

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 and soy sauce.* 60:-
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 a kombu broth and served with tofu.* 40:-
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. 65:-
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.**

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:-

GOHAN FURIKAKE** – Japanese rice with pickles, fish roe, nori furikake. 65:-

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.

TATAKI HIRAMASA 145:-
Perfectly cut kingfish with delicate seasoning.
Hiramasa is a farmed and ASC-labeled fish from Denmark and goes incredibly well with sashimi & tataki. We serve it lightly seared with light soy, buckwheat and shiso.

YUKKE TARTAR 165:-
The perfect tartare of beef tenderloin..
We serve it with beetroot chips, trout roe and tosa-soy.
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

Breaded deep-fried 'catch from the ocean' served with sea salt & lemon

Simple, but oh so tasty!

SHAKE NO TERIYAKI

Grilled teriyaki marinated salmon from Skagen.

We serve the best salmon dressed with tasty teriyaki & of course some other things that add style and taste!

NAMAZU NO KABAYAKI

Grilled, kabayaki-caramelized minced Clarias on skewers.

This fine farmed fish is glazed with tasty kabayaki marinade, pickled egg yolk.

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 chilipasta)

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

KARAAGE** - NAMI CLASSIC

Deep fried ginger marinated chicken thigh fillet.

An outstanding course on the Izakaya table!

Vegan: Oumph

BUTAYAKI.

Pluma grilled to perfection.

The pluma sits on top of the pork neck. It's very juicy, tender & tasty. If you like your meat this is the one for you.



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!

SATSUMAIMO FURAI**

Deep fried sweet potatoes...

Very simple but sooo good!
 Do not forget the mayo!

TAMAGOYAKI

A luxurious Japanese tamago-maki .

Thin Japanese omelette on kombu dashi is rolled into a maki and filled with spinach, mushrooms and fresh cheese.

- 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 smoked slamon in a maki.

Pickled cucumber and miso mayo. .

BUTA FURAI

Breaded and deep-fried pork.

Served with grilled cabbage and tonkatsu sauce.

This pork maki is awesome! m!

TOFU FURAI**

Delicious tofu maki.

The tofu is smoked and deep-fried. Rolled in nori with grilled cabbage, chili mayo and flavored round-grain rice..

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

TODAY'S SELECTION OF 4 FISHES

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

120:-

155:-

165:-

135:-

120:-

145:-

125:-

85:-

110:-

4pc - 120:-

8pc - 230:-

4pc - 110:-

8pc - 210:-

4pc - 100:-

8pc - 190:-

200:-

300:-

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

波

DEZĀTO – DESSERT

CRÈME BRÛLÉE THE VEGAN WAY**

100:-

Crème Brûlée our way!

We flavour our brûlée according to our mood, but we always strive for the best results.

Order it and be surprised!

DORAYAKI

120:-

Japanese pancake!!

Served with nutella sauce and browned butter ice cream. Sweet and of course amazingly good!

(contains eggs & lactose and nuts)

YUZU SORBET**

85:-

If you want the fresh finish!

We serve our sorbet with meringue and surely some fresh berries.

NOMIMONO – DESSERT COCKTAILS

ESPRESSO MARTINI

165:-

Icy cold Espresso shaken hard & neatly with Galliano.

Yes! This is hot shot vibes!

CHOKLADCOCKTAIL DE LUXE**

165:-

Why not try our luxurious chocolate cocktail.

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

BUBBLES WITH SORBET

159:-

Sparkling wine with sorbet.

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