

nomu

**W Koh Samui**

4/1 Moo 1, Maenam, Koh Samui, Surat Thani, 84330 Thailand

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## 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.



# NAMU INSPIRED COCKTAILS

**Our signature cocktails selection are inspired recipes from our in house talents mixologist that come up with this fantastic flavors.**

## Gangnam-Tini

Famous Korean soju with rich flavor of strawberry with hint of dry orange and pink pepper.

380 THB

## Kura Ricky

Namu original signature with tasty combination of Kura sake, Almond orgeat and passion fruit juice.

450 THB

## Kyoto-Tini

Slightly healthy to drink martini made with Japanese green tea, a punch of sake and a sweet touch of Japanese rock melon and cherry blossom.

380 THB

## Mt. Fuji Funsui

Meaning the water fountain of the Japan great volcano, with a taste of Yuzu citrus fruits and bubble trouble!

600 THB

## Sweet Blind Date

Korean famous blind date club style slushy cocktail with Soju, fresh watermelon, maraschino cherry & elder flower finish.

380 THB

## Tokyo Ice Tea

Japanese twist version of Long Island Ice Tea with a touch of Midori and it served in green color with a bamboo leaf.

450 THB

## Wasanori

Tasty sake cocktails with spicy bite from wasabi & refreshing flavor from Yuzu fruits.

380 THB



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## SAKE

Hatsumago Junmai Kimoto  
Medium dry, light smooth finish.  
1,150 THB (300ml) / 3,100 THB (720ml)

Hideyoshi Honjouzo Tezukuri  
Medium dry, fruity.  
4,000 THB (720ml)

Ozeki Draft Nama Chozo  
Non-Pasteurized, sweetness, freshness, easy to drink.  
740 THB (300ml)

Ozeki Dry  
Dry and delicate on the palate with a clean finish.  
4,390 THB (1800ml)

Ozeki Hana-Awaka  
Refreshing, carbonated new-style sake, gently sweet and sour.  
980 THB (250ml)

Ozeki Hon-Jozo Karatamba  
A crisp, dry taste with a lingering finish.  
1,470 THB (300ml)

Ozeki Junmai Tatewaki Samurai  
A combination of full-bodied flavor with a light smooth finish.  
1,430 THB (300ml)

Ozeki Yamadanishiki  
Rich aroma of the finest "Yamadanishiki Rice", natural full flavor.  
1,360 THB (300ml)

Takara Shiso Shochu Wakamurasaki No Kimi  
A barley based Shochu with Shiso (Perilla). The Shiso provides a refreshing taste.  
4,200 THB (720ml)



## PLUM SAKE

Choya Non Sugar Original  
Natural sweetness from honey and gentle acidity with nutty aroma of the ume fruit.  
3,200 THB (650ml)

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## W SIGNATURE CRAFTS

Mikkeller Whatever

Signature craft Witbier with Hint of Mango flavors from Thailand.

270 THB

Mikkeller Whenever

Signature craft tasty Lime Leaf flavors Pale Pilsner.

270 THB

Zeffer Mixed & Mingle

Signature Craft Cider with Guava, Lemongrass and Kaffir Lime.

270 THB

## JAPANESE BEERS

Asahi Super Dry Lager

Refreshing barley flavor and crisp aftertaste as first dry beer from Osaka.

220 THB

Sapporo Premium Lager

Refreshing lager with a crisp, refined flavor and a clean finish.

380 THB

Hitachino Nest White Ale

Brewed in the tradition of a Belgian style white beer with coriander, nutmeg, orange peel and orange juice.

480 THB

## BEERS

Chang, Singha, Singha Light, Tiger

200 THB

Heineken

220 THB

Corona Extra

325 THB

## SOJU

Jinro TokTok Peach

Peach flavor refreshing sparkling soju that lovely to served chilled or over ice.

