



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.

brunch::summer 2010

lovely breakfast libations

four barrel french press for one 4 :: for two 7

bloody mariko 7

mimosa 6 :: bottomless 15

frog hollow bellini 7

ob beer (22oz) 8

to start

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

fruit, yogurt, granola 6

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

daily crudo, chef's preparation 16

doughnut w/compote&caramel 3

challah french toast 9 *we use only 100% real maple syrup

proper breakfast *our eggs are cage free

kobe style skirt steak, sunny up egg, rice, kimchee, grilled shiitake mushrooms,

bacon or sausage 12 :: w/shot of soju 2

fish, natto, rice, sunny up egg, pickles, furikake, miso soup 11

hollandaise, poached eggs, house cured ham, mezzo secco, housemade english muffin,

shichimi home fries 12

4505 hot dogs, white cheddar, scallion, omelet, shichimi home fries 12

lunch for breakfast

grass fed beef patty, 2 eggs over easy, rice, gravy 12

sunny up egg, kimchee fried rice w/housemade pancetta 10

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

breakfast burrito, scramble, chorizo, home fries, cheddar, guacamole, kimchee and pickled

daikon salsa 9

beef burger, kaiware, pickled daikon, soy glazed onions, dijon mustard, aioli, on a pain de mie bun,

choice of salad /french /home fries 14 :: portobello mushroom burger 11 :: add kimchee relish 1

2 over easy eggs, kaiware, pickled daikon, soy glazed onions, dijon mustard, on sliced pain de mie,

choice of salad /french /home fries 9 :: add kimchee relish 1

sides

housemade kimchee (or banchan) 4

pickles (single variety) 4

french/home fries 4

toast/english muffin/biscuit 1.5

bacon/sausage 3

fruit 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, Frog Hollow, 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