



welcome to namu, a neighborhood restaurant brought to you by the Lee brothers and the namu "family." the design and name (namu means tree or wood in korean)are inspired by elemental materials anchored by a 14 foot cypress slab bar top created from a reclaimed tree from the nearby golden gate park. using seasonal, local, and regional ingredients, the cuisine is cutting edge new california. chef dennis lee's unique background, trained by a korean immigrant mother, lends itself to treatments that are often, but not limited to, refined personalized visions of unique and homey traditional techniques.

dinner::summer 2010

## soup|salad

miso soup, wakame, tofu 2 ::add shimeji and enoki mushrooms 2

housemade pickles assortment 5

cold soba noodles, chopped romaine, kimchee, walnuts, tofu, cucumber w/kimchee sesame dressing 9

mizuna, radish, heirloom tomatoes, baby fennel, cucumber, ume sesame dressing 10

## raw

hog island oysters, yuzu ponzu, wasabi, chojang korean chili sauce 6pc / 12pc / 24pc 17 33 56

daily crudo, chef's preparation 16

## crispy

tempura of market veggies ideal for a light batter 10

rice powder crusted tofu, garlic ginger dashi, pickled red onions 9

uni shiso tempura, cucumber&kaiware salad with a lemon-soy vinaigrette 14

## plates

shiitake dumplings in a dashi mushroom broth 9

korean beef short rib "tacos," on a bed of rice, nori and kim topped with daikon&kimchee salsa, kimchee remoulade, and kalbi demi glace 8 (2 pcs)

baby collard green rolls, housemade sauerkraut, soba, bread crumbs, maitake, yuzu yogurt sauce 12

green beans, house made pancetta, trumpet mushrooms, tofu sesame puree 12

napa cabbage, minced anchovies, garlic, ginger, fried walnuts, chili flakes, poached in dashi 7

## grill

portobello mushroom, garlic, kurosu reduction 10

kobe style skirt steak, galbi marinade, butterball potato, bonito butter 24

hamachi, yuzu sauce noisette, squash blossoms, cannellini beans, charred nori powder 24

## comfort

korean fried chicken w/spicy slaw and pickled daikon (serves 2) 32

stonepot w/sizzling rice, free range egg, daily vegetables, tofu 15 ::add kobe steak 4

handmade ramen noodles, pork miso broth, pork shoulder, deep fried egg, daily green vegetable, bean sprouts, kimchee 16 (6 orders available daily)

beef burger, kaiware, pickled daikon, soy glazed onions, dijon mustard, aioli, on a pain de mie bun, choice of market salad or french fries 14 ::portobello mushroom burger 11 ::add kimchee relish 1

seasonal korean style hot pot (serves 4) 38

## sides

market vegetable daily preparation 6

housemade kimchee (or banchan) 4

pickles (single variety) 4

french fries 4

koshihikari (premium short grain rice) 2

mixed wild rice 4

::we use local organic and sustainable products and methods when possible. we proudly hand pick products from local, artisan producers: Marin Sun Farm, Bocalone, Prather Ranch, Niman Ranch, La Tercera, Star Route Farm, Heirloom Organics, Dirty Girl Produce, Chue's Farm, County Line Harvest and many others.

executive chef: Dennis Lee

contributing chefs: Jeff Kim, Ken Cazenias