450 THB (330ml)



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## MR. TEDDY BEAR MEALS

Signature Mocktails created by our in house Mixologist

**Mr. Teddy Bear.**

270 THB

Juicy Lucy

Teddy taste for his night out with fresh watermelon and strawberry.

Drönk Teddy

Teddy first love drink made of fresh lime, mint spear and strawberry soda.

Tropical Beach

Teddy favorite drink while trying to get more tan, made of fresh tropical fruits mango and pineapple mixed with honey.

## SHAKEN & SQUEEZED

Fresh Fruit Shake – Thai style blended fruits or Juices

Banana / Coconut / Lychee / Mango / Orange /

Pineapple / Strawberry / Watermelon / Mixed Fruits

240 THB

## SOFT DRINKS

Pepsi / Pepsi Max / 7 Up / Miranda Orange /

Red Bull / Soda Water / Tonic / Ginger Ale

110 THB

## PURITY

Evian Natural Mineral Water

120 THB (330ml) / 190 THB (750ml)

Badoit Sparkling Mineral Water

140 THB (330ml) / 220 THB (750ml)

Acqua Panna

110 THB (500ml) / 170 THB (750ml)

San Pellegrino

120 THB (500ml) / 190 THB (750ml)

Fiji Natural Artesian

120 THB (500ml) / 250 THB (1000ml)



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## NAMU SIGNATURES Chef Specialty

Buta Kakuni – slow cooked steamed Japanese braised pork 🐷  
belly  
220 THB

Tuna Pizza + Truffle Oil 🥶 COOL  
480 THB

Roasted Duck Breast + Orange Miso  
520 THB

Salmon Tataki + Karashi Miso 🥶 COOL  
530 THB

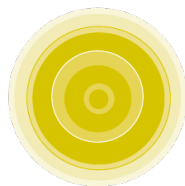
Seared Tuna + Namu Salsa 🥶 COOL  
550 THB

Yellowtail Sashimi + Yuzu Soy and Jalapeño 🌶️ 🥶 COOL  
550 THB

Wagyu Gyoza + Teriyaki Truffle Sauce  
780 THB

Shiromi Carpaccio – White Fish Sashimi with South East  
Dressing 🥶 COOL  
800 THB

Seared Scallop + X.O Sauce and Vanilla Den Miso 🐷  
880 THB



🌶️ Spicy 🥬 Vegetarian 🐷 Contains Pork 🥶 COOL Chilled

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# 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

Chicken Karaage + Yuzu Aioli and Karaage Sauce  
280 THB

Crispy Rice Tuna + Creamy Chili Mayonnaise  
340 THB

Crispy Rice Ocean Trout Salmon Creamy Chili Mayonnaise  
380 THB

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

## TEMPURA

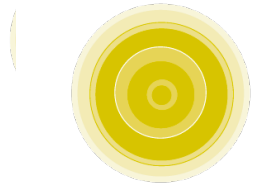
**All served with tempura sauce, daikon and ginger purée**

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

Prawn  
580 THB

Rock Shrimp + Creamy Chili Mayonnaise 🌶️  
600 THB

Soft Shell Crab + Wasabi Mayonnaise and Ponzu  
700 THB





🌶️ Spicy   🥕 Vegetarian   🐷 Contains Pork


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# TAJIMA JAPANESE WAGYU BEEF

