



HWARO

HWARO is a traditional, portable, Korean indoor hearth used to warm body or grill food with a group of people sitting together. For us, the name symbolizes togetherness, warmth, love, and sharing. We hope you have w great experience at Hwaro. GunBae!

SMALL PLATE

CORN CHEESE (V)	7
<i>corn, mozzarella cheese</i>	
● KIMCHI CHEESE (V)	8
<i>kimchi, mozzarella cheese, tortilla chips</i>	
● TACO TRIO	10
<i>combinations of bulgogi, spicy pork belly, kimchi</i>	
ASPARAGUS (V)	6
<i>baby asparagus served in sizzling plate</i>	
FRENCH FRIES (V)	6
<i>topped with stir-fried kimchi</i>	
SWEET POTATO FRIES (V)	6
<i>with spicy mayo</i>	
RICE CAKE SKEWERS (V)	6
<i>lightly fried and covered w/ sweet-spicy sauce</i>	
STUFFED MUSHROOM	9
<i>portobello mushroom, bulgogi, mozzarella cheese</i>	

SALAD (V)

WAKAME SALAD	4
<i>seasoned seaweed salad</i>	
CUCUMBER SALAD	4
<i>mixed w/ sesame seed and oil</i>	
HOUSE SALAD	9
<i>spring mix w/ miso-ginger dressing</i>	
ROMAINE SALAD	11
<i>w/ soybean, sesame, banana vinaigrette dressing</i>	

B.B.Q.

served w/ lettuce wrap

PORK BELLY	21
<i>choice of miso, garlic, spicy sauce</i>	
KALBI	27
<i>marinated beef short rib</i>	
EEL	17

SOUP

comes w/ rice, kimchi

● HANGOVER SOUP	14
<i>napa cabbage, beef, vegetable</i>	
● KIMCHI SOUP (VS)	13
<i>kimchi, vegetables, pork belly</i>	
● YUK GE JANG	15
<i>beef, vegetable, bracken, bean sprouts, clear noodle</i>	

BIBIMBAP (Hot Stone +2) (VS)	14
<i>vegetables, bulgogi, fried egg</i>	
● KIMCHI FRIED RICE W/PORK (VS)	13
<i>kimchi, pork, seaweed, fried egg</i>	
TONKATSU	15
<i>deep fried pork cutlet, comes w/ rice</i>	
BULGOGI	23
<i>marinated beef w/vegetables</i>	
SEAFOOD PANCAKE	16
<i>shrimp, squid, vegetables</i>	
● KIMCHI PANCAKE (VS)	13
● SPICY SQUID	15
<i>stir-fried squid, vegetables in spicy sauce</i>	
JAPCHAE (VS)	15
<i>clear noodle, vegetables, topped w/ bulgogi</i>	
● TTEOK BOKKI (add cheese +2 / ramen noodle +2)	12
<i>rice cake, fish cake in spicy sauce</i>	

FRIED CHICKEN

half and half +1

THE ORIGINAL	16
SWEET-SPICY	17
<i>covered w/ sweet spicy sauce</i>	
GARLIC	17
<i>covered w/ marinated minced garlic (strong in garlic)</i>	

KOREAN RAMEN

beef broth

ORIGINAL	11
<i>make it more delicious by adding</i>	
Cheese +1 Spam +2 Kimchi +1	
Seafood +3 (squid, shrimp, mussels)	

SIDES

● KIMCHI	2
<i>spicy napa cabbage</i>	
RICE	2
<i>white rice mixed with black rice</i>	

● spicy (V) vegetarian (VS) vegetarian substitution available

HwARO

KOREAN CUISINE 

HOURS

Tuesday-Saturday 5pm-10pm
Sunday 5pm-9pm

4516 Mission Street, San Francisco, CA 94112
hwaroSF.com / hwaroSF@gmail.com / 415.859.7111

NON ALCOHOLIC

Hot Tea	2
Bottled Green Tea <i>Ito En Oi Ocha</i>	3
Bottled Honest Tea <i>Peach, Half and Half, Honey Green</i>	3
Soda <i>Coke, Diet Coke, Sprite, Dr. Pepper</i>	2
San Pellegrino <i>Sparkling Water, Orange, Blood Orange, Lemon</i>	3
Sparkling Apple Juice <i>Martinelli's</i>	3

BEER

BOTTLE

OB <i>Korea, pilsner</i>	4 / 7
CASS <i>Korea, pilsner</i>	4 / 7
Blue Moon	6
Corona	6
Heineken	6
Anchor Steam	6
Modelo	6
Brew Free or Die IPA (can) <i>21st Amendment Brewery</i>	6
Grapefruit Sculpin IPA <i>Ballast Point Brewery Co.</i>	7

DRAFT

Sapporo	6
Blue Moon	6
Ballast Point Sculpin IPA	6
Calicraft Kolsch	6

SOJU

375ml

Soju is the best known liquor from Korea, distilled, vodka-like rice liquor.

Original	10
Peach	12
Pineapple	12

KOREAN WINE

375ml

Easy to drink, rich flavor in fruit, pleasantly sweet

Bokbunja <i>black raspberry</i>	16
Matchsoon <i>plum</i>	16
Sansachun <i>hawthorn berry</i>	16

MAKGEOLLI

Korean traditional unfiltered and fermented rice wine, milky color, smooth and easy to drink, low in alcohol (6%)

Ildong <i>smooth, creamy, flavorful</i>	13
Wolmae <i>refreshing, carbonated, crisp</i>	13
Soony <i>refreshing, carbonated, flavorful</i>	13
Jang <i>herbal, red ginseng, carbonated</i>	16