

WOOJUNG

byob restaurant & sushi bar

HOT APPETIZERS

Edamame Steamed soybeans	4.95
Gyoza Fried vegetable dumplings (5)	5.95
Shumai Steamed shrimp dumplings (5)	4.95
Wasabi Shumai Spicy steamed pork dumplings (4)	4.95
Shrimp Tempura Appetizer Lightly fried crispy tempura-battered shrimp & vegetables	8.95
Vegetable Tempura Appetizer Lightly fried crispy tempura-battered vegetables	6.95
Oyster Tempura Tempura-battered oysters drizzled with chef's bulldog sauce	8.95
Agedashi Tofu Fried tofu in tempura sauce with bonito & seaweed flakes	6.95
Ika-Ika Calamari tempura with a vegetable and onion dressing	9.95
Yaki Hamachi Kama Grilled yellowtail cheek, served with ponzu sauce	14.95
Miso Chilean Sea bass Grilled Chilean sea bass, marinated in miso	14.95

SOUPS

Miso With tofu, scallions, and seaweed	1.95
Gyoza Dumpling soup, rice cake slices, egg drop	4.95
Spicy Noodle Soup Vermicelli and vegetables	4.95

COLD APPETIZERS

Spicy Tuna 202 Slices of tuna sashimi w/ avocado, nuts, spicy sauce, and roe	9.95
Scampitini Fried scampi shrimp with avocado, nuts, spicy sauce, and roe	9.95
Tuna munchkins Spicy tuna pop'ems rolled in potato angel hair crisps, served on an avocado	10.95
Tuna Tartare Globe of tuna sashimi in Korean BBQ marinade, topped with vegetable medley, outlined by chili oil	10.95
Spicy Salmon Tartare Mix of spicy salmon sashimi and avocado topped with thin potato crisps and radish, served with tortilla chips	10.95
Uni Shooter Uni sashimi served in a shot glass, with sake sauce, tobiko, and raw quail egg	10.00
Oyster Shot Single oyster in a shot glass served with yuzu sauce, hint of sake, and sriracha, topped with scallion	3.50
Ika Sansai Steamed squid salad marinated in sesame-ginger sauce, with small strips of marinated seaweed	7.95

Idako Steamed octopus salad marinated in sesame-ginger sauce	8.95
Tuna Tataki Seared tuna sashimi on a bed of shaved radish, with Japanese dressing	14.95
Hamachi Jalapeño Slices of hamachi sashimi served with fresh jalapeños and Chef's special sauce	14.95
White Tuna Habañero Slices of white tuna sashimi with chef's special habañoero sauce	14.95
Sunomono Ebi and whitefish sashimi, cucumber slices, ponzu sauce	9.95
Sashimi Sampler 7 pieces of chef-selected sashimi	14.95

SALADS

Ginger Garden Spring mix, iceberg lettuce, and assorted vegetables with our house ginger dressing	5.95
Seaweed Salad Seaweed salad marinated in sesame vinaigrette	4.95
Kani Cucumber Kani, masago, and cucumber in mayo and ponzu	5.95

NOODLES

Clear Noodles Sesame vermicelli noodles	7.95
Tempura Udon	13.95
Seafood Udon	13.95
Yaki Soba Choice of chicken or shrimp	13.95

ENTREES

SERVED WITH VEGETABLES, WHITE RICE AND MISO SOUP

Chicken Teriyaki	15.95
Salmon Teriyaki	15.95
Shrimp & Chicken Teriyaki	17.95
Chicken & Broccoli Tempura	15.95
Shrimp & Vegetable Tempura	17.95

SUSHI ENTREE*

SERVED WITH MISO SOUP OR SMALL GINGER SALAD

Sushi Dinner 8 pieces of chef-selected sushi and spicy tuna roll	24.00
Sashimi Dinner 18 pieces of assorted sashimi	30.00
Unadon Grilled eel bowl over sushi rice	28.00
Chirashi Sashimi bowl over sushi rice	28.00
Hae Dub Bap (Korean style Chirashi)	26.00
WooJung Sushi & Sashimi 10 pieces of sashimi and 6 pieces of sushi	35.00

SUSHI ENTREE *

SERVED WITH MISO SOUP OR
SMALL GINGER SALAD

Special Chef Combination	70.00
Assortment of 12 sushi, 12 sashimi, dragon roll, and salmon avocado roll (intended for 2 people)	
Sashimi for 2	70.00
40 pieces of sashimi and 2 unagi handrolls	

