

# Bawi

KOREAN BBQ 



Dairy-Free



Gluten-Free



Vegetarian

## AYCE

*All You Can Eat*

### POLICY

- A.Y.C.E. PRICE INCLUDES ALL MENUE ITEMS WITH THE EXCEPTION OF BEVERAGES
- A.Y.C.E. ITEMS ARE NOT PERMITTED TO BE TAKEN TO GO
- ORDERING TIME IS LIMITED TO TWO HOURS FOR DINNER.  
THERE WILL BE A \$10 CHARGE FOR EXCESS FOOD LEFTOVER
- THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF,EGG,FISH,LAMB, MILK,POUTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS
- INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW
- **PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES**
- PRICE ARE SUBJECT TO CHAGE
- 20% GRATUITY ADDED TO PARTY OF 7 OR MORE

### STANDARD

ADULT

22.98

CHILDREN (4-12)

12.98

BEEF: Beef Bulgogi / Thinly Sliced Brisket / Sausage

PORK: Pork Belly / Pork Bulgogi / Spicy Pork Bulgogi / Pork Jowl

CHICKEN: Herb Chicken / Chicken Bulgogi / Spicy Chicken Bulgogi

VEGETARIAN: Vegetable Platter / Tofu

### PREMIUM

ADULT

29.98

CHILDREN (4-12)

14.98

**STANDARD**

+

BEEF: Beef Short Ribs / Sirloin Steak

PORK: same as standard

CHICKEN: same as standard

SEAFOOD: Calamari / Shrimp

VEGETARIAN: same as standard

APPETIZERS: Mandu / Spring Rolls

### DRINKS

Soda, Tea 3.50

# BEEF

## BEEF BULGOGI 2-3 min on medium

A thinly sliced ribeye marinated in a sweet soy sauce base. This meat will melt in your mouth and is sure to be a family favorite.



## BEEF SHORT RIB 3-4 min each side on medium

Beef short rib, called galbi, marinated in a sweet soy sauce base. A premium meat option and one of the most re-ordered proteins.



## SIRLOIN STEAK 5 min on medium

Sirloin steak, traditionally called deungshim, cut into small filets and seasoned with salt and pepper.



## THINLY SLICED BRISKET 1-2 min on high

A non-marinated, thinly sliced brisket, called chadolbaegi, curled and frozen to hold its traditional shape.



## SAUSAGE 2 min on medium

Seasoned and sliced beef sausage for kids.



# PORK

## PORK BULGOGI 4-5 min on medium

Thinly sliced pork marinated in a sweet soy sauce base.



## SPICY PORK BULGOGI 4-5 min on medium

A thinly sliced pork marinated in a Korean spicy sauce.



## PORK BELLY 4-5 min each side on medium

Comparable to a thick bacon, this pork belly is cut in strips and meant to be cooked until crispy. Traditionally called samgyupsal.



## PORK JOWL 5-6 min on medium

A marbled pork jowl cut into bite size pieces meant to be cooked until crispy. Traditionally called hangjungsal.



# SEAFOOD

## SHRIMP 3 min on medium

Shrimp with the shell still on. Meant to be cooked with the shell on to hold in the moisture and keep it fresh.



## CALAMARI

### STEAK 2-3 min on medium

Squid steak seasoned with salt and pepper.



# CHICKEN

## CHICKEN BULGOGI 5-6 min on medium

Chicken thigh marinated in sweet soy sauce base.

## SPICY CHICKEN BULGOGI 5-6 min on medium

Chicken thigh marinated in Korean spicy sauce.

## HERB CHICKEN 6-7 min on medium

Chicken breast marinated in various herbs.



# VEGGIES & VEGETARIAN

## VEGETABLE PLATTER

Pieces of onion, zucchini, bell pepper, mushroom, and sweet potato to be cooked on the grill.

### TOFU 1-2 min on medium

Pieces of tofu seasoned with salt and pepper to be cooked on the grill.



