

appetizers

edamame 🍃	4.8
boiled green soy beans	
agedashi tofu 🍃	7.0
deep fried bean curd in tempura sauce	
yakitori	7.5
grilled chicken and spring onions skewers	
chicken gyoza	6.5
chicken and vegetable dumplings	
vegetable gyoza 🍃	6.0
vegetable dumplings	
prawn gyoza	7.5
prawn and vegetable dumplings	
chicken kara age	9.0
deep fried succulent chicken balls	
vegetable tempura 🍃	11.0
assorted veg. deep fried in tempura batter	
prawn tempura	12.5
king prawns deep fried in tempura batter	

salad & side dished

yasai salad 🍃	6.0
fresh mixed green salad	
sunomono salad 🍃	6.0
sliced cucumber and seaweed	
chuka wakame salad 🍃	7.5
sesame marinated shredded seaweed salad	
salmon sashimi salad	10
seared salmon with fresh mixed salad	
tuna sashimi salad	12
seared tuna with fresh mixed salad	
mixed sashimi salad	14.5
assorted sashimi with fresh mixed salad	
miso soup 🍃	3.0
gohan steamed rice 🍃	3.0
assorted pickles 🍃	4.0



maki rolled sushi & hand roll

	maki x6	hand roll x1		maki x6	hand roll x1
tekka	7.5	5.8	spicy sake	7.5	5.8
tuna			spicy salmon		
spicy tekka	8.5	6.8	sake, avocado	7.5	5.8
spicy tuna			salmon, avocado		
tekka, avocado	8.5	6.8	california	8.0	6.0
tuna, avocado			crab stick, avocado		
negi toro	9.5	7.8	unakyu	8.5	6.5
tuna belly, spring onion			eel, cucumber		
negi hamachi	9.5	7.8	prawn tempura	9.0	7.0
yellowtail, spring onion			prawn tempura, avocado		
sake	6.0	5.2	kappa 🍃	5.5	4.0
salmon			avocado 🍃	5.5	4.0

food allergies and intolerances

*Please ask a member of staff about the ingredients in your meal before placing your order. Thank you
 *Management advises that food prepared here may contain or have come in contact with nuts, soy beans, milk, eggs, wheat, shellfish or fish
 *All prices are inclusive VAT
 A discretionary 13.5% service charge will be added to your bill

from the grill

black cod	26.0
grilled cod marinated with sweet miso	
chicken teriyaki	13.5
grilled chicken with teriyaki sauce	
salmon teriyaki	16.5
grilled salmon with teriyaki sauce	
beef teriyaki	18.5
grilled beef rib eye steak with teriyaki sauce	
saba shioyaki	15.0
grilled mackerel with sea salt	
unagi kabayaki	24.0
grilled eel with sweet eel sauce	

main dishes

chicken katsu curry don	12.5
deep fried breaded chicken, vegetables, curry sauce, rice	
pork katsu curry don	13.5
deep fried breaded pork, vegetables, curry sauce, rice	
salmon ikura don	25.0
salmon sashimi and salmon roe on the bed of sushi rice	
chirashi zushi	25.0
fine selection of assorted sashimi on the bed of sushi rice	
unaju	22.0
grilled eel with sweet eel sauce on the rice	
chicken katsu	12.0
deep fried breaded chicken	
tonkatsu	13.0
deep fried breaded pork loin cutlet	
tempura udon	13.0
thick noodles in soup with king prawn tempura and vegetable tempura	
vegetable tempura udon 🍃	13.0
thick noodles in soup, mixed veg. tempura	

sashimi moriwase

assorted sashimi A 9 slices	22.0
salmon, tuna and white fish	
assorted sashimi B 15 slices	32.0
salmon, tuna, yellowtail and white fish	
omakase 21 slices	45.0
fishes selected by the chef	

special rolled sushi

kami 8 pcs	15.5
seared salmon, avocado, carb stick, flying fish eggs, spicy mayo and cress	
spider 6 pcs	14.5
soft shell crab, cucumber, shiso, flying fish eggs, spring onion	
rainbow 8 pcs	16.0
salmon, tuna, white fish, prawn, crab stick, flying fish eggs, avocado	
dragon 8 pcs	16.0
prawn tempura, eel, flying fish eggs, cucumber	
wagyu 8 pcs	22.5
prawn tempura, asparagus, wagyu, truffle teriyaki sauce	

Kami
260 Kentish Town Road
London
NW5 2AA
020 7485 7078
www.kamilondon.com



JAPANESE RESTAURANT

sashimi & nigiri

	sashimi x3	nigiri x2		sashimi x3	nigiri x2
sake salmon	8.0	6.5	ebi king prawn	7.5	6.5
maguro tuna	9.5	8.0	tako octopus	7.5	6.5
chu toro medium fatty tuna	13.0	10.5	unagi eel	9.0	8.0
o toro tuna belly	15.0	13.5	hotate scallop	9.0	8.0
hamachi yellowtail	12.5	10.0	wagyu seared wagyu beef		16.0
suzuki sea bass	8.0	6.5	ikura salmon roe		9.5
tai sea bream	8.5	7.0	inari  sweet tofu		5.0
saba mackerel	7.5	6.0			