ROLLS

California	5.95
Philadelphia	6.95
Smoked salmon, cucumber, and cream cheese	
Shrimp Tempura	7.95
Cucumber and avocado with eel sauce	
Salmon Avocado	7.50
Tuna Avocado	7.50
Spicy Tuna	7.25
Spicy Crunchy Tuna	7.95
Spider	10.95
Soft-shell crab and cucumber with eel sauce	
Yellowtail	5.95
Yellowtail and scallion	
Spicy Scallop	6.95
with masago	
Unagi	7.95
Broiled eel and cucumber	
Salmon Skin	7.95

VEGETABLE ROLLS

Cucumber	3.95
Avocado	3.95
Veggie Tempura	5.95
Sweet potato and asparagus	
Yasai	4.95
Asparagus, avocado, cucumber	
Ume Shiso (seasonal)	4.95
Pickled plum, mint leaf, cucumber	
Kanpyo	4.95
Slightly sweet marinated gourd	
Oshinko	4.95
Japanese pickles	
Veggie Combo	13.95
Avocado roll, cucumber roll, oshinko sushi, asparagus sushi, inari sushi	

SPECIALTY ROLLS

6-8 PIECES

Cuba Dragon	15.00
California roll with spicy tuna topped with unagi, avocado, eel sauce	
Kiss of Fire (Crowd favorite!)	16.00
Shrimp tempura roll, topped with slices of avocado and unagi. Dollops of spicy tuna and sauces before the whole roll is wrapped up in foil and lit on fire for a smoky flavor	
North Shore (No rice!)	15.00
Tuna, salmon, avocado, mango, radish, and seaweed salad, wrapped in cucumber with Ponzu vinaigrette	
Kiss of Death (Spicy!)	16.00
Variety of baked spicy fish is infused with thai chili peppers, then poured over a shrimp tempura roll, topped with thin potato crisps (spicy level 1-5)	
Lobster Tempura (5 larger pieces)	15.00
Lobster tempura, mango, avocado wrapped in soy paper with spicy coconut aioli	
White Tiger	15.00
Spicy crunchy tuna roll, topped with seared white tuna sashimi, tobiko, scallions, and spicy vinaigrette	
Out of Control	15.00
Spicy tuna and yamagobo roll topped with seared albacore tuna, fried onion, scallions, and ponzu	

King Kong	15.00
Tuna, yellowtail, salmon, avocado, tamago, sprinkle-wrapped in tobiko	
New Rainbow	15.00
Spicy tuna roll, topped with avocado and assorted sashimi	
Volcano	15.00
California roll topped with avocado, chopped up soft-shell crab, sprinkled with tobiko and sauces.	
Thomas	15.00
Shrimp tempura roll topped with spicy tuna & stir-fried spicy oyster mushrooms	
WooJung	16.00
Shrimp tempura roll topped with spicy tuna, tobiko, scallions, spicy mayo	

SUSHI AND SASHIMI

2 PIECES PER ORDER

O-toro	Market Price
Maguro (Tuna)	7.00
Shiro Maguro (White Tuna)	6.00
Albacore Tuna	6.00
Sake (Salmon)	6.00
Hamachi (Yellowtail)	7.00
Hamachi Toro	8.00
Suzuki (Striped Bass)	6.00
Ebi (Shrimp)	5.00
Botan Ebi	12.95
Ama Ebi	5.00
Unagi (Broiled Eel)	7.00
Smoked Salmon	7.00
Ika (Squid)	5.00
Tako (Octopus)	6.00
Hotate (Scallop)	6.00
Masago (Smelt Roe)	5.00
Tobiko (Flying Fish Roe)	6.00
Red, black, or wasabi	
Ikura (Salmon Roe)	7.00
Uni (Sea Urchin)	10.00
Saba (Mackerel)	5.00
Hokkigai (Surf Clam)	6.00
Kani (Imitation Crab)	4.00
Tamago (Sweet Egg Omelette)	4.00
Inari (Marinated Tofu Skin)	4.00

BEVERAGES

Hot Green Tea	1.95
Hot Green Teapot	3.95
Soft Drink	2.00
Coke, diet coke, sprite or ginger ale	
Sparkling Water	3.00
Ramune Drinks	3.00
Japanese carbonated beverage	
Jasmine Tea	2.00
Slightly sweet, served cold	
Oi Ocha	3.50
Unsweetened cold green tea	

DESSERT

Mochi	5.00
Vanilla, green tea, red bean, mango	
Green Tea Ice Cream	5.00
Green Tea Ice Cream Tempura	7.00
Fried green tea ice cream with chocolate syrup	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have a medical condition.

Please kindly inform your server of any food allergies. Any amendments to the menu are subject to a surcharge.