

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 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.

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 and soy sauce.* 55:-
A slightly stickier version of this bean but oh so good!

HIYOKOMAME** – *Deep fried chickpeas.* 50:-
Perfect snack before dinner. **GLU.**

MISO SOUP** – *miso soup made with a kombu- broth.* 35:-
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.**

IMO-SALADA** – 55:-
Fresh japanese-styled potatoe salad with pickled cucumber & carrot. **VEG.**

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.

TATAKI 165:-
Flamed Scallops.
The scallops are flamed and served with roasted brusselsprouts and pickled apple.

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



SHĪFŪDO – FISH & SEAFOOD

KAREI

Seared flatfish in good company of clarified butter, shallots & ginger.

There's nothing better than fresh fish directly from the boats. We care for this catch with lots of respect and would like you to feel this when you eat it.
 So simple, so good!

120:-

CLARIAS NAMBAN-ZUKE

Deep fried, marinated clarias.

Clarias is a farmed fish and has springy, firm flesh that brings both chicken and monkfish to mind.
 It is marinated in Japanese vinegar after it's deep fried then served with pickles.

155:-

NIKU – MEAT



YAKINIKU

Thinly sliced beef.

The meat is fried on a really hot pan and served with caramelized onions, crisp salad then dressed with yakiniku marinade.

145:-

TONKATSU

Panko breaded, deep fried pork tenderloin

This classic Japanese dish is deep fried before sliced and served with a tonkatsu sauce. Wow!!

125:-

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 chili pasta)

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**

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

Fish & seafood from the boats are added to perfection on top of our finest sushi rice. Here's everything we stand for in a beautiful bowl. We serve Nori on the side and the marriage is 100% Japanese. This is of course best enjoyed with sake.

165:-

Vegan: Picklade, grillade & bakade grönsaker samt tofu.

MAKI

We serve 4 or 8 maki per menu.

EBIFURAI** GLU.

Nami's maki-classic.

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

4st - 90:-

8st - 180:-

- Don't forget Sake!

YASAI – VEGETABLES

YAKIKINOKO** VEG.

Fried mushrooms with heavenly ponzu.

Mushroom, chives & garlic.

125:-

HARUMAKI** VEG.

Springroll on rice paper with enoki mushrooms, shiso & ponzu.

Filled spring roll dressed with soy, yuzu and ginger.

95:-

SATSUMAIMO FURAI** VEG.

Deep fried sweet potatoes...

Very simple but oh sooo good!

Do not forget the mayo!

85:-

KABUCHA NO TERIYAKI** VEG.

Simply pumpkin!

Oven baked pumpkin with a balsamico/teriyaki sauce.

105:-

SOFT BUN** VEG. GLU.

Panko breaded, deep fried, smoked tofu,

Served in a steamed bun with crisp & majo..

- The taste buds go wild in the mouth!

piece 75:-

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

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](#)



DEZĀTO – DESSERT

CREMA CATALANA LAK.

105:-

Classic crema catalana in the master chef's way.

We flavor this dessert with miso and some coffee beans. Very Nice!

WASABI PARFAIT** GLU.

105:-

For the unexpectedly good ending.

The parfait is made with coconut cream & flavored with wasabi. Served with cashew nutella and caramelized cherries.

CHOKOKĒKI**

95:-

Just some 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...!