

NAMU



A Korean Breakfast, Prepared with Warmth and Sincerity

Our Korean breakfast draws inspiration from 12-cheop bansang, the royal table once reserved for the king.

We continue this tradition with seasonal ingredients from Yeongwol and across Korea, thoughtfully prepared for every guest.

Seasonal Ingredients | **Corn, Potato**

Accompaniments & Jang

Pollack Roe Salt	Perilla Oil	Wild Chive Soy Sauce	Plum Gochujang	Corn Gangdoenjang
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Banchan & Main Dish

Seasonal Fruit	Seafood Sukhoe	● Sancho Soft Tofu	Wild Greens, Perilla Oil	White Young Radish Kimchi	● Eosuri Bulgogi
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Three Namul	● Stir-fried New Potatoes	Squid Sikhae	Blanched Chamsongi	● Chicken, Perilla Seed	Braised Seasonal Fish
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Silkie Eggs Suranchae	Yeongwol Tomato Juice	● New Potato Rice	Dried Radish Leaf Soup	Fish Jeon Corn Jeon Beef Jeon
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● Seasonal Ingredients

Hanwoo beef (foreleg, flat iron), chicken, squid, eel,
freshwater snail, rice, napa cabbage, corn, silkie egg,
potato, red pepper powder, soybean - Korea