

RESTO/IZAKAYA/TAKE AWAY  
JAPANESE FOOD 波

# NAMI

# MENY

- ENGLISH MENU -

This menu is as much as possible based on ingredients from our local partners around Varberg.

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A traditional Japanese izakaya has the same relaxed atmosphere that can be found at a Spanish tapas bar or a Swedish local restaurant. All sorts of people are here. To talk business, socialize or just take it easy. The food served is simple and fresh: grilled meat or fish, vegetables, stews and hot soups. Sushi and sashimi also occur.

On a izakaya, food and drink should follow each other in harmony. Here you can choose individual dishes or fill the whole table with hors d'oeuvres. These are best washed down with an icy Japanese beer accompanied by beautiful sake.

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**NAMI** means wave in Japanese.

The Wave is a natural part of Japanese culture and tradition. One of the world's most famous works of art is the Great Wave of Kanagawa, by Katsushika Hokusai from 1829.

The Wave is one of the absolute strongest natural forces we can experience. Its power can shatter. But also create a sense of the invincible, as in the magical moment when the surfer balances at the top of its strength. With the wave as a theme, we tie the seas around Japan with our Västskustska wild waters. This fusion is the basic philosophy of our izakaya in Varberg, which we have chosen to call NAMI.

Welcome!



# MENY



NAMI **bold**  
OUR BAR

## This is how it works!

Our menu consists of small dishes, 'Family-style' every dish is supposed to be enjoyed by everyone at the table, children as adults. The more you are, the more dishes to experience! Seven, eight dishes per party are usually just right.

However, if it is the first time you are here, chefs recommendation is to go with one of our menus. We'll help you fix a nice dinner. See below!!

- MARKED WITH \*\* = VEGAN ALTERNATIVE  
- Let us know if you've got any allergies. We'll arrange the dinner to accomodate!

## NAMI CHOOSES FOR YOU!

**NAMI MENU\*\* - LEAVE IT UP TO US** p.p 545:-

*A really good menu option if decision anxiety strikes.*

We'll make the menu for you, so lean back & relax. Recommended for the whole party.

**Minimum 2 pers.!**

*- Don't forget Sake!*

## TORIAEZU - THIS IS WHERE IT BEGINS

*- IT'S ALWAYS A GOOD IDEA TO START THE DINNER WITH A GLASS OF SPARKLING WINE.*

**EDAMAME\*\* - Soy beans with sea salt.** 55:-

We've said it before but we'll say it again. This bean is simply irresistible! **VEG**

**EDAMAME IN SOY\*\* - Soy beans fried in lime** 65:-

*and soy sauce.* A slightly stickier version of this bean but oh so good! **VEG**

**CHIPS\*\* - Chickpeas and sunflower dip** 65:-

Perfect snack before dinner. **VEG.**

**MISO SOUP\*\* - miso soup made with** 40:-

*a kombu broth and served with tofu.*

Try it! It's a nice start to your Izakaya dinner. **VEG**

## OSOUZAI - SMALLER DISHES

**KYURIWAKAME\*\*** - Seaweed & cucumber salad 70:-  
flavored with chili and sesame oil. The seaweed is Swedish & organically grown from Glommen. **VEG.**

**CHUKA IKA SALADA -** 80:-  
The best salad we've had on our meny according to many of our guests. We like it but is it really that good...

**KIMUCHI\*\*** - Namis fermented cabbage salad 70:-  
flavored with ginger, garlic & chili.  
Hot for some!! **VEG.**

**GOMA-AE\*\*** - Sugar snaps & spinach with ground 70:-  
sesame seeds.

**YUZU MAYO** - Japanese citrus mayo. 30:-

**VEGAN MAYO\*\*** - Chipotle & Ancho chili. **VEG.**

**SRIRACHA MAYO** - Hotter mayo with sriracha.  
*- Mayo goes well with all our deepfried dishes.*

**GOHAN\*\*** - White, japanese round grain rice. **VEG.** 40:-

## SASHIMI / TARTAR - THINLY CUT / RAW

**NAMIS SASHIMI** Bigger 285:-  
*Today's selection of fish & shellfish.* Smaller 200:-  
Served in a traditional way with a smokey tosa soy.

**YUKKE TARTAR\*\*** 165:-  
*The perfect tartar is made with beef tenderloin and us.*  
Served with wasabi mayo, trout roe and parmesan chips. This one is a favorite at NAMI!

**TATAKI NO SHAKE** 165:-  
*Tataki on the finest salmon.*  
Lightly seared salmon dressed with light soy, yuzu koshō, silver onions, salmon roe and something crispy.

