

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	

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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 Chile gooseberry, citrus, apple	6.8
pinot grigio, simply yours Italy lemon, spicy, floral	6.8
le pionnier blanc France ripe pear, grapefruit, floral	20.0
pinot grigio, ca' luca Italy peach, pear, melon	24.0
sauvignon blanc, renosterbos South Africa tropical, herbaceous, citrus	26.5
viognier, la playa Chile apricot, pineapple, banana	28.5
grüner veltliner, heiderer-mayer Austria green apple, pear, pineapple	32.0
gavi di gavi, conti speroni Italy blossom, peach, grapefruit	35.0
mâcon-fuissé, domaine auvigue France minerality, ripe fruit, supple	46.0

Japanese beer

kirin ichiban 4.6% 330ml	5.4
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red wine

le pionnier rouge France summer fruit, berry, spicy	20.0
carignan vieilles vignes France - roche de belanne strawberry, suppler, dark cherry	24.0
shiraz, cosmic cloud South Africa blackberry, plum, damson	26.0
merlot, la playa Chile black plum, cherry, menthol	28.0
malbec, alpataco Argentina black currant, plummy, violets	30.0
rosso di montepulciano, crociani Italy morello cherry, red berries, rounded	38.0
pinot noir reserve, wairau river New Zealand dark fruit, mocha, smoky	46.0

rosé wine

pinot grigio ramato, il barco Italy peach, rose petal, red fruit	24.0
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Japanese sake

ozeki tokubetsu junmai 18.5
yamada nishiki
rich & savoury

14.8% - 300ml
full of rich umami with bold flavours

ozeki karatanba honjozo 22.5
crisp & dry

15.4% - 300ml
smooth, easy drinking, feel-good sake that matches any food you choose

wakaze the classic junmai 40.0
fresh & lively

13% - 750ml
refreshing, light with layered citrus tones, made in France this is the sake industry's message to wine

wakaze nigori 42.5
softness & elegant

12% - 750ml
being very appreciated for it's softness, it's delicate notes of rice and it's elegant cloudy aspect wakaze have created a 100% French nigori sake

wakaze yuzu 45.0
fresh & bitter

13% - 750ml
it has a dry taste, it bring out the freshness, acidity and slight bitterness of the citron and the addition of mint adds complexity to the flavour

asahi shuzo dassai 23 68.0
fruity & elegant

16% - 300ml
the best of the best, will go down like velvet

asahi shuzo dassai 23 135.0
fruity & elegant

16% - 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 4.5
pot

sparkling wine

prosecco superiore, borlotti 9.0
Italy
blossom, apple, fresh

prosecco, borgo del col alto 31.0
Italy
floral, honey, apple

prosecco rosé, barocco 35.0
Italy
strawberry, apple, peach

champagne vauban frères 55.0
France - brut cuvée
citrus, fresh, biscuit

champagne luis roederer 68.0
France - brut premier
toast, floral, almond