

RESTO/IZAKAYA/TAKE AWAY  
JAPANESE FOOD 波  
NAMI  
MENY

- ENGLISH MENU -

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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.

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**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 and soy sauce.* 50:-  
A slightly stickier version of this bean but oh so good! **VEG.**

**TEMPURA\*\*** – *Tempura deep-fried corn.* **VEG. + GLU.** 55:-

**MISO SOUP\*\*** – *miso soup made with a kombu-broth.* **VEG.** 25:-  
Try it! It's a nice start to your Izakaya dinner.

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## 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.**

**TSUKEMONO\*\*** – Japanese pickles of the day! 55:-  
**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:-

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## 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.

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## YAKIMONO – FRIED

**HONJITSU NO KAWARI** 125:-

*Seared, kabayaki-carmelized Catch of the day.*

We try as much as possible to get the fish from our local fishermen. This one we glaze and serve with tasty kabayaki marinade filled with ginger!

**GYOZA** - NAMI CLASSIC **GLU.** 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)

**HARUMAKI\*\*** **VEG.** 95:-

*Fried spring roll on variation of cabbage.*

Our roll is served with clarified butter and Garlic-flavoured soy sauce.

We have sake that fits brilliant to this!

**MURUGAI NO SAKAMUSHI** 85:-

*Swedish 'KRAV' mussels hurled in garlic, soy, rice vinegar and a hint of ginger.*

Moules marinère in Japanese!

## 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

**SAKANA KOROKKE\*\*** - GLU 95:-

*Deep fried fish croquette.*

Panko breaded and fried crispy!  
Served with a japanese hummus...  
*Vegan: Edamame croquette*

**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!

## GURILU – GRILLED

**BUTA** 95:-

*Grilled Swedish Pork Belly.*

We marinate the pork belly and bake it over night and before served it's grilled and caramelized.

**EBI** 95:-

*Crayfish on a stick*

The crayfish are grilled and draped with a heavenly garlic butter flavored with ginger & shiso.

**NASU DENGAKU STYLE\*\*** 85:-

*The skewers are flavoured with sweetness, salt & acid and make this Aubergin a real treasure!*

This is clearly a vegetable we need to use more of.

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

## SASHIMI / RAW – THINLY CUT / RAW

**NAMIS SASHIMI** 195:-

*Today's selection of fish & shellfish*

Served in a traditional way with a smokey tosa soy.

**TATAKI** 155:-

*Sirloin from moose.*

We sear the meat gently and in order not to continue the frying process we cool it right down & serve it with marinated mushrooms & crisp.

**SHAKE TARTAR** 125:-

*Salmon tartar.*

Served with crisp & style...

## SUSHI – VINEGARED RICE

### NIGIRI

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

*Nigiri.* 17:- apiece

4, 6 or 8 pcs\*\*

10, 12 or 14 pcs\*\*

**Aburi nigiri 4 psc** 76:-

Flamed nigiri.

**Yasaizushi\*\*** VEG. 68:-

Nice variety of 4 vegetarian nigiri.

### MAKI

*We serve 4 or 8 maki per menu*

**Hirame** 90 / 180:-

Halibut with pickled fennel and mayo.

**Buta Furai GLU.** 85 / 170:-

Panko breded Pork collar, deep fried & served with a heck of a mayo called Sean Connery-sauce according to our sushi chef, Johan.

**Maguro Furai GLU.** 95 / 190:-

Tempura deep fried Tuna roll with chilimayo.

**Rūtofurūtsu\*\*** VEG. 75 / 150:-

Oven baked carrot served with mojo rojo.



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

## DEZĀTO – DESSERT

### CRÈME BRÛLÉE 'JAPANESE STYLE' 95:-

*Our beautiful brûlée is back on the menu.*

We flavour our brûlée with miso.

### CHOCOLATE DUMPLING 95:-

*Chocolate, plum ice-cream & ginger.*

For those who are hankering for chocolate.

This is the dessert!

### YUZU 75:-

*Sorbet on the Japanese citrus fruit Yuzu..*

Super sorbet for the non-sweet!

## NOMIMONO – DESSERT COCKTAILS

### ESPRESSO MARTINI 125:-

*Icy cold Espresso shaken hard & neatly with Galliano.*

Yes! This is hot shot vibes!

### BAILEYTINI 125:-

*Why not try a luxurious Baileys!*

Shaken not stirred ith extra cream and grated chocolate.

### BUBBLES WITH SORBET 125:-

*Sparkling wine with sorbet.*

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

*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](https://facebook.com/RestoNami)

### CHECK OUT OUR GUESTS & OUR OWN PHOTOS ON INSTAGRAM.

[#restonami](#) / [@restonami](#) / [place: NAMI](#)

### OUR FINE WEB PAGE!

[resto-nami.se](http://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](http://resto-nami.se), our Facebook or Instagram.*

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

