

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



NAMI **bold**
OUR NEW BAR

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, if it is the first time you are here, chefs recommendation is to go with one of our menus. 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 525:-

A really good menu option if decision anxiety strikes.

We'll make the menu for you, so lean 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.

55:-

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

EDAMAME IN SOY** - Soya beans fried in lime and soy sauce.

65:-

A slightly stickier version of this bean but oh so good! **VEG**

TEMPURA** - Tempura deep-fried corn.

65:-

Perfect snack before dinner. **VEG.**

MISO SOUP** - miso soup made with a kombu broth and served with tofu.

40:-

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

*All dishes marked with ** - is also done vegan.*

OSOUZAI - SMALLER DISHES

KYURIWAKAME** - Seaweed & cucumber salad flavored with chili and sesame oil. New lovely feature with Swedish organic seaweed from Glommen. **VEG.** 70:-

CHUKA IKA SALADA - 80:-
The best salad we've had on our meny according to many of our guests. We like it but is it really that good...

KIMUCHI** - Namis fermented cabbage salad flavored with ginger, garlic & chili. 70:-
Hot for some!! **VEG.**

GOMA-AE** - Lovely kale salad with ground sesame seeds. 70:-

YUZU MAYO - Japanese citrus mayo. 30:-

VEGAN MAYO** - Vegan jalapeño and ponzu mayo. **VEG.**

SRIRACHA MAYO - Hotter mayo with sriracha. - Mayo goes well with all our deepfried dishes.

GOHAN** - White, japanese round grain rice. **VEG.** 40:-

SASHIMI / TARTAR - THINLY CUT / RAW

NAMIS SASHIMI

Today's selection of fish & shellfish.

Served in a traditional way with a smokey tosa soy.

Bigger 285:-

Smaller 200:-

CEVICHE

Classic ceviche with a Japanese touch.

We prepar our ceviche from air-dried, salted pike-perch

Served with chili, silver onion, apple, ponzu and shiso.

145:-

GUNKAN NO NIKU x 2

Tartar, in nori, made with beef tenderloin.

We fill the nori with chopped beef tenderloin, pickled egg yolk and crispy oyster mushrooms. Gunkan is a type of sushi and a really nice way to enjoy a tartar.

90:-

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

#namibold



SHĪFŪDO – FISH & SEAFOOD

EBI-FURAI

Thinly breaded deep fried Vannamei prawns.

Served with a sweet a& sour dip with a clear taste of chili. Crispy, Delicious & Easy!

SHAKE NO SAIKYOMISO LAC.**

Seared saikyomisomarinated rainbow trout. .

We serve this fine rainbow trout dressed with citrus & soy flavored browned butter and of course some other things that add style and flavor!

MANJŪ – BAO

SOFT BUN X 1 - NAMI-KLASSIKER GLU**

You choose your protein from - Pork side, Clarias or smoked tofu.

Your choice is breaded and deep-fried, placed in Soft bun together with pickled onions and Nami's delicious hoisin sauce. This bun can't really be shared so order one each!

NIKU – MEAT

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 Gochujang¹ (koreansk chillipasta)

Vegan: Filled with soybeans, ginger, onion & carrot.

KARAAGE - NAMI CLASSIC**

Deep fried ginger marinated chicken thigh fillet.

An outstanding course on the Izakaya table!

Vegan: Oumph

YAKI-NIKU

Dry-aged, pan-fried sirloin steak.

A Japanese version of the wonderful Italian Tagliata. We fry the sirloin steak and serve it with transparent soy, olive oil, peppery lettuce, semi-dried tomato and Grana Pada-no. If you like meat, this is the one of your choices.

YASAI – VEGETABLES

145:-

RENKON-BRO VEG.**

Zucchini & broccoli.

Sauteed zucchini & broccoli dressed with citrus & caramelized miso!

125:-

145:-

SATSUMAIMO FURAI**

Deep fried sweet potatoes...

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

90:-

KINOKO VEG.**

Grilled king oyster..

This mushroom brings to mind the scallop. We serve them with a dressing balanced with acidity, saltiness and sweetness.

125:-

each 85:-

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

SUSHI – VINEGARED RICE

MAKI

We serve 4 or 8 maki per menu.

SHAKE FURAI

Panko breaded fried salmon.

Crispy salad & chili mayo.

4pc - 120:-

8pc - 230:-

NIKU MAKI

Maki with cured beef tenderloin.

This maki is filled with caramelized onions, cucumbers and the steak is neatly placed on top.

4pc - 120:-

8pc - 230:-

TAMAGO MAKI**

The fine Japanese omelet in a maki.

The tamago is rolled in nori together with haricôte vert and dressed with mayo.

4pc - 100:-

8pc - 190:-

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

TODAY'S SELECTION OF 4 FISHES

8 nigiri -

200:-

12 nigiri -

Our sushi chef chooses

300:-

DEZĀTO – DESSERT

CRÈME BRÛLÉE - THE NAMI WAY**

110:-

Crème Brûlée a la Nami.

We flavor our brûlée with a creamy miso.
Order it and be surprised!

CANNOLI GYOZA LAC. & GLU.

130:-

Dessert dumpling!

We fill our gyoza with pear compote, cheesecake
& a delicious chocolate sauce.

YUZU SORBET** VEG.

85:-

If you want the sour finish!

We serve our sorbet with meringue and
Surely something will be carried.

TRYFFEL** VEG.

45:-

If you feel like an espresso and some chocolate!

NOMIMONO – DESSERT COCKTAILS

ESPRESSO MARTINI

165:-

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

Yes! This is hot shot vibes!

CHOKLADCOCKTAIL DE LUXE**

165:-

Why not try our luxurious chocolate cocktail.

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

BUBBLES WITH SORBET

159:-

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

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