



RAW BAR

PLATES

ASSORTED TARTARE 모듬 타르타르 20

Two kinds of Tartare (Beef, Tuna)

AHI TUNA TARTARE 바게트를 곁들인 참치 타르타르 17

Cucumber/Avocado/Scallion/Chilli oil/Soy Mayo/Sesame seed/Wasabi Aioli/Baguette crisp

BEEF TARTARE 치아바타를 곁들인 육회 18

Grass fed tenderloin/Jalapeno/Pine nuts/Asian Pear/Egg/Sweet soy/Sesame oil/Grilled Ciabatta

SALMON CEVICHE 한국식 연어 세비체 17

Salmon with Spicy Sauce/Micro Herb/Avocado/Cucumber/Lettuce/Lemon juice/Tortilla Chips

TUNA TATAKI W. CHILLIED VERMICELLI 참치 타타키 16

Seared tuna w/ Chilled vermicelli/Sesame oil/Radish/Pickled Shimeji mushroom/Avocado puree/Wasabi Mayo/Ponzu gel

OYSTER

OYSTER PLATE (6pcs) 생굴 플레이트 MARKET PRICE

Fresh shucked Oyster served with Lemon pearl/Tabasco/Spicy sauce

SASHIMI

SALMON 연어 (7pcs) 13

Atlantic

TUNA 참치 (7pcs) 17

Ahi



LUNCH SPECIAL 16.99

11:00am-3:00pm

* The menu required a minimum of 2 order

* Can not mixed classic and modern menu

SET COURSE A - CLASSIC

DAILY SOUP

데일리 스프

GREEN SALAD

그린 샐러드

SHRIMP COCKTAIL WITH GOCHUJANG COCKTAIL SAUCE

카테일 새우

STIR-FRIED POTATO NOODLE WITH BEEF, ASSORTED VEGETABLE AND WILD MUSHROOM

궁중 잡채

BRAISED BEEF SHORT RIB, CALVADOS SOY REDUCTION W. BUTTERNUT SQUASH PUREE

호박퓨레를 곁들인 갈비찜

TRIO OF VEGETABLE PANCAKE

삼색 야채전

20 HOURS SOUS VIDE MISO & COFFEE CURED PORK BELLY WITH PICKLED DAIKON

화로보쌈

GRILLED ATLANTIC CROAKER

조기구이

SOYBEAN PASTE SOUP

된장찌개

TRIO OF BANCHAN (SEASONAL ACCOMPANIMENTS)

세종류의 반찬

GREENTEA ICE CREAM W. CRUSHED CHOCOLATE

그린티 아이스크림



LUNCH SPECIAL 18.99

11:00am-3:00pm

* The menu required a minimum of 2 order

* Can not mixed classic and modern menu

SET COURSE B - MODERN

DAILY SOUP

데일리 스프

GREEN SALAD

그린 샐러드

TUNA TATAKI W. VERMICELLI, RADISH, PONZU GEL, WASABI MAYO & AVOCADO PUREE

참치 타타키

KIMCHI FLAT BREAD W. FRESH MOZZARELLA, KOREAN BBQ SAUCE, CORN & SCALLION CURLS

김치 플랫 브레드

CARBONARA TTEOKBOKKI

까르보나라 떡볶이

BORDEAUX INFUSED KALBI EGG BENEDICT W. BEET CAVIER PEARL

갈비 에그 베네딕트와 비트 캐비어 펄

SPICY CHEESY GOCHUJANG BOLOGNESE SPAGHETTI

고추장 볼로네즈 스파게티

BRAISED PORKBELLY AND DEMI GLAZE W. SAUERKRAUT, GRAIN MUSTARD

브레이징한 돼지고기와 싸워크라우트

MISO GLAZED COD W. MUSHROOM DASHI

미소 글라이즈한 흰살 생선요리

TRIO OF PICKLES

세종류 피클

GREENTEA ICE CREAM W. CRUSHED CHOCOLATE

그린티 아이스크림



STARTER

CLASSIC

 **TOFU SALAD W. GINGER SCALLION DRESSING** 진저 스칼리온 드레싱을 곁들인 두부 샐러드 9
Katsuobushi/Alfalfa sprouts/Mixed green/Soy vinaigrette


