Ginger Salad	6.50	Seawee
Spring mix, lettuce, and assorted veget	ables	Seaweed
with our house ginger dressing		vinaigrett

ed Salad 6.50 salad marinated in sesame

vinaigrette

6.95 Kani Cucumber Salad Kani, masago, and cucumber in mayo

and ponzu sauce

8.50

Mochi **Green Tea Ice Cream** 7.00 Vanilla, Green Tea, Red Bean, Mango or

Green Tea Ice Cream Tempura 8.95

Fried green tea ice cream with chocolate syrup



Strawberry

Avocado Salad

Ginger salad with avocado slices

LUNCH Special

MONDAY-FRIDAY 11:30AM-2:30PM * NO SUBSTITUTIONS * EXCLUDING HOLIDAYS

ENTRÉES

SERVED WITH • 3 pcs California Roll • 2 pcs Gyoza • Miso Soup • Salad • Rice

CHICKEN TERIYAKI 15 SALMON TERIYAKI 15

SUSHI PLATTERS

SERVED WITH Miso Soup . Salad

SUSHI LOVER 16

4 Pieces of chef-selected assorted sushi with 1 spicy tuna roll

SASHIMI LOVER 20

12 Pieces of chef-selected assorted sashimi

2 ROLLS SPECIAL 15

California

Yasai

Tuna Avocado

- Shrimp Tempura
- Salmon Avocado
- Spicy Tuna

- Philadelphia
- Spicy Salmon
- Spicy Crunchy Tuna

- Veggie Tempura
- Spicy Crunchy Salmon



ONLINE ORDER WOOJUNGSUSHI.COM

610-272-2869

O WOOJUNG SUSHI

(L) MON-SAT 11:30AM - 2:30PM

MON-THU 5:00PM - 9:00PM

FRI-SAT 5:00PM - 9:30PM

SUNDAY CLOSED



Edamame



610-272-2869

ONLINE ORDER WOOJUNG SUSHI.COM 1017 GERMANTOWN PIKE, PLYMOUTH MEETING, PA 19462

10.95

18.00

Oyster Tempura

HOT APPETIZERS

6.95

Steamed soybeans		Tempura-battered oysters with ume aioli (5pcs)	
Gyoza Fried vegetable dumplings (5pcs)	8.00	Agedashi Tofu Crispy deep-fried tofu served in a uman	8.95 ni sauce
Shumai	6.95	topped with dried bonito flakes (3pcs)	
Steamed shrimp dumplings (5pcs)		Ika-Ika	11.95
Wasabi Shumai Spicy steamed pork dumplings (4pcs)	6.95	Calamari tempura with a vegetable and dressing	onion
Shrimp Tempura Appetizer Lightly fried crispy tempura-battered shi	11.95	Yaki Hamachi Kama Grilled yellowtail cheek, served in ponzu	17.95 <i>u sauce</i>
and vegetables	p	Miso Chilean Sea Bass	18.95
Vegetable Tempura Appetizer	10.95	Grilled chilean sea bass, marinated in mi	so

COLD APPETIZERS

spicy sauce, and roe Tuna Munchkins*	12.95	White Tuna Hahañero*	16 95
Slices of tuna sashimi with avocado,nuts,		Slices of hamachi sashimi served with fresh jalapeños and chef's special sauce	20.55
Spicy Tuna 202*	11.95	Hamachi Jalapeño*	16.95

12.95

crisps, served on an avocado

Globe of tuna sashimi in Korean BBQ marinade, topped with vegetable medley, surrounded by spots of spicy chili oil

Spicy tuna pop'ems rolled in potato angel hair

Tuna Tartare*

Lightly fried crispy tempura-battered vegetables

Spicy Salmon Tartare* 12.95

Mix of spicy salmon sashimi and avocado topped with thin potato crisps and radish, served with tortilla chips

White Tuna Habañero* 16.95

Slices of white tuna sashimi with chef's special habañero salsa

Tuna Crudo* 17.00

Tuna sashimi slices with fresh tomatoes, pickled cucumber, shallot, Jalapeno, fried garlic and spicy ponzu sauce

Kanpachi Carpaccio*

Amberjack sashimi slices with a bonito ponzu sauce and truffle oil

* 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				
California	7.50	Spicy Crunchy Tuna*	9.00	
Philadelphia Smoked salmon, cucumber, and cream ch	8.95 neese	Spider Soft-shell crab and cucumber with eel sa	12.95 nuce	
Shrimp Tempura Cucumber and avocado with eel sauce	9.95	Yellowtail* Yellowtail and scallion	7.95	
Salmon Avocado*	8.95	Spicy Scallop*	7.95	
Tuna Avocado*	8.95	Scallop with masago and spicy sauce		
Spicy Tuna*	8.50	Unagi Broiled eel and cucumber	9.95	
VEGETABLE ROLLS				
Cucumber	5.00	Avocado	5.50	

