

# Bawi<sup>®</sup>

KOREAN BBQ



*Pioneering K-BBQ  
in the 417 area.*



*About Us*

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## PREMIUM ALL-YOU-CAN-EAT

WELCOME TO BAWI, THE FIRST K-BBQ EXPERIENCE IN THE 417 AREA! WE'RE EXCITED TO INTRODUCE YOU TO THE VIBRANT AND DELICIOUS WORLD OF KOREAN BBQ, WHERE FOOD, FUN, AND CULTURE COME TOGETHER. AT OUR ALL-YOU-CAN-EAT (AYCE) EXPERIENCE, YOU'LL BECOME THE GRILL MASTER, COOKING PREMIUM MEATS RIGHT AT YOUR TABLE TO YOUR PERFECT LEVEL OF TENDERNESS AND FLAVOR. WHETHER YOU'RE A SEASONED K-BBQ ENTHUSIAST OR NEW TO THE TRADITION, WE'RE HERE TO PROVIDE YOU WITH AN AUTHENTIC AND UNFORGETTABLE DINING EXPERIENCE. JOIN US AS WE BRING THE SIZZLING TASTE OF KOREA TO THE HEART OF THE 417 AREA!





## HOW TO EAT K-BBQ LIKE A KOREAN?

1

### SSAM

Ssam is a traditional Korean dish where various ingredients, such as grilled meat, rice, and condiments, are wrapped in a leafy vegetable. It's a fun and interactive way to enjoy your meal, making it a key part of the K-BBQ experience!

2

### BANCHAN

Banchan refers to a variety of small side dishes served alongside main dish in Korean cuisine like a kimchi. In Korea, banchans are always on the house! So feel free to ask for more!

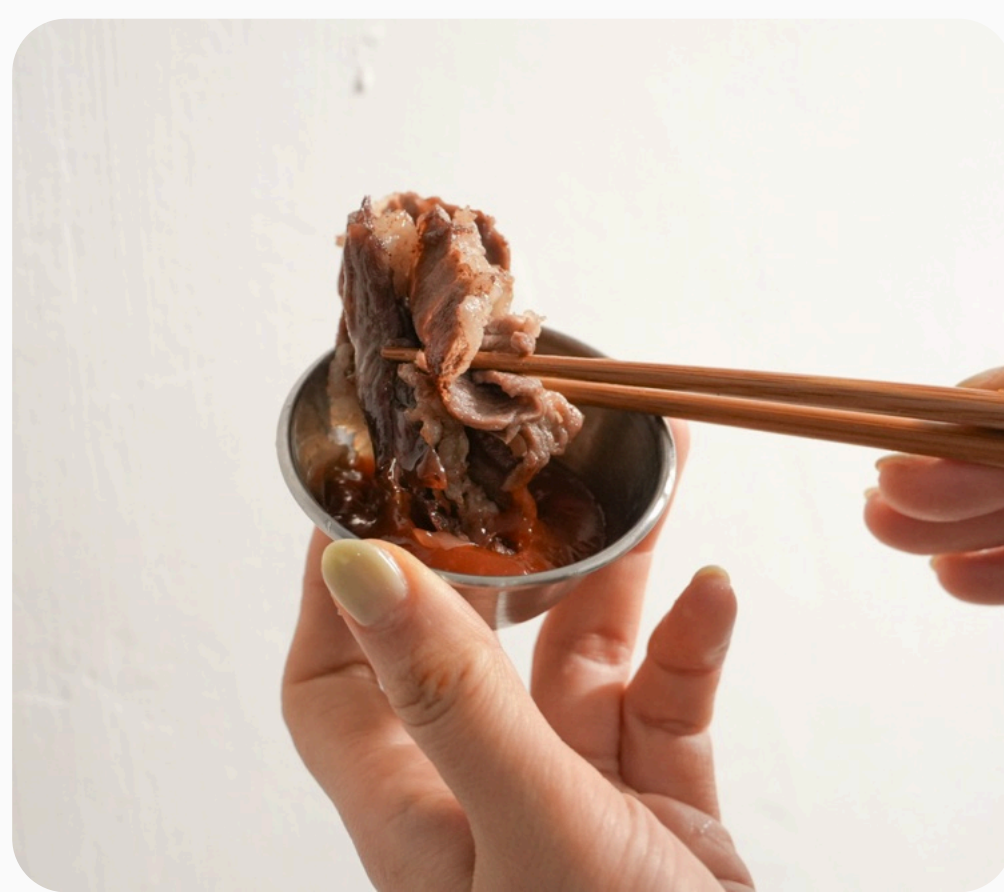
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### SOJU

