

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.

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.

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 NEW 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 525:-

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 - Soya 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 - Soya beans fried in lime** 60:-

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

TEMPURA - Tempura deep-fried corn.** 55:-

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**

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

OSOUZAI - SMALLER DISHES

KYURI TO WAKAME** - Seaweed salad with seaweed, pickled cucumber, chili and sesame oil. 70:-
New feature - Swedish organic seaweed. **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.**

KYABETSU SALADA - An almost classic cole slaw 70:-
flavoured with sesame oil and soy mayo.

YUZU MAYO - Japanese citrus mayo. 25:-

VEGAN MAYO** - Vegan jalapeño mayo. **VEG.**

CHILI MAYO - Hotter mayo with sriracha & habanero.
- Mayo goes well with all our fried dishes.

GOHAN** - White, japanese round grain rice. **VEG.** 35:-

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.

GUNKAN NO EBI X 2 90:-

Lightly smoked crayfish tails from Läjät.

Gunkan means "battleship" in Japanese and the shape is actually similar to a small ship. The gunka is often used if the topping does not adhere to the rice, as for example in this case filled with the wonderful crayfish and truffle mayo.

YUKKE TARTAR** 165:-

The perfect tartare on beef tenderloin..

Served with roasted garlic emulsion, trout roe and something crispy. This one is a favorite at NAMI!

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 Thuressons 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

SHĪFŪDO – FISH & SEAFOOD

TATSUTA-AGE

B readed, deep fried 'catch from the ocean'
Served with lemon and sea salt.

Simple but so good... Don't forget mayo!

120:-

SABANOSHIOYAKI

Grilled mackerel fillet

One of the best things we know is actually grilled Mackerel especially in the summer.

125:-

NIKU – MEAT

GYOZA** - NAMI CLASSIC *GLU.*

Hand made dumplings stuffed with beef & pork.

The gyoza is roasted, steamed and then dressed with a sesame- & soy dressing and Gochujang* (koreansk chili pasta)

Vegan: Filled with soybeans, ginger, onion & carrot.

135:-

KARAAGE** - NAMI CLASSIC

Deep fried ginger marinated chicken thigh fillet.

An outstanding course on the Izakaya table!

Vegan: Oumph

120:-

KUSHI-YAKI – SKEWERS

All skewers are served in pairs and interspersed with green onions:

EBI YAKITORI

Grilled vannamei shrimps.

Skewers with vannamei shrimp flavored with Yuzu kosho, a fermented paste made from green chilli, lemon zest & salt.

140:-

BUTA

Grilled porkbelly.

The pork is served crispy and brushed with a Gochujang-mirin glaze. Just the way we like it!

125:-

KINOKO** *VEG.*

Grilled mushroom...

This modest mushroom shines.

Grilled and served with a ponzu glaze.

95:-



YASAI – VEGETABLES

HARUMAKI** *VEG.*

Spring roll filled with bean sprouts & kale.

The spring roll is fried in browned butter and flavored with garlic and soy. We also have a sake that goes brilliantly with this! Tamagawa Kimoto!

125:-

SATSUMAIMO FURAI** *VEG.*

Deep fried sweet potatoes...

Very simple but sooo good!

Do not forget the mayo!

85:-

NASU NANBANZUKE** *VEG.*

Deep-fried pickled eggplant.

The eggplant is deep-fried and marinated in soy, chili, mirin, and then cooled down before serving

85:-

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

SUSHI – VINEGARED RICE

MAKI

We serve 4 or 8 maki per menu.

SHAKE MAKI

Lightly seared slamon on a maki.

Cucumber, salad and mayo with pickles and curry.

4pc - 120:-

8pc - 230:-

BUTA FURAI

Breaded and deep-fried pork.

Served with crisp and chili mayo.

This pork maki is awesome!

4pc - 110:-

8pc - 210:-

ASPARAGASU** *VEG.*

Grilled asparagus.

This Maki is filled with grilled asparagus, leek and cucumber.

4pc - 100:-

8pc - 190:-

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

TODAY'S SELECTION OF 4 FISHES

8 nigiri -

200:-

12 nigiri -

Our sushi chef chooses

300:-

DEZĀTO – DESSERT

CRÈME BRÛLÉE 'JAPANESE STYLE' 100:-

We flavor our brûlée with the finest miso.

Order and be surprised!

CHŌRŌ & YUZU** VEG. 120:-

Sommrigt ju!

Yuzu sorbet served with meringue, elderberry foam & strawberries!

COFFEE SORBET** VEG. 85:-

Perfect end to a nice dinner... For some anyway!

TRYFFEL** VEG. 45:-

If you feel like an espresso and some chocolate!

NOMIMONO – DESSERT COCKTAILS

ESPRESSO MARTINI 169:-

Icy cold Espresso shaken hard & neatly with Galliano.

Yes! This is hot shot vibes!

CHOKLADCOCKTAIL DE LUXE** 169:-

Why not try our luxurious chocolate cocktail.

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

BUBBLES WITH SORBET 169:-

Sparkling wine with sorbet.

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

**FOLLOW US ON OUR
SOCIAL MEDIA!**

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

**CHECK OUT OUR GUESTS & OUR
OWN PHOTOS ON INSTAGRAM.**

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

OUR FINE WEB PAGE!

resto-nami.se

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