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sushi moriwase

assorted sushi A 5 pcs	16.0
salmon, tuna, white fish, king prawn, mackerel	
assorted sushi B 7 pcs	22.0
salmon, tuna, white fish, king prawn, yellowtail, mackerel, scallop	
assorted sushi C 10 pcs	32.0
salmon, tuna, medium fatty tuna, white fish, king prawn, yellowtail, mackerel, scallop	

new style sashimi

salmon tataki	12.5
seared salmon, ponzu sauce	
maguro tataki	14.5
seared tuna, onion dressing	
suzuki carpaccio	14.0
thinly sliced sea bass, ponzu sauce	
hamachi carpaccio	16.5
thinly sliced hamachi, truffle yuzu sauce	
toro tataki	22.0
seared fatty tuna, truffle onion dressing	
wagyu tataki	30.0
wagyu beef, truffle miso, orange ponzu sauce	

white wine

sauvignon blanc, simply yours 7.8
Chile
gooseberry, citrus, apple

pinot grigio, simply yours 7.8
Italy
lemon, spicy, floral

le pionnier blanc 22.0
France
ripe pear, grapefruit, floral

pinot grigio, ca' luca 24.0
Italy
peach, pear, melon

sauvignon blanc, renosterbos 26.5
South Africa
tropical, herbaceous, citrus

viognier, la playa 28.5
Chile
apricot, pineapple, banana

grüner veltliner, heiderer-mayer 34.0
Austria
green apple, pear, pineapple

gavi di gavi, conti speroni 38.5
Italy
blossom, peach, grapefruit

mâcon-fuissé, domaine auvigue 48.5
France
minerality, ripe fruit, supple

Japanese beer

kirin ichiban 5.5
4.6% 330ml

red wine

le pionnier rouge 6.8 glass / 22.0
France
summer fruit, berry, spicy

carignan vieilles vignes 25.0
France - roche de belanne
strawberry, suppler, dark cherry

shiraz, cosmic cloud 26.0
South Africa
blackberry, plum, damson

merlot, la playa 28.0
Chile
black plum, cherry, menthol

malbec, alpataco 32.0
Argentina
black currant, plummy, violets

rosso di montepulciano, crociani 40.0
Italy
morello cherry, red berries, rounded

pinot noir reserve, wairau river 46.0
New Zealand
dark fruit, mocha, smoky

rosé wine

pinot grigio ramato 7.0 glass / 25.0
il barco, Italy
peach, rose petal, red fruit

Japanese sake

kikumasa muné freshly pressed sake junmai kojo fragrant & mature 18.5 / 35.0
15% - 300ml / 720ml
full floral aroma like Ginjo yet rich and full of umami

ozeki josen kinkan taruzake smooth & light 20.0
14.5% - 300ml
refreshingly light and smooth on the plate with a rich, cedar finish

ozeki karatanba honjozo crisp & dry 22.0
15.4% - 300ml
smooth, easy drinking, feel-good sake that matches any food you choose

ozeki tokubetsu junmai yamada nishiki - rich & savoury 24.0
14.8% - 300ml
full of rich umami with bold flavours

ozeki junmai sake rich & mature 8.95 / 35.0
14.5% - 175ml glass / 750ml
fresh, well balanced flavour appreciated all sake connoisseurs

tamanohikari junmai ginjo iwai - smooth & light 35.0 / 78.0
16.2% - 300ml / 720ml
fresh, elegant sake made from iwai rice awith a hint of strawberry, earthy mushroom

choya original umeshu plum wine 12.5 / 50.0
10% - 175ml glass / 750ml
umeshu plum wine has a sweet, fruity flavour without a strong alcoholic taste

asahi shuzo dassai 23 fruity & elegant 85.0 / 180.0
16% - 300ml / 720ml
the best of the best, will go down like velvet

soft drinks

still water 5.0
750ml

sparkling water 5.0
750ml

coca cola 3.8
330ml

diet coke 3.8
330ml

sprite 3.8
330ml

appletiser 3.8
275ml

green tea 4.8
pot

sparkling wine

prosecco superiore, borlotti Italy 10.0
blossom, apple, fresh

prosecco, borgo del col alto Italy 32.0
floral, honey, apple

prosecco rosé, barocco Italy 35.0
strawberry, apple, peach

cremant de bourgogne brut, domaine de prieure, France 50.0
lemon, refreshing, sherbet

champagne mercier brut, epéray, France 100.0
brioche, vanilla, toasty