

# WOOJUNG

byob restaurant & sushi bar

## HOT APPETIZERS

<b>Edamame</b> <i>Steamed soybeans</i>	<b>5.50</b>
<b>Gyoza</b> <i>Fried vegetable dumplings (5)</i>	<b>6.00</b>
<b>Shumai</b> <i>Steamed shrimp dumplings (5)</i>	<b>5.50</b>
<b>Wasabi Shumai</b> <i>Spicy steamed pork dumplings (4)</i>	<b>5.50</b>
<b>Shrimp Tempura Appetizer</b> <i>Lightly fried crispy tempura-battered shrimp and vegetables</i>	<b>8.95</b>
<b>Vegetable Tempura Appetizer</b> <i>Lightly fried crispy tempura-battered vegetables</i>	<b>7.50</b>
<b>Oyster Tempura</b> <i>Tempura-battered oysters with ume aioli</i>	<b>8.95</b>
<b>Spicy Tempura Tofu</b> <i>Fried Agedashi tofu with a sweet and spicy gochujang sauce</i>	<b>7.50</b>
<b>Ika-Ika</b> <i>Calamari tempura with a vegetable and onion dressing</i>	<b>9.95</b>
<b>Yaki Hamachi Kama</b> <i>Grilled yellowtail cheek, served in ponzu sauce</i>	<b>15.50</b>
<b>Miso Chilean Sea Bass</b> <i>Grilled Chilean sea bass, marinated in miso</i>	<b>15.95</b>

## COLD APPETIZERS

<b>Spicy Tuna 202*</b> <i>Slices of tuna sashimi with avocado, nuts, spicy sauce, and roe</i>	<b>9.95</b>
<b>Tuna Munchkins*</b> <i>Spicy tuna pop'ems rolled in potato angel hair crisps, served on an avocado</i>	<b>10.95</b>
<b>Tuna Tartare*</b> <i>Globe of tuna sashimi in Korean BBQ marinade, topped with vegetable medley, surrounded by spots of spicy chili oil</i>	<b>10.95</b>
<b>Spicy Salmon Tartare*</b> <i>Mix of spicy salmon sashimi and avocado topped with thin potato crisps and radish, served with tortilla chips</i>	<b>10.95</b>
<b>Tuna Tataki*</b> <i>Seared tuna sashimi on a bed of shaved radish with onion dressing</i>	<b>14.95</b>
<b>Hamachi Jalapeño*</b> <i>Slices of hamachi sashimi served with fresh jalapeños and chef's special sauce</i>	<b>14.95</b>
<b>White Tuna Habañero*</b> <i>Slices of white tuna sashimi with chef's special habañoero salsa</i>	<b>14.95</b>
<b>Kanpachi Carpaccio*</b> <i>Amberjack sashimi slices with a bonito ponzu sauce and truffle oil</i>	<b>16.00</b>

\*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.

## ROLLS

<b>California</b>	<b>6.00</b>
<b>Philadelphia</b> <i>Smoked salmon, cucumber, and cream cheese</i>	<b>7.95</b>
<b>Shrimp Tempura</b> <i>Cucumber and avocado with eel sauce</i>	<b>8.95</b>
<b>Salmon Avocado*</b>	<b>7.95</b>
<b>Tuna Avocado*</b>	<b>7.95</b>
<b>Spicy Tuna*</b>	<b>7.50</b>
<b>Spicy Crunchy Tuna*</b>	<b>8.50</b>
<b>Spider</b> <i>Soft-shell crab and cucumber with eel sauce</i>	<b>11.95</b>
<b>Yellowtail*</b> <i>Yellowtail and scallion</i>	<b>6.95</b>
<b>Spicy Scallop*</b> <i>Scallop with masago and spicy sauce</i>	<b>6.95</b>
<b>Unagi</b> <i>Broiled eel and cucumber</i>	<b>8.95</b>

## VEGETABLE ROLLS

<b>Cucumber</b>	<b>4.00</b>
<b>Avocado</b>	<b>4.50</b>
<b>Veggie Tempura</b> <i>Sweet potato and asparagus</i>	<b>6.95</b>
<b>Yasai</b> <i>Asparagus, avocado, and cucumber</i>	<b>6.95</b>

## SPECIALTY ROLLS

<b>Cuba Dragon*</b> <i>Cali roll with spicy tuna topped with unagi, avocado, and eel sauce</i>	<b>16.00</b>
<b>North Shore (No Rice!)*</b> <i>Tuna, salmon, avocado, mango, radish, and seaweed salad wrapped in thin cucumber with ponzu vinaigrette</i>	<b>16.00</b>
<b>New Rainbow*</b> <i>Spicy tuna roll, topped with avocado and assorted sashimi</i>	<b>16.00</b>

