

THE EXPEDITION

835 / PERSON

THE JOURNEY

560 / PERSON

<p><b>NOKDO-JEON TACO</b></p> <p>Raw ASC salmon fron Faroe Islands, chojang sauce of Namu´s gochujang, elderflower capers from summer -25, perilla, crispy mungbean taco</p>	<p><b>ACCOMPANYING WINE</b>   690</p> <p><b>WEINGUT SCHEURMANN</b></p> <p>Riesling Kabinett, 2023, Pfalz, Germany</p>
<p><b>GALIBI</b></p> <p>Blackened raw MSC scallop, fermented rhubarb &amp; strawberry from May -25, nori, pumpkin seed oil, black currant leaf-mayonnaise, garlic crisp, jalapeno</p>	<p><b>ORANGE CATTIN</b></p> <p>Pinot gris, 2023, Alsace, France</p>
<p><b>HEONO BEOTO</b></p> <p>Charcoal bbq´d organic beetroot, soy, butter &amp; Åhus honey-glaze, scanian cherries in sake &amp; aged cherry vinegar, white kimchi, organic stracciatella from Copenhagen, pine nut, roasted garlic (veg)</p>	<p><b>BASIS</b></p> <p>Pinot Noir, 2023, Baden, Germany</p>
<p><b>DONKASSEU</b></p> <p>Deep fried rooster from Mariebergs farm - marinated in koji &amp; buttermilk, donkasseu-sauce, chilioil, pickled daikon, zucchini, green chili jangajji</p>	<p><b>SUMAEST SALENTO</b></p> <p>Susumaniello, 2019, Puglia, Italy</p>
<p><b>SSAM</b></p> <p>BBQ bulgogi marinated flanksteak, best eaten wrapped in lettuce.</p> <p>Served with rice, banchans, ssam sauce and soy aioli</p>	<p><b>ESSENSIA</b></p> <p>Orange Muscat, 2022, Reedley, California</p>
<p>Add perilla herb / 40</p>	<p><b>ACCOMPANYING DRINKS</b>   715</p>
<p>Upgrade your experience to 200g binchotan BBQ´d <b>Wagyu</b> a5 Chuck rib from Kagoshima, Japan</p> <p>/ 1300 for two persons 200 g</p> <p>/1450 for one person 200 g</p>	<p><b>NAMU LAGER &amp; SOJU</b></p> <p>Our own lager infused with apple &amp; ginger with soju, a mild destillate (20,1%) made of rice</p>
<p><b>KALEOMEL</b></p> <p>Sorbet of sea buckthorn &amp; beach rose petals from Borstahusen, brioche drenched in miso-caramell, passion fruit meringue with sansho &amp; roasted fennel</p>	<p><b>ORANGE CATTIN</b></p> <p>Pinot gris, 2023, Alsace, France</p>
	<p><b>GOZENSHU NIGORI</b></p> <p>Sake, Okayama, Japan</p>
	<p><b>SUMAEST SALENTO</b></p> <p>Susumaniello, 2019, Puglia, Italy</p>
	<p><b>JUNMAI UMESHU</b></p> <p>Umeshu, Okayama, Japan</p>

<p><b>GALIBI</b></p> <p>Blackened raw MSC scallop, fermented rhubarb &amp; strawberry from May -25, nori, pumpkin seed oil, black currant leaf-mayonnaise, garlic crisp, jalapeno</p>	<p><b>ACCOMPANYING WINE</b>   450</p> <p><b>WEINGUT SCHEURMANN</b></p> <p>Riesling Kabinett, 2023, Pfalz, Germany</p>
<p><b>DONKASSEU</b></p> <p>Deep fried rooster from Mariebergs farm - marinated in koji &amp; buttermilk, donkasseu-sauce, chilioil, pickled daikon, zucchini, green chili jangajji</p>	<p><b>BASIS</b></p> <p>Pinot Noir, 2023, Baden, Germany</p>
<p><b>SSAM</b></p> <p>BBQ bulgogi marinated flanksteak, best eaten wrapped in lettuce.</p> <p>Served with rice, banchans, ssam sauce and soy aioli</p>	<p><b>SUMAEST SALENTO</b></p> <p>Susumaniello, 2019, Puglia, Italy</p>
<p>Add perilla herb / 40</p>	<p><b>ACCOMPANYING DRINKS</b>   485</p>
<p>Upgrade your experience to 200g binchotan BBQ´d <b>Wagyu</b> a5 Chuck rib, Kagoshima, Japan</p> <p>/ 1300 for two persons 200 g</p> <p>/1450 for one person 200 g</p>	<p><b>NAMU LAGER &amp; SOJU</b></p> <p>Our own lager infused with apple &amp; ginger with soju, a mild destillate (20,1%) made of rice</p>
	<p><b>GOZENSHU NIGORI</b></p> <p>Sake, Okayama, Japan</p>
	<p><b>SUMAEST SALENTO</b></p> <p>Susumaniello, 2019, Puglia, Italy</p>

<p><b>EXTRA EXPERIENCE - CAVIAR</b></p> <p>Caviar from Artic Roe of Scandinavia, Småland, with seaweed crisp “Gim-gui”. 10g 370kr, 25g 799kr</p>
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**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**

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## 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** | 180

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"

##### **EDAMAME BEANS** | 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.