

Bea One combines traditional Korean and Contemporary Cuisine in a symphony of flavor and style. Owner Mink Lin's vision draws on culinary influence from all corners of the Pacific Rim combining seasonings from Japan, Thailand, China, and South America to create a unique Pan-Asian cuisine like no other, paired with an up-scale lounge atmosphere and an unmatched level of service. With the help of Chef Young Suk An and Yean Jun, Mink combines over thirty years of experience to create an eclectic menu that is as original as the experience at Bea One. Since opening in November of 2003, Bea One has made its mark on Lafayette with its sashimi grade seafood, fresh meats, and quality ingredients in a relaxing atmosphere with superior quality of service.

Drinks

(Please ask server for cocktail /martini lists)

WELL: SMIRNOFF, BACARDI, STELLAR, JOSE CUERVO, SEAGRAM'S SEVEN

VODKA	GIN	TEQUILA	WHISKEY	SINGLE MALT
Grey Goose	Bombay	Silver Patron	Maker's Mark	Glenfiddich
	Sapphire			
Ketel One	Tanqueray	Jose Cuervo	Johnny Walker	Glenlivet
Stoliynaya			Crown Royal	
Absolut	CORDIALS	RUM	Jameson's	COGNAC
Van Gogj	Kahlua	Bacardi	Chivas Regal	Courvoisier
Skyy	Napolean	Captain Morgan	Dewars	Hennessey
	Mandarin			
	Frangelico	Malibu	Jim Beam	
	Chambord		Jameson's	N'MORE
	Hypnotiq		Jack Daniel's	
	Grand Marnier			

(Wine by the Glass)

SAUVIGNION BLANC

PINOT GRIGIO

SANTA ALICIA CHARDONNAY

SANTA ALICIA MERLOT

DELICATO MERLOT

PLUM WINE

MOMOKAWA SILVER/PEARL/DIAMOND/ASIAN PEAR SAKE

Water / Soda

Coke, Diet Coke, Sprite, Raspberry Iced tea, Lemonade
Pellegrino Sparkling

Teas

Green Tea, Ginger Tea, Pomegranate Tea, Citron Tea

Cold Appetizers

Seared Ahi Tuna Tataki

Served on a bed of ponzu cucumber, seared rare and drizzled with unagi sauce 9

Sushi Parfait

Wasabi Tobikko(caviar), Black tobikko, Orange tobikko, 3 kinds of fish and shrimp 9

Sea Vegetable Salad

Shredded wakame sesame salad 5

Sunomono

Octopus, shrimp, and imitation crab in tangy vinagrette 6

Sushi Appetizer

3 pc nigiri: Shrimp, Tuna, Salmon 5

Sashimi Appetizer

6 pc assorted sashimi 9

Hot Appetizers

Mandu Potstickers

Golden brown, deep-fried beef dumplings: beef or vegetable 5

Wasabi Shumai

A steamed wasabi pastry stuffed with pork 4.5

Hamul Pajun

Fresh scallops, prawns, squid, mussels and scallions delicately pan fried into a savory pancake 12

Kimchi Pajun

A spicy kimchi and scallion pancake, tossed in a light batter and pan fried to perfection 9

Crab Rangoon

Crunchy fried wonton skin filled with cream cheese, imitation crab, and scallions 4

Edamame

Boiled soy beans seasoned with rock salt or fiery spice blend 4.5

Agedashi Tofu

Silken Tofu lightly battered and fried golden brown and served with tentsuyu broth made of dashi, mirin, and shoyu with a light sprinkling of bonito fish flakes, wakame, and scallions 5.5

Spicy Tofu

Tofu pillows wok tossed in Bea One's spicy chili sauce 5.5

Vegetable Korokke

Potato vegetable panko bread crumb battered croquette 4

Kaki Fry

Kaki Fry- Fresh, honey bread crumb battered oysters 7

Shumai

Steamed shrimp dumplings served with a sesame garlic soy sauce 4.5

Stuffed Mushrooms

Panko honey bread crumb battered mushrooms stuffed with imitation crab, cream cheese, scallions, and onions 5.5

Spring Rolls

Vegetable or Beef fried egg rolls 4

Vegetable Tempura

Lightly battered and fried vegetables 5.5

Hamachi Kama

Grilled yellowtail cheek with ponzu lemon shoyu with scallions 9

Empty Heart Vegetable

sautéed vegetable 6

Mixed Tempura

shrimp and vegetables deep fried in fluffy batter 6

Calamari

Tempura fluffy battered 6

[TRADITIONAL SET MENU] 3.00

[SET MENU]

3.00

banchan (side dishes)

ginger

salad

namul (seasoned vegetables)

miso soup (soy bean

tofu soup)

kimchi (pickled cabbage)

icecream

(vanilla bean, mango, or green tea)

miso (soy bean tofu soup)

tea (green or ginger)

Traditional Korean Entrees

All Traditional Korean Entrees are served with steamed botan rice.

