

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

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, chefs recommendation is to go with one of our menus if it is the first time you are here. 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!

OMAKASE** - I'LL LEAVE IT UP TO YOU

p.p 515:-

A really good menu option if decision anxiety strikes.

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

Minimum 2 pers.

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.*

50:-

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

EDAMAME IN SOY** – *Soya beans fried in lime*

55:-

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

CHIPPUSU – *Classic prawn rice crackers.*

50:-

A perfect snack before dinner.

MISO SOUP** – *miso soup made with*

35:-

a kombu- broth.

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

*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 Thuressons Farm outside Varberg & vegetables we make sure to use in the season they belong.

Hope you like what we do. We do!

OSOUZAI – SMALLER DISHES

GOMAWAKAME** –

55:-

Seaweed salad with wakame alges, chili and sesame oil. If you haven't tried it. Try it! **VEG.**

CHUKA IKA SALADA –

75:-

The best salad we've had on our meny according to many of our guests. We like it but is it really that good... **VEG.**

KIMUCHI** – Namis fermented cabbage salad flavored with ginger, garlic & chili.

55:-

Hot for some!! **VEG.**

INGEN-MAME SALADA** .–

55:-

Miso marinated beans in a tasty salad. **VEG.**

YUZU MAYO – Japanese citrus mayo.

20:-

TRUFFLE MAYO** – Vegan mayo flavoured with truffles.

CHILI MAYO – Hotter mayo with chili & shichi-mi tōgarashii.

- suits all of our fried dishes.

GOHAN** – White, japanese round grain rice.

25:-

SASHIMI / TARTAR – THINLY CUT / RAW

NAMIS SASHIMI

Today's selection of fish & shellfish.

Bigger 265:-

Served in a traditional way with a smokey tosa soy.

Smaller 185:-

TARTAR

145:-

Beef is cut to perfection and served as a tartar

Comes with pickles, something crispy and ginger mayo. Always delicious

TATAKI

165:-

Flamed salmon.

The salmon is marinated in soy sauce. Seared and served with pickled fennel, cucumber and a yuzu emulsion.



Show others where you are. Tag us!!
#restonami



KAISEN DONBURI – THE FRESHEST

Kaisendon is a regional specialty in Japan's northern Hokkaido region. With this element on the menu, we want to take our sushi to new heights. 'Kai' means 'Sea' and 'Late' means 'Fresh'. Don is a collective name for dishes served on top of a bed of rice. Always the freshest fish from our friends on the boats and always top quality of the round grain rice. Served with temaki nori.

CHIRASHIZUSHI

Today's mix of our West Coast's freshest fish..

This dish is a new feature with us at NAMI! Fish & seafood from the boats are added to perfection on top of our fine sushi rice. Here's everything we stand for in a beautiful bowl and it is of course best enjoyed with sake.

SHOJN CHIRASHIZUSHI** VEG.

This is the vegan one!

This bowl is made with grilled, baked and pickled vegetables. Certainly not only for the vegetarian.

NIKU – MEAT

- Don't forget Sake!

YAKINIKU

Thinly sliced beef.

The meat is fried on a really hot pan then dressed with yakiniku marinade and served with tomatoes, parsley and deep fried angel haired potatoes.

BUTA

Grilled Swedish pork belly.

We marinate the pork and put in the oven for 18 hours then before it's served we grill it and serves with paprika and soy roasted peanuts.

Vegan: Tempeh

GYOZA - NAMI CLASSIC GLU.

Hand made dumplings stuffed with beef & pork sourced from Thuressons Farm outside Varberg.

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

KARAAGE** - NAMI CLASSIC

Deep fried ginger marinated chicken thigh fillet.

An outstanding course on the Izakaya table!

Vegan: Oumph

SHIFUDO – FISH & SEAFOOD

GYOZA-AGE** GLU.

Deep fried dumpling filled with cod & salmon. We serve them with soy/yuzu-dressing.

CATCH OF THE DAY

Grilled, baked or fried!

There's nothing better than fresh fish. We care for it with lots of respect and decide how we want to cook it every day. So simple, so good!

SABA NAMBAN-ZUKE

Deep fried, marinated mackerel.

The mackerel is marinated in japanese vinegar after it's deep fried then served with pickles.

Vegan: Tofu

RESTO/IZAKAYA/TAKE AWAY
JAPANESE FOOD



YASAI – VEGETABLES

NASU DENGAKU** VEG.

Eggplant with spicy red-miso.

The eggplant is grilled to perfection and gratinated with the red miso. Yet another Izakaya classic!

SATSUMAIMO FURAI** VEG.

Deep fried sweet potatoes...

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

ASPARAGASU TO TAMAGO** VEG.

Grilled asparagus.

We grill it and serve it with egg, salad on artichoke & sugar kelp.

DESSERT – TURN PAGE

DEZĀTO – DESSERT

MERINGUE & CURD**

105:-

For the sweet tooth.

Meringue served with miso ice cream, yuzu curd and cardamom dreams.

SORBET

95:-

For the fresh ending.

Flavoured with a japanese yoghurt.

CHOKOKĒKI GLU.

75:-

Just a little chocolate as a finish.

If you just want a cup of coffee and an avec, grappa or something else, then chocolate is always a good companion. Don't you think?

NOMIMONO – DESSERT COCKTAILS

ESPRESSO MARTINI

135:-

Icy cold Espresso shaken hard & neatly with Galliano.

Yes! This is hot shot vibes!

CHOKLADCOCKTAIL DE LUXE**

135:-

Why not try our luxurious chocolate cocktail.

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

BUBBLES WITH SORBET

135:-

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

OUR COOL FOODTRUCK
ON INSTAGRAM.

[@nami_streetfood](#)

