

Food		N	utritic	on Fa	cts													Al	ller	ger	าร			
(	WELL B-ING	Servings	Calones	Calories fro	Total Fat (a)	Saturated E.	Transfort	Cholestero,	Sodium (ma)	$C_{arbs}_{(G)}$	Fiber(g)	Sugars (g)	Protien (a)	Vitomin A	Vitamin C	Calcium	Iron	MA	i i leat Fish	Eggs	Daily	MSG	Gluten	Soy
Rice																								
0	Purple Rice	4	198	18	2	1	0	0	150	42	4	0	3	0%	0%	1%	9%							
0	White Rice	4	260	45	5	0	0	0	132	51	<1	0	4	0%	0%	2%	15%							
Roll					ı						ı													
0	13" Tortilla Wrap	1	350	90	10	3	0	0	860	55	<1	<1	9	0%	0%	15%	20%	•					•	
Salad					l						l			l										
0	Romaine Lettuce	4	15	0	0	0	0	0	10	4	<1	1	1	200%	8%	4%	6%			┸				
Noodles				ı	l	l					l													
0	Rice Noodles	4	200	0	0	0	0	0		44	<1	0	5	0	0	0	2%			┕				
Protein	<b>a.</b>		7		_		_		60-				0.5	100	60:	7.0	120							
	Chicken	3.5	170	27	3	1	0	58	835	13	0	11	22	1%	0%	1%	11%	•	-	$\vdash$		$\vdash \vdash$	•	•
	Spicy Chicken	3.5	169	45	5	2	0	37	751	11	0	8	20	1%	0%	1%	11%	_	-	₩	Ш	•	•	•
~	Steak	3.5	210	90	10	4	0	85	752	10	<1	10	20	1%	0%	0%	14%		-	₩			$\dashv$	•
0	Tofu (with sauce)	3.5	170	80	9	1.5	0	0	830	9	<1	4	13	0%	0%	10%	10%							٠
Hot Topp		1.5	00	10	١,				100	-	١,			000	100/	00/	40/							
80	Bean Sprouts	1.5	38	10	1	0	0	0	100	5	<1	0	2	0%	10%	0%	4%			$\vdash$	$\sqcup$	$\vdash$	$\dashv$	
0	Black Beans	1.5	42 60	2	<1 1	0	0	0	150 310	8	2	0	2 <1	0%	0%	2%	3%	_	+	$\vdash$	$\square$	$\vdash$	$\dashv$	—
Cold Top	Potatoes	2	00	10	'	U	U	U	310	11		U	<1	0%	6%	0%	0%							
Cold lop	Carrots	1	15	5	.5	0	0	0	130	3	<1	1	0	90%	2%	0%	0%							
8	Cheese	1	100	80	9	6	0	30	160	0	0	0	6	4%	0%	20%	0%	_		+			$\dashv$	
62	Corn	1	25	0	0	0	0	0	100	6	<1	<1	<1	2%	4%	0%	0%			+	$\vdash$		_	
0	Cucumber	1	4	0	0	0	0	0	0	1	0	0	0	<1%	1%	0%	0%			+	$\vdash$		_	
0	Eggs	1	43	30	3	0	0	110	150	0	0	0	4	4%	0%	0%	4%	_			$\vdash\vdash$		$\dashv$	
0	Romaine Lettuce	1	4	0	0	0	0	0	2.5	1	0	0	0	50%	2%	1%	2%	_		+	$\vdash\vdash$		$\dashv$	
0	Daikon	1	8	0	0	0	0	0	8	2	<1	2	0	0%	10%	2%	0%			+	$\vdash$		-	
0	Kale	1	28	6	1	0	0	0	158	4	2	3	1	76%	40%	6%	2%	-		+	$\vdash$		•	•
0	Red Cabbage	1	9	0	0	0	0	0	6	2	1	1	<1	5%	21%	1%	1%			+	H		$\dashv$	
Sauces	J																							
0	Teriyaki	1	50	0	0	0	0	0	493	12	0	10	<1	0%	0%	0%	2%				1			
W	Yum Yum	1	140	130	14	2.5	0	15	220	2	0	2	0	0%	2%	0%	0%			•		$\Box$	$\dashv$	•
	Cucumber Wasabi	1	150	140	10	2.5	0	10	290	2	0	1	0	0%	2%	0%	0%	_		•	•	П	$\dashv$	•
0	Korean Red Sauce	1	70	56	1	0	0	0	660	14	1	10	1	0%	0%	0%	2%	•				$\Box$	$\dashv$	_
0	Sesame Ginger	1	100	90	7	1	0	0	460	7	0	6	1	0%	0%	0%	0%	_				$\Box$	$\exists$	•
0	Spicy Sriracha	1	25	.5	.5	0	0	0	420	5	0	3	0	0%	0%	0%	0%	•				$\Box$	•	•
Sides	<u> </u>																		1					
0	Edamame	3*	120	45	5	1	0	0	10	7	7	0	11	8%	15%	6%	10%							
0	Kimchi	3	30	0	0	0	0	0	716	5	2	1	1	0%	45%	4%	2%	_				$\Box$	$\dashv$	
	Miso Soup	10	60	25	2.5	0	0	0	810	5	<1	3	6	4%	0%	4%	6%	_		T	H		$\forall$	
0	Pineapple	4	56	0	0	0	0	0	<2	15	<2	11	<1	1%	90%	1%	2%	_			Н	$\Box$	$\forall$	_
Pockv®	Chocolate Cream**	1.4	190	60	7	4	0	0	80	28	2	11	4	0%	0%	4%	4%	•				П		•

