

KOREAN TASTE JOURNEY
THE EXPEDITION

850 / PERSON

YEONEOJANG

Soy marinated ASC-salmon from Faroe Islands, yuzu-sabayonne, cold dashi with perilla & green tea, rainbow trout roe, jalapeno, green asparagus

GUKSU

Noodles from Nordic Noodles, creme of organic egg yolk, ginger & scallion vinaigrette, broth of Namu´s peaso & cultured butter, white asparagus in sweet gochujang, crisp of zero waste rice & wild garlic (veg)

YANGGOCHI

Binchotan bbq´d swedish lamb, “tare” of koji, shiitake and cumin, Fyrtårnsost & doenjang “Gougere”, porcini-mayonnais, pine nuts, white kimchi of mini daikon

SSAM

BBQ bulgogi marinated flanksteak, best eaten wrapped in lettuce.
Served with rice, banchans, ssam sauce and soy aioli
Add perilla herb / 45

DAEHWANG

Rhubarb sorbet, finger lime, strawberry amazake from summer -24, rice wine-gel, pistachio oil, black sesame

ACCOMPANYING WINE | 640

WEINGUT ARNDORFER

Gruner Veltliner 2024, Kamptal, Austria

ORANGE CATTIN

Pinot gris, 2021, Alsace, France

CASA LLUCH

Tempranillo, 2023, Valencia, Spain

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

MATTE SORIA

Moscato di asti, 2023, Tinella, Italy

ACCOMPANYING DRINKS | 630

GAJI ALE & INFUSED SOJU

Our own fruity ale and soju, a mild destillate (20,1%) made of rice and sweet potato, here infused with shiso

ORANGE CATTIN

Pinot gris, 2021, Alsace, France

OI JANGLO

Slightly salted cucumber, elderflower, saké, soda
Cocktail made to be paired with Yanggochi

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

MATTE SORIA

Moscato di asti, 2023, Tinella, Italy

EXTRA EXPERIENCE - CAVIAR

Caviar from Artic Roe of Scandinavia, Småland, with seaweed crisp “Gim-gui”.
10g Arctic tradition 370kr, 25g Arctic Tradition 799kr

THE EXPEDITION is to be ordered by everyone around the table
We are happy to adapt the menu individually for allergies, veg etc

KOREAN TASTE JOURNEY
THE JOURNEY

560 / PERSON

YEONEOJANG

Soy marinated ASC-salmon from Faroe Islands, yuzu-sabayonne, cold dashi with perilla & green tea, rainbow trout roe, jalapeno, green asparagus

YANGGOCHI

Binchotan bbq´d swedish lamb, “tare” of koji, shiitake and cumin, Fyrtårnsost & doenjang “Gougere”, porcini-mayonnais, pine nuts, white kimchi of mini daikon

SSAM

BBQ bulgogi marinated flanksteak, best eaten wrapped in lettuce.
Served with rice, banchans, ssam sauce and soy aioli
Add perilla herb / 45

ACCOMPANYING WINE | 405

WEINGUT ARNDORFER

Gruner Veltliner 2024, Kamptal, Austria

CASA LLUCH

Tempranillo, 2023, Valencia, Spain

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

ACCOMPANYING DRINKS | 405

GAJI ALE & INFUSED SOJU

Our own fruity ale and soju, a mild destillate (20,1%) made of rice and sweet potato, here infused with shiso

OI JANGLO

Slightly salted cucumber, elderflower, saké, soda
Cocktail made to be paired with Yanggochi

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

EXTRA EXPERIENCE - CAVIAR

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나무

DINNER MENU

WE RECOMMEND 3-4 DISHES /PP

SMALLER / MIDDLE

YUKHWE | 170

Handcut beef tartar from Sjöbo, sesame, chili, fermented kohlrabbi, kimchi-butter, organic egg crème - “mayak gyeran”, fried onion

HONGHAB MAEUNTANG| 165

MSC blue mussels from Limfjorden, spicy dashi of Hiramasa & MSC shellfish, cream, BBQd onion & chicken skin oil

YEONONJANG | 195

Soy marinated ASC-salmon from Faroe Islands, yuzu-sabayonne, cold dashi with perilla & green tea, rainbow trout roe, jalapeno, green asparagus

CHIKIN “KOREAN FRIED CHICKEN”| 155

Doublefried chickenwings from Knäred, sweet & spicy gochujang sauce, cucumber pickles

MANDU | 165

4pcs fresh made dumplings of local pork, MSC-shrimp, MSC-scallops, gochugaru. Soy dip with Namu´s chili oil

GUKSU | 170

Noodles from Nordic Noodles, creme of organic egg yolk, ginger & scallion vinaigrette, broth of Namu´s peaso & cultured butter, white asparagus in sweet gochujang, crisp of zero waste rice & wild garlic (veg)

YANGGOCHI | 200

Binchotan bbq´d swedish lamb, “tare” of koji, shiitake and cumin, Fyrtårnsost & doenjang “Gougere”, cep-mayonnais, pine nuts, white kimchi from mini daikon

JOOK | 180

Deep fried creamyrice, 10 g black truffle, hazelnut oil, 6 months fermented brusselsprout kimchi, organic fyrtårnsost

MUSHROOM BAO | 170

Two homemade steamed buns, deepfried mushrooms from Saxtorp, radish & jalapeno jangajji, yuzu emulsion, cilantro (veg)

GUA BAO | 170

Two homemade steamed buns, grilled porkbelly from Eslöv, hoisin, pickled cucumber, cilantro

LARGER

SSAM | 380/315

BBQ bulgogi marinated flanksteak, best eaten wrapped in lettuce. Served with rice, banchans, ssam sauce and soy aioli.
Vegetarian option is fried tofu from Malmö
Add perilla herb / 45

SNACKS

KAEBIA | 399 | 850

Caviar from Arctic Roe of Scandinavia, Småland. 10g/25g. Served with seaweed crisp "Gim Gui"

EDAMAMEBEANS | 80

Ekological & steamed, chili salt

PORKRINDS | 70

Made from pork from Eslöv, doenjang

BANCHAN

NAMU KIMCHI | 40

VEGAN KIMCHI | 40

MALMÖ BEAN SPROUTS, SESAME | 40

OI MUCHIM - KOREAN CUCUMBERSALAD | 40

SEAWEED, GARLIC, WHITE SOY | 40

MUSHROOM IN SOY, SICHUANPEPPER | 40

CHILI, CELERY & ONION JANGAJJI | 40

SPICY KIMCHI | 45

BANCHAN TRAY | 170

RICE | 40

DESSERT

DAEHWANG | 145

Rhubarb sorbet, finger lime, strawberry amazake from summer -24, rice wine-gel, pistachio oil, black sesame

MANDARIN TARTE | 145

Cheong of mandarin, bourbon vanilla creme patissiere, charcoal charred meringue with bergamotte

나무

Namu means tree in Korean. Namu has its roots in Korea but grows here, right in the middle of Malmö. We get our inspiration from the Korean cuisine, but we source ingredients from our local surroundings.

We actively work with a sustainability perspective and zero-waste

In our current menu it is partly reflected in these ways:

- Bean sprouts & tofu are farmed & produced in Malmö
- Our eco-eggs comes from Hyllehög, Vellinge
- Only green listed fish & shellfish
- 800L rice vinegar are annually replaced with Scanian apple cider vinegar
- We use 0% GMO, palmoil, or red listed species

Please ask the staff for questions regarding allergies. We are a cash free restaurant.