

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

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 destillate (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

ACCOMPANYING WINE | 485

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 destillate (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

GUIGUL | 150

2 BBQ`d MSC oysters served wam with 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 from Italy, banchans (kimchi, bean sprouts, cucumber salad), ssam sauce & soy aioli.
Vegetarian option is fried tofu from Malmö

Add perilla herb / 40

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 FROM ITALY | 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.