

KOREAN BBQ

The Korean BBQ is prepared tableside by yourself and eaten warm from the grill.
You wrap the protein, rice and sauces in salad and eat with your hands!

We recommend 1-2 dishes per person from our menu to share over the table while we prepare the grill.

INCLUDED IN KOREAN BBQ

Tablegrill, saladwraps, rice, ssamsauce, soy-mayo, banchans, raw garlic & chili for grilling

Banchans:

Namu's Kimchi
Seaweed

Sesame beansprouts from Malmö
Scanian tomatoes in dadegi
(1 banchan refill included)
Add perilla herb | 40

CHOICE OF PROTEIN

(For 1 Person)

WAGYU "A5" KAGOSHIMA, JAPAN | 1300/
pers
200g chuck with bulgogi on the side

SWEDISH SIRLOIN | 450 / pers
150g marinated in bulgogi

PORKBELLY FROM ESLÖV | 385 / pers
150g marinated in spicy gochujang & sweet rice wine

**PORTABELLO FROM SAXTORP &
TOFU FROM MALMÖ (veg)**
385 /pers
Bulgogimarinated portabello, tofu marinated in spicy gochujang & sweet rice wine

REFILL, PROTEIN

Wagyu "A5" 200g - 1000 kr
SIRLOIN 150g - 185kr
PORKBELLY 150g - 135kr
Portabello & Tofu - 135kr

DRINKS TO BBQ

RECOMENDED DRINKS

TONIGHTS RED | 150

TONGIHTS WHITE | 150

NAMU LAGER AND SOJU | 145

GAJI ALE | 95

COCKTAILS

SAGWA | 185

Norrbottn destilleri Vodka, sour swedish apples, toasted rice, dill, sichuan pepper

TTALGI 170

Scanian strawberries, shiso, vodka, umeshu

NON ALCOHOLIC DRINKS

MELLERUD PILSNER | 55

APPLE CIDER | 60

GRUDEHOLMS RHUBARB DRINK | 55

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KOREAN BBQ IS TO BE ORDERED BY A MINIMUM OF 2 PERSONS

DINNER MENU

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 yeoneojang-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 Ångar, 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, yuzuemulsion, cilantro

GAO BAO | 170

Two homemade steamed buns, grilledporkbelly from Eslöv, hoisin, cucumber, cilantro

SNACKS

KAEBIA | 399 | 835

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

STEAMED BIO EDAMAME BEANS, CHILISALT | 80

PORK RIND MADE OF PORK FROM ESLÖV, DOENJANG | 70

BANCHAN

NAMU KIMCHI | 40

VEGAN KIMCHI | 40

MALMÖ BEAN SPROUTS, SESAME | 40

OI NAMUL - KOREAN CUCUMBERSALAD | 40

SEAWEED, GARLIC, WHITE SOY | 40

SAXTORP SHIITAKE IN SWEET SOY | 55

CHILI, CELERY & ONION JANGAJJI | 40

SPICY KIMCHI | 45

BANCHAN TRAY | 170

RICE | 40

DESSERT

BAESUK | 145

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

SESAME | 160

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

KOREAN BBQ

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- 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 eggs comes from Hyllehög, Vellinge
 - 800L rice vinegar are anually 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 allergenes used in the kitchen

We are a cash free restaurant.