

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, sashimi and other Japanese classics.

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 for the 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 ** = Are vegan or can be made vegan.

- Let us know if you've got any allergies. We'll arrange the dinner to accommodate!

NAMI CHOOSES FOR YOU!

NAMI MENU** - LEAVE IT UP TO US

p.p 565:-

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, DON'T YOU THINK?

EDAMAME** – *Soya beans with sea salt.*

55:-

We've said it many times before – this bean is seriously addictive! **VEG**

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

75:-

A 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** – *Miso done properly.*

40:-

Miso blended with kombu dashi and served in a traditional bowl with wakame seaweed. **VEG**

OSOUZAI – SMALLER DISHES

KYURI TO WAKAME** – Seaweed and cucumber salad with chilli and sesame oil. **VEG.** 70:-

CHUKA IKA SALADA – 80:-
Ridiculously good squid salad The best salad we've had on our menu according to many of our guests.

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

KYABETSU SALADA** – Japanese-style slaw with soy & sesame. **VEG.** 70:-

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

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

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

GOHAN FURIKAKE** – Lovely Japanese rice served with furikake – seasoned nori salt. A slightly luxurious side dish you probably won't want to share. **VEG.** 75:-

SASHIMI / TARTAR – THINLY CUT / RAW

NAMI'S SASHIMI

Bigger 285:-

Today's selection of fish & shellfish.

Smaller 200:-

Served in a traditional way with tosa soy. Best enjoyed with sake.

GUNKAN NO MAGURO**

165:-

Tuna tartare in a gunkan.

Fresh, bright and citrus-driven. The flavours may move around a little – but good, we promise.

TATAKI

165:-

The perfect beef tataki.

We quickly sear the beef and serve it with crispy ginger, miso mayo & chive oil. A proper NAMI favourite that we're happy to keep around.

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

NOTE!

At NAMI, we try to work with ingredients we genuinely like and believe in. As close to home as possible – even though Japan is sometimes quite a long way away. Our fish and seafood preferably come straight from the boats in Läjät. We get our meat from Lillegårdens Kött & Chark whenever we can. Vegetables are allowed to follow the seasons and whatever actually tastes best. Simple, local and Japanese – our way. That's pretty much how we think.



Show others where you are. Tag us!!

#restonami
#namibold

ONSAI – HOT FROM THE KITCHEN

YAKINIKU

185:-

Thinly sliced beef, seared in a very hot pan.

We toss the beef with ssamjang – a slightly spicy Korean sesame paste – until everything gets wonderfully sticky, salty & delicious. A simple dish that does exactly what it should.

IWANA

175:-

Seared Arctic char with yuzu koshō butter sauce.

Really good fish doesn't need much company. We gently sear the char and serve it with a butter sauce flavoured with yuzu koshō. A little acidity, a little heat and plenty of umami.

EBI FURAI**

145:-

Crispy fried prawns, NAMI style.

We coat the prawns, fry them until seriously crispy and dress them with spicy mayo. This dish is often ordered twice by the same table. Just sayin'.

OKONOMIYAKI NAMI STYLE

145:-

The Japanese cabbage pancake!

Served with butter-fried chanterelles, kale and our rather lovely okonomi sauce. A proper autumn dish – warm, hearty and made with love. **VEG.**

YAKI BĪTSU NO KURUMI**

95:-

Oven-baked beetroots with walnuts.

The beets are baked until soft, dressed with miso and topped with roasted walnuts. Earthy, sweet and very much autumn. **VEG.**

NAMI CLASSICS

GYOZA** - GLU.

135:-

Hand made dumplings stuffed with beef & pork.

The gyoza is pan-fried, steamed and dressed with a sesame- & soy dressing and gochujang (Korean chilli paste)

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

KARAAGE**

125:-

Deep fried ginger marinated chicken thigh fillet.

A true NAMI classic. Don't forget the mayo! Vegan: Cauliflower

SATSUMAIMO FURAI** VEG.

95:-

Crispy sweet potato fries.

Simple. Just our ridiculously popular sweet potato fries. Even better with our mayo.

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

SUSHI – VINEGARED RICE

MAKI

We serve either 4 or 8 pieces.

SHAKE MAKI**

4pc - 120:-

Panko-fried salmon.

8pc - 230:-

Served with crunch and chilli mayo.

BUTA MAKI

4pc - 120:-

Pork belly, apple & mustard.

8pc - 230:-

Filled with slow-cooked, grilled pork belly, miso-baked apple and a creamy mustard emulsion.

KINOKO MAKI** VEG.

4pc - 110:-

An autumn maki for dark evenings.

8pc - 210:-

Portobello cream and grilled black kale.

NIGIRI - We buy as much MSC-certified, organic and wild-caught fish as possible. Just so you know.

TODAY'S SELECTION OF FOUR TYPES OF FISH

8 nigiri - 200:-
12 nigiri - 300:-
- chosen by our sushi chef.



DEZĀTO – DESSERT

KURO GOMA AISU

135:-

Heavenly sesame ice cream.

Black sesame ice cream with caramel crunch.

We can't always guarantee it'll still be available – the staff have a very hard time keeping their hands off it ;-)

MISO AISU

135:-

Miso ice cream with cinnamon & lingonberries.

Creamy miso ice cream with cinnamon crunch and candied lingonberries. Sounds slightly strange on paper but makes perfect sense on the plate.

YUZU SORBET** VEG.

85:-

For those who want a tart finish.

Fresh yuzu sorbet that does exactly what it should. Cleans things up and finishes the evening nicely.

TRUFFLE** VEG.

55:-

For those who just fancy a cup of coffee and a little chocolate.

NOMIMONO – DESSERT COCKTAILS

ESPRESSO MARTINI

169:-

Icy cold Espresso shaken hard & neatly with Galliano.

Yes! This is hot shot vibes!

CHOCOLATE COCKTAIL DE LUXE**

169:-

Why not try our luxurious chocolate cocktail.

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

PROSECCO WITH SORBET

169:-

For those who like to finish in style.

Prosecco from Veneto served with a scoop of sorbet. Oh wow... this is good!

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At NAMI we try to be as active as we can on social media & we would be happy to invite you to be too!

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FACEBOOK PAGE...

facebook.com/RestoNami

CHECK OUT OUR GUESTS & OUR
OWN PHOTOS ON INSTAGRAM.

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OUR FINE WEB PAGE!

resto-nami.se