Wagyu Beef Tataki + Ponzu Sauce (Wagyu Sashimi)   
2,200 THB

Brandy Flambé Wagyu Strip-Loin + Signature Sauces   
3,000 THB

Char-Grilled Wagyu Rib Eye + Spicy Namu Sauce   
3,000 THB

Wagyu Strip-Loin Teriyaki + Wasabi Mash Potatoes  
3,000 THB

## TERIYAKI

**Served with Wasabi Mash Potatoes and grill vegetables**

Chicken  
520 THB

Salmon  
680 THB

Australian Tenderloin  
1,700 THB



## TOBAN YAKI

**All toban yaki dishes can be prepared without alcohol**

Mushroom Medley + Tofu   
420 THB

Chicken  
520 THB

Seafood  
1,200 THB

Australian Tenderloin  
1,500 THB

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## THE MAIN EVENT

Pan Seared Sea Bass + Jalapeño Dressing 🌶️  
560 THB

Grilled Salmon + Caper Sansho Sauce  
680 THB

Creamy Mentaiko Ramen + Tiger Prawn 🌶️  
780 THB

Sautéed Prawns + Spicy Sauce 🌶️  
780 THB

Sautéed Scallops + Wasabi Pepper Sauce 🌶️  
880 THB

Lamb Chop + Ratatouille serve with garlic gal and Saikyo Miso  
Blue Cheese Dressing  
980THB

Snow Fish - Marinated in yuzu miso  
1,200 THB

Pineapple Fried Rice + King Tiger Prawns and Crispy Pork 🐷  
1,380 THB

Australian Tenderloin + Tofu Puree and Spicy Garlic Sauce  
1,500 THB

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

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



🌶️ Spicy 🥕 Vegetarian 🐷 Contains Pork ❄️ COOL Chilled

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Tuna Wasabi Masago Don  
580 THB

Unagi Mango Masago and Sancho Pepper Don  
880 THB

Salmon Ikura Don + Lime Zest  
1080 THB

## SOUPS AND SIDES

Steamed Rice 🥕  
50 THB

Classic Miso  
90 THB

Garlic Fried Rice with Egg 🥕  
120 THB

Sautéed Vegetables + Mushroom Medley 🥕  
280 THB

Spicy Seafood Soup 🌶️  
440 THB

## SALADS

Field Greens + Yuzu Dressing 🥕  
280 THB

Seaweed Sunomono 🥕  
280 THB

Salmon Skin Salad + Spicy Lemon with Honey Ginger Dressing  
520 THB

Lobster Salad + Spicy Lemon Dressing 🌶️  
1,280 THB



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**3 Slices per Portion**

Tuna

340 THB

Tako - Octopus

340 THB

Hamachi - Yellowtail

400 THB

Ocean Trout Salmon

440 THB

Hokkaido Scallop

440 THB

Hokkigai - Surf Clam

540 THB

Sea Bream

600 THB

Unagi - Grilled fresh water

600 THB

Botan Ebi - Jumbo Sweet Prawn

680 THB

Toro - Tuna Belly

980 THB

Sashimi Mingle Moriawase 15pcs

Tuna + Salmon + Hamachi + Sea Bream + Tako Octopus

1,680 THB

Sashimi Party Moriawase 21pcs

Toro + Hokkaido Scallop + Hokkigai Surf Clam + Tuna + Salmon

+ Hamachi + Sea Bream

3,280 THB

All fish subject to market freshness, availability and seasonality



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**2 Pieces per Portion**

Masago - Flying fish roe  
220 THB

Tako - Octopus  
220 THB

Tuna  
220 THB

Hamachi - Yellowtail  
280 THB

Salmon  
300 THB

Sushi Ebi - Butterflied shrimp  
280 THB

Unagi - Grilled fresh water eel  
400 THB

Sea Bream  
400 THB

Botan Ebi - Jumbo Sweet Prawn  
420 THB

Hokkaido Scallop  
440 THB

Hokkigai - Surf Clam  
440 THB

Ikura - Salmon Roe  
540 THB

Toro - Tuna Belly  
780 THB

Sushi Set - Tuna, Hamachi, Salmon, Sea Bream, Amaebi, Ikura,  
Tamago Yaki, Unagi, Spicy Tuna Roll  
1,280 THB



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## Some served with sesame seed and spring onion

Jungle Maki – Chuka Wakame, Cucumber, Avocado, Carrot,  
Asparagus and Oak Leaves 🥕  
300 THB

