

## THE EXPEDITION

835 / PERSON

**THE EXPEDITION is to be ordered by everyone around the table**

### TATAKI

Blackened & raw Swedish sirloin, soy, yuzu, sunchoke, artichoke, porcini mayonnaise, jalapeño, perilla

### GAMJA TTEOK

Home made potato-tteokbokki, gochujang, charcoal BBQ'd padrones, soy pearls, pine nut, lotus root (vegan)

### SAGOL-GUKMUL

MSC-cod loin, "sagol-gukmul", beef bone broth, gim-bugak, cauliflower, spring onion, doenjang, ginger, elderflower from summer - 25  
Serves with white kimchi banchan

### 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

### BAE

Yoghurt sorbet with 6 months "cheong" of pear & organic shiso from Bokeslundsgården, deep fried "Pigan" from Soldattorpets dairy, quince, browned milk, pear & lychee

### ACCOMPANYING WINE | 710

#### ROUGE PETARD

Aramon, Languedoc-Rousillon, NV, France

#### WEINGUT SCHEURMANN

Riesling Kabinett, 2023, Pfalz, Germany

#### ETNA BIANCO

Carricante, 2024, Sicily, Italy

#### SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

#### FELSENTERRASE

Riesling Auslese, 2022, Mosel, Germany

### ACCOMPANYING DRINKS | 725

#### GAJI ALE & SOJU

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

#### KOZAEMON

Saké, Nakashima, Japan

#### SHISO

Gin, shiso, yuzu saké, fig leaves soda

#### SESSANTENARIO SALENTO

Malvasia, 2021, 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 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**

## THE JOURNEY

560 / PERSON

**THE JOURNEY is to be ordered by everyone around the table**

### TATAKI

Blackened & raw Swedish sirloin, soy, yuzu, sunchoke, artichoke, porcini mayonnaise, jalapeño, perilla

### SAGOL-GUKMUL

MSC-cod loin, "sagol-gukmul", beef bone broth, gim-bugak, cauliflower, spring onion, doenjang, ginger, elderflower from summer - 25  
Serves with white kimchi banchan

### 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

### ACCOMPANYING WINE | 475

#### ROUGE PETARD

Aramon, Languedoc-Rousillon, NV, France

#### ETNA BIANCO

Carricante, 2024, Sicily, Italy

#### SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

### ACCOMPANYING DRINKS | 495

#### GAJI ALE & SOJU

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

#### SHISO

Gin, shiso, yuzu saké, fig leaves soda

#### SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

### EXTRA EXPERIENCE - CAVIAR

Caviar from Artic Roe of Scandinavia, Småland, with seaweed crisp "Gim-gui".  
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**DINNER MENU**  
WE RECOMMEND 3-4 DISHES /PP

**SMALLER / MIDDLE**

**HWE | 199**

50 g ASC-Hiramasa "sashimi" from Denmark, fermented tomatoes from last summer, horseradish, daikon

**GALIBI | 190**

3 pcs blackened MSC-scallops, chojang-dip

**TATAKI | 195**

Blackened & raw Swedish sirloin, soy, yuzu, sunchoke, artichoke, porcini mayonnaise, jalapeño, perilla

**GAMJA TTEOK | 165**

Home made potato-tteokbokki, gochujang, charcoal BBQ`d padrones, soy pearls, pine nut, lotus root (vegan)

**MANDU | 165**

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

**MAEUNTANG | 180**

MSC-blue mussels in a spicy broth of Namu´s "xo" shellfish-sauce, cream, "uyu sikppang" milkbread with garlic & nori

**SAGOL-GUKMUL | 230**

MSC-cod loin, "sagol-gukmul" - beef bone broth, gim bugak, cauliflower, spring onion, doenjang, ginger, elderflower from summer -25. Serves with white kimchi banchan

**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**

BBQ bulgogi marinated flanksteak, best eaten wrapped in lettuce.  
Served with rice, banchans (kimchi, bean sprouts and cucumber salad), ssam sauce & 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

**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 CUCUMBER SALAD | 40

SEAWEED, GARLIC, WHITE SOY | 40

SAXTORP-SHIITAKE IN SWEET SOY | 55

CHILI, CELERY & ONION JANGAJJI | 40

6 SIDES | 170

RICE | 40

**DESSERT**

**BAE | 155**

Yoghurt sorbet with 6 months "cheong" of pear & organic shiso from Bokeslundsgården, deep fried "Pigan" from Soldattorpets dairy, quince, browned milk, pear & lychee

**HWACHAE | 135**

Vanilla ice cream, rhubarb, caramel sauce on barley malt & rice, bergamot meringue, organic poppy, omija berries, hazel nut

# 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.