

Capturing the freshness of ingredients at their peak,
Restaurant Namu presents a lunch course that showcases
the depth and refinement of Korean cuisine.

Savor seasonal gastronomy, where the delicacy
of traditional Korean dishes is reinterpreted
with contemporary elegance.

NAMU



Trio of Seasonal Appetizers

NAMU Lunch Course

KRW 75,000
per person

COURSE 1

Trio of Seasonal Appetizers

- **Chilled Seafood Salad**

Seafood seafood dressed
with Yeongwol-grown pine nut sauce

- **Stuffed Cucumber**

Traditional royal-style brined cucumber filled with glass
shrimp and garnished with five-colored accompaniments,
served with a chilled dongchimi broth

- **Pressed Octopus and Hanwoo Beef Trotter**

Bite-sized pressed octopus and Hanwoo beef trotter,
accompanied by pickled chili seeds and salted damsel fish

COURSE 2

Gangwon Samhap

A trio of regional specialties comprising Goseong scallop,
Hoengseong Hanwoo beef brisket, and Yangyang maitake
mushroom in a single harmonious bite

COURSE 3 (Main Course : One selection per guest)

Hanwoo Yukhoe Bibimbap

Korean mixed rice topped with 1++ Hanwoo beef tartare,
Yeongwol greens, and wild chive soy dressing

or

Hanwoo Bulgogi Bibimbap

Korean mixed rice with 1++ Hanwoo bulgogi,
Yeongwol greens, and corn doenjang

or

Buckwheat Noodles with Braised Hanwoo and Perilla

Buckwheat noodles tossed with 1++ Hanwoo beef shank,
perilla seed powder, perilla oil, and roasted seaweed flakes

COURSE 4

Dalgona Ice Cream

House-made vanilla ice cream topped
with crisp dalgona caramel





Hanwoo Yukhoe Bibimbap



Buckwheat Noodles with Braised Hanwoo and Perilla

ADDITION

ADDITIONAL COURSE

Charcoal-Grilled Galbi (80 g) KRW 30,000

1 + + Hanwoo beef ribs, marinated in house-aged soy sauce and grilled over charcoal

SIDE DISHES

Braised Tilefish KRW 115,000

Jeju tilefish braised with seasonal vegetables in aged soy sauce

Gujeolpan KRW 75,000

A platter of nine delicacies featuring Yeongwol Baekbong Ogolgye chicken and seasonal vegetables, served with wheat crêpes for wrapping

Wonsan Japchae KRW 65,000

Wonsan-style glass noodles stir-fried with abalone, octopus, and shrimp

Origins

Meat: Beef (Brisket, Eye of Round, Foreshank, Shank, Trotter) – Korea

Beef (Short Rib, USDA Prime) – United States

/ Ogolgye Chicken – Yeongwol, Korea

Seafood: Abalone, Octopus – Korea / Glass Shrimp – Japan

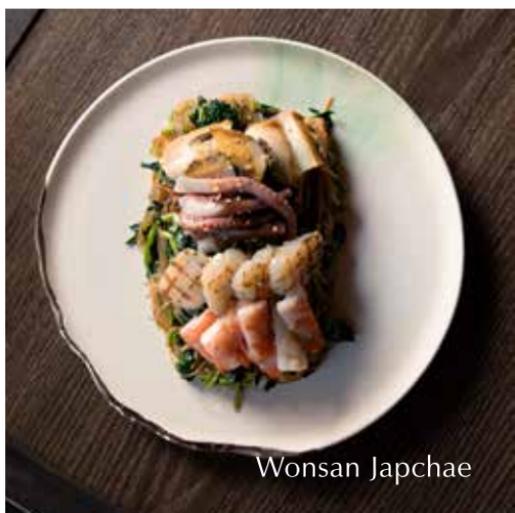
Vegetables & Staples: Rice, Cabbage, Chili Powder, Soybean – Korea



Braised Tilefish



Gujeolpan



Wonsan Japchae