Yasai

7.95

 SPECIALTY ROLLS	

Cuba Dragon* 17.00California roll with spicy tuna topped with unagi, avocado, and eel sauce

Veggie Tempura

Sweet potato and asparagus

North Shore (No Rice!)* 17.00

Tuna, salmon, avocado, mango, radish, and seaweed salad wrapped in thin cucumber with ponzu vinaigrette

New Rainbow* 17.00

Spicy tuna roll, topped with avocado and assorted sashimi

Kiss of Fire (Crowd Favorite!)* 18.00

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

Kiss of Death (Spicy!) 18.00 Spicy level: MILD / HOT / FIRE

Variety of baked spicy fish infused with thai chili peppers, then poured over a shrimp tempura roll, topped with thin potato crisps

Lobster Tempura 18.00

Lobster tempura, mango, avocado wrapped soy paper with spicy coconut aioli (5 larger pieces)

King Kong* 17.00

Tuna, yellowtail, salmon, avocado, tamago, sprinkle-wrapped in tobiko

White Tiger* 17.00

Asparagus, avocado, and cucumber

7.95

Spicy crunchy tuna roll, topped with seared white tuna sashimi, tobiko, scallions, and spicy vinaigrette

Volcano* 18.00

California roll topped with avocado, chopped up soft-shell crab, sprinkled with tobiko and sauces

WooJung* 18.00

Shrimp tempura roll topped with spicy tuna, tobiko, scallions, and spicy mayo

Jalapeño Business* 19.00

Spicy tuna, avocado, and asparagus roll topped with salmon sashimi, fried garlic, jalapeño slices, and wasabi tobiko

Out of Control Roll* 18.00

Spicy tuna and asparagus topped with seared tuna sashimi and fried garlic served with wasabi mayo

Hodge Podge Roll* 19.00

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

...... SUSHI ENTRÉES SERVED WITH CHOICE OF MISO SOUP OR SMALL GINGER SALAD

Premium Sushi Dinner* 8 kinds of chef selected sushi and 1 Uni sushi & 1 O-toro sushi and		Premium Sashimi Dinner* 18 pieces of assorted sashimi with 1 & 1 O-toro sashimi and Fresh wasab	
Sushi Dinner* 8 kinds of chef-selected nigiri ar	29.00 and spicy tuna roll	Sashimi Dinner* 18 pieces of assorted sashimi	35.00
WooJung Sushi & Sashimi* 10 pieces of sashimi and 6 piece		Chirashi* Sashimi bowl over sushi rice	34.00
Unadon	33.00		

Grilled eel bowl over sushi rice

SUSH	I AND SASHIMI	2 PIECES PER ORDER "	
O-toro: Fatty Tuna*	Market Price	Smoked Salmon	9.00
Maguro (Tuna)*	8.95	Ika (Squid)*	6.95
Shiro Maguro (White Tun	a)* 7.95	Tako (Octopus)	8.00
Sake (Salmon)*	7.95	Hotate (Scallop)*	8.00
Hamachi (Yellowtail)*	8.95	Masago (Smelt Roe)*	7.00
Hamachi Toro*	9.95	Tobiko (Flying Fish Ro	e)* 8.00
Madai (Japanese Red Sna	pper)* 9.95	Red, black, or wasabi	
Kanpachi (Amber Jack)*	9.00	Ikura (Salmon Roe)*	9.95
Suzuki (Striped Bass)*	7.95	Uni (Sea Urchin)*	Market Price
Ebi (Shrimp)	6.95	Saba (Mackerel)*	6.95
Unagi (Broiled Eel)	8.95	Tamago Sweet egg homemade on	6.95 nelette

ENTRÉES SERVED WITH CHOICE OF MISO SOUP OR SMALL GINGER SALAD

Chicken Teriyaki With white rice and vegetables	19.95	Salmon Teriyaki With white rice and vegetables	19.95
Chicken & Broccoli Tempura Shrimp & Vegetable Tempura	20.95 20.95	Shrimp & Chicken Teriyaki With white rice and vegetables	20.95
SOUPS	•••••	NOODLES	•••••
Miso Soup	3.00	Tempura Udon	17.00
With tofu, scallions, and seaweed		Seafood Udon	17.00
Gyoza Soup Dumpling soup	6.00	Yaki Soba Choice of chicken or shrimp	17.00
Spicy Noodle Soup Vermicelli & vegetables	6.00	choice of chicken of similip	