

THE EXPEDITION

875/ PERSON

THE EXPEDITION is to be ordered by everyone around the table

HWE

Raw MSC-cod loin, soy, beach rose, tomato salt from 2025, zucchini, langoustine & tapioca crisps, perilla seed oil, organic egg creme with smokey gochugaru

KONG GUKSU

Cold noodles from Nordic Noodles, pine nut, peanut & soybean sauce, grilled corn & organic beans, sesame, fermented mustard greens, green chili, bread crisp (veg)

ORI-GUI

Confit duck leg, sauce Foyot with green peppercorns & sichuan pepper, doenjang, white kimchi, orange, sea buckthorn & pumpkin

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

BOKBUNJA

Berries, yuja, tarragon, coconut sorbet, elderflower, black currant leaf oil from Bokeslundsgården

ACCOMPANYING WINE | 715

MURALHAS ROSÈ

Alvarelhao, 2023, Vinho Verde, Portugal

WEINGUT SCHEURMANN

Riesling Kabinett, 2023, Pfalz, Germany

ANT MOORE

Pinot Noir, 2023, Marlborough, New Zealand

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

FELSENTERRASE

Riesling Auslese, 2022, Mosel, Germany

ACCOMPANYING DRINKS | 725

NAMU LAGER & SOJU

Our own lager infused with apple & ginger, served with Koreas beloved Soju- a mild rice destillate (20,1%)

KOZAEMON

Saké, Nakashima, Japan

SZECHUAN

Gin, soju, citron, sichuan pepper

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

UMESHU GENSHU

Umeshu, Kobe, Japan

THE JOURNEY

590 / PERSON

THE JOURNEY is to be ordered by everyone around the table

HWE

Raw MSC-cod loin, soy, beach rose, tomato salt from 2025, zucchini, langoustine & tapioca crisps, perilla seed oil, organic egg creme with smokey gochugaru

ORI-GUI

Confit duck leg, sauce Foyot with green peppercorns & sichuan pepper, doenjang, white kimchi, orange, sea buckthorn & pumpkin

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 | 470

MURALHAS ROSÈ

Alvarelhao, 2023, Vinho Verde, Portugal

ANT MOORE

Pinot Noir, 2023, Marlborough, New Zealand

SESSANTENARIO SALENTO

Malvasia, 2021, Puglia, Italy

ACCOMPANYING DRINKS | 445

NAMU LAGER & SOJU

Our own lager infused with apple & ginger, served with Koreas beloved Soju- a mild rice destillate (20,1%)

SZECHUAN

Gin, soju, citron, 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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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 | 195

Hand cut beef tartar from Bondens Skafferi, soy, sesame, nashi pear, kimchi mayonnais, mustard seeds, ricecrisps & nori, “handwraps”

HWE | 210

Raw MSC-cod loin, soy, beach rose, tomato salt from 2025, zucchini, langoustine & tapioca crisps, perilla seed oil, organic egg creme with smokey gochugaru

CHIJEU TTEOKBOKKI | 170

Korean rice cakes in sweet & spicy gochujang sauce, corn, organic mozzarella from La Treccia in Copenhagen, daikon & ginger (veg)

KONG GUKSU | 165

Cold noodles from Nordic Noodles, pine nut, peanut & soybean sauce, grilled corn & organic beans, sesame, fermented mustard greens, green chili, bread crisp (veg)

MANDO-GUK | 185

4 freshly made organic wheat dumplings filled with pork from Skåne, chapche & kimchi, roasted pork & guanciale dashi

ORI-GUI | 230

Confit duck leg, sauce Foyot with green peppercorns & sichuan pepper, doenjang, white kimchi, orange, sea buckthorn & pumpkin

MUSHROOM BAO | 175

Two homemade steamed buns, deepfried organic mushrooms, 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

SEAWEEED, GARLIC, WHITE SOY | 40

SAXTORP-SHIITAKE IN SWEET SOY | 55

CHILI, CELERY & ONION JANGAJJI | 40

6 SIDES | 180

RICE FROM ITALY | 40

DESSERT

BOKBUNJA | 155

Berries, yuja, tarragon, coconut sorbet, elderflower, black currant leaf oil from Bokeslundsgården

MATCHA “TEAMISO” | 155

Mascarpone from La Treccia in Copenhagen, matcha, miso biscuit, almond, caramel

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.