

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 NEW 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 flavored with ginger, garlic & chili. 70:-

Hot for some!! **VEG**.

KYABETSU SALADA** – Red cabbage with a hint of miso and sesame. Japanese slaw with soul and a touch of attitude. 70:-

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

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

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

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.

HOTATE NO TATAKI

165:-

The scallop

Lightly seared scallops served simply with ponzu and daikon. Delicate, clean, just as it should be.

YUKKE TARTAR**

165:-

The perfect tartare on beef tenderloin..

Hand-cut beef tartare with Japanese karashi mustard and pickled mustard seeds. Rich, sharp and perfectly balanced.

A true NAMI favorite!

*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:-

We'll just say it - the beef.

Slow-cooked to perfection and seasoned the Japanese way. We fill our soft buns with that tender magic, soy mayo and pickled root vegetables.
Your taste buds will do backflips.

VEGAN: DEEP-FRIED SMOKED TOFU

135:-

BUTA YAKI

Grilled pluma.

Grilled pluma of pork with ume chutney, ginger and chilli. Sweet, smoky, and a little bit dangerous!

135:-

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 Gochujang* (koreansk chillipasta)

VEGAN: FILLED WITH SOYBEANS, GINGER, ONION & CARROT.

125:-

KARAAGE** - NAMI CLASSIC

Deep fried ginger marinated chicken thigh fillet.

An outstanding course on the Izakaya table!

Vegan: Tempeh



YASAI – VEGETABLES

MEKYABETASU NO AJI** *VEG.* 95:-

Brussels sprouts and furikake.

Fried Brussels sprouts with roasted onion mayo and furikake (sesame, toasted nori, sea salt and shiso).

SATSUMAIMO FURAI** *VEG.* 95:-

Deep-fried sweet potato fries.

Very simple but sooo good!
Even better with mayo!

YAKIKINOKO** *VEG.*

Oyster mushrooms in heaven...

Oyster mushrooms pan-fried in yakiniku sauce with garlic, soy and pear.

Fiery, fruity and deep – like meat, but cleverer.

SHĪFŪDO – FISH & SEAFOOD

SHAKE TERIYAKI 155:-

Salmon marinated in teriyaki.

Seared to a perfect caramelised edge.

Balanced, glossy and comforting — Japan meets the west coast.

MAGURO ABURI 185:-

Tataki of premium tuna.

Lightly seared tuna dressed with orange, chilli, red onion and a touch of crisp.

- 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.

SHAKE MAKI 4st - 120:-

The Salmon & the Cucumber!

8st - 230:-

Lightly seared salmon with cucumber and mayo.

It really doesn't need to be more complicated than that.

EBI FURAI 4st - 120:-

Breaded and deep-fried vannamei shrimp.

8st - 230:-

Served with crunch and chilli mayo.

Crispy, creamy, utterly satisfying.

SERORI** *VEG.* 4st - 110:-

Tarragon & Celeriac.

8st - 215:-

Salt-baked celeriac rolled with Halland-grown kale, dressed with a smooth tarragon mayo.

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:-

FOLLOW US ON OUR
SOCIAL MEDIA!

DEZĀTO – DESSERT

HAZERUNATTSU AISU

145:-

So good it's almost unfair!

Hazelnut ice cream, chocolate ganache and sake-poached cherries. Sweet, grown-up, and dangerously easy to eat too fast.

BANIRA PANAKOTTA

135:-

Nami-styled pannacotta.

Vanilla pannacotta with pear, ginger and white chocolate crisp. Tastes like the first snow — only better.

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 Galliano.

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...!

