

Woo Chon Restaurant

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APPETIZERS 10

Sae Woo Bojim

steamed shrimp dumplings wrapped in lettuce (6pcs.)

Cold Tofu

chilled tofu served in a lemon soy with pickled asian vegetables

Mandoo Gui

dumplings stuffed with beef, pork, tofu and vegetables fried to crisp perfection

Saewoo Jun

shrimps dipped in egg batter and pan fried

Japchae

sweet potato noodles with fresh asian veggies in a delightful sesame soy stir fry

Seafood Pajun

scallion pancake with mussels, squid, oysters, mushrooms

Kimchi Pajun

pancake made with kimchi

Mandoo Soup

the same tasty dumplings served in a beef broth

Miyuek Soup

fresh seaweed soup, a traditional korean delicacy

Mushroom Soup

fresh mushrooms in soy stock

SOUPS 15

Sul Nong Tang

beef stock simmered overnight with rice noodles and beef

Dogani Tang

beef ligaments simmered tenderly and served with a soup

Kalbi Tang

beef rib soup with daikon radish and clear noodles

Yang Gop Chang Tang

beef ribs intestines in a spicy broth

Sachul Tang

tender lamb in a spicy, sesame and lamb stock

Myung Ran Tofu Jigae

pollack roe with tofu in a spicy broth

Ddaro Gukbab

spicy beef soup with vegetables

Saengtae Jigae

spicy soup with pollack roe

Hwangtae Guk

refreshing seafood broth made with dried whiting

Daegu Maewoon Tang

tender cod fish in piping hot spicy broth

Haemul Sun Tofu

spicy soup made with mixed seafood and soft tofu

Dwen Jang Jigae

stew ame from soybean paste and clams

Kimchi Jigae

stew made from kimchi and sliced pork

Mandoo Guk

woo chon's handmade dumplings boiled in beef stock

Wooguji Galbitang

beef short ribs in a spicy soup wiht radish stalks

SALADS 5

Shitake Salad

fresh shitake caps on a bed of mesclun served with soy vinaigrette

Chicken Salad

chicken breast grilled to perfection with sesame dressing

Seafood Salad

broiled prawns and scallops on a bed of mesclun

Seaweed Salad

assorted seaweed served in a sesame soy dressing

Woo Chon Salad

assorted vegetables served with soy vinaigrette

SEASONAL SPECIALS 7

Woo Chon's Premium Galbi

thick cuts of boneless black angus rib in our marinade

Saeng Sam Gyeop Sal

grilled pork bellies with kimchi, shitake mushrooms

Eun Dae Gu Jolim

silver codfish hard-boiled with tofu, radish, in soy sauce

Shitake Dumplings

minced shitake mushrooms with tofu and chives

Sam Gye Tang

spring chicken stuffed with sweet rice and ginseng

Dak Dori Tang

a spicy chicken stew with potatoes and carrots. real home style cooking

Greentea Bibimbab

rice with mixed greentea and spring vegetables and sauce made from soybean paste

CONGEE 3

Junbok Jook

rice porridge with minced abalone served in a ceramic crock

Saewood Jook

rice porridge with minced shrimp served in a ceramic crock

Yachae Jook

rice porridge with sliced mushrooms, carrots, onions, and other veggies served in a ceramic crock

ENTREES - TRADITIONAL FAVORITES 3

Ros Pyunchae

thin slices of rare sirloin with asian vegetables julienne served with a refreshing soy. just roll the veggies in the beef and dip

Yukhwe

julienned raw flank steak in a caramelized soy topped with egg yolk. a very popular dish at woo chon

Grilled Baby Back Ribsgrilled Baby Back Ribs

baby back ribs flame broiled with a spicy marinade;

ENTREES - DOGANI MUCHIM 7

Seng Gan

fresh slices of raw liver served with sesame salt sauce. rich in vitamins and iron, taken to improve vision and stamina

Soo Yook Naeng Myun

double order of thin buckwheat noodles served in a spicy marinade

Tosok Guksoo Jaengban

a platter of chilled buckwheat noodles with lean brisket and fresh vegetables in a spicy broth: excellent for a summer night

Jaeyuk Kimchi with Tofu

a spicy stir fry with pork and kimchi served with steamed tofu

Ojingau Bokeum

a spicy stir fry of squid and vegetables served with udon noodles

Nakji Bokeum

a spicy stir fry of octopus and vegetables served with udon noodles

Grilled Tofu

fresh tofu pan friend topped with vegetables and seaweed served with a refreshing soy dressing

ENTREES - SPECIAL DISHES 5

Ori Jjim

steamed duck prepared in soy marinade (northern style)

