

TAKE AWAY MENU

Kentish Town, 8 Fortess Road, NW5 2ES, London

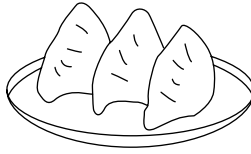
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www.kamilondon.com

ALLERGY ADVICE

In the kitchen our chefs handle sesame, prawns, fish and mustard.

As a result, our dishes may contain traces of these allergens.



APPETIZERS

EDAMAME (V)

Boiled green soy beans
(£4.00)

AGEDASHI TOFU (V)

Deep fried bean curd in tempura sauce
(£5.50)

YAKIDORI

Grilled skewers of chicken
and spring onions
(£5.50)

CHICKEN GYOZA

Chicken and vegetable dumplings
(£4.50)

VEG GYOZA (V)

Vegetable dumplings
(£4.50)

PRAWN GYOZA

Prawn and vegetable dumplings
(£5.50)

NASU DENGAKU (V)

Deep fried aubergine
with sweet miso
(£7.00)

CHICKEN KARAAGE

Deep fried succulent
chicken balls
(£7.00)

KANI KARAAGE

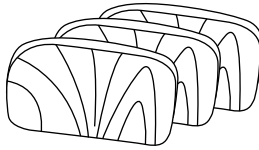
Deep fried soft
shell crab
(£8.00)

VEG TEMPURA (V)

Assorted vegetable deep fried
in tempura batter
(£8.50)

PRAWN TEMPURA

King prawns deep fried
in tempura batter
(£9.50)



SASHIMI

3 slices per portion

Sake (Salmon) (£6.00)

Maguro (Tuna) (£7.50)

Chu toro (Medium fatty tuna) (£11.00)

O toro (Tuna belly) (£13.00)

Suzuki (Sea bass) (£6.00)

Hamachi (Yellow tail) (£9.00)

Saba (Mackerel) (£6.00)

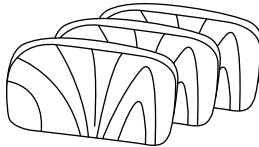
Ebi (King prawn) (£6.00)

Amaebi (Sweet prawn) (£7.00)

Unagi (Eel) (£7.00)

Hotate (Scallop) (£8.00)

Abura bozu (Butterfish) (£7.00)



NEW STYLE SASHIMI

MAGURO TATAKI

Searched tuna
with onion dressing
(£9.50)

SUZUKI CARPACCIO

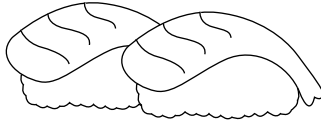
Thinly sliced sea bass
with yuzu ponzu sauce
(£9.50)

HAMACHI CARPACCIO

Thinly sliced hamachi
with garlic ponzu sauce
(£12.50)

CHUTORO CARPACCIO

Thinly sliced medium fatty tuna
with chili ponzu sauce
(£15.50)



NIGIRI

2 pieces per portion

Sake (Salmon) (£5.00)

Maguro (Tuna) (£6.00)

Chu toro (Medium fatty tuna) (£9.50)

O toro (Tuna belly) (£12.50)

Suzuki (Sea bass) (£5.00)

Hamachi (Yellow tail) (£8.00)

Ikura (Salmon roe) (£7.00)

Saba (Mackerel) (£5.00)

Ebi (King prawn) (£5.00)

Amaebi (Sweet prawn) (£6.00)

Unagi (Eel) (£6.00)

Hotate (Scallop) (£7.00)

Abura bozu (Butterfish) (£6.00)

Inari (Sweet tofu) (V) (£4.00)

SUSHI SET

SUSHI SET A

2 x salmon sashimi, 3 x salmon nigiri,
6 x salmon maki
(£12.50)

SUSHI SET B

2 x tuna sashimi, 2 x salmon sashimi,
2 x tuna nigiri, 2 x salmon nigiri, 2 x white fish
nigiri, 6 x salmon maki, 6 x tuna maki
(£23.00)

SALMON SUSHI SET

3 x salmon sashimi, 5 x salmon nigiri,
6 x salmon maki, 6 x salmon & avocado maki
(£21.50)

SALMON & TUNA SUSHI SET

2 x salmon sashimi, 2 x tuna sashimi,
3 x salmon nigiri, 3 x tuna nigiri,
6 x salmon maki, 6 tuna maki
(£24.50)

SASHIMI MORIWASE

ASSORTED SASHIMI A

9 slices of salmon, tuna
and white fish

(£15.50)

ASSORTED SASHIMI B

15 slices of salmon, tuna,
yellowtail and white fish

(£24.50)

OMAKASE

21 slices fishes
selected by the chef

(£39.50)