Spicy Tuna + Creamy Spicy Mayonnaise 🌶️  
360 THB

Spicy Negi Hamachi + Shichimi Spice 🌶️  
380 THB

Salmon + Avocado  
380 THB

Shrimp Tempura Roll  
380 THB

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

Namu Special – Tuna, Salmon, Yellow Tail, Scallop, Crab meat,  
Masago, Avocado and Wasabi Ponzu  
580 THB

Tuna and Cream Cheese + Tako and Spicy Sauce  
580 THB

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

California – Crab Meat, Avocado, Mayonnaise Sesame Seed,  
Tanuki, Masago and Micro Chives  
780 THB

Negi Toro – Fatty tuna  
880 THB



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## DESSERTS

Green Tea Crème Brûlée

320 THB

Yuzu Cheese Cake

320 THB

Ichigochīzu – Strawberry Ice Cream Teaser

380 THB

Kabocha Pumpkin Tart

+ Dark Chocolate & Ginger Date Ice Cream

380 THB

## HOMEMADE ICE CREAM AND SORBET

Ice Cream – 120 THB per scoop

Green Tea

Black Sesame

Madagascar Vanilla

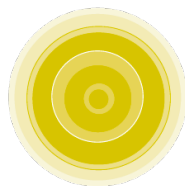
Sorbet – 140 THB per scoop

Lime and Sake

Green Apple and Wasabi

Strawberry

Yuzu



## COFFEE & ICE COFFEE

Espresso / Americano / Decaffeinato

180 THB

Espresso Doppio / Cappuccino / Caffè Latte

195 THB

Espresso Shakerato / Cappuccino Shakerato

Double espresso with sugar shaken over ice

215 THB

Frappe al Caffè

Double espresso blended with ice cream

240 THB

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## **TWG** Luxury Tea Collection

350 THB

### 1837 Black Tea

A unique blend of black tea with notes of fruits and flowers

### Silver Moon Tea

A blend of green teas with a berry and vanilla bouquet and just hint of spice

### Eternal Summer Tea

A fragrant South African red tea with notes of rose blossom and berries

### Vanilla Bourbon Tea

Red tea from South Africa blended with sweet TWG Tea vanilla. Served warm or iced at any time of the day.

## **PENELOPE** Sach Organics

220 THB

### Chamomile

Soothing on the stomach, encourages relaxation

### Apres

Delicate and light, combats insomnia, anxiety and stress

### Summer Delight

Helps with digestion, sinus and bronchial problems



## **DILMAH T SERIES**

180 THB

### Moroccan Mint Green

A combination of green tea and peppermint

### Green Tea with Jasmine Flower

A mild and delicate infusion of green tea and jasmine

### Rose with French Vanilla

Soft, sweet floral aroma of rose petals

### Berry Sensation

Ceylon tea with strawberry, raspberry and blueberry

### Mediterranean Mandarin

Sweet, zesty mandarin flavors

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## SIGNATURE INDIVIDUAL SET WITH PAIRING

### ŌSHANKUIN MORIA WASE

3,200 THB

#### Onzen

Miso Soup

Choice of small bottle mineral water

#### Signature

Salmon Tataki + Karashi Miso

King Oni Sake

#### Sushi Platter

Hokkaido Scallop + Sea Bream + Sushi Ebi + Tako + Unagi Nigiri

#### The Main Event

Pan Seared Sea Bass with Jalapeno Dressing

Wine Pairing

#### Sweet

Green Tea Crème Brûlée

Hojicha

### KAIYŌ TO CHIKYŪ MORIA WASE

3,800 THB

#### Onzen

Miso Soup

Choice of small bottle mineral water

#### Tempura

Rock Shrimp + Creamy Chili Mayonnaise 🌶️

King Oni Sake

#### Sushi Platter

Hokkaido Scallop + Sea Bream + Sushi Ebi + Tako + Unagi Nigiri

#### The Main Event

Australian Tenderloin + Tofu Puree and Garlic Miso

Wine Pairing

#### Sweet

Yuzu Cheese Cake

Hojicha



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