<b>Kiss of Fire (Crowd Favorite!)*</b> <i>Shrimp tempura roll, topped with slices of avocado and unagi, dollops of spicy tuna and sauces before the whole roll is wrapped in foil and lit on fire for a smoky flavor</i>	<b>17.00</b>
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<b>Kiss of Death (Spicy!)</b> <i>Variety of baked spicy fish infused with thai chili peppers, then poured over a shrimp tempura roll, topped with thin potato crisps (spicy level 1-5)</i>	<b>17.00</b>
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<b>Lobster Tempura</b> <i>Lobster tempura, mango, avocado wrapped soy paper with spicy coconut aioli (5 larger pieces)</i>	<b>16.00</b>
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<b>White Tiger*</b> <i>Spicy crunchy tuna roll, topped with seared white tuna sashimi, tobiko, scallions, and spicy vinaigrette</i>	<b>16.00</b>
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<b>King Kong*</b> <i>Tuna, yellowtail, salmon, avocado, tamago, sprinkle-wrapped in tobiko</i>	<b>16.00</b>
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<b>Volcano*</b> <i>California roll topped with avocado, chopped up soft-shell crab, sprinkled with tobiko and sauces</i>	<b>16.00</b>
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<b>WooJung*</b> <i>Shrimp tempura roll topped with spicy tuna, tobiko, scallions, and spicy mayo</i>	<b>17.00</b>
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<b>Jalapeño Business*</b> <i>Spicy tuna, avocado, and asparagus roll topped with salmon sashimi, fried garlic, jalapeño slices, and wasabi tobiko</i>	<b>18.00</b>
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<b>Thomas Roll</b> <i>Shrimp tempura roll wrapped in soypaper topped with spicy tuna, baked portabello mushrooms, and hot oil sauce</i>	<b>18.00</b>
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<b>Out of Control Roll*</b> <i>Spicy tuna and yamagobo roll topped with seared tuna sashimi and fried garlic, served with ponzu sauce</i>	<b>17.00</b>
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<b>Hodge Podge Roll*</b> <i>Kani and avocado roll wrapped in prickly pear purple rice: 2 pieces each topped with spicy tuna, salmon/truffle oil, white tuna/tobiko, seaweed salad, and marinated beets</i>	<b>18.00</b>
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## SUSHI AND SASHIMI

2 PIECES PER ORDER

O-toro: Fatty Tuna*	Market Price
Maguro (Tuna)*	7.95
Shiro Maguro (White Tuna)*	6.95
Sake (Salmon)*	6.95
Hamachi (Yellowtail)*	7.95
Hamachi Toro*	8.95
Madai (Japanese Red Snapper)*	8.95
Kanpachi (Amber Jack)*	7.95
Suzuki (Striped Bass)*	6.95
Ebi (Shrimp)	5.95
Unagi (Broiled Eel)	7.95
Smoked Salmon	7.95
Ika (Squid)*	5.95
Tako (Octopus)	6.95
Hotate (Scallop)*	6.95
Masago (Smelt Roe)*	5.95
Tobiko (Flying Fish Roe)* <i>Red, black or wasabi</i>	6.95
Ikura (Salmon Roe)*	7.95
Uni (Sea Urchin)*	Market Price
Saba (Mackerel)*	5.95
Tamago <i>Sweet egg homemade omelette</i>	5.95

## SALADS

Ginger Garden <i>Spring mix, iceberg lettuce, and assorted vegetables with our house ginger dressing</i>	5.95
Seaweed Salad <i>Seaweed salad marinated in sesame vinaigrette</i>	5.50
Kani Cucumber <i>Kani, masago, and cucumber in mayo and ponzu</i>	5.95

## SOUPS

Miso Soup <i>With tofu, scallions, and seaweed</i>	1.95
Gyoza Soup <i>Dumpling soup</i>	4.95
Spicy Noodle Soup <i>Vermicelli &amp; vegetables</i>	4.95

## NOODLES

Tempura Udon	14.95
Seafood Udon	14.95
Yaki Soba <i>Choice of chicken or shrimp</i>	14.95

## SUSHI ENTRÉES

(SERVED WITH MISO SOUP OR SMALL GINGER SALAD)

Sushi Dinner* <i>8 kinds of chef-selected nigiri and spicy tuna roll</i>	26.00
Sashimi Dinner* <i>18 pieces of assorted sashimi</i>	33.00
Chirashi* <i>Sashimi bowl over sushi rice</i>	30.00
WooJung Sushi & Sashimi* <i>10 pieces of sashimi and 6 pieces of sushi</i>	36.00
Unadon <i>Grilled eel bowl over sushi rice</i>	30.00

## ENTREES

SERVED WITH VEGETABLES, WHITE RICE AND MISO SOUP

Chicken Teriyaki	17.95
Salmon Teriyaki	17.95
Shrimp & Chicken Teriyaki	19.95
Chicken & Broccoli Tempura	18.95
Shrimp & Vegetable Tempura	19.95

## BEVERAGES

<b>Hot Green Tea</b>	<b>1.95</b>
<b>Hot Green Teapot</b>	<b>3.95</b>
<b>Soft Drink</b> <i>Coke, Diet Coke, Sprite or Ginger Ale</i>	<b>2.50</b>
<b>Sparkling Water</b>	<b>3.50</b>
<b>Ramune Drinks</b> <i>Japanese carbonated beverage</i>	<b>3.50</b>
<b>Jasmine Tea</b> <i>Slightly sweet, served cold</i>	<b>2.50</b>
<b>Oi Ocha</b> <i>Unsweetened cold green tea</i>	<b>3.50</b>

## DESSERT

<b>Mochi</b> <i>Vanilla, green tea, red bean, mango, or strawberry</i>	<b>5.95</b>
<b>Green Tea Ice Cream</b>	<b>5.95</b>
<b>Green Tea Ice Cream Tempura</b> <i>Fried green tea ice cream with chocolate syrup</i>	<b>7.95</b>