Beverages	Nutri	tion Fa	cts				Allergens
	oz)	Fat	(B) (a)	(Ď			

	Serving Size (floz)	Calories	Calories from Fat	Total Fat (g)	Saturated Fats (g)	TransFat (g)	Cholesterol (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protien (g)	Vitamin A	Vitamin C	Calcium	Iron
Coke Products							l									
Coca Cola-Classic ®	20	160	0	0	0	0	0	40	44	0	44	0	0%	0%	0%	0%
Diet Coca-Cola®	20	0	0	0	0	0	0	15	0	0	0	0	0%	0%	0%	0%
Coca-Cola Zero ®	20	0	0	0	0	0	0	5	0	0	0	0	0%	0%	0%	0%
Sprite ®	20	160	0	0	0	0	0	35	42	0	42	0	0%	0%	0%	0%
Fanta ® Orange	20	170	0	0	0	0	0	0	47	0	47	0	0%	0%	0%	0%
Barq's ® Root Beer	20	180	0	0	0	0	0	20	49	0	49	0	0%	0%	0%	0%
Hi-C ® Flashin' Fruit Punch	20	170	0	0	0	0	0	15	46	0	46	0	0%	160%	0%	0%
Dr Pepper ®	20	150	0	0	0	0	0	50	42	0	42	0	0%	0%	0%	0%
ALO® Products																
Allure™	8	70	0	0	0	0	0	30	18	0	18	0	0%	35%	4%	0%
Exposed™	8	60	0	0	0	0	0	30	15	0	15	0	0%	30%	4%	0%
 Comfort™	8	70	0	0	0	0	0	30	17	0	17	0	0%	30%	2%	0%
Other																
Lemonade	20	210	0	0	0	0	0	0	55	0	53	1	0%	30%	0%	0%
Black Currant Black Tea	20	2	0	0	0	0	0	0	0	0	0	0	0%	0%	0%	0%

Contain No Allergens

- \* Edible portion of the pod.
- \*\*Was manufactured in a facility that uses peanuts and almonds.
- Nutritional percentages are based upon a 2,000 calorie diet.
- Nutrition information is compiled based on product testing, data provided by an independent testing facility, and data provided by suppliers. Variations may occur due to differences in suppliers, ingredient substitutions, recipe revisions, possible preparation deviation at the restaurant level, raw ingredient origin of the region or country, and season of the year. Temporary products and Limited Time Offers are not included. Each of our menu items is prepared by hand, individually, therefore, serving size variations may occur.
- Normal kitchen operations involve shared cooking and preparation areas, and cross-contact with other foods may occur during preparation. Therefore, BiBiBop and its employees do not assume responsibility for a particular allergy or sensitivity to any food provided in our restaurants. Our restaurants use ingredients that contain 4 of the 8 major FDA allergens (wheat, fish, egg, dairy). Our restaurants are not allergen free facilities.
- "Coca-Cola," "Coca-Cola Classic," "Diet Coca-Cola," "Sprite," "Fanta," "Barq's," and "Hi-C" are registered trademarks of the Coca-Cola Company. "Dr Pepper" is a registered trademark of Dr Pepper/Seven Up, Inc. All Rights Reserved.
- Values for Coca-Cola ® products represent sodium derived from beverage ingredients other than water. The actual amount of sodium in the beverage will vary based on the sodium content of the local water supply where the finished beverages are produced.
- The Nutrition information is updated periodically. Last Updated: June 8th, 2017.