SPICY 'K.F.C.' KOREAN FIRE CHICKEN WINGS 매운 'K.F.C.' 치킨윙 (1/2DZ) 10/ (DZ) 18
D'artagnan Organic Chicken/Garlic/Scallion/Special house spicy sauce

TRIO OF VEGETABLE PANCAKE 삼색야채전 13
Zucchini/Carrot/Potato/House special chilli sauce

SPICY TTEOKBOKKI & ODEN 떡볶이 12
Rice cake/Fish cake/Cream Fraiche/Boiled egg/Chilli thread

WILD MUSHROOM JAPCHAE 궁중잡채 14
Potato Noodle/Beef/Onion/Pepper/Shitake/Portabella/Shimeji Mushroom/Cured Yolk

MODERN

 **MIXED BABY GREEN SALAD** 그린샐러드 10
Mixed Lettuce/Cucumber/Cherry tomato/Pecan/Goat cheese/Roasted garlic balsamic dressing

* Add protein to salads 프로틴 추가>

* SALMON 연어 (3 oz) 5

* SEARED CHICKEN BREAST 씨어드 치킨 브레스트 6

* SAUTEED GARLIC PRAWN 갈릭 프라운 7

SHRIMP COCKTAIL (4pcs) 캅테일새우 11
Soft poached and chilled prawn/Gochujang cocktail sauce

BEEF TACO (3pcs) 불고기타코 8
Beef/BBQ sauce/Lettuce/Onion/Chunk tomato salsa/Cheddar cheese/Sour cream/Taco shell

BULGOGI BEEF SLIDER 불고기 슬라이더 10
Pickled cucumber/Soy mayo/Scallion/Brioche bun

SPICY PORK SLIDER 매운 포크 슬라이더 10
Baby dill pickle/Chilli aioli/Scallion/Brioche bun

CARBONARA TTEOKBOKKI & ODEN 까르보나라 떡볶이 12
Creamy rice cake/Bacon/Broccoli/Sous vide Poached egg/Parmesan cheese

KIMCHI FLAT BREAD 김치플랫브레드 9
Korean bbq sauce/Kimchi/Corn/Mozzarella cheese

If you are allergic to any ingredients in particular or wish to make a special order,
please advise one of our staffs in advance.



VEGAN FRIENDLY



GLUTEN FREE

MAIN



CLASSIC

* Soup served with rice and side dishes. * Side dishes refill only 1 time.

BIBIMBAB 비빔밥

HOT STONE BIBIMBOB 돌솥비빔밥 (NOT INC. SASHIMI) EXTRA \$1

A traditional Korean rice dish w/ marinated vegetables, main ingredient of your choice, Gochujang sauces or Soy aioli and a poached egg



MEAT 고기

SOY MARINATED BEEF (BULGOGI) 불고기 12

SPICY PORK BUTT 매운 돼지고기 12

LEMON HERB CHICKEN 레몬 허브 닭고기 12

BEEF TARTARE 육회 15



SEAFOOD 해산물

SALMON SASHIMI 연어 14

ASSORTED SASHIMI 제철 모든 사시미 16



VEGETABLE 야채

FARMERS MARKET VEGETABLE WITH ASSORTED MUSHROOM
버섯비빔밥 11

KOREAN COLD NOODLE 물냉면 10

Cold noodle served in a Tangy iced beef broth/Pear/Cucumber/Boiled Egg/Pickled radish

BULGOGI 불고기 14

Pan fried marinated beef/Brussel sprout/Baby carrot/Broccolini

KIMCHI HANGOVER SOUP 돼지고기 김치찌개 12

Slow cooked cabbage kimchi soup/Pork belly/Tofu/Scallion

BEEF BRISKET FERMENTED SOY BEAN PASTE STEW 차돌박이 된장찌개 11

Doenjang-jjigae W. Mushrooms/Tofu/Beef/Beef broth/Zucchini

SPICY SOFT TOFU STEW W. SEAFOOD 해물 순두부찌개 12

Soft tofu/Calamari/Shrimps/Mussel/Egg/Spicy broth

BRAISED BEEF BONE IN SHORTRIB SOUP 갈비탕 14

Korean Beef soup made from beef bone in short ribs/Radish/Onion

BRAISED BONE IN BEEF SHORT RIB W. BUTTERNUT SQUASH PUREE 단호박 퓨레 갈비찜

(1 PERSON) 19 / (2 or 3 PEOPLE) 37

Braised black Angus Short rib/Butternut squash Puree/Calvados soy reduction/Fingerling potato/Carrot/
Pearl onion/Rice cake/Scallion

