

— STARTERS —

SWORDFISH CEVICHE 21,-
tom kha gai / chipotle chili / pineapple

FLAMED MACKEREL 18,-
smoked paprika / walnut / orange / shiso

PULPO CARPACCIO 22,-
watermelon kimchi / black garlic / peperoni

HAMACHI SASHIMI 23,-
oyster / cassis / green gazpacho

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

Fine Nr. 2 | 4,5

TEMPURA PRAWNS 21,-
kimchi / nuoc cham / maracuja

BEEF TARTARE 23,-
potato rösti / soy egg yolk / celery
UPGRADE caviar 10g 19,-

CAULIFLOWER 17,-  
pomegranate / coriander / gochujang

KOHLRABI 18,- 
young peas / mushrooms / nori

GRATINATED
spinach / hollandaise / truffle

OYSTER VARIATION
two of each Fine No. 2 / 34,-
NATUR
balsamic shallots

POACHED
buttermilk / chili

— PASTA —

SAFFRON RISOTTO 23,- / 34,-
red prawns / pecorino / zucchini / dried tomatoes
 19,- / 26,-

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 38,-
bouillabaisse / tomato / parsley

LOBSTER PASTA 48,-
curry cappuccino / yuzu / coriander

— FISH —

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

REDFISH FILET 32,-
fennel / artichoke / salt lemon / bisque

TERIYAKI COD 38,-
peas / pak choi / peanut / yuzu

TUNA STEAK 38,-
sweet potato / water cress /
passionfruit / miso

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

½ LOBSTER
KING CRAB
OYSTERS
BLACK TIGER PRAWNS
SQUID

Pimientos
Aioli
Salsa Verde

+ CAVIAR UPGRADE
10g 19,- / 30g 55,-

FLANKSTEAK AL PASTOR 200G 32,-
pointed cabbage / popped corn / pineapple

CORN FED CHICKEN BREAST 34,-
chanterelles / celeriac / yellow plum / truffle

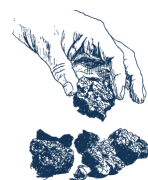
ENTRECÔTE 47,-
dry aged from Uruguay 300g

For 2 / SURF & TURF – 46,- per person
350g Entrecôte dry aged from Uruguay &
six black tiger prawns

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

— SIDES —

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



— 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
potato rösti / soy egg yolk / celery

KOHLRABI
young peas / mushrooms / nori

PRAWN TEMPURA
kimchi / nuoc cham / maracuja
SAFFRON RISOTTO
pecorino / zucchini / dried tomatoes

FRESHMAKER
yuzu sherbet / champagne espuma

TUNA STEAK & SCALLOPS
sweet potato / water cress / passionfruit / miso

am kai TIRAMISU

— CATCH OF THE DAY —

DEPENDING ON AVAILABILITY
incl. Salsa Verde

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 7,- / piece

CARABINERO 23,- / piece

CANADIAN LOBSTER daily price

KING CRAB daily price

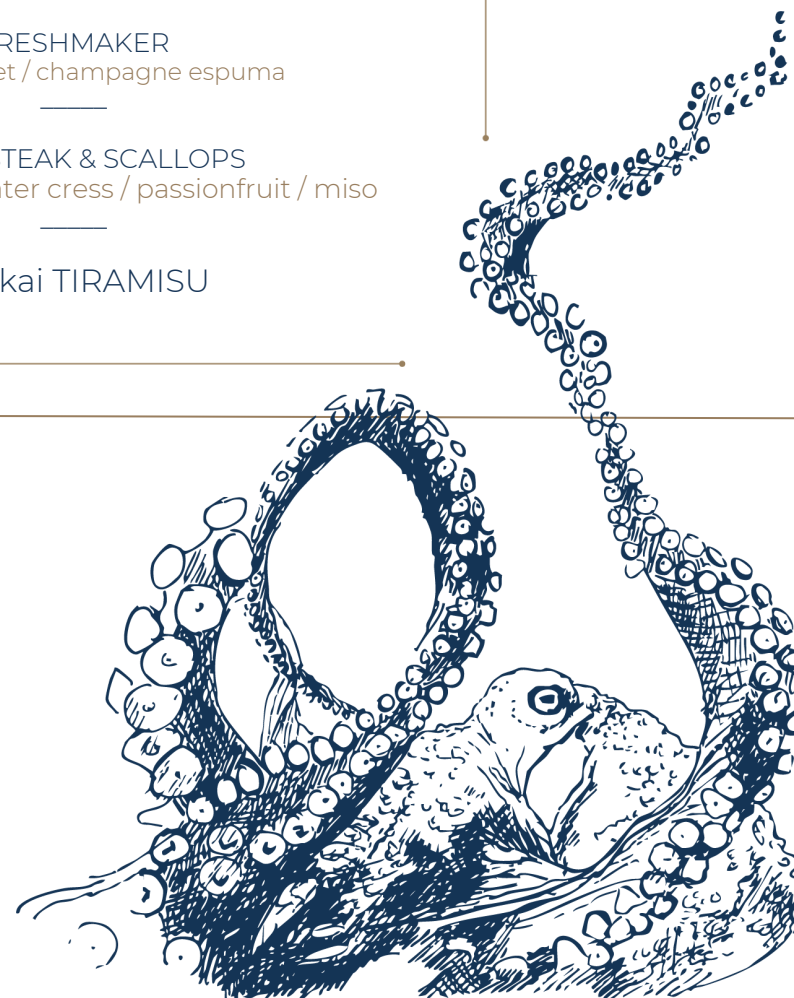
PAVLOVA 12,-
strawberry / yoghurt / mint

am kai TIRAMISU 14,-
amarena cherry / pistachio / hazelnut

— DESSERT —

YUZU SHERBET 9,-
champagne espuma

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



GLOSSAR

YUZU
CITRUS FRUIT / SOUR, SLIGHTLY BITTER

KIMCHI
HOT MARINATED & FERMENTED CABBAGE

GOCHUJANG
FERMENTED KOREAN RED CHILI PASTE

ROUILLE
GARLIC CREAM

SALSA VERDE
SAUCE WITH HERBS AND OLIVE OIL

DASHI
JAPANESE BROTH

PIMENT D'ESPELETTE
CHILI

CHIPOTLE
CHILI

AL PASTOR
MEXICAN CHILI MARINADE

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