SUSHI MORIWASE

ASSORTED SUSHI A

5 pieces of salmon, tuna, white fish,
king prawn and mackerel

(£12.50)

ASSORTED SUSHI B

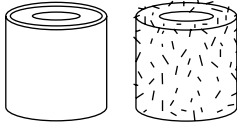
7 pieces of salmon, tuna,
white fish, king prawn, yellowtail,
mackerel and scallop

(£19.50)

ASSORTED SUSHI C

10 pieces of salmon, medium fatty tuna,
sweet prawn tuna, white fish, king prawn,
yellowtail, mackerel and scallop

(£29.50)



MAKI ROLLED SUSHI

6 pieces per portion

Tekka (Tuna) (£6.00)

Spicy tekka (Spicy tuna) (£7.00)

Tekka & avocado (Tuna & avocado) (£6.50)

Negi toro (Tuna belly & spring onion) (£8.00)

Negi hamachi (Yellowtail & spring onion) (£7.00)

Sake (Salmon) (£5.00)

Spicy sake (Spicy salmon) (£6.00)

Sake & avocado (Salmon & avocado) (£5.50)

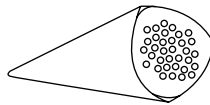
California (Crab stick & avocado) (£6.50)

Unakyu (Eel & cucumber) (£7.00)

Kappa (Cucumber) (V) (£4.50)

Avocado (V) (£4.50)

Prawn tempura (£7.00)



HAND ROLL

1 piece per portion

Tekka (Tuna) (£5.00)

Spicy tekka (Spicy tuna) (£6.00)

Tekka & avocado (Tuna & avocado) (£5.50)

Negi toro (Tuna belly & spring onion) (£7.00)

Negi hamachi (Yellowtail & spring onion) (£6.00)

Sake (Salmon) (£4.00)

Spicy sake (Spicy salmon) (£5.00)

Sake & avocado (Salmon & avocado) (£4.50)

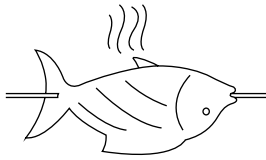
California (Crab stick & avocado) (£5.50)

Unakyu (Eel & cucumber) (£6.00)

Kappa (Cucumber) (V) (£3.50)

Avocado (V) (£3.50)

Prawn tempura (£5.00)



GRILLED DISHES

BLACK COD

Grilled cod marinated
with sweet miso
(£20.00)

CHICKEN TERIYAKI DON

Grilled chicken with teriyaki sauce,
vegetables and rice
(£10.00)

SALMON TERIYAKI DON

Grilled salmon with teriyaki sauce,
vegetables and rice
(£13.50)

BEEF TERIYAKI DON

Grilled beef rib eye steak with
teriyaki sauce, vegetables and rice
(£14.00)

UNAJU

Grilled eel with sweet
eel sauce on rice
(£18.00)

SEABASS DON

Grilled seabass with salt,
vegetable and rice
(£13.50)



SALADS & SIDE DISHES

YASAI (FRESH MIXED) SALAD (V)

(£5.00)

MISO SOUP (V)

(£2.50)

GOHAN STEAMED RICE (V)

(£2.50)

ASSORTED PICKLES (V)

(£3.50)

CHUKA WAKAME SALAD (V)

Sesame marinated shredded seaweed salad
(£6.50)

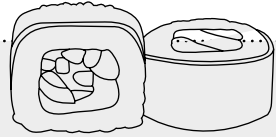
SUNOMONO SALAD (V)

Sliced cucumber and seaweed
(£5.00)

SASHIMI SALAD

Assorted sashimi and fresh mixed salad
(£11.50)

SPECIAL ROLLED SUSHI



RAINBOW

Salmon, tuna, white fish,
snow crab & avocado

4 pieces per portion
(£6.50)

SPIDER

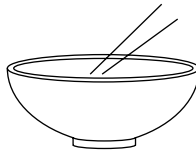
Soft shell crab, cucumber, sisho,
flying fish eggs and spring onion

6 pieces per portion
(£9.50)

DRAGON

Prawn tempura, eel,
avocado and cucumber

4 pieces per portion
(£6.50)



RICE AND NOODLE DISHES

CHICKEN OR PORK KATSU CURRY DON

Deep fried breaded chicken or pork,
vegetables and curry sauce
(£10.00)

SALMON IKURA DON

Salmon sashimi and salmon roe
on the bed of sushi rice
(£20.00)

CHIRASHI ZUSHI

Fine selection of assorted
sashimi on the bed of sushi rice
(£20.00)

CHICKEN YAKI UDON OR SOBA

Japanese style stir fried noodles
with chicken and vegetables
(£10.00)