*All dishes marked with \*\* - is also done vegan.*

**NOTE!**

If you didn't know it already, we'll tell you now.  
At NAMI we always strive to find our raw materials, as close as possible. We work with Msc-Labelled, organic & wild caught fish, we source most of the seafood directly from the fishing boats in Träslövsläge. Our meat we take from Lillegårdens Farm outside Varberg & vegetables we make sure to use in the season they belong.  
Hope you like what we do. We do!



Show others where you are. Tag us!!

#restonami

#namibold



**YAKIMONO - FRIED**

**GYOZA\*\* - NAMI CLASSIC GLU.** 135:-

*Hand made dumplings stuffed with beef & pork.*

The gyoza is roasted & steamed then dressed with a sesame- & soy dressing and Gochujang' (Korean chili paste) Insanely good!

**MURUGAI** 140:-

*A lovely mix of mussels*

Served sautéed with sea coral, garlic, chili, Sesame oil & ginger.

**KARIFURAWA\*\* VEG.** 130:-

*Cauliflower, browned butter, capers.*

Fried cauliflower dressed with browned butter and capers..

*- We have the Japanese lager, Kirin Ichiban 50cl. For those who fancy a normal can!*

**AGEMONO - DEEP FRIED**

**KARAAGE\*\* - NAMI CLASSIC** 120:-

*Ginger marinated chicken thigh fillet.*

An outstanding course on the Izakaya table!  
Vegan: Oumph

**SATSUMAIMO FURAI\*\*** 90:-

*Deep fried sweet potatoes...*

We've had these on our menu for over 10 years.  
Very simple but sooo good!  
Do not forget the mayo!

**IKA-FURAI .** 140:-

*Deep fried squid.*

Served with salad & balsamico-soy.  
How about that!

**GURILU - GRILLED**

**YAKINIKU** 185:-

*Grilled flank steak...*

The flank steak is lightly grilled and served with black garlic, chimichuri, red lentils and crispy garnish.

**TARA NO SAIKYOMISO** 185:-

*Grilled saikyomisomarinated Skrei cod.*

We serve the Skrei cod simply with grilled lemon and of course some other things that add style and flavor!

**ZUKKIINI\*\* VEG.** 145:-

*Grilled courgette plain and simple.*

Served with vegan cream cheese and shichimi  
A dish that lifts the others but is also completely

**SUSHI - VINEGARED RICE**

**MAKI**

We serve 4 or 8 maki per menu.

**EBI FURAI**

*Panko-breaded deep-fried vannamei shrimp..* 4pc - 120:-

Crispy salad and chili mayo. 8pc - 230:-

**KYABETSU MAKI\*\***

*Pointed cabbage in maki.* 4pc - 120:-

Poached & grilled pointed cabbage on this maki 8pc - 230:-  
that is filled with cucumber, vegan feta and topped with carrot chips!

**GUNKAN NO MAGURO x 2** 2pc - 90:-

*Lightly smoked tuna fish.*

We fill the nori with smoked tuna stirred with mustard mayo & chives.

**NIGIRI -** We buy MSC-labelled, organic and wild caught fish. Just so you know it!

**TODAY'S SELECTION OF 4 FISHES**

8 nigiri - 200:-  
12 nigiri - Our sushi chef chooses 300:-

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## DEZĀTO – DESSERT

### JAPANESE CALIENTAS

*Like churros but better!*

Served with browned butter ice cream & caramel sauce flavored with miso. Order and be surprised!

135:-

### MACHA PANNACOTTA.

*Japan meets Italy in this dream.*

We top it with white chocolate, digestive biscuits and berries.

135:-

### YUZU SORBET\*\* VEG.

*If you want the sour finish!*

Served with meringue and probably a little something extra.

95:-

### CHOCOLATE\*\* VEG.

*If you feel like an espresso and some chocolate!*

Then we have this little bar. Flavored with orange & ponzu cream.

85:-

## NOMIMONO – DESSERT COCKTAILS

### ESPRESSO MARTINI

*Icy cold Espresso shaken hard & neatly with Galliano.*

Yes! This is hot shot vibes!

165:-

### CHOKLADCOCKTAIL DE LUXE\*\*

*Why not try our luxurious chocolate cocktail.*

Shaken not stirred with extra cream and grated chocolate. That's a happy ending!

165:-

### BUBBLES WITH SORBET

*Sparkling wine with sorbet.*

For those who want to end with style...!

159:-

*At NAMI we try to be as active as we can on social media & we would be happy to invite you to be too!*

PLEASE 'CHECK IN' AT OUR  
FACEBOOK PAGE...

[facebook.com/RestoNami](https://facebook.com/RestoNami)

CHECK OUT OUR GUESTS & OUR  
OWN PHOTOS ON INSTAGRAM.

[#restonami](#) / [@restonami](#) / [place: NAMI](#)

OUR FINE WEB PAGE!

[resto-nami.se](http://resto-nami.se)

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