

# DINNER

COMMUNITY, FOOD  
COMMITMENT TO SEASONAL  
CELEBRATE, PARTICIPATE

AMERICAN DREAM  
OUR AMERICAN CUISINE  
COME EXPLORE WITH US

<b>PICKLES</b> assorted or individual*+	6
<b>OYSTERS</b> dashi, lime, scallion+ (3pc)	12
<b>NAPA SALAD</b> ponzu, cucumber, seasonal fruit, shirataki noodle, nori*+	12
<b>DUMPLINGS</b> shiitake, dashi, butter, nori	15
<b>CABBAGE</b> napa, anchovy, ginger soy dashi, bonito, walnut*+	12
<b>MUSHROOM</b> terrine of portobello, shiitake, tofu, ricotta, chili oil, pinenut, nori*+	18
<b>CHICKEN WINGS</b> sichuan pepper, citrus, onion, blue cheese+	16
<b>LAMB TSUKUNE</b> brûlée yolk, dill, cumin, calabrian chili, seasonal vegetable+	19
<b>STEAK</b> galbi style wagyu skirt steak, scallion, teriyaki+	21
<b>TURKEY TAIL</b> tamari, vinegar, garlic, ginger, jalapeño+	22
<b>RAMAGNOLOTTI</b> onsen egg, pork belly, nori	22
<b>STONEPOT</b> market vegetables, kimchee, egg koshihikari rice, gochujang (steak 5)*+	19
<b>OKONOMIYAKI</b> kimchee, oyster, yamaimo, cabbage, bonito, kewpie (egg 2)*+	21
<b>BURGER</b> double beef patty, house made bun, bacon jam, cultured butter pickled daikon, onion, dijon, choice of salad or hand cut fries (egg 2, cheddar or blue cheese 1, extra patty 5)	16
<b>CHICKEN RAMEN</b> tokyo noodles, chicken breast, onsen egg, sesame+	15

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\*/+ is or can be made: gluten free+ vegetarian\*  
due to the drought, water available only upon request  
4.5% added in support of employee benefits  
30/person min. for parties larger than 5 (20% gratuity may be added)



**Namu** Korean word meaning wood or tree. Founded in 2006 by the Lee brothers.

**Gaji** Tree branch. The second incarnation established in 2012.

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