

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

- MARKED WITH ** = VEGAN ALTERNATIVE
- Let us know if you've got any allergies. We'll arrange the dinner to accommodate!

TORIAEZU – THIS IS WHERE IT BEGINS

EDAMAME** – *Soya beans with sea salt.* 45:-

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

EDAMAME IN SOY** – *Soya beans fried in ponzu* 50:-

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

TEMPURA** – *Tempura deep-fried chickpeas &* 55:-

corn. **VEG. + GLU.**

MISO SOUP** – *miso soup made with* 25:-

a kombu-broth. **VEG.**

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

OSOUZAI – SMALLER DISHES

CHUKA IKA SALADA – 65:-

The best salad we've had on our meny according to many of our guests. It's good as a...

GOMAWAKAME** – 55:-

Sea weed salad with wakame alges, chili and sesame oil. If You Haven't Tried It. Try it! **VEG.**

KIMUCHI** – Namis fermented cabbage salad 55:-

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

KIMUCHI NO KINOKO** – Fermented King 65:-

Oyster mushroom salad. Very nice! **VEG.**

YUZU MAYO – Japanese citrus mayo. 20:-

VEGAN MAYO** – Chick pea & Yuzukoshō. **VEG.**

CHILI AIOLI –

- suits all our fried dishes.

GOHAN FURIKAKE** – Japanese rice with 50:-

trout roe, spring onions and nori. **VEG.**

GOHAN** – White round grained rice. 25:-

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!

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.

RESTO/IZAKAYA/TAKE AWAY
JAPANESE FOOD



YAKIMONO – FRIED

GYOZA - NAMI CLASSIC 100:-

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' (Korean chili paste)

MURUGAI NO SAKAMUSHI 90:-

Swedish 'KRAV' mussels hurled in sake, soy and with a hint of yuzu.

Served with our deep-fried gyoza deg and chiliaioli.

Moûles marinère in Japanese!

MEKYABETSU** **VEG.** 85:-

Flower Sprouts, brussel sprouts, pomegranate & tofu.

We sautate these fine locally produced vegetables gently and dress them with browned butter flavored with soy & garlic.

Show others you're here! Tag us!!
#restonami

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!



AGEMONO – DEEP FRIED

KARAAGE** - NAMI CLASSIC

95:-

Ginger marinated chicken thigh fillet.

An outstanding course on the Izakaya table!

Vegan: Oumph

SATSUMAIMO FURAI** VEG.

75:-

Deep fried sweet potatoes...

Very simple but sooo good!

Do not forget the mayo!

SOFT BUN x 2** GLU.

155:-

Deep-fried Soft Shell Crab.

Served crispy with a lovely mayo & salad.

How about That!

Vegan: Tofu

GURILU – GRILLED

YAKINIKU NO KAMO

155:-

Wild duck from the meadows...

Grilled lightly & served with karashi mustard, pears and deep fried ginger.

CATCH OF THE DAY NO TERIYAKI

115:-

Sesame grilled Catch of the Day.

We bread the fish with five kinds of sesame seeds, and then we grill and serve it with an orange teriyaki.

KYABETSU** VEG.

85:-

Grilled cabbage plain and simple.

A side dish that really lifts the other dishes but is also excellent for itself.

SASHIMI / RAW – THINLY CUT / RAW

NAMIS SASHIMI

195:-

Today's selection of fish & shellfish

Served in a traditional way with a smokey tosa soy.

TARTAR

125:-

Tonight's choice of tartare is controlled by the catch of our fishermen..

Served with crisp & style...

SUSHI – VINEGARED RICE

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

NIGIRI

You choose the amount of sushi & our Sushi Chef chooses the fishes.

Sushi Moriawase.

4, 6 or 8 pcs**

17:- apiece

10, 12 or 14 pcs**

Aburi nigiri 4 pcs

76:-

Flamed nigiri.

*Yasaizushi** VEG.*

68:-

Nice variety of 4 vegetarian nigiri.

MAKI

We serve 4 or 8 maki per menu

Shake

85 / 170:-

Salmon, pickled onions and cucumber lemonette.

Clarias

90 / 180:-

The fish is deep-fried and crispy, served with a soy glace.

*Kabocho** VEG.*

75 / 150:-

Oven baked Pumpkin with Mojo Rojo (smoked, grilled red pepper creme)

DESSERT – TURN PAGE



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DEZĀTO – DESSERT

TIRAMISU A LA MISO

Classic tiramisu with a Japanese touch.

Served with love from the chef.

95:-

CRÊPES NAMI STYLE**

Nutella, raspberries, meringue... say no more!

Heavenly and sweet...

95:-

SORBET PÅ KOMBUCHA**

Take an easy end to the dinner with this Japanese plum & ginger-scented the.

Exciting sorbet that surprises!

75:-

YUZU

Sorbet on the Japanese citrus fruit Yuzu..

Super sorbet for the non-sweet!

75:-

NOMIMONO – DESSERT COCKTAILS

ESPRESSO MARTINI

Icy cold Espresso shaken hard & neatly with Galliano.

Yes! This is hot shot vibes!

125:-

BAILEYTINI

Why not try a luxurious Baileys!

Shaken not stirred with extra cream and grated chocolate.

125:-

BUBBLES WITH SORBET

Sparkling wine with sorbet.

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

125:-

At NAMI we try to be as active as possible 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

REVIEW US ON...

[TripAdvisor](#) / [The Fork](#) / [Google](#) / [Yelp](#)

DON'T MISS OUR GOURMET EVENINGS WE CALL THEM:

- MATKLUBBEN

Keep track of when it happens at resto-nami.se, our Facebook or Instagram.

SURELY YOU HAVEN'T MISSED THAT WE ALSO RUN TAKE AWAY AND CATERING...!!

