

### Discover the Best of Korean Cuisine at Namul in Nassau.

Namul offers the warmth of a family-style Korean dining experience, serving inventive takes on traditional dishes. Our BBQ features only the finest Black Angus and authentic Japanese Wagyu. At Namul, every dish is a taste of Korea's rich culinary heritage.

### Welcome to Namul Korean Restaurant 남울 한국 식당에 오신 것을 환영합니다

Note: A 15% gratuity is applied to dine-in orders; parties of 6 or more incur a 20% gratuity. Please inform us of any allergies or dietary needs. Avoid raw or undercooked food if unwell. Prices exclude a 10% VAT.

### **STARTERS**

#### Fried Kimchi Cheese Wontons \$8

Creamy cheese encased with kimchi in a crispy wonton wrapper, served with sweet and sour sauce.

### Yangnyeom Edamame \$8

Steamed edamame tossed in a sweet and spicy garlic sauce.

#### **Bulgogi Fries \$13**

Add mozzarella cheese for +\$2

Marinated Black Angus Beef on seasoned fries with mozzarella, Gochujang mayo, green onions and Jalapeños.

### **Crispy Spring Roll (2pcs)**

Vegagie \$8 / Seafood \$13

Crispy, golden rolls filled with fresh, seasoned vegetables, Kimchi, accompanied by a sweet chili dipping sauce.

### Shrimp Shumai (3pcs) \$13

Steamed dumplings stuffed with juicy shrimp, seasoned with traditional spices, served with soy dipping sauce.

#### Fried Chicken Gyoza (5pcs) \$18

Crispy fried dumplings filled with seasoned chicken and vegetables.

#### Crispy Fried Calamari Ring \$15

Lightly battered squid, crisply fried in butter, served with a flavorful gochujang dipping sauce.

Bulugogi Tacos (2pcs) \$16

Marinated Black Angus short ribs in corn fortillas with salsa verde. Korean-Mexican fusion at its best!

Finger-lickin' Good KOREAN FRIED CHICKEN

#### Original KFC \$18

ispy fried chicken wings drizzled with savory gochujang mayo for a fiery kick!

### Honey Yangnyeom Wings \$18

Korean fried wings enveloped in a savory miso chili sauce with a fiery kick of goat pepper.



### KIMCHI & NAMUL

A traditional blend of fermented vegetables, carefully crafted for exquisite flavor and nourishment. Contains shellfish.



Assorted Kimchi \$16

Nappa Cabbage, cucumber, and Daikon radish kimchi
Nappa Cabbage Kimchi \$10
Cucumber Kimchi \$8
Daikon radish Kimchi \$8



**Assorted Namul \$15** 

A medley of spinach, bean sprouts, and warabi, swiftly steamed and marinated in sesame oil.

### **KOREAN CLASSIC**

#### Tłeok-Bokki (Korean Mochi) \$16

Add mozzarella cheese for +\$2

Savor the chewiness of Korean rice cakes bathed in a sweet and spicy sauce.

### Mandu (5pcs)

**Veggie \$14 / Beef & Pork \$16** 

Delicious steamed dumplings stuffed with a blend of seasoned vegetables.

#### Paieon (Korean Pancake)

Veggie \$22 / Seafood \$26

Crispy, flavorful Korean pancakes, available with fresh vegetables or mixed seafood. Perfectly pan-fried for a delicious experience.

### Japchae Stir-Fried Noodles Veggie \$23 / Chicken \$25 / Shrimp \$26 / Beef \$28

Savor the chewy texture of sweet potato starch noodles, stir-fried with a colorful array of vegetables,egg and your choice of protein.



### SOUP

### Oxtai Soup \$18

Tender oxtail simmered to perfection with bean sprouts and scallions.

### Manduguk \$16

Homemade dumplings in seasoned beef broth with egg



Black Angus flank beef in a robust, spicy broth with Japchae noodles, warabi ferns, and garlic chives for an exquisite blend of flavors and textures.



Rich, spicy fermented kimchi soup with tofu, fresh vegetables, and your choice of protein.











RICE



#### **Dolsot Bibimbap**

**Vegetables** \$23 / Shrimp \$26 / Pork \$27 / Beef \$ 28 Sizzling hot stone bowl with rice, assorted Namul veggies, and sunny side egg. Choose your protein.

### Gimbap (Korean Sushi Roll)

Veggie Gimbap \$18 Fried Shrimp Gimbap \$20 Beef Gimbap \$22 Classic Korean sushi rolls with seasoned rice, fresh vegetables, and a variety of fillings, wrapped in seaweed.

Namul Kimchi Fried Rice (Veggies and egg) \$20
Add on chicken +\$4 / Seafood +\$6 / Waqyu Beef +\$8 / combination +\$5

### **SIZZLING PLATES**



Dakgalbi- Spicy Stir-fried Chicken \$33

Add Mozzarella cheese for +\$2

Tender chicken stir-fried with a medley of fresh vegetables in a delectable, sweet, and spicy gochujang sauce.



Bulgogi Beef \$32

Charbroiled marinated tender beef ribeye slices with vegetables.



LA Galbi- Marinated Short Rib Barbecue \$46

Korean marinated BBQ short ribs, charbroiled to perfection.



### Cheesy Baked Scottish Salmon \$36

Fresh Scottish salmon, marinated in a sweet and spicy sauce, baked with vegetables and topped with melted cheese.



