

RESTO/IZAKAYA/TAKE AWAY
JAPANESE FOOD 波
NAMI
MENY

- ENGLISH MENU -

Our menu is built, as much as possible, on ingredients from our local partners. Vegetables from regional growers, meat from Lillegårdens Kött & Chark, and fish & seafood straight off the boats in Träslövläge.

A traditional Japanese izakaya shares the relaxed atmosphere of a Spanish tapas bar or a classic Swedish neighborhood pub. People come here for all sorts of reasons: to talk business, spend time with friends, or just take it easy. The food is simple and fresh – grilled meat or fish, vegetables, stews, and hot soups. You'll also find sushi, kaizen donburi, and sashimi.

At an izakaya, food and drink flow together in harmony. Pick one dish or cover your table with many. Enjoy it all with a cold Japanese beer and a splash of sake.

NAMI means "wave" in Japanese. The wave is a powerful symbol in Japanese culture, famously captured in Hokusai's iconic painting The Great Wave off Kanagawa (1829).

A wave can be crushing. But also awe-inspiring. Just like that perfect moment when a surfer catches its crest. With the wave as our theme, we link the waters around Japan with our wild Swedish West Coast. This fusion is the foundation of our izakaya in Varberg.

Welcome!



MENY



NAMI **bold**
OUR COOL BAR

This is how it works!

Our menu is made up of smaller, family-style dishes.

They're designed to be shared and enjoyed together – kids and grown-ups alike.

The more of you there are, the more dishes you get to try!

Six to eight dishes per table is usually just right. If it's your first time here, we recommend trying our NAMI Menu.

We'll take care of the rest and make sure you have a great dinner.

Check it out 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 550:-

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 A DINNER WITH SOME BUBBLES, RIGHT?.

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.*

75:-

AA stickier twist on the classic – and oh so good! **VEG**

TŌMOROKOSHI NO TEMPURA** – *Corn in a crisp tempura batter. Just a fun snack..*

70:-

Perfect snack before dinner. **VEG.**

MISO SOUP** – *Kombu dashi, wakame seaweed & tofu in a traditional bowl..*

40:-

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

OSOUZAI – SMALLER DISHES

KYURI TO WAKAME** – Seaweed salad with seaweed, pickled cucumber, chili and sesame oil. 70:-
New feature - Swedish organic seaweed. **VEG.**

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 70:-
flavored with ginger, garlic & chili.
Hot for some!! **VEG.**

HŌRENSŌ OHITASHI** – Blanched spinach with bonito flakes & ponzu . 70:-

YUZU MAYO** – Japanese citrus mayo. We make it 30:-
vegan if you want.

CHILI MAYO – Hotter mayo with sriracha & habanero.
- Mayo goes well with all our fried dishes.

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

YASAI – VEGETABLES

YAKI KYABETSUI** **VEG.** 95:-
Grilled pointed cabbage.
Served with browned butter, miso and roasted hazelnuts.

SATSUMAIMO FURAI** **VEG.** 95:-
Deep-fried sweet potato fries.
Very simple but sooo good!
Even better with mayo!

NEGI TO ZUCCHINI NO YAKITORI** **VEG.** 115:-
Leek & zucchini..
Grilled skewers with leek and zucchini dressed with tare.

All dishes marked with ** - can also be made vegan.

NOTE!

If you didn't know it already, we'll tell you now. At NAMI, we always aim to source our ingredients as locally as possible – even when running a Japanese restaurant in Sweden. We work with MSC-certified, organic and wild-caught fish, and much of our seafood comes directly from the boats in Låjet. Our meat is preferably from Lillegårdens Kött & Chark, and we try to use vegetables in season – most of the time, at least.



Show others where you are. Tag us!!

#restonami

#namibold

NIKU – MEAT

NAMI'S SOFTBUN X 1** *GLU.* each 95:-

Slow cooked pork.

We fill our buns with slow-cooked, juicy pork, coriander, pickled cucumber, and jalapeño & lime mayo. Your taste buds will do somersaults!

VEGAN: DEEP-FRIED SMOKED TOFU

GYŪNIKU 185:-

Grilled flank steak cooked to perfection.

If you like meat, this should be one of your choices.

Served with chimichurri with yuzu and ginger.

GYOZA - NAMI CLASSIC** *GLU.* 135:-

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.*

KARAAGE - NAMI CLASSIC** 125:-

Deep fried ginger marinated chicken thigh fillet.

An outstanding course on the Izakaya table!

Vegan: Cauliflower



SHĪFŪDO – FISH & SEAFOOD

TARA NO SAIKYOMISO 185:-

Caramelized oven-baked cod loin served with spiced miso.

A super fresh cod prepared with respect.

EBI FURAI 135:-

Deep Fried deluxe!

Fried shrimp in that fresh Japanese way.

We dress them with a not too spicy chili dressing.

So good!!

SASHIMI / TARTAR – THINLY CUT / RAW

NAMIS SASHIMI Bigger 285:-

Today's selection of fish & shellfish. Smaller 200:-

Served in a traditional way, served with tosa soy.

Best enjoyed with sake.

SHAKE NO TATAKI 165:-

The salmon.

Zuke-marinated and lightly seared salmon served simply ginger & trout roe. Delicate, clean, just as it

should be.

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

SUSHI – VINEGARED RICE

MAKI

We serve 4 or 8 maki per menu.

GYŪNIKU TO ASUPARA MAKI 4st - 120:-

Maki with lightly salt-cured beef. 8st - 230:-

Fried leek & green asparagus.

SPICY TOFU MAKI** *VEG* 4st - 120:-

Hot and crispy. 8st - 230:-

Fried tofu, gochujang mayo & crisp lettuce.

MAGURO TEMAKI x 2 .** 135:-

The finest tuna...!!

Tuna with shiso, seaweed caviar and yuzu

– placed in nori.

YUKKE TEMAKI x 2** 135:-

Tartare from Swedish topside – temaki-style in nori.

We chop the beef and serve it in nori with fried potatoes, aged cheese cream, shallots and pickled mustard seeds.

(TEMAKI = HANDROLL – LIKE A MAKI TACO)

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

TODAY'S SELECTION OF 4 FISHES

8 nigiri - 200:-

12 nigiri - Our sushi chef chooses 300:-

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DEZĀTO – DESSERT

BANANA AISU KURĪMU

145:-

Call it a Banana Split if you want, but it's good!

Banana ice cream, miso caramel, caramelized chocolate, roasted cashew nuts.

KOKONATTSU PANNAKOTTA**

135:-

Nami-style Pannacotta.

Coconut pannacotta, rhubarb, matcha and white chocolate crisp.

YUZU SORBET** VEG.

85:-

For when you want that zesty finish!

TRUFFLE** VEG.

55:-

Or when you're craving a good cup of coffee and a little chocolate on the side!

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](#) / *location: NAMI*

OUR WEBSITE

resto-nami.se

NOMIMONO – DESSERT COCKTAILS

ESPRESSO MARTINI

169:-

Icy cold Espresso shaken hard & neatly with Licor 43.

Yes! This is hot shot vibes!

CHOKLADCOCKTAIL DE LUXE**

169:-

Why not try our luxurious chocolate cocktail.

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

BUBBLES WITH SORBET

169:-

Sparkling wine with sorbet.

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

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