

RESTO/IZAKAYA/TAKE AWAY  
JAPANESE FOOD 波  
NAMI  
MENY

- ENGLISH MENU -

Our menu is built, as much as possible, on ingredients from our local partners. Vegetables from regional growers, meat from Lillegårdens Kött & Chark, and fish & seafood straight off the boats in Träslövläge.

A traditional Japanese izakaya shares the relaxed atmosphere of a Spanish tapas bar or a classic Swedish neighborhood pub. People come here for all sorts of reasons: to talk business, spend time with friends, or just take it easy. The food is simple and fresh – grilled meat or fish, vegetables, stews, and hot soups. You'll also find sushi, kaizen donburi, and sashimi.

At an izakaya, food and drink flow together in harmony. Pick one dish or cover your table with many. Enjoy it all with a cold Japanese beer and a splash of sake.

NAMI means "wave" in Japanese. The wave is a powerful symbol in Japanese culture, famously captured in Hokusai's iconic painting The Great Wave off Kanagawa (1829).

A wave can be crushing. But also awe-inspiring. Just like that perfect moment when a surfer catches its crest. With the wave as our theme, we link the waters around Japan with our wild Swedish West Coast. This fusion is the foundation of our izakaya in Varberg.

Welcome!



# MENY



NAMI **bold**  
OUR NEW BAR

## This is how it works!

Our menu is made up of smaller, family-style dishes.

They're designed to be shared and enjoyed together – kids and grown-ups alike.

The more of you there are, the more dishes you get to try!

Six to eight dishes per table is usually just right. If it's your first time here, we recommend trying our NAMI Menu.

We'll take care of the rest and make sure you have a great dinner.

Check it out 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 550:-

*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 A DINNER WITH SOME BUBBLES, RIGHT?.*

### 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 and soy sauce.*

60:-

AA stickier twist on the classic – and oh so good! **VEG**

### TŌMOROKOSHI NO TEMPURA\*\* – *Corn in a crisp tempura batter. Just a fun snack..*

70:-

Perfect snack before dinner. **VEG**.

### MISO SOUP\*\* – *Kombu dashi, wakame seaweed & tofu in a traditional bowl..*

40:-

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

## 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**.

**TOMATO NO MINTO-AE\*\*** – Tomatoes with mint, yuzu & scallions.. 70:-

**YUZU MAYO\*\*** – Japanese citrus mayo. We make it 30:-  
vegan if you want.

**CHILI MAYO** – Hotter mayo with sriracha & habanero.  
- Mayo goes well with all our fried 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, served with tosa soy.

Best enjoyed with sake.

### HAMACHI NO TATAKI

165:-

*Tataki of premium hamachi.*

Lightly seared and dressed with citrus, shiso, shallots, trout roe – and a touch of crunch.

### YUKKE TARTAR\*\*

165:-

*The perfect tartare on beef tenderloin..*

Served with heavenly tare, wasabi emulsion, and yes – a little crunch here too.

A true NAMI favorite!

All dishes marked with \*\* - can also be made vegan.

## NOTE!

If you didn't know it already, we'll tell you now.  
At NAMI, we always aim to source our ingredients as locally as possible – even when running a Japanese restaurant in Sweden. We work with MSC-certified, organic and wild-caught fish, and much of our seafood comes directly from the boats in Låjet. Our meat is preferably from Lillegårdens Kött & Chark, and we try to use vegetables in season – most of the time, at least.

Show others where  
you are. Tag us!!

#restonami  
#namibold



## NIKU – MEAT

### GYŪNIKU NO GURIRU

185:-

*Grilled, marbled, and bursting with Japanese flavor.*

This beautifully aged beef comes with a punchy yuzu butter.

Love meat? This one's got your name on it.

### TOROTORO BUTABARA

150:-

*Grilled Swedish pork belly.*

We slow-cook it overnight, then grill it until crisp, caramelized, and off course perfectly portioned.

Seriously tasty!

### GYOZA\*\* - NAMI CLASSIC GLU.

135:-

*Hand made dumplings stuffed with beef & pork.*

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

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

### KARAAGE\*\* - NAMI CLASSIC

125:-

*Deep fried ginger marinated chicken thigh fillet.*

An outstanding course on the Izakaya table!

Vegan: Tempeh



## YASAI – VEGETABLES

### HARUMAKI\*\* VEG.

125:-

*A spring roll packed with the best of the vegetable patch.*

Pan-fried until golden and served with ponzu.

And yes – we've got a sake that pairs perfectly with it!

### SATSUMAIMO FURAI\*\* VEG.

95:-

*Deep fried sweet potatoes...*

Very simple but sooo good!

Do not forget the mayo!

### YASAI DENGAKU\*\* VEG.

95:-

*Seasonal grilled vegetables with spicy red miso.*

A side dish that truly elevates everything else on the table – but stands strong all on its own.

## SHĪFŪDO – FISH & SEAFOOD

### EBI TO HOTATE

155:-

*Sautéed vannamei prawns & queen scallops.*

Tossed in a hot pan with chili, garlic & parsley.

Adelante!!

### SABA NO SHIOYAKI

135:-

*Grilled mackerel fillet.*

To be honest, nothing beats grilled mackerel in the summer! A touch of yuzu salt – that's all it needs!

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

## SUSHI – VINEGARED RICE

### MAKI

We serve 4 or 8 maki per menu.

### SHAKE MAKI

4pc - 120:-

*Lightly seared salmon on a maki*

8pc - 230:-

*– what a treat!*

Pickled cucumber & dill mayo.

### BUTA FURAI

4pc - 115:-

*Breaded and deep-fried pork.*

8pc - 220:-

Served with crisp and chili mayo.

This pork maki is awesome!

### ASPARAGASU\*\* VEG.

4pc - 100:-

*Grilled asparagus.*

8pc - 190:-

Served with pickled onion and toasted sesame mayo..

**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

### RUBĀBU & ICHIGO

*Summer on a plate!*

White chocolate & rhubarb mousse served with strawberry meringue & yuzu curd.

125:-

### CALIENTAS

*Kind of like churros – only better!*

Served with browned butter ice cream & miso caramel sauce. A delicious surprise! *Contains egg*

135:-

### YUZU SORBET\*\* VEG.

*For when you want that zesty finish!*

85:-

### TRUFFLE\*\* VEG.

*Or when you're craving a good cup of coffee and a little chocolate on the side!*

55:-

## NOMIMONO – DESSERT COCKTAILS

### ESPRESSO MARTINI

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

Yes! This is hot shot vibes!

169:-

### CHOKLADCOCKTAIL DE LUXE\*\*

*Why not try our luxurious chocolate cocktail.*

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

169:-

### BUBBLES WITH SORBET

*Sparkling wine with sorbet.*

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

169:-

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

CHECK OUT OUR GUESTS & OUR  
OWN PHOTOS ON INSTAGRAM.

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

OUR FINE WEB PAGE!

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

