

KOREAN CHRISTMAS DINNER SEOUL

885 / PERSON

NOKDO-JEON TACO

Raw ASC salmon from Faroe Islands, chojang sauce of Namu's gochujang, elderflower capers from summer -25, perilla, crispy mungbean taco

GALIBI

Blackened raw MSC scallop, fermented rhubarb & strawberry from May -25, nori, pumpkin seed oil, black currant leaf-mayonnaise, garlic crisp, jalapeno

HEONO BEOTO

Charcoal bbq'd organic beetroot, soy, butter & Åhus honey-glaze, scanian cherries in sake & aged cherry vinegar, white kimchi, organic stracciatella from Copenhagen, pine nut, roasted garlic (veg)

DONKASSEU

Deep fried rooster from Mariebergs farm - marinated in koji & buttermilk, donkasseu-sauce, chilioil, pickled daikon, zucchini, green chili jangajji

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

Wagyu a5 Chuck rib from
Kagoshima, Japan
/ 1300 for two persons 200 g
/1450 for one person 200 g

KALEOMEL

Sorbet of sea buckthorn & beach rose petals from Borstahusen, brioche drenched in miso-caramell, passion fruit meringue with sansho & roasted fennel

SATANG

Chocolate praline from Chocolatte, Helsingborg & Namu's christmas toffe with browned butter

EXTRA EXPERIENCE - CAVIAR

Caviar from Artic Roe of Scandinavia, Småland, with seaweed crisp "Gim-gui".
10g 370kr, 25g 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 CHRISTMAS DINNER BUSAN

650 / PERSON

NOKDO-JEON TACO

Raw ASC salmon from Faroe Islands, chojang sauce of Namu's gochujang, elderflower capers from summer -25, perilla, crispy mungbean taco

DONKASSEU

Deep fried rooster from Mariebergs farm - marinated in koji & buttermilk, donkasseu-sauce, chilioil, pickled daikon, zucchini, green chili jangajji

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

Wagyu a5 Chuck rib,
Kagoshima, Japan
/ 1300 for two persons 200 g
/1450 for one person 200 g

KALEOMEL

Sorbet of sea buckthorn & beach rose petals from Borstahusen, brioche drenched in miso-caramell, passion fruit meringue with sansho & roasted fennel

ACCOMPANYING WINE | 560

WEINGUT SCHEURMANN

Riesling Kabinett, 2023, Pfalz, Germany

BASIS

Pinot Noir, 2023, Baden, Germany

SUMAEST SALENTO

Susumaniello, 2019, Puglia, Italy

ESSENSIA

Orange Muscat, 2022, Reedley, California

ACCOMPANYING DRINKS | 575

NAMU LAGER & SOJU

Our own lager infused with apple & ginger with soju, a mild destillate (20,1%) made of rice

GOZENSHU NIGORI

Sake, Okayama, Japan

SUMAEST SALENTO

Susumaniello, 2019, Puglia, Italy

JUNMAI UMESHU

Umeshu, Okayama, Japan

EXTRA EXPERIENCE - CAVIAR

Caviar from Artic Roe of Scandinavia, Småland, with seaweed crisp "Gim-gui".
10g 370kr, 25g 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

DINNER MENU

WE RECOMMEND 3-4 DISHES /PP

SMALLER / MIDDLE

NOKDO-JEON TACO | 185

Raw ASC salmon from Faroe Islands, chojang sauce of Namu's gochujang, elderflower capers from summer -25, perilla, crispy mungbean taco

GALIBI | 195

Blackened raw MSC scallop, fermented rhubarb & strawberry from May -25, nori, coldpressed pumpkin seed oil, black currant leaf-mayonnaise, garlic crisp, jalapeno

HEONO BEOTO | 175

Charcoal bbq'd organic beetroot, soy, butter & Åhus honey-glaze, scanian cherries in sake & aged cherry vinegar, white kimchi, organic stracciatella from Copenhagen, pine nut, roasted garlic (veg)

MANDU | 165

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

YUKGAEJANG SOBA | 195

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

DONKASSEU | 175

Deep fried rooster from Mariebergs farm - marinated in koji & buttermilk, donkassau-sauce, chilioil, pickled daikon, zucchini, green chili jangajji

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

SSAM WAGYU | 1650

200g binchotan bbq'd Wagyu a5 Chuck Rib, Kagoshima, Japan

With all condiments above

SNACKS

KAEBIA | 399 | 835

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

SIDES/BANCHAN

KIMCHI (CLASSIC OR VEGAN) | 40

SPICY KIMCHI | 45

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

6 SIDES | 170

RICE | 40

DESSERT

KALEOMEL | 150

Sorbet of sea buckthorn & beach rose petals from Borstahusen, brioche drenched in miso-caramell, passion fruit meringue with sansho & roasted fennel

INJEOLMI TOAST | 150

Organic mascarpone from La treccia in Copenhagen, almond cake, "moju" ice cream with cinnamon & ginger, kumquat"jeonghwa", roasted organic peas

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
- During summer we forages herbs, leafs, flowers, vegetables & berries which we save for winter

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.