

KOREAN BBQ

The Korean BBQ is prepared tableside by yourself and eaten warm from the grill.
You wrap the protein, rice and sauces in salad and eat with your hands!

We recommend 1-2 dishes per person from our menu to share over the table while we prepare the grill.

INCLUDED IN KOREAN BBQ

Tablegrill, saladwraps, rice, ssamsauce, soy-mayo, banchans, raw garlic & chili for grilling

Banchans:

Namu's Kimchi
Seaweed

Sesame beansprouts from Malmö
Scanian tomatoes in dadegi
(1 banchan refill included)
Add perilla herb | 40

CHOICE OF PROTEIN

(For 1 Person)

WAGYU "A5" KAGOSHIMA, JAPAN | 1670/
pers
200g chuck with bulgogi on the side

PORKBELLY FROM ESLÖV | 385 / pers
150g marinated in bulgogi

**ORGANIC PORTABELLO &
SCANIAN TOFU (vegan)**
385 /pers
Bulgogimarinated portabello, tofu marinated in spicy
gochujang

REFILL, PROTEIN

Wagyu "A5" 200g - 1000 kr
SIRLOIN 150g - 185kr
PORKBELLY 150g - 135kr
Portabello & Tofu - 135kr

DRINKS TO BBQ

RECOMENDED DRINKS

TONIGHTS RED | 150

TONGIHTS WHITE | 150

NAMU LAGER AND SOJU | 145

COCKTAILS

SAGWA | 185

Norrbotten destilleri Vodka, sour swedish apples, toasted rice,
dill, sichuan pepper

UMEGRONI 210

Kyflinge Navy Gin, umeshu, hojicha tea, Campari,
sea buckthorn vermouth, mezcal

NON ALCOHOLIC DRINKS

MELLERUD PILSNER | 55

SPICY AMONDEU | 100

GRUDEHOLMS RHUBARB DRINK | 55

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KOREAN BBQ IS TO BE ORDERED BY A MINIMUM OF 2 PERSONS

DINNER MENU

SMALLER / MIDDLE

YUKHWE | 190

Hand cut beef tartar from Bondens Skafferli, 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, grrreen 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)

DWAEIJI-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-glance, 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

SNACKS

KAEBIA | 399 | 835

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

STEAMED BIO EDAMAME BEANS, CHILISALT | 80
PORK RIND MADE OF PORK FROM ESLÖV, DOENJANG | 70

BANCHAN

NAMU KIMCHI | 40

VEGAN KIMCHI | 40

MARIEHOLM BEAN SPROUTS, SESAME | 40

OI NAMUL - KOREAN CUCUMBERSALAD | 40

WAKAME, GARLIC, WHITE SOY | 40

EKO-SHIITAKE IN SWEET SOY | 55

CHILI, CELERY & ONION JANGAJJI | 40

SPICY KIMCHI | 45

6 FLAVOURS | 185

RICE FROM ITALY| 40

DESSERT

TTALGI | 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, blackened corn, pineapple infused with rom, miso-toffee, Österlen-popcorn

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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 anually 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.
Cross contamination of allergenes may occur due to allergenes used in the kitchen

We are a cash free restaurant.