

THE EXPEDITION

825/ PERSON

THE EXPEDITION is to be ordered by everyone around the table

HWE

Raw ASC-salmon from Faroe Islands, basil,
rhubarb & yuja soy, perilla, eko-bergamotte from 2024,
pistachio, garlic

BIBIMGUKSU

Somyeon-noodles, binchotan grilled mushrooms,
organic “drug egg”, cucumber, eko-watermelon, sesame,
pine nut, gochujang

DWAEIJI-GOGI

Roasted pork belly from Eslöv, bacon kimchi,
eko-straciatella from La Treccia, Copenhagen,
nori & zero-waste crisp, spring onion jangajji, doenjang,
veal demi-glace, mustards seeds

SSAM

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

Add perilla herb / 40

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

TTALGI

Strawberry sorbet, grilled cream with white chocolate,
omija & wild strawberry, black sesame meringue, herbs,
citrus

ACCOMPANYING WINE | 715

MURALHAS ROSÈ

Alvarelhao, 2023, Vinho Verde, Portugal

WEINGUT SCHEURMANN

Riesling Kabinett, 2023, Pfalz, Germany

ROUGE PETARD

Aramon, Languedoc-Roussillon, NV, France

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

YEOLEUM

Strawberry, gin, soju, lemon

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

UMESHU GENSHU

Umeshu, Kobe, Japan

THE JOURNEY

530 / PERSON

THE JOURNEY is to be ordered by everyone around the table

HWE

Raw ASC-salmon from Faroe Islands, basil,
rhubarb & yuja soy, perilla, eko-bergamotte from 2024,
pistachio, garlic

DWAEIJI-GOGI

Roasted pork belly from Eslöv, bacon kimchi,
eko-straciatella from La Treccia, Copenhagen,
nori & zero-waste crisp, spring onion jangajji, doenjang,
veal demi-glace, mustards seeds

SSAM

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

Add perilla herb / 40

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

ACCOMPANYING WINE | 495

MURALHAS ROSÈ

Alvarelhao, 2023, Vinho Verde, Portugal

ROUGE PETARD

Aramon, Languedoc-Roussillon, NV, France

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

YEOLEUM

Strawberry, gin, soju, lemon

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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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

YUKHWE | 190

Hand cut beef tartar from Bondens Skafferi, soy, sesame, nashi pear, roasted beef fat emulsion, browned butter & fig leaves, fried onion with kimchipowder

HWE | 180

Raw ASC-salmon from Faroe Islands, basil, rhubarb & yuja soy, perilla, eko-bergamotte from 2024, pistachio, garlic

TOMATO | 165

Eko-tomtaoes, white kimchi with daedegi, green strawberry in elderflower vinegar, bonito & langoustine dressing, sun flower seeds, mizuna, green asparagus

BIBIMGUKSU | 165

Somyeon-noodles, binchotan grilled mushrooms, organic “drug egg”, cucumber, eko-watermelon, sesame, pine nut, gochujang (Veg)

GIM-MARI | 165

Fried nori roll filled with chapche noodles & greens, pimenton de la vera, gochujang, soy-dip (Veg)

DWAEJI-GOGI | 190

Roasted pork belly from Eslöv, bacon kimchi, eko-straciatella from La Treccia, Copenhagen, nori & zero-waste crisp, spring onion jangajji, doenjang, veal demi-glace, mustards seeds

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 | 390/315

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

MARIEHOLM 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

T'TALGI | 155

Strawberry sorbet, grilled cream with white chocolate, omija & wild strawberry, black sesame meringue, herbs, citrus

OKSUSU | 155

Corn ice cream, nurungji, sour cream, coconut, pineapple infused with rom, miso-toffee, Österlen-popcorn

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 | 155

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 Marieholm

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 forage herbs, leafs, flowers, vegetables & berries which we save
for the 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.