANESE SPICE MIX

DASHI  
JAPANESE BROTH

MOLE  
MEXICAN SAUCE

IYOKAN  
JAPANESE CITRUS FRUIT

PIMENT D'ESPELETTE  
CHILI

GRANITÉ  
SIMILAR TO SHERBET

PAVÉ AU CHOCOLAT  
CHOCOLATE CAKE

PAVLOVA  
MERINGUE FILLED WITH BERRIES & CREAM

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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