PRAWN YAKI UDON OR SOBA

Japanese style stir fried noodles
with prawn and vegetables
(£10.00)

VEGETARIAN YAKI UDON OR SOBA (V)

Japanese style stir fried noodles
with dumplings and vegetables
(£10.00)

TEMPURA UDON

Thick noodles in soup with king prawn
tempura and vegetable tempura
(£10.00)

VEG TEMPURA UDON (V)

Thick noodles in soup with
mixed vegetable tempura
(£10.00)



WHITE WINES

PINOT GRIGIO

Dry River, Australia
(Quarter Bottle - £6.50)

SAVIGNON BLANC

Tierra del Rey, Chile
(Quarter Bottle - £6.50)

COLOMBARD

Le Pionnier Blanc,
IGP Comte Tolosan, France
(£18.00)

SAVIGNON BLANC

Whale Point, Western Cape, S.Africa
(£20.00)

PINOT GRIGIO

Portenova, Veneto, Italy
(£22.00)

VIOGNIER

Viento Aliseo, Dominio de Punctum,
La Mancha, Spain
ORGANIC AND BIODYNAMIC
(£25.00)

PICPOUL DE PINET

Domaine A Morin, Languedoc, France
(£28.00)

RED WINES

MERLOT

Tierra del Rey, Chile
(Quarter Bottle - £6.50)

SHIRAZ

Dry River, Australia
(Quarter Bottle - £6.50)

CARIGNAN/GRENACHE

Le Pionnier Rouge,
IGP L'Herault, France
(£18.00)

SHIRAZ

Hamilton Heights, Australia
(£20.00)

MERLOT

La Playa, Colchagua Valley, Chile
(£23.00)

RIOJA

Bodegas Taron, Rioja Alta, Spain
(£24.00)

MALBEC

Altosur, Finca Spohenia,
Tupungato, Mendoza, Argentina
(£29.00)



ROSE WINES

PINOT GRIGIO BLUSH

San Antini, Veneto, Italy

(£20.00)

COTEAUX D'AIX EN PROVENCE ROSE

Essenciel, France

(£28.00)

SPARKLING WINES

PROSECCO SUPERIORE BRUT

Cantine Borlotti, Italy

(Quarter Bottle - £6.50)

PROSECCO SPUMANTE EXTRA DRY

Azzillo, Italy

(£28.00)

PINOT NOIR ROSE SPUMANTE

Le Monde, Friuli-Venezia Giulia, Italy

(£35.00)

CHAMPAGNE DE MALHERBE BRUT

Epernay, Champagne

(£45.00)

HOT SAKE & BEER

HOUSE JAPANESE SAKE

120 ml

(£7.50)

HOUSE JAPANESE SAKE

180 ml

(£9.50)

SAPPORO BEER

330 ml

(£3.80)

SOFT DRINKS

Still water 330 ml (£2.50)

Still water 750 ml (£4.50)

Sparkling water 330 ml (£2.50)

Sparkling water 750 ml (£4.50)

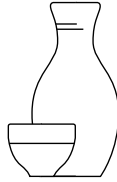
Appletiser 275 ml (£2.80)

Coca cola 330 ml (£2.80)

Diet coke 330 ml (£2.80)

Sprite 330 ml (£2.80)

J20 orange and passion fruit 275 ml (£2.80)



COLD JAPANESE SAKE

OZEKI DRY

- *Dry & Light* -

Slightly dry with rounded clean flavour throughout the finish

(Bottle 180ml - £8.00)

KARATANBA

- *Dry & Crisp* -

Karatanba has refreshing light flavour with a hint of fruitiness on the palate, finished with balanced dryness

(Bottle 300ml - £15.00)

PLATINUM

- *Bright & Fruity* -

This Junmai Dai-ginjo has bright, rich fruity flavours that lingers. Super premium sake brewed only from white core of rice

(Bottle 300ml - £22.50)

RAI

- *Rich & Savoury* -

A straightforward flavour that can be enjoyed for hours. A rich acidity balances the fullness of the other flavours

(Bottle 720ml - £38.50)

OZEKI NIGORI

- *Sweet & Creamy* -

Non-filtered sake with rice. Balanced sweet tropical flavours with a course and rich finish

(Bottle 375ml - £15.00)

HANA FUGA YUZU SPARKLING

- *Bubbly & Citruzy* -

A sweet, mellow Yuzu sparkling sake excellent as an aperitif and dessert sake.

Light in Alcohol at only 7%

(Bottle 250ml - £12.50)

KANJUKU UMESHU (PLUM SAKE)

- *Sweet & Sour* -

This Umeshu is characterized by mellowness and richness. This classic type of Umeshu has a natural sweetness

(Bottle 100ml - £6.50)