

— RAW & SEAFOOD BAR —

RAW VARIATION

from 2 / 39,- p.p.

SCALLOP CAVICHE | OYSTERS | TUNA TATAR | HAMACHI SASHIMI
UPGRADE CAVIAR 30g 55,-

ARCTIC CHAR CEVICHE 26,-
BBQ corn / green tomato / hibiscus

PAN-SEARED SCALLO 26,-
Cantaloupe melon / cucumber / wasabi /
Parma ham

HAMACHI SASHIMI & TATAR 27,-
Tom Kha Gai / Yuzu / Jalapeno

GRATINATED
spinach / hollandaise / truffle

NATUR
grapefruit granité / mezcal / tajin

POACHED
buttermilk / chili

OYSTER
-Huitres Hervé-

balsamic shallots /
butter

Fine Nr. 2 | 5,5

BEEF TARTAR "SUMMER ROLL" 25,-
Papaya / Sesame / Mizuna
UPGRADE CAVIAR 10g 19,-

TRISTAN LANGUSTE "BUN" 29,-
brioche / pointed cabbage salad /
passionfruit

OYSTER VARIATION

two of each Fine Nr. 2 / 38,-

— CLASSICS —

PRAWN TEMPURA 25,-
red cabbage kimchi / nuoc cham /
kaffir lime

CAULIFLOWER 21,-
pomegranate / coriander / gochujang

BOUILLABAISSE 24,- / 38,-
cod / prawns / pulpo / scallop
rouille / sour dough croûtons / parmesan

SEAFOOD VARIATION

from 2 / 85,- p.p.

½ LOBSTER | KING CRAB | BLACK TIGER PRAWNS | CALAMARETTI | SCALLOPS
Pimientos | Aioli | Salsa Verde || UPGRADE CAVIAR 30g 55,-



SEAFOOD PASTA 38,-
bouillabaisse / tomato / parsley

SPAGHETTI AL TARTUFO 24,- / 34,-
reblochon espuma /
egg yolk caramel/ truffle

SURF & TURF
for 2 / 46,- per person
350g entrecôte dry aged Uruguay
six black tiger prawns

— FISH —

CHAR FILET CONFIED 36,-
carrot / curry / mango / thai basil

COD STEAMED 40,-
pearl barley / artichokes / dates / macadami

CRISPY TUNA 44,-
black garlic / wild broccoli / yuzu

EAGLE FISH GRILLED 38,-
eggplant / feta / kenyan bean / watermelon

ENTRECÔTE 48,-
dry aged from Uruguay 350g
pimientos de padron

— SHARING MENU —

Four courses to share in the middle of the table |
89,- per person | from 2 persons
bookable until 9pm

ARCTIC CHAR CEVICHE
BBQ corn / green tomato / hibiscus

BEEF TATAR "SUMMER ROLL"
Papaya / Sesam / Mizuna

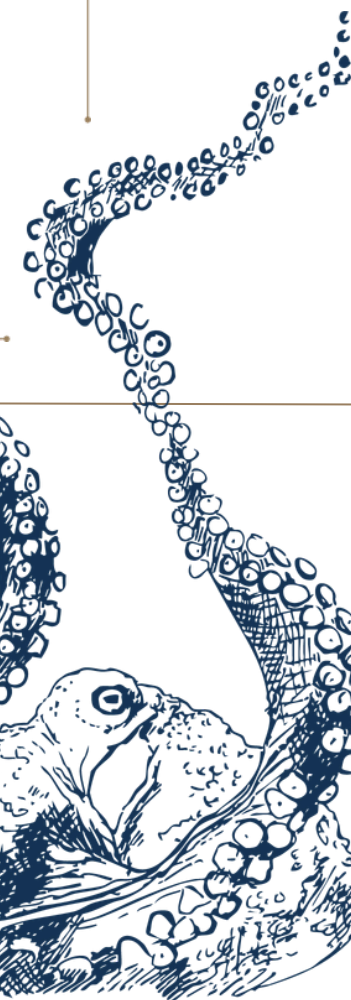
CAULIFLOWER
pomegranate / coriander / gochujang

PULPO
carrot / curry / mango / thai basil

FRESHMAKER
Yuzu Sorbet / Champagne Espuma

CRISPY TUNA
black garlic / wild broccoli / yuzu

am kai TIRAMISU
amarena cherry / pistachio / hazelnut



— 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

CANADIAN SCALLOPS 8,5 / piece

PULPO 27,- / arm

CARABINERO 23,- / piece

½ CANADIAN LOBSTER 48,-

140g KING CRAB 32,50

AUSTRALIAN WAGYU ENTRECÔTE 95,- / 300g

— SIDES —

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



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

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

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
