

THE EXPEDITION

845/ PERSON

THE EXPEDITION is to be ordered by everyone around the table

MULHWE

Raw MSC cod loin, tomato water-kimchi (August -25), green chili, "mumallaengi"-daikon, sesame crisp

JOOK

Korean creamy rice, white asparagus, danish ASC-rainbow trout roe, organic egg from Hyllehög, browned butter & Vesterhavs cheese, gim-bugak, cauliflower

BBQ-CHIKIN

Charcoal-grilled chicken breast from Knäred, cream, wild garlic "mandu twigim" with rooster from Tockafarmen & pork, MSC langoustine oil, fermented chili & shiso (summer - 25), pine nut

SSAM

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

Add perilla herb / 40

SSAM WAGYU

Replace flanksteak with Wagyu A5 chuck rib from Kagoshima, Japan
1 person 200 g / 1470
2 persons 200 g / 1370

SESAME

Pistachio, almond, black sesame sorbet, "nurungji"-rice crisp, violet, yuzu creme

ACCOMPANYING WINE | 715

WEINGUT SCHEURMANN

Riesling Kabinett, 2023, Pfalz, Germany

GUSTAVSHOF

Cabernet Cortis, 2023, Rheinhessen, Germany

CAMBIO DE TERCIO

Bobal, 2022, Valencia, Spain

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

FELSENTERRASE

Riesling Auslese, 2022, Mosel, Germany

ACCOMPANYING DRINKS | 725

NAMU LAGER & SOJU

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

KOZAEMON

Saké, Nakashima, Japan

DAEHWANG

Gin, soju, rhubarb, sichuan pepper

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

UMESHU GENSHU

Umeshu, Kobe, Japan

EXTRA EXPERIENCE - CAVIAR

Caviar from Artic Roe of Scandinavia, Småland, with seaweed crisp "Gim-gui".
10g 370kr, 25g 799kr

**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

550 / PERSON

THE JOURNEY is to be ordered by everyone around the table

MULHWE

Raw MSC cod loin, tomato water-kimchi (August -25), green chili, "mumallaengi"-daikon, sesame crisp

BBQ-CHIKIN

Charcoal-grilled chicken breast from Knäred, cream, wild garlic "mandu twigim" with rooster from Tockafarmen & pork, MSC langoustine oil, fermented chili & shiso (summer - 25), pine nut

SSAM

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

Add perilla herb / 40

SSAM WAGYU

Replace flanksteak with Wagyu A5 chuck rib from Kagoshima, Japan
1 person 200 g / 1470
2 persons 200 g / 1370

ACCOMPANYING WINE | 495

WEINGUT SCHEURMANN

Riesling Kabinett, 2023, Pfalz, Germany

CAMBIO DE TERCIO

Bobal, 2022, Valencia, Spain

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

ACCOMPANYING DRINKS | 495

NAMU LAGER & SOJU

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

DAEHWANG

Gin, soju, rhubarb, sichuan pepper

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

EXTRA EXPERIENCE - CAVIAR

Caviar from Artic Roe of Scandinavia, Småland, with seaweed crisp "Gim-gui".
10g 370kr, 25g 799kr

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DINNER MENU
WE RECOMMEND 3-4 DISHES /PP

SMALLER / MIDDLE

YUKHWE JANGTTEOK | 180

Beef tartare of hand shredded local ox topside, soy, "jangtteok" pancake, egg cream, bottarga, perilla

MULHWE | 180

Raw MSC cod loin, tomato water-kimchi (August -25), green chili, "mumallaengi"-daikon, sesame crisp

KKOCHI | 170

Binchotan-grilled Pata Negra pork neck skewer, strawberry gochujang (-25), "gyeoja" hot mustard

JOOK | 180

Korean creamy rice, white asparagus, danish ASC-rainbow trout roe, organic egg from Hyllehög, browned butter & Vesterhavs cheese, gim-bugak, cauliflower jangajji

JOOK VEG | 165

MAEUNTANG | 180

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

BBQ-CHIKIN | 185

Charcoal-grilled chicken breast from Knäred, cream, wild garlic "mandu twigim" with rooster from Tockafarmen & pork, MSC langoustine oil, fermented chili & shiso (summer - 25), pine nut

MUSHROOM BAO | 175

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

GUA BAO | 175

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

SSAM WAGYU | 1670

Replace flanksteak with 200 g Wagyu A5 chuck rib from Kagoshima, Japan

SNACKS

KAEBIA | 399 | 835

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

EDAMAMEBEANS | 85

Organic & steamed, chili salt

PORKRINDS | 75

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 | 180

RICE FROM ITALY | 40

DESSERT

SESAME | 155

Pistachio, almond, black sesame sorbet, "nurungji"-rice crisp, violet, yuzu creme

HWACHAE | 140

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 | 85

PORK RINDS | 75

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.