(highly recommended to pair with the traditional set menu)

BULGOGI

Fine slices of prime ribeye beef, gently marinated in fuji apples, sesame, and soy sauce. Cooked hibachi style with onions, scallions, and mushroom. Red leaf lettuce upon request 13.5[16.5]

KALBI

Choice beef short ribs in a light pear soy marinade and grilled on charcoal. Red leaf lettuce upon request 14[17]

PORK BULGOGI

Pork cooked hibachi style in a Fuji honey marinade with onions, green peppers, scallions, and lightly toasted sesame. Red leaf lettuce upon request 13[16]

TANG SOO YOOK

Crispy wok-tossed beef in a sweet and sour citrus sauce with vegetables and pineapple 12 [15]

DOLSOT BIBIMBAP

Korean vegetables served on rice in a sizzling stone bowl with a gochujang citrus sauce 10.5[13.5]

SEAFOOD HOTPOT

Clams, Oysters, Prawns, Scallops, Pollack, Squid, and Calamari in a spicy Hot Pot 28[32]

KOREAN CHIRASHI

Fresh sashimi topped, red leaf lettuce, and vegetables topped on steamed botan rice and served with Korean chili citrus sauce 16.5[19.5]

SQUID SAUTE

Asian chili peppers, zucchini, carrots, onions, and scallions wok tossed with udon pasta 14 [17]

SOON TOFU JIGAE

Silken tofu stew with choice of seafood, beef, mushroom, or kimchi 9 [12]

SEAFOOD DOLSOT

Mussels, clams, shrimp, scallops, and vegetables wok tossed in our spicy chili marinade and served atop steamed botan rice in stone sizzling bowl 11 [14]

AL JIGAE

Traditional Korean Stew with codfish roe and a spicy dashi daikon pepper broth
11 [14]

DAEGU MAUNTANG

Traditional Korean Soup consisting of a codfish and a spicy daikon pepper broth
12 [15]

Combination Dinners

(served with miso soup -or- salad)

CHICKEN TERIYAKI & TEMPURA 13.5

BEEF & TEMPURA 15

SALMON & TEMPURA 16

— Add Nigiri or Maki 4 —

MAKI & UDON COMBO (NABEYAKI OR TEMPURA) 14.5

Bea One's Signature Specials

Summer 2007

Guaranteed USDA Prime Beef/Grade A Sashimi Grade Seafood
(The highest-grade American Angus beef available, premium fed, and dry aged)

FRASIA SURF & TURF

Layered fresh scallops, Portobello mushrooms, 7 spiced sirloin and garlic
string beans
20 [23]

THYME CRUSTED SALMON

Norwegian Salmon char grilled and served with a Pan Asian vegetable medley
17 [20]

PEPPERCORN TUNA

Lightly crusted with a mélange of red and black peppercorns, char grilled and
served with a cilantro mango salsa and asparagus batayaki
18 [21]

8 oz PRIME FILET OF SIRLOIN

Marinated in herbs and spices then sautéed with onions, mushrooms, and bean
sprouts and the Bea One sauce served on a sizzling skillet
16[19]

PINEAPPLE SHRIMP

Fresh Shrimp wok tossed in a pineapple citrus marinade and served with Pan
Asian Vegetable Medley
16[19]

PAD THAI

Found in Thailand, stir fried rice noodles with eggs, tamarind, fish sauce,
bean sprouts, and crushed peanuts with choice of chicken, shrimp, or tofu.
12 [15]

YAKI SOBA

Found in Japanese festivals which originates from Chinese chow mein, noodles
made from wheat flour flavored with sosu(Japanese Worcestershire sauce),
carrots, zucchini, and onions with choice of chicken or tofu
9 [12]

Vegetarian plates and sides

BEA ONE VEGETARIAN BENTO

5 compartment lacquered box: tempura, teriyaki, maki spring roll, vegetable dumplings, and botan rice

13

COCONUT CURRY VEGETABLES

Stir fried mixed vegetables, crispy silken tofu and peanuts in a vegan coconut curry sauce

9 [12]

SPICY TOFU ENTREE

Tofu Pillows in Bea One's special vegan spicy sauce with steamed broccoli

9 [12]

PAN ASIAN VEGETABLE MEDLEY

Assorted Mushrooms and vegetables with vegetarian smoked teriyaki, or unagi sauce

12

Desserts

BANANA SPRING ROLLS 6

Warm, crispy bites with vanilla bean ice cream and drizzled with caramel and vanilla sauces

Rich chocolate cake with a warm fudge center served with vanilla bean icecream

ICECREAM 3

Green Tea, Mango, or Vanilla Bean Icecream

CHOCOLATE LAVA CAKE 7