

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!

NAMI MENU - LEAVE IT UP TO US** p.p 485:-

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.

- 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.** 50:-

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

EDAMAME IN SOY – Soya beans fried in lime** 55:-

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

CORN TEMPURA – Tempura battered, deep** 55:-

fried corn. Perfect snack before dinner. **GLU.**

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.*

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** 55:-

flavored with ginger, garlic & chili.
Hot for some!! **VEG.**

KYABETSU-SALADA –** 65:-

Roasted pak choy & cabbage salad with pickled wasabi. Goes with most things on this menu!

YUZU MAYO – Japanese citrus mayo. 20:-

TRUFFLE MAYO – Vegan mayo flavoured**
with truffles.

CHILI MAYO – Hotter mayo with sriracha &
habanero.

- suits all of our fried dishes.

GOHAN – White, japanese round grain rice** 25:-

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SASHIMI / TARTAR – THINLY CUT / RAW

NAMIS SASHIMI Big 265:-

Today's selection of fish & shellfish.

Small 185:-

Served in a traditional way with a smokey tosa soy.

GYUU NU TARTAR** 165:-

Beef tenderloin chopped into a perfect tartar.

We serve the tartar with caramelized onions, crispy fried oyster mushrooms and an emulsion of smoked soy, yuzu mayo and yuzu kosho.

Vegan: Beetroot

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 Träslövsåge. 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



SHĪFŪDO – FISH & SEAFOOD

SHIFUDO

Grilled fish & shellfish skewer x 2

Two luxurious skewers that we keep as simple as possible. Fish and shellfish in a perfect mix.
Fits well in at our Izakaya!

135:-

CLARIAS FURAI *GLU.*

Deep fried, crispy, Clarias.

We serve the fish with a spicy tonkatsu sauce. By the way, did you know that Clarias is a farmed fish and has springy, firm flesh that brings both chicken and monk-fish to mind. Extraordinary good!

165:-

MASU NO TERIYAKI

Char or Trout...

We broil the fish and glaze it with teriyaki sauce.
Can't go wrong, really!

145:-



NIKU – MEAT

BUTA

Slow-cooked, grilled pork sirloin.

We slow-cook the pork and grill it right before it's served with pear compote, karashi mustard & love.
Of course it tastes ridiculously good!

125:-

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.

105:-

KARAAGE** - NAMI CLASSIC

Deep fried ginger marinated chicken thigh fillet.

An outstanding course on the Izakaya table!

Vegan: Oumph

95:-

SUSHI – KAISEN DONBURI - THE FRESHEST

CHIRASHIZUSHI**

Fired Salmon, shellfish, trout roe & nori.

Baked salmon 'aburi-style' is placed in a bowl with our fine sushi rice. This dish should be enjoyed with friends or just by yourself. You get nori on the side.
The combo is magically good.

- Nigiri lovers: Dare to try!!

Vegan: Picklade, grillade & bakade grönsaker samt tofu.

165:-

MAKI

We serve 4 or 8 maki per menu.

EBIFURAI *GLU.*

Nami's maki-classic.

Panko breaded, deep fried craifish tails served with crisp salad and chilli mayo..

4st - 90:-

8st - 180:-

MAME MAKI**

Maki on Temphe made from edamame!

The fine taste of tempeh and the flavored Japanese rice is really a new favorite for us who make menus at NAMI. Here we roll it with pickles, salad & soy.

4st - 80:-

8st - 160:-

YASAI – VEGETABLES

MEKYABETSU** *VEG.*

Warm mixture of vegetables and a poched egg..

Fried brussels- & flower sprouts and a poched egg gives this dish a nice creaminess.

110:-

SATSUMAIMO FURAI** *VEG.*

Deep fried sweet potatoes...

Very simple but oh sooo good!

Do not forget the mayo!

85:-

KONSAI** *VEG.*

Baked, grilled root celeriac.

The grilled celeriac is served with the fresh ginger as well as, quinoa & parsley.

105:-

HEY...!! DON'T FORGET TO CHECK OUT OUR DESSERTS. YOU WILL FIND THEM ON THE NEXT PAGE!

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

DEZĀTO – DESSERT

- Takes 15 minutes to
prepare

FONDANSHOKORA** VEG.

125:-

Chocolate fondant our way!

This classic chocolate dessert is baked to perfection, comes creamy in the middle and served with miso ice cream.

The fondant takes about 15 minutes in the oven so order it in time! It's worth the wait.

YUZU CHĪZUKĒKI LAC.

105:-

Cheesecake flavored with yuzu.

Cheesecake, NAMI-Style, served with Italian meringue & yuzu curd.

YUZU SORBET** VEG.

55:-

Just a little sorbet, nothing else!

We flavor our sorbet with the Japanese citrus fruit Yuzu.

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](#)

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