HERB & COFFEE BRAISED PORK BELLY W. LETTUCE WRAP 화로보쌈 27

20 Hours sous vide herb Braised Pork belly/Scallion/Dehydrated Daikon/Kimchi/
Pickled Daikon/Ssam (lettuce wrap)

MARINATED BEEF & MUSHROOM HOTPOT 소고기버섯전골

(2 PEOPLE) 29 / (3 or 4 PEOPLE) 40

Top sirloin/Served with Tofu/Cabbage/Spinach/Onion/Carrot/

Assorted wild mushroom/Potato noodles



MODERN

SANDWICH / BURGER *All dishes served with fries or salad.

BULGOGI BEEF BURGER 불고기버거 14

Bulgogi/Sunny-side Up/Butter lettuce/tomato/Pickled cucumber/Soy aioli/Scallion/Brioche bun

TENDERLOIN STEAK SANDWICH 안심스테이크샌드위치 16

Tenderloin medallions/Wild mushrooms/Kimchi slow/baguette/bacon/Remoulade

SPICY PORK BURGER 제육버거 14

Pork marinated with Gochujang mayo/Sunny-side Up/Baby dill pickle/Chilli aioli/Scallion/Brioche bun/
Tomato/Scallion/Brioche bun

PROTEIN

HANGER STEAK SSAM 갈비 양념 토시살 스테이크 19

Kalbi marinated/Ssamjang/ Lettuce/Pickled Radish/Served with Rice

MISO GLAZED COD 미소 글레이즈한 흰살 생선요리 18

Miso glazed cod fish/Mushroom dashi/Shimeji mushroom/Risotto/Broccolini/Baby carrot

PASTA

SPICY CHEESY GOCHUJANG BOLOGNESE PASTA 고추장 치즈 볼로네즈 파스타 15

Ground beef/Linguine/Gochujang infused Tomato sauce/Parmesan cheese

BULGOGI AGLIO OLIO PASTA 불고기 알리오 올리오 파스타 17

Bulgogi/Linguine/Chilli flake/Garlic/Olive oil/Parsley/Parmigiano-Reggiano

CREAMY MISO SOYBEAN PASTE PASTA WITH CHICKEN 닭고기 미소 크림 파스타 17

Chicken/Linguine/Broccolini/Mushroom/Parmesan cheese

SIDES

TRIO OF BANCHAN 5

TRIO OF PICKLES 5

PREMIUM SHORT GRAIN WHITE RICE 2



BEEF KOREAN STEAKS



Our Promise of Quality

좋은 품질의 약속

At hwaro, we carefully select and source beef that is Prime grade or above in Canada and is aged in our in-house wet-aging cooler for 21-42 days, allowing it to develop its optimal flavor and tenderness.

CANADIAN PRIME

Canadian prime grade beef features abundant marbling; Red meat laced with an even distribution of fat. The presence of this fat creates a more tender and juicy cut of beef that cooks well in all conditions, only 2% of graded beef in given prime grade.

*Steaks are served with a bowl of rice and traditional Korean dishes including Banchan (side dishes).

*Minimum 2 orders required to Steaks at your table. Small dishes can be refilled only one time.

* We serve free soy bean paste soup when 2 or more.

* Add trio of Banchan - \$5

* Add Ssam (lettuce wrap) - \$3

KOREAN BBQ

AAA BONELESS BEEF RIBS 생갈비살 33

Angers boneless beef ribs (Non - Marinated)

MARINATED AAA PRIME RIBS 양념갈비 33

Prime beef short ribs with bone marinated in authentic BBQ sauce

AAA MARINATED BONELESS SHORT RIBS 갈비살주물럭 29

AAA Boneless beef ribs with sesame oil and black pepper

AAA LA BEEF SHORT RIBS LA 갈비 24

AAA Beef short ribs with bone marinated in homemade juicy sauce

CHADOLBAGI 차돌박이 19

Thin sliced beef brisket

BULGOGI 소불고기 19

Thin sliced beef marinated with Korean style soy sauce

KOREAN AGED STEAK

AAA FILET MIGNON 안심 스테이크 35

AAA Premium beef tenderloin (Non - Marinated)