What elevates the K-BBQ experience? A bottle of soju, a renowned Korean alcoholic beverage, often steals the spotlight in K-drams. It typically boasts fruity flavors, enhancing its sweetness and smoothness.



1 Take a pickled radish wrap or a leaf of lettuce



2 Dip meat into a sauce of your choice & put it on the wrap



3 Add a little bit of rice, kimchi and any banchan to your wrap to make perfect balance.



4 Wrap everything together, put entire wrap in mouth and enjoy!



# NEW BOWL MENU

## BAMI BOWL

**Choose your protein:**

Chicken Teriyaki  
Steak  
Beef Bulgogi  
Spicy Pork  
Tofu (Vegan)



AVAILABLE BOTH LOCATIONS :

BAWI KOREAN BBQ  
HE PRESS COFFEE AND JUICE BAR



**Bawi**<sup>®</sup>  
KOREAN BBQ 보리



**The  
PRESS**  
Coffee & Juice Bar

# Bawi<sup>®</sup>

## KOREAN BBQ



Dairy-Free    Gluten-Free    Vegetarian

# AYCE

*All You Can Eat*



## POLICY

- A.Y.C.E Items are not permitted to be taken to go
- Ordering time is limited to two hours for dinner
- A.Y.C.E Price includes all menu items with the exception of beverages
- **Everyone at the table must order the same type of AYCE**
- There will be a \$10 charge for excess food leftover
- The meal includes a salad, steamed rice, and a house soup
- Thoroughly cooking foods of animal origin such as beef, fish, egg, lamb, milk, poultry 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 change
- 20% gratuity added to party of 7 or more

## STANDARD

ADULT	23.98
CHILDREN (4-12)	13.98

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	30.98
CHILDREN (4-12)	15.98



BEEF : Beef Short Ribs / Sirloin Steak

PORK : Same As Standard

SEAFOOD : Calamari / Shrimp

VEGETARIAN : Same As Standard

APPETIZERS : Mandu / Spring Rolls

## DRINKS

Soda 3.75  
Tea 2.99

- Pepsi, Diet Pepsi, Pepsi Zero, Dr.Pepper, Mountain Dew, Root Beer, Starry, Lemonade
- Sweet/Unsweet Tea, Green Tea, Jasmine Tea, Oolong Tea

# 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 in Korean, marinated in a sweet soy sauce base. One of the most re-ordered proteins.



## **SIRLOIN STEAK** 5 min on medium

Sirloin steak, traditionally called Deungshim in Korean, 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 in Korean, curled and frozen to hold it 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 & meant to be cooked until crispy. Called Samgyopsal. Korean's favorite protein.



## **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 in Korean.



# SEAFOOD

## **SHIRIMP** 3 min on medium

Shirimp 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

## **HERB CHICKEN** 6-7 min on medium

Chicken breast marinated in various herbs.



## **SPICY CHICKEN BULGOGI** 5-6 min on medium

Chicken thigh marinated in Korean spicy sauce.

## **CHICKEN BULGOGI** 5-6 min on medium

Chicken thigh marinated in sweet soy sauce base.



# 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 & 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.

### LETTUCE LEAVES

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

### JALAPENOS

Raw sliced jalapenos 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.



## PICKLED VEGETABLE MEDLEY

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



## 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 of your choice.



## CORN SALAD

A creamy base with corn, carrot, and onion.



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# COMBO

Come with 1 free side of every banchan and free rice. Extra orders of banchan are additional charge.

