

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 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 accommodate!

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, 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:-
The best salad we've had on our menu according to many of our guests. We like it but is it really that good...

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

SUKA SALADA** – Refreshing watermelon salad with Japanese shiso and yuzu vinaigrette. 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

NAMI'S SASHIMI

Today's selection of fish & shellfish.

Served in a traditional way with tosa soy.

Best enjoyed with sake.

Bigger 285:-

Smaller 200:-

HAMACHI NO TATAKI

Tataki of premium hamachi.

Lightly seared hamachi dressed with citrus, shallots and olive oil.

165:-

YUKKE TARTAR**

The perfect tartare on beef tenderloin.

Served with Japanese karashi mustard, trout roe and something crispy.

A true NAMI favourite.

165:-

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

GYŪNIKU NO GURIRU

185:-

Grilled dry-aged Swedish beef.

Italy meets Japan, NAMI style.

Grilled beef served with yuzu-pickled tomatoes, rocket and Parmesan. A surprisingly good combination.

BUTA BARA

150:-

Slow-cooked Swedish pork belly.

Cooked overnight, grilled until beautifully crisp and served with gochujang and pineapple.

Oh wow...

GYOZA** - NAMI CLASSIC *GLU.*

135:-

Hand made dumplings stuffed with beef & pork.

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

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

KARAAGE** - NAMI CLASSIC

125:-

Deep fried ginger marinated chicken thigh fillet.

A true NAMI classic.

Don't forget the mayo!

Vegan: Cauliflower

YASAI – VEGETABLES

HARUMAKI** *VEG.*

125:-

Spring roll filled with the best from the vegetable garden.

Pan-fried until golden and served with our fresh soy tare.

SATSUMAIMO FURAI** *VEG.*

95:-

Crispy sweet potato fries.

Simple.

Just our ridiculously popular sweet potato fries.

Even better with our mayo.

YASAI GURIRU** *VEG.*

95:-

Grilled seasonal vegetables.

Perfect as a side dish, but just as good on their own.

SHĪFŪDO – FISH & SEAFOOD

EBI YUZU KOSHŌ

155:-

Vannamei prawns quickly seared with yuzu koshō.

We toss them in the hottest pan in the kitchen.

The result? - Absolutely heavenly.

SABA NO SHIOYAKI

155:-

Grilled mackerel fillet.

To be honest, nothing beats grilled mackerel in the summertime! A pinch of yuzu salt – that's all it needs!

- 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:-

Lightly seared salmon on a maki

8pc - 230:-

- what a treat!

Yuzu mayo and cucumber.

Sometimes it really doesn't have to be any more complicated than that.

EBI FURAI

4pc - 120:-

Panko-fried vannamei prawn.

8pc - 230:-

Served with crispy vegetables and spicy chilli mayo!

TSUKEMONO MAKI** *VEG.*

4pc - 110:-

Fennel & apple.

8pc - 210:-

Lightly pickled fennel and apple rolled into our maki.

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

TODAY'S SELECTION OF 4 FISHES

8 nigiri -

200:-

12 nigiri -

- chosen by our sushi chef.

300:-

波

FOLLOW US ON OUR
SOCIAL MEDIA!

DEZĀTO – DESSERT

KURO CHOKORĒTO

Chocolate. Properly done.

Our 70% dark chocolate namelaka is silkier than a traditional chocolate mousse. Served with umeshu-marinated peach, miso caramel and black sesame crumble.

145:-

CHŌRŌ & ICHIGO

Summer, isn't it?

Elderflower-marinated strawberries, lightly whipped cream and strawberry meringue.

Not particularly Japanese. Just ridiculously good.

135:-

YUZU SORBET** VEG.

For those who like to finish on a bright, zesty note.

85:-

TRUFFLE** VEG.

Perfect with a good cup of coffee... and just because.

55:-

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](https://instagram.com/restonami) / [@restonami](https://instagram.com/restonami) / location: NAMI

OUR FINE WEB PAGE!

resto-nami.se

NOMIMONO – DESSERT COCKTAILS

ESPRESSO MARTINI

Icy cold Espresso shaken hard & neatly with Galliano.

Yes! This is hot shot vibes!

169:-

CHOKLADCOCKTAIL DE LUXE**

Why not try our luxurious chocolate cocktail.

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

169:-

PROSECCO WITH SORBET

For those who like to finish in style..

Prosecco from Veneto served with a scoop of sorbet.

Oh wow... this is good!

169:-

波