PREMIUM BEEF RIB EYE 숙성 꽃등심 스테이크 30

Beef ribeye marinated

HERBGARLIC RIB EYE 허브 갈릭 꽃등심 스테이크 30

Beef ribeye marinated with herb and garlic

T BONE STEAK AAA 티본 스테이크 30

AAA Beef short loin with T - shaped bone with meat each side

AAA HANGER STEAK SSAM 양념 토시살 스테이크 21

AAA Tender hanging in marinated in authentic BBQ sauce



PORK

Our pork is carefully sourced from local heritage pork farms that raise animals with dignity and care. At HWARO, each cut of meat is pre-sliced and cooked individually, increasing the Maillard Reaction*: the grilled, caramelized surface area that makes the food more delicious!

PORK BELLY 숙성 삼겹살 19

Sliced pork belly with salt and black pepper or Korean style spicy sauce

PORK JOWL 숙성 항정살 19

Tender sliced pork jowl

MARINATED PORK KALBI 돼지갈비 18

Pork collar marinated in Authentic Korean BBQ sauce

CHICKEN

LEMON AND HERB MARINATED CHICKEN 레몬 허브 닭요리 19

Boneless tender Chicken Thigh Marinated with Special Lemon and Herb sauce

COMBO

PREMIUM BEEF COMBO

AAA GALBISAL (숙성꽃생갈비살) + BEEF RIB EYE (꽃등심스테이크) + JUMULLUC (꽃갈비살주물럭)
+ MARINATED AAA PRIME RIBS (숙성양념통갈비) REG. \$126 --> \$119

HWARO COMBO A

JUMULLUC (꽃갈비살주물럭) + PORK KALBI (돼지갈비) + PORK JOWL (숙성항정살)
+ BULGOGI (소불고기) REG. \$85 --> \$81

HWARO COMBO B

THIN SLICED BEEF BRISKET (차돌박이) + PORK BELLY (숙성삼겹살)
+ LEMON & HERB MARINATED CHICKEN (레몬허브닭) + BULGOGI (소불고기) REG. \$76 --> \$72

DESSERT

MISO CRÈME BRULEE 된장 크렘블레 10

Miso crème brulee/Puffed rice/Maple walnut ice cream/Sesame crumble/Candied pecan

BLACK SESAME PANNA COTTA W.MANDARIN SORBET 블랙 세사미 파나코타와 만다린 소르베 10

Black sesame Panna cotta/Mandarin sorbet/White chocolate/Lemon pearl

MACHA CHEESE CAKE 녹차 치즈케익 10

Macha cheese cake/Whipped cream/Sesame tuile/Curled dark chocolate



DRINKS

COCKTAIL (Single) 6 / (Double) 9

Caesar

Purple Rain

Mistery Hawaiian

WHITE WINES

Jackson Triggs (148ml) 5 / (BTL) 41

Chardonnay - Niagara Peninsula, ON

L'Ora (148ml) 9 / (BTL) 48

Pinot Grigio - Alto Adige, Italy

Jackson Estate (148ml) 9 / (BTL) 48

Sauvignon Blanc - Marlborough, New Zealand

RED WINES

Yalumba (148ml) 8 / (BTL) 42

Shiraz - Australia

Jackson Triggs (148ml) 6 / (BTL) 39

Merlot - Canada

Cedarcreek (148ml) 9 / (BTL) 48

Cabernet Merlot - Canada

BEER

Cass 6

355ml - Korea

Canadian 5

350ml - Local

Kokanee 5

350ml - Local

Budweiser 5

350ml - USA

Asahi Draft (Pint) 6 / (Pitcher) 18

473ml / 1893ml - Japan

SOJU

Chamisul - Original/ Fresh/ Grapefruit 16

360ml - Korea

Chum Churum - Original/ Peach/ Apple 16

360ml - Korea

Bekseju - Korean Herbal Soju 18

375ml - Korea

SeolJoongMae - Korean Plum Soju 18

375ml - Korea

Bokbunja - Black Raspberry Soju 18

375ml - Korea

COCKTAIL SOJU

(GLASS) 5 / (JUG) 18

Yogurt Soju

Lemon Soju

Energizer

MAKGEOLLI

(Korean Unfiltered Rice Wine)

Makgeolli - Original / Banana/ Peach 16

750ml - Korea

BEVERAGE

Pop 2.5

Juice 3.0