## COMBO 1(2-3PERSON)

**29.99**

3 PROTEINS OF YOUR CHOICE

## COMBO 2(4-5PERSON)

**56.99**



















4 PROTEINS OF YOUR CHOICE



# ALA CARTE

## ENTREES

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



<b>GALBI</b>	<b>18.99</b>			
Beef short ribs are enjoyed by Koreans on special occasions.				
<b>BEEF BULGOGI</b>	<b>14.99</b>			
<b>PORK BULGOGI</b>	<b>12.99</b>			
<b>SPICY PORK BULGOGI</b>	<b>12.99</b>			
<b>CHICKEN BULGOGI</b>	<b>12.99</b>			
<b>SPICY CHICKEN BULGOGI</b>	<b>12.99</b>			
<b>HERB CHICKEN</b>	<b>12.99</b>			
<b>SHIRIMP</b>	<b>17.99</b>			
<b>CALAMARI STEAK</b>	<b>17.99</b>			



## BAWI BOWLS x **The PRESS** Coffee & Juice Bar

K-Rice Bowls collaboration specials with our sister brand The PRESS. The perfect lunch companion!



	<b>SPICY CHICKEN CHICKEN BULGOGI TOFU BOWL SPICY PORK BOWL</b>	<b>8.99</b>
	<b>BEEF BULGOGI BOWL STEAK BOWL</b>	<b>11.99 13.99</b>



# ADD-ONS

Experience authentic Korean flavors and elevate your K-Culture journey! Note: Some dishes are limited-time only. Ask your server for availability



## SOONDUBU PLAIN BRISKET/SEAFOOD

7.99

8.99

A flavorful Korean stew made with soft tofu, vegetables, and your choice of proteins, all simmered in a spicy, savory broth.

## JJAMPPONG

18.99

A Korean spicy seafood noodle soup. Made with onions, garlic, Korean zucchini, carrots, cabbage and seafood

## SPICY STIR FRIED SQUID

17.99

A popular Korean dish made with squid stir-fried in a spicy sauce



## JABCHAE

6.00

A classic Korean dish made with stir-fried glass noodles, vegetables, and other ingredients. Sweet soy-based sauce

## KIMCHI FRIED RICE

6.00

A flavorful mix of spicy kimchi, rice, and a perfect blend of seasonings

## MANDU(6pcs)

5.99

Korean fried dumplings with pork, cabbage, carrots, and onion

## SPRINGROLLS(6pcs)

5.99

Cabbage, carrots, and onion wrapped in a thin dough and fried until golden.

## STEAMED EGG CUSTARD

5.99

Korean savory egg custard dish, called Gyeran Jjim

## YUKGAEJANG

16.99

A Korean spicy beef soup made with shredded beef, vegetables, and a spicy broth. A comforting dish often enjoyed to help boost energy and warmth

## BIBIM NAENG MYEON

14.99

A refreshing Korean cold noodle dish served with a spicy and tangy sauce, along with vegetables, a boiled egg

## BIBIMBAB

14.99

A Hollywood celeb favorite for its healthy and vibrant qualities. This dish is served with a mix of vegetables, rice, a fried egg, all topped with a spicy and tangy gochujang sauce.







# DRINK MENU

Ask your server for today's promotion.

## SOJU

Soju is a traditional Korean distilled spirit made from grains like rice, barley, or sweet potatoes Koreans enjoy mixing it with beer in a popular drink called So-Maek.