Ahgoo Jjim

steamed monkfish in a spicy stir fry (southern style)

Gopchang Jungol

a popular family style casserole of beef intestines in a spicy broth, with udon served in a cast iron pot

Bul Nak Jungol

a spicy casserole with beef and octopus

Eun Dae Gu Jolim

silver codfish hard-boiled with tofu, radish, in soy sauce

ENTREES - HOT POT CASSEROLES 4

Hae Mul Jungol

casserole of assorted seafood including shellfish, squid, and lobster prepared in a piping hot spicy broth

Sachul Jungol

lean strips of lamb in a spicy casserole with fresh asian vegetables

Gopchang Jungol

a popular family style casserole of beef intestines in a spicy broth, with udon served in a cast iron pot

Bul Nak Jungol

a spicy casserole with beef and octopus

ENTREES - FISH 4

Jangau Gui

broiled eel in a sweet soy served on a sizzling platter

Broiled Black Cod

black cod filet marinated in a sweet soy

Broiled Mackerel

Broiled Croaker

MORE ENTEES - BAR-B-QUE 20

Jaeyuk Gui

thinly sliced lean pork in a spicy marinade

Haemul Gui

an assortment of shellfish, shrimp, scallops and lobster for the table grill

Busut Gui

an assortment of fresh shitake, oyster mushrooms and seasonal favorites

Galbi

prime rib filleted off the bone and marinated in woo chon's famous sauce

Wang Galbi

'wang' is korean for 'king' and this is a king-sized version of galbi

Seng Galbi

the same tender cut of ribs without the marinade, sesame salt sauce on the side

Teuk Galbi (Premium)

thick cuts of boneless black angus rib in our marinade

Bulgogi

thinly sliced tender beef marinated in woo chon's sauce

Yang Bulgogi

thinly sliced lamb in the same succulent marinade

Se Chi Gui

premium cut of beef tenderloin served with a mustard soy

Ahn Chang Sal

thin strips of skirt steak served with salt, pepper and sesame oil

Heo Mit Sal

the best cut of beef tongue thinly sliced for table grill

Woo Sul Gui

thinly sliced beef tongue served with salt, pepper and sesame oil

Gan Gui

thinly sliced beef liver served with salt, pepper and sesame oil

Yang Gui

cits of beef bungus, a traditional asian favorite

Sam Gyub Sal

triple layer pork sliced thinly for the table grill

Chadol Baegi

brisket rolled into a medallion and thinly sliced

Saewoo Gui

filleted shrimps in the woo chon marinade and grilled at the table

Dak Gui

tender lean chicken breast slices in the woo chon marinade

Ohjingau Gui

tender slices of squid marinated in a spicy sauce

MORE ENTREES - BIBIM-BOP 7

Sanchae Bibimbop

rice with mixed korean mountain vegetables and chili sauce

Yukhwe Bibimbop

bibimbop with marinated raw steak and shredded vegetables

Junju Gopdol Bibimbop

gopdol is the sizzling stone bowl that the rice is served in with julienned vegetables with chili sauce; originally from junju city

Seafood Gopdol Bibimbop

shrimps, scallops and minced shellfish on a bed of rice served in a sizzling stone bowl

Busut Gopdol Bibimbop

oyster, shitake and enoki mushrooms on a bed of wild brown rice served with scallion soy

Kimchi Gopdol Bibimbop

chopped kimchi and shitake mushrooms served in a hot stone bowl

Kongnamul Dolsotbop

fresh bean sprouts and shitake mushrooms on a bed of rice served with scallion soy in our hot stone bowl

MORE ENTREES - NOODLES 6

Neng Myun

cold buckwheat noodles served in a cool refreshing broth and topped with lean brisket and pickled veggies

Bibim Neng Myun

cold buckwheat noodles served with a spicy sauce and topped with lean brisket and pickled veggies

Chun Chon Mak Guk Soo

the town of chun chon is famous for these spicy noodles and topped with pork and spicy veggies

Sohn Kal Guk Soo

hand made noodles with squash and potatoes in a clam broth

Spicy Kal Guk Soo

hand made noodles with mushrooms in a spicy clam broth

Momil Guk Soo

thick buckwheat noodles served cold with soy soup on the side

EXTRAS 5

Rice

brown or white

Noodle

for most orders

Kimchi

for take out - pint or quart

Banchan

for most orders - dish: 1/2 pint or pint

Sauces

for take out - please ask your server, if there is something you wish that's not on the menu, please inquire

DESSERTS 2

Ice Cream (2 Scoops)

green tea, ginger, red bean

Fresh Fruit

small or large
