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, perilla seed oil,
langoustine & tapioca crisps,
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, apple, sauce Foyot with green pepper-
corns & 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
Coconut sorbet, berries, yuja, tarragon,
elderflower, oat tuile
black currant leaf oil from Bokeslundsgården

ACCOMPANYING WINE | 740

MURALHAS ROSÈ
Alvarelhao, 2023, Vinho Verde, Portugal

WEINGUT SCHEURMANN
Riesling Kabinett, 2023, Pfalz, Germany

ANT MOORE
Pinot Noir, 2023, Marlbourogh, New Zeeland

SESSANTENARIO SALENTO
Malvasia, 2021, Puglia, Italy

FELSENTERRASE
Riesling Auslese, 2022, Mosel, Germany

ACCOMPANYING DRINKS | 745

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

YUZU
Gin, yuzu, tonic

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
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, perilla seed oil,
langoustine & tapioca crisps,
organic egg creme with smokey gochugaru

ORI-GUI
Confit duck leg, apple, sauce Foyot with green pepper-
corns & 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, Marlbourogh, New Zeeland

SESSANTENARIO SALENTO
Malvasia, 2021, Puglia, Italy

ACCOMPANYING DRINKS | 450

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

YUZU
Gin, yuzu, tonic

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

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

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, perilla seed oil, langoustine & tapioca crisps, organic egg creme with smokey gochugaru

CHIJEU TTEOKBOKKI | 170
Korean rice cakes in sweet & spicy gochujang sauce, corn, organic mozarella 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)

MANDU-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, apple, 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"

SAENGGUL | 65/pc | 200/4pc
MSC-oysters, shiso, kimchi vinaigrette

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

BOKBUNJA | 155
Coconut sorbet, berries, yuja, tarragon, elderflower, oat tuile black currant leaf oil from Bokeslundsgården

MATCHA "TEAMISO" | 155
Mascarpone from La Treccia in Copenhagen, matcha, miso biscuit, almond, caramel, tea-icecream

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 surrondings.

APÉRITIF

COCKTAIL OF THE DAY | 185
CAVA | 155

EDAMAME BEANS | 85
PORK RINDS | 75
MSC-OYSTERS, SHISO, KIMCHI VINAIGRETTE | 65/pc | 200/4pc

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 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.