**ORIGIANL SOJU / SOJU FRESH 12**



**CHAMISUL FRUIT FLAVORED SOJU 14.5**

PEACH / GRAPEFRUIT / STRAWBERRY / GRAPE

**JINRO 24 750ML 28**

**SOJU RITA 7**

**SOJU BOMB 9**

**SEOUL SUNRISE / SOJU COSMO 9**

**SOJU FLIGHT 10**

**SPARKLING SOJU 6**

## BEER

**BUDLIGHT / MICHELOB ULTRA 4**

**GRAVEL BAR IPA / STELLA ARTOIS 6**

**SAPPORO LAGER 6.5**

## BEER BOTTLED

**COORS LIGHT / MICHELOB ULTRA 4**

**CORONA / MODELO / TERRA 6**

**GUINNESS/ SAPPORO 8**

**KIRIN ICHIBAN 10**

# WINE LIST

## REDS

<b>QUADY RED MUSCAT</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Very sweet</li><li>• Intense flavors of ripe berries, red grapes, and floral notes with a candied quality and hints of honey</li></ul>	<b>41</b>
<b>QUADY ELYSIUM BLACK MUSCAT</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Sweet</li><li>• Concentrated flavors of blackberry &amp; plums, with floral &amp; spicy notes</li></ul>	<b>41</b>
<b>FAMILIA ZUCCARDI Q TEMPRANILLO</b>	<b>8</b>
<ul style="list-style-type: none"><li>• Dry to off-dry</li><li>• Cherries &amp; plum flavors with earthy undertones, and subtle tobacco, vanilla, and oak spice notes</li></ul>	<b>32</b>
<b>DUCA DI SALAPARUTA TRISKELE MERLOT</b>	<b>9</b>
<ul style="list-style-type: none"><li>• Dry to off-dry</li><li>• Cherry and raspberry flavors, complemented by herbs, spices, and a hint of earthiness</li></ul>	<b>36</b>
<b>SANTA JULIA MALBEC</b>	<b>8</b>
<ul style="list-style-type: none"><li>• Dry</li><li>• Blackberry and plum flavors with notes of chocolate, coffee &amp; spices</li></ul>	<b>30</b>
<b>MEIOMI PINOT NOIR</b>	<b>12</b>
<ul style="list-style-type: none"><li>• Dry to off-dry</li><li>• Cherry, raspberry &amp; strawberry flavors with earthy and floral notes</li></ul>	<b>48</b>
<b>RODNEY STRONG CABERNET</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Dry</li><li>• Deep flavors of blackcurrants, blackberries and plum, notes of vanilla, cedar, and dark chocolate</li></ul>	<b>40</b>

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## WHITE & ROSE

<b>RELAX RIESLING</b>	<b>7</b>
<ul style="list-style-type: none"><li>• Off-dry to medium sweet</li><li>• Light acidity with flavors of peaches, apricots, honey and other floral and citrus notes</li></ul>	<b>29</b>
<b>QUADY ROSE MUSCAT</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Very sweet</li><li>• Red berry, roses, and honey flavors with a touch of floral notes</li></ul>	<b>41</b>
<b>QUADY ORANGE MUSCAT</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Very sweet</li><li>• Orange and citrus flavors with floral notes and honeyed sweetness</li></ul>	<b>41</b>
<b>SANTA MARGHERITA PINOT GRIGIO</b>	<b>9</b>
<ul style="list-style-type: none"><li>• DRY</li><li>• CRISP ACIDITY WITH GREEN APPLE, PEAR, AND CITRUS FLAVORS AND A REFRESHING FINISH</li></ul>	<b>38</b>
<b>GRENELLE CHARDONNAY</b>	<b>9</b>
<ul style="list-style-type: none"><li>• Dry</li><li>• Crisp and clean flavors of green apple, pear, citrus, and a hint of minerality</li></ul>	<b>38</b>
<b>SANTA MARGHERITA PROSECCO</b>	<b>48</b>
<ul style="list-style-type: none"><li>• Dry to off-dry</li><li>• Flavors of green apple, pear, and white flowers with a slightly fruity character</li></ul>	
<b>JACQUES BARDELOT CHAMPAGNE</b>	<b>64</b>
<b>ROSE</b>	
<ul style="list-style-type: none"><li>• Dry to off-dry</li><li>• Strawberries and raspberry flavors with citrus and floral notes, and fine bubbles</li></ul>	

# COCKTAIL LIST

## VODKA

MOSCOW MULE	7
LEMON DROP	6
VODKA SODA	6
VODKA MARTINI	8

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## RUM

PINA COLADA	7
MOJITO	8
CLASSIC DAIQUIRI	7
MAI TAI	7

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## TEQUILA

MARGARITA	6
RANCH WATER	6
PALOMA	6
TEQUILA SUNRISE	7

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## GIN

GIN AND TONIC	6
NEGRONI	8
TOM COLLINS	6
THE LAST WORD	8

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## WHISKEY

WHISKY SOUR	6
OLD FASHIONED	7
MANHATTAN	8
MINT JULEP	8

- ALL COCKTAILS ARE MADE WITH OUR WELL LIQUOR. UPGRADES ARE AVAILABLE FOR A \$2 CHARGE.
- PLEASE DRINK RESPONSIBLY