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## SIDE DISHES

Called banchan in Korean, these dishes are meant to be eaten with and in-between bites of meat. We recommend playing around with flavors throughout the meal— try the spicy kimchi with a non-marinated meat or the pickled radish wraps with a spicy protein.

### KIMCHI

This spicy fermented cabbage is a Korean staple and a must-try banchan dish. Delicious in a wrap or eaten with steamed rice.

### VEGETABLE PANCAKES

Potato vegetable pancake with carrots, onion, and zucchini

### PICKLED RADISH WRAP

Daikon radishes pickled with beets to create the signature bright pink color. Can be eaten separately or used as a wrap with meat, rice, and other banchan.

### CORN SALAD

A creamy, dairy base with corn, carrot, and onion.

### PICKLED VEGETABLE MEDLEY

Pickled radish, onion, and jalapeño in a vinegar soy sauce. Sweet, tangy, and crisp.

### LETTUCE LEAVES

Create a lettuce wrap with meat, rice, and banchan; dip in the sauce of your choice and enjoy.

### JALAPEÑOS

Raw sliced jalapeños to grill with the meat or on the side. Eat with bites of meat or a wrap for added spiciness.

### GARLIC

Raw garlic cloves to grill with the meat or on the side. Eat with bites of meat or add in a wrap for extra flavor.

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## ADD-ONS

### SOONDUBU JJIGAE

Korean style creamy, soft tofu stew with egg in a spicy chili broth, topped with green onions. Beef and seafood options available.

7.99

### JAPCHAE

Sweet potato glass noodles with onion and bell pepper in a sweet soy sauce.

6.00

### MANDU

Korean fried dumplings with pork, cabbage, carrots, and onion. Served with a sweet and tangy soy sauce. (6 pcs)

5.99

### SPRINGROLLS

Cabbage, carrots, and onion wrapped in a thin dough and fried until golden. Served with a sweet and sour sauce. (6 pcs)

5.99

### Steamed egg

Korean savory egg custard dish

5.99



# ALA CARTE MENU

## ENTREES

Includes white steamed rice, japchae, radish strips, choice of soup or salad, on side dishes, and one sauce.

<b>BEEF BULGOGI</b>	<b>14.99</b>			
Thinly sliced rib eye steak marinated in sweet soy sauce base				
<b>GALBI</b>	<b>18.99</b>			
Short rib marinated in sweet soy sauce base				
<b>PORK BULGOGI</b>	<b>12.99</b>			
Thinly sliced pork marinated in sweet soy sauce base				
<b>SPICY PORK BULGOGI</b>	<b>12.99</b>			
Thinly sliced pork marinated in korean spicy sauce				
<b>CHICKEN BULGOGI</b>	<b>12.99</b>			
Chicken thigh marinated in sweet soy sauce base				
<b>SPICY CHICKEN BULGOGI</b>	<b>12.99</b>			
Chicken thigh marinated in korean spicy sauce				
<b>HERB CHICKEN</b>	<b>12.99</b>			
Chicken breast marinated with various herbs				
<b>SHRIMP</b>	<b>17.99</b>			
Shrimp seasoned with salt and pepper				
<b>CALAMARI STEAK</b>	<b>17.99</b>			
Squid seasoned with salt and pepper				

## SIDE DISHES

<b>CORN SALAD</b>			
<b>VEGETABLE PANCAKE</b>			
<b>PICKLED RADISH WRAP</b>			
<b>PICKLED VEGETABLE MEDLEY</b>			
<b>KIMCHI</b>			

## How to eat kbbq like a korean



**1** TAKE A PICKLED RADISH WRAP OR A LEAF OF LETTUCE.



**2** DIP MEAT INTO A SAUCE OF YOUR CHOICE AND PUT IT ON THE WRAP.



**3** ADD A LITTLE BIT OF RICE, KIMCHI AND ANY BANCHAN TO YOUR WRAP



**4** WRAP EVERYTHING TOGETHER, PUT ENTIRE WRAP IN MOUTH AND ENJOY!