

dining room

5

pickles radishes leeks porkskin banchan

raw 18

oysters (6) yuzu ponzu, wasabi, chojang korean chili sauce

scallop cucumber, citrus, broken dashima chips

halibut ponzu, fresh wasabi, cucumber, neri ume

vege (moro q) Tokyo turnip, cucumber, asparagus

salad 12

bibim momil kook soo, cucumber, lettuce, pinenuts, kimchee vinaigrette

salad market greens, soy sesame vinaigrette

crispy 14

tempura uni, shiso leaf, lemon zest, market vegetables, tsuyu

puffs potato puree, parmigiano, fried garlic, gochujang aioli

tofu rice flour, garlic ginger dashi, browned butter, red onion

plates 14

dumplings shiitake mushroom dashi broth

savoy cabbage anchovy, ginger dashi, fried garlic

mushrooms royal trumpets, maiitake, mizuna, mentaiko vinaigrette

sizzling charred octopus, spring onions, fried garlic, gochujang dressing

grill 16

pickled beef tongue spring onion, cedar

chicken parts

fish parts

pig parts

asparagus cured egg and tuna roe

semi dried monterey squid green garlic, house cured wild salmon roe

comfort

burger 8oz (Portobello, egg) 15

ramyun (24 orders a day) 16

kimchee & oyster Okonomiyaki 17

stonepot 16

large format 60 (4+ people)

bo ssam pork belly, oysters, napa, daikon, ssam jang, cucumbers, kimchee

whole fish grilled konbu, mussels

korean fried chicken spicy slaw, pickles, dashi gravy, garlic rice

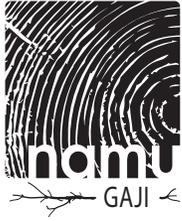
massa rice blend 4

koshihikari 2

for special bottles, corkage is 30

499 dolores st
san francisco, ca 94110
415.431.6268
www.namuf.com





happy hour

4

kimchee & banchan

bibim

pickles

5

pork jerky

smoked fish, dried capers

stonepot rice

9

moro q

aedamame & baby favas

do-it-yourself pocky