Spicy Stir-fried Pork \$32

Stir-fried marinated hot spicy pork with our signature Kimchi and vegetables.



Stir-Fried Calamari \$28

Tender squid stir-fried in a sweet & spicy sauce with our signature Kimchi and vegetables.

### **SIDES**

Small Green Salad \$8
Steamed Rice \$3 / Whole Grain Rice \$4
Banchan Set \$13

Six kinds of chef's daily side dishes, including kimchi.

French Fries with Ssamjang \$8

Crispy French fries served with a savory ssamjang dipping sauce.

## **TABLE BBQ**



Marinated Bone-in Short Rib \$38

Black Angus Prime Short Rib, marinated in a special mild miso sauce!



Prime Boneless Short Rib \$18

Juicy marbled USDA prime boneless beef that melts in your mouth.



Harami Skirt Steak \$22
Our best-selling 21-day aged skirt steak.



Beef tongue \$24



Kobe Style Kalbi Short Rib \$28

A must-try for BBQ lovers! Intensely marbled beef short rib with a rich, mouthwatering texture. Served with premium dipping sauce



Yaki Shabu Brisket \$16
Thinly sliced beef that grills quickly!



New York Steak \$28
Black Angus prime lean and juicy



Premium American Wagyu Sirloin \$68
Tender, high-quality Wagyu sirloin.



Lettuce Wrap with Ssamjang \$12

Additional Lettuce +\$6



Banchan Set \$13

## **BBQ SET MENU**

Packed with many of Namul's most popular items, these courses can be appreciated by beginners and Namul fans.

### Seoul Sampler

FOR GROUPS OF 2 PEOPLE

### **Appetizers**

White or Korean rice x2
Kimchi soup x1

#### **BBQ** Items

Sukiyaki Brisket Hanging Tender Boneless Short Rib Chicken Bulgogi

### **Grill Master's Choice**

FOR GROUPS OF 2-3 PEOPLE

\$130

### **Appetizers**

Bunchan set
White or Korean rice x2
Kimchi soup x2

### **BBQ** Items

Sukiyaki Brisket
Marinated Harami
Kobe Style Kalbi
Chicken Bulgogi
Spicy Miso Pork or Shrimp

### **Ultimate Namul Feast**

FOR GROUPS OF 3~4 PEOPLE \$160

### **Appetizers**

Bunchan set
White or Korean rice x2
Kimchi soup x2
KFC (Korean fried chicken)

### **BBQ Items**

Bone-in Marinated Short-rib
Marinated Hanging Tender
Kobe Style Short-rib
New York Steak
Chicken Bulgogi
Miso pork / Shrimp



#### **Poultry**

Chicken Thigh (salt & pepper)\$12

Chicken Bulgogi \$14

**Duck Breast \$16** 



#### **Pork**

Pork Belly \$13

Spicy Miso Pork Belly \$16

Japanese Pork Sausages \$8



Rack Lamb(1 pcs)\$12



#### Seafoods

Garlic Shrimp \$12

Herb Crusted Salmon \$20

Lobster Tail (6oz) \$38.25

#### **Vegetables**

Assorted Vegetables \$8.95 Zucchini \$4.95
Shishito Peppers \$7.95 Broccoli \$5.50

Sweet Corn \$8 Onion \$5.50 Sweet Potatoes \$6.95



### Samgyeopsal

Savor the rich flavors of our Kurobuta pork belly, served on a special pan.

\$120
FOR GROUPS OF 3~4 PEOPLE
Served with
Banchan

Kurobuta Pork
Lettuce Wrap with Ssamjang
Kimchi Soup x2
Fried Rice

Additional Pork for +\$25



# KOREAN LUNCH MENU

Monday - Saturday 11:30am ~ 2:30pm All Lunch served Bunchan Take out & Delivery (kraven) availeble

### **BIBIMBAP LUNCH \$15**

Steamed rice with mixed vegetables, Kimchi, a fried egg, and Gochujang.

Add-Ons:

Bulgogi chicken +\$3
Bulgogi shrimp +\$4
Bulgogi beef +\$5 / salmon +\$6





### **BULGOGI LUNCH**

Sweet and tasty marinated protein of your choice, stir-fried with vegetables, accompanied by

steamed rice.

Your choice; Bulgogi chicken \$16

Bulgogi shrimp \$18 Bulgogi beef \$20

### **KOREAN BBQ LUNCH \$22**

Enjoy 8 pieces of assorted premium beef, served with rice, dipping sauce, and lettuce wraps. For take-away, we will grill it for you.

Add-ons: Kimchi soup +\$3/Dumplings (2pc) +\$2

Substitute: Fried rice add \$3/ Whole grain rice +\$2 /Fried egg add \$1

Prices 10% VAT not included

### SIGANTURE COCKTAILS

Soju Sling - \$16

Chamusul soju, standard gin, apple juice, Lime

Smoke & Tears - \$16

Standard tequila, spicy mango Korean Pepper reduction, Aperol & elderflower

Strawberry Lychtini - \$18

Muddled Strawberry & lychee, vodka

Namul Cooler-\$16

Ginger Infused Cin, Cucumber Juice, Lemonade

Soju Mojito \$18

Espresso martini-\$20

Vodka, Kailua, Baileys, Espresso, Simple Syrup

SAKE & SOJU

HOT sake \$15

Chamisul SOJU \$28

Mango unfiltered sake \$28

Hatsumago"JUNMAI"sake \$38