

### The Style of Namu

Taking its name from the Korean word for wood, Namu represents the basic life elements and aims to define what a modern Japanese restaurant should be - an intimate, carefully crafted dining experience, offering innovative, contemporary Japanese cuisine, cooked with imagination and passion. It is a gathering space offering a diversity of dining experiences, re-inventing influences found throughout Asia and especially Japan.

In keeping with the Asian context of dining - we encourage a shared table concept; in celebration of the compatible textures and flavors of the menu.

Dishes therefore will not come out of the kitchen in specific order, rather a more relaxed style of service stimulating sharing of the food, to enjoy the dishes as they come.



## Izakaya

Our Japanese tapas concept offers the following selections to be enjoyed as pre-dinner tasting dishes

Edamame 🥕  
120 THB

Spicy Edamame 🌶️ 🥕  
150 THB

Chicken Skewers + Namu Teriyaki Sauce  
240 THB

Crab Spring Roll + Wasabi Mayo and Unagi Sauce 🌶️  
380 THB

Crispy Rice + Your Choice of Tuna or Salmon  
280 THB

Chicken Karaage + Yuzu Aioli and Karaage Sauce  
280 THB

Wagyu Gyoza + Teriyaki Truffle Sauce  
780 THB

Seared Scallop and Foie Gras + Vanilla Den Miso  
780 THB

## Salads

Seaweed Sunomono 🥕  
280 THB

Field Greens + Ponzu Dressing 🥕  
230 THB

Lobster Salad + Spicy Lemon Dressing 🌶️  
1,280 THB

Salmon Skin Salad + Lemon Ginger Dressing  
320 THB

🌶️ Spicy 🥕 Vegetarian 🐷 Contains Pork

Whatever/Whenever you need - simply let us know of any special requirements, allergies and so on and we will be happy to enhance your dining experience  
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## Namu Signatures

Kurobuta Pork + Yakitori and XO Sauce 🐷  
320 THB

Yellowtail Sashimi + Jalapeño 🌶️  
550 THB

Shiromi Usuzukuri - thinly sliced Sea Bream with Ponzu  
650 THB

Seared Tuna + Namu Salsa  
550 THB

Salmon Tataki + Karashi Miso  
530 THB

Tuna Pizza + Truffle Oil  
480 THB

## Tempura

All served with tempura sauce, daikon and ginger purée

Vegetable - Asparagus, white onion, yam, shiitake mushroom, broccoli, carrot and zucchini 🥕  
320 THB

Prawn  
580 THB

Lobster + Creamy Spicy Mayonnaise, Jalapeño Dressing and Butter Ponzu 🌶️  
1,900 THB

Soft Shell Crab + Wasabi Mayonaise and Ponzu  
700 THB

Rock Shrimp + Creamy Chili Mayonnaise 🌶️  
600 THB

Sea Bass + Watermelon Amazu Ponzu  
340 THB



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## Sashimi

3 Slices per Portion

Toro  
900 THB

Tuna  
240 THB

Hamachi  
320 THB

Sea Bream  
440 THB

Salmon  
240 THB

Octopus  
280 THB

Scallop  
480 THB

King Crab  
580 THB

Sweet Prawn  
520 THB

Unagi - Grilled fresh water eel  
480 THB

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## Nigiri

2 Pieces per Portion

Toro  
480 THB

Tuna  
220 THB

Hamachi - Yellowtail  
220 THB

Sea Bream  
280 THB

Salmon  
180 THB

Octopus  
180 THB

Scallop  
320 THB

King Crab  
420 THB

Sweet Prawn  
380 THB

Sushi Ebi - Butterflied shrimp  
320 THB

Unagi - Grilled fresh water eel  
320 THB

Masago - Flying fish roe  
180 THB

Ikura - Salmon roe  
320 THB

Sushi Set - Tuna, Hamachi, Salmon, Sea Bream, Amaebi,  
Ikura, Tamago Yaki, Unagi, Spicy Tuna Roll  
980 THB

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## Maki

Some served with sesame seed and spring onion

Namu Special - Tuna, Salmon, Yellow Tail, Scallop,  
King Crab, Masago, Avocado and Wasabi Ponzu  
480 THB

Thai Style Spider Roll  
Soft Shell Crab and Chili Basil Sauce 🌶️  
420 THB

California - King Crab and Avocado  
780 THB

Tuna and Cream Cheese + Tako and Spicy Sauce  
480 THB

Shrimp Tempura Roll  
380 THB

Salmon and Avocado  
320 THB

Sunset Roll - Grilled fresh water eel,  
cucumber and avocado  
580 THB

Spicy Tuna + Creamy Spicy Mayonnaise 🌶️  
320 THB

Negi Toro - Fatty tuna and green onions  
580 THB

Ume Kyu - Pickled plum and cucumber 🥒  
240 THB

Avocado 🥑  
240 THB

Salmon or Tuna  
260 THB

Spicy Negi Hamachi - Yellowtail and green onion  
280 THB



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## The Main Event

Roasted Duck Breast + Orange Miso  
520 THB

Foie Gras Crispy Katafi + Karashi Miso  
980 THB

Lamb Chop + Saikyo Miso Blue Cheese and Bok Choy  
980THB

Lobster Udon + Jalapeño Dressing and Chili Bean Sauce 🌶️  
2,200 THB

Snow Fish - Marinated in Yuzu Miso  
1,200 THB

Grilled Lobster + Spicy Namu Sauce, Teriyaki and Butter  
Ponzu 🌶️  
2,800 THB

Grilled Salmon + Caper Sansho Sauce  
600 THB

Pan Seared Sea Bass + Jalapeño Dressing 🌶️  
560 THB

Sautéed Prawns + Spicy Sauce 🌶️  
780 THB

Sautéed Scallop + Wasabi Pepper Sauce 🌶️  
780 THB

Pineapple Fried Rice + Tiger Prawn and Foie Gras  
1,380 THB



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## Japanese Wagyu Beef

Char-Grilled Wagyu Rib Eye + Spicy Namu Sauce 🌶️  
3,200 THB

Brandy Flambé Wagyu Strip-Loin + Spicy Namu Sauce,  
Butter Ponzu and Teriyaki 🌶️  
2,800 THB

Wagyu Beef Tataki + Ponzu Sauce  
2,200 THB

Wagyu + Foie Gras and Spicy Plum Teriyaki 🌶️  
2,800 THB

## Teriyaki

Chicken  
520 THB

Salmon  
600 THB

Wagyu Strip-Loin  
3,000 THB

## Toban Yaki

All toban yaki dishes can be prepared without alcohol

Mushroom Medley 🥕  
360 THB

Seafood  
1,200 THB

Tofu 🥕  
360 THB

Wagyu Tenderloin  
3,000 THB

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## Soups and Sides

Classic Miso  
60 THB

Spicy Seafood Soup 🌶️  
360 THB

Steamed Rice 🥕  
50 THB

Garlic Fried Rice 🥕  
120 THB

Creamy Mentaiko Ramen  
420 THB

Seasonal Vegetables 🥕  
260 THB

Sautéed Mushroom Medley 🥕  
260 THB



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## Desserts

Chocolate Fondant + Tahitian Vanilla Bean Ice Cream  
320 THB

Yuzu Cheese Cake  
320 THB

Aperol Jelly + Cucumber Sorbet  
380 THB

## Homemade Ice Cream and Sorbet

Ice Cream - 120 THB per scoop  
Green Tea  
Black Sesame  
Vanilla

Sorbet -140 THB per scoop  
Lime and Sake  
Green Apple and Wasabi  
Yuzu



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