

— STARTERS —

SWORDFISH CEVICHE 22,-
tom kha gai / chipotle chili / pineapple

SCALLOPS SEARED 24,-
topinambour / macadamia / blood orange

BLUEFIN TUNA SASHIMI 27,-
nashi pear / daikon / shiso purple

TEMPURA PRAWNS 25,-
kimchi / nuoc cham / maracuja

GRATINATED
spinach / hollandaise / truffle

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

Fine Nr. 2 | 5,5

OYSTER VARIATION
two of each Fine No. 2 / 38,-
NATUR
balsamic shallots

BEEF TARTARE 24,-
potato rösti / soy egg yolk / celery
UPGRADE caviar 10g 19,-

CHESTNUT-CREAM-SOUP &
SCALLOP 19,-
port wine shallots

LAMB`S LETTUCE 18,- 
buttermilk / tangerine / walnut

CAULIFLOWER 19,-  
pomegranate / coriander / gochujang

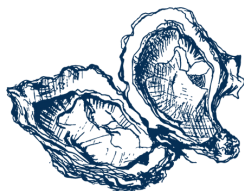
POACHED
buttermilk / chili

— PASTA —

MUSHROOM RISOTTO 21,- / 28,  
black salsify / chestnut / truffle

SPAGHETTI AL TARTUFO 23,- / 31,- 
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 52,-
curry cappuccino / yuzu / coriander

— FISH —

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

EAGLEFISH FILET 36,-
bean cassoulet / chorizo /
bouillabaisse / lemon balm

HALIBUT POACHED 39,-
potato / dashi sauerkraut / yarrow

TUNA STEAK 42,-
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
30g 55,-

— MEAT —

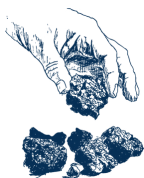
CONFIT DUCK LEG 36,-
gyoza / pumpkin / kumquai / consommé

ENTRECÔTE 47,-
dry aged from Uruguay 300g

For 2 / SURF & TURF – 46,- 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,-
WILD MUSHROOMS 7,-
HOISIN RED CABBAGE 7,-



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

— SHARING MENU —

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

BLUEFIN TUNA SASHIMI
nashi pear / daikon / shiso purple

BEEF TARTARE
potato rösti / soy egg yolk / celery

LAMB`S LETTUCE
buttermilk / tangerine / walnut

MUSHROOM RISOTTO & SCALLOPS
black salsify / chestnut / truffle

FRESHMAKER
yuzu sherbet / champagne espuma

HALIBUT POACHED
potato / dashi sauerkraut / yarrow

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

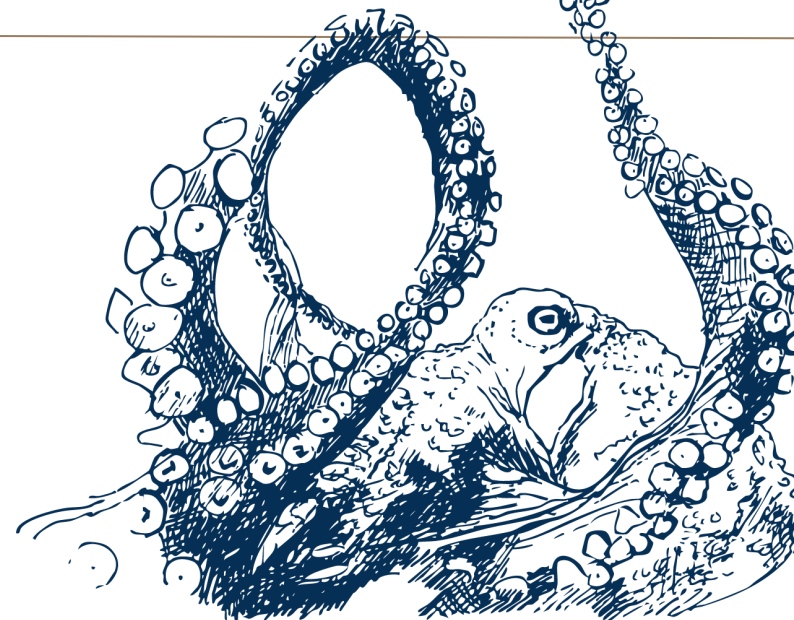
BLACK TIGER PRAWNS 7,50 / piece

CANADIAN SCALLOPS 7,- / piece

CARABINERO 23,- / piece

½ CANADIAN LOBSTER 48,-

140g KING CRAB 32,50



— DESSERT —

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

YUZU SHERBET 9,-
champagne espuma

BLUEBERRY CHEESECAKE 12,-
Guanaja 70% / balsamic / basil

HONEYCOMB 12,-
banana, buttermilk, cornflakes

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

DAIKON
WINTER RADISH

PICO DE GALLO
MEXICAN SALSA

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
