

KOREAN TASTE JOURNEY
THE EXPEDITION

870 / PERSON

YUKHWE

Raw swedish sirloin in soy & sesame marinade,
pine nut & Jerusalem artichoke crisp, nashi pear,
perilla, black garlic, daikon

YACHAE-GUI TTEOKBOKKI

Charcoal BBQ´d organic aubergine & squash,
gochujang, kale, seaweed crisp, foam of local
Grana cheese, tteokbokki,
jangajji pickled shimeji mushroom (veg)

YEONEO GUI

Blackened, 24h “misozuke” marinated ASC-salmon
from Faroe Island, whey & koji sauce,
Namu “hotsauce”, danish trout roe, yuzu, kohlrabi,

SSAM

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

Add perilla herb / 40

*Upgrade your experience to 200g binchotan BBQ´d &
bulgogi marinated A5 Wagyu Chuck rib from
Kagoshima, Japan
/ 1350 for two persons 200 g
/1450 for one person 200 g*

HOTTEOK

Sour cherry sorbet, buttermilk & Åhus-honey
pannacotta, bee´s pollen, browned butter, sesame,
fresh made hotteok with dark Fairtrade chocolate

ACCOMPANYING WINE | 695

ORANGE CATTIN

Pinot gris, 2023, Alsace, France

WEINGUT SCHEURMANN

Riesling Kabinett, 2023, Pfalz, Germany

ETNA BIANCO

Carricante, 2024, Sicily, Italy

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

MATTEO SORIA

Moscato di asti, 2023, Tinella, Italy

ACCOMPANYING DRINKS | 665

GAJI ALE & SOJU

Our own fruity ale and soju, a mild destillate (20,1%)
made of rice

WEINGUT SCHEURMANN

Riesling Kabinett, 2023, Pfalz, Germany

ANNYEONG

Sea buckthorn, yuzu, gin
Cocktail made for Yeoneo gui

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

THE EXPEDITION 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

KOREAN TASTE JOURNEY
THE JOURNEY

570 / PERSON

YUKHWE

Raw swedish sirloin in soy & sesame marinade,
pine nut & Jerusalem artichoke crisp, nashi pear,
perilla, black garlic, daikon

YEONEO GUI

Blackened, 24h “misozuke” marinated ASC-salmon
from Faroe Island, whey & koji sauce,
Namu “hotsauce”, danish trout roe, yuzu, kohlrabi,
ginger

SSAM

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

Add perilla herb / 40

*Upgrade your experience to 200g binchotan BBQ´d &
bulgogi marinated A5 Wagyu Chuck rib from
Kagoshima, Japan
/ 1350 for two persons 200 g
/1450 for one person 200 g*

ACCOMPANYING WINE | 495

ORANGE CATTIN

Pinot gris, 2023, Alsace, France

ETNA BIANCO

Carricante, 2024, Sicily, Italy

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

ACCOMPANYING DRINKS | 465

GAJI ALE & SOJU

Our own fruity ale and soju, a mild destillate (20,1%)
made of rice

ANNYEONG

Sea buckthorn, yuzu, gin
Cocktail made for Yeoneo gui

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italien

EXTRA EXPERIENCE - CAVIAR

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

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DINNER MENU
WE RECOMMEND 3-4 DISHES /PP

SMALLER / MIDDLE

YUKHWE | 190

Raw swedish sirloin in soy & sesame marinade,
pine nut & Jerusalem artichoke crisp, nashi pear,
perilla, black garlic, daikon

HWE | 155

50g fresh ASC Hiramasa “sashimi” from Denmark
with a chojang-dip

GEJANG JEON | 175

4 pcs tempura “pate a choux” filled with hand peeled
crab from Hitra in Norway & spicy gochujang with
soy& dashi-di

MANDU | 165

4 pcs fresh made dumplings with organic flour & local
pork, lardo - 12 months, green chili,
ginger scallion dip-sauce

YACHAE-GUI TTEOKBOKKI | 185

Charcoal BBQ´d organic aubergine & squash,
gochujang, kale, seaweed crisp, foam of local
Grana cheese, tteokbokki,
jangajji pickled shimeji mushroom (veg)

YUKGAEJANG SOBA | 195

Spicy beef broth with gochugaru & ginger, beef cheek
from grass fed Finnish beef, organic
buckwheat-noodles, local pumpkin

YEONEO GUI | 240

Blackened, 24h “misozuke” marinated ASC-salmon
from Faroe Island, whey & koji sauce,
Namu “hotsauce”, danish trout roe, yuzu, kohlrabi,
ginger

MUSHROOM BAO | 170

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

GUA BAO | 170

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

LARGER

SSAM | 390/315

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

*Upgrade your experience with binchotan grilled
& bulgogi marinated Wagyu A5 Chuck rib from
Kagoshima, Japan
/ 1350 for two persons 200 g
/1450 for one person 200 g*

SNACKS

KAEBIA | 399 | 835

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

EDAMAME BEANS | 80

Organic & steamed, chili salt

PORKRINDS | 70

Made from pork from Eslöv, doenjang

BANCHAN

KIMCHI (CLASSIC OR VEGAN) | 40

SPICY KIMCHI | 45

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

RICE | 40

BANCHAN TRAY | 155

DESSERT

HOTTEOK | 150

Sour cherry sorbet, buttermilk & Åhus-honey
pannacotta, bee´s pollen,browned butter, sesame,
fresh made hotteok with red beanpaste and dark
Fairtrade chocolate

HOBAK JOOK | 150

Ice cream of Namu´s makgeolli, crispy rice “nurungji”,
pumpkin creme, caramel, coldpressed pumpkinseed
oil, sea buckthorn, zero waste pear

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.

APÉRITIF

COCKTAIL OF THE DAY | 185

CAVA | 150

EDAMAME BEANS | 80

PORK RINDS | 70

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
- 250L rice vinegar are annually replaced with Scanian apple cider vinegar
- We use 0% GMO, palmoil, or red listed species
- We save all the barbecued aubergine peels for aubergine peaso

Please ask the staff for questions regarding allergies or the origins of the meat.
Cross contamination of allergenes may occur due to allergens used in the kitchen

We are a cash free restaurant.