

KOREAN TASTE JOURNEY
THE EXPEDITION

790 / PERSON

YEONEOJANG

“Sashimi” of yeoneojang-marinated ASC salmon from Faroe Islands, bbq´d citrus ponzu, Namu´s gochujang & bergamotte-miso from 2024, basil oil, perilla, garlic crisp

MEMIL-CHA GUKSU

Cold so-myeon noodles, roasted buckwheat, & green tea-broth, fresh corn, sesame, tofu pine nut, spy-pearls, sour daikon, popcorn from Österlen in browned butter & soy (veg)

DWAEJI-GOGI

Roasted pork belly from Eslöv, baconkimchi, organic burrata from La Treccia in Copenhagen, bbq´d nori & zero waste rice crisp, spring onion-jangajji, doenjang, veal demi-glace, pickled mustard seeds

SSAM

BBQ bulgogi marinated flanksteak, best eaten wrapped in lettuce.
Served with rice, banchans, ssam sauce and soy aioli
Add perilla herb / 40

BAESUK

Pear with organic ginger, Åhus-honey & black pepper, elderflower & yuzusorbet, dalgona, yoghurt meringue, vanilla creme

ACCOMPANYING WINE | 675

SKYPHOS

Assyrtiko, 2023, Naoussa, Greece

CHAMPALOU

Chenin Blanc, 2023, Loire, France

ROCCHÉ COSTAMAGNA

Barbera, 2022, Piemonte, Italy

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

MATTEO SORIA

Moscato di asti, 2023, Tinella, Italy

ACCOMPANYING DRINKS | 610

**GAJI ALE & SOJU INFUSERAD
MED BASIL**

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

CHAMPALOU

Chenin Blanc, 2023, Loire, France

TTALGI

Scanian strawberrys kånksa, shiso, vodka, umeshu
Cocktail made for Dwaeji-Gogi

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

MATTEO 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

KOREAN TASTE JOURNEY
THE JOURNEY

530 / PERSON

YEONEOJANG

“Sashimi” of yeoneojang-marinated ASC salmon from Faroe Islands, bbq´d citrus ponzu, Namu´s gochujang & bergamotte-miso from 2024, basil oil, perilla, garlic crisp

DWAEJI-GOGI

Roasted pork belly from Eslöv, baconkimchi, organic burrata from La Treccia in Copenhagen, bbq´d nori & zero waste rice crisp, spring onion-jangajji, doenjang, veal demi-glace, pickled mustard seeds

SSAM

BBQ bulgogi marinated flanksteak, best eaten wrapped in lettuce.
Served with rice, banchans, ssam sauce and soy aioli
Add perilla herb / 40

ACCOMPANYING WINE | 430

SKYPHOS

Assyrtiko, 2023, Naoussa, Greece

ROCCHÉ COSTAMAGNA

Barbera, 2022, Piemonte, Italy

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

ACCOMPANYING DRINKS | 410

**GAJI ALE & SOJU INFUSERAD
MED BASIL**

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

TTALGI

Scanian strawberrys kånksa, shiso, vodka, umeshu
Cocktail made for Dwaeji-Gogi

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italien

EXTRA EXPERIENCE - CAVIAR

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10g Arctic tradition 370kr, 25g Arctic Tradition 799kr

THE JOURNEY is to be ordered by everyone around the table
We are happy to adapt the menu individually for allergies, veg etc
Cross contamination of allergens may occur due to allergens used in the kitchen

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나무

DINNER MENU
WE RECOMMEND 3-4 DISHES /PP

SMALLER / MIDDLE

YUKHWE | 180

Handcut tartar of miso marinated beef from Skåne, grated egg yolk with gochugaru, perilla, seaweed crisp "gim gui", soy pickled shimeji mushroom

YEONONJANG | 175

"Sashimi" of yeoneo-jiang-marinated ACC salmon from Faroe Islands, bbq'd citrus ponzu, Namu's gochujang & bergamotte-miso from 2024, basil oil, perilla, garlic crisp

CHIKIN "KOREAN FRIED CHICKEN" | 165

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

TTEOKBOKKI | 170

Fried korean ricecakes in roasted garlic & doenjang sauce, served with bacnhan of Scanian tomatos in dadaegi

MANDU | 165

4pcs fresh made dumplings of organic beef from Forsby Ängar, spicy yangnyeom-dip with langoustine oil and fig leaf from Bokeslundsgården

MEMIL-CHA GUKSU | 165

Cold so-myeon noodles, roasted buckwheat, & green tea-broth, fresh corn, sesame, tofu pine nut, spy-pearls, sour daikon, popcorn from Österlen in browned butter & soy (veg)

DWAEIJI-GOGI | 200

Roasted pork belly from Eslöv, baconkimchi, organic burrata from La Treccia in Copenhagen, bbq'd nori & zero waste rice crisp, spring onion-jangajji, doenjang, veal demi-glaze, pickled mustard seeds

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 / 40

SNACKS

KAEBIA | 399 | 850

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

EDAMAMEBEANS | 80

Organic & steamed, chili salt

PORKRINDS | 70

Made from pork from Eslöv, doenjang

BANCHAN

NAMU KIMCHI | 40

VEGAN KIMCHI | 40

MALMÖ BEAN SPROUTS, SESAME | 40

OI NAMUL - KOREAN CUCUMBERSALAD | 40

SEAWEED, GARLIC, WHITE SOY | 40

MUSHROOM IN SOY, SICHUANPEPPER | 40

CHILI, CELERY & ONION JANGAJJI | 40

SPICY KIMCHI | 45

BANCHAN TRAY | 155

DESSERT

DAEHWANG | 145

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

SESAME | 160

Black sesame ice cream, chocolate cake of Fairtrade chocolate, roasted local strawberries, oil of currant leaf from Bokeslundsgården, caramel sauce with cep

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 organic eggs comes from Hyllehög, Vellinge
 - 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.
Cross contamination of allergenes may occur due to allergens used in the kitchen

We are a cash free restaurant.