

SUSHI BAR SPECIALTIES

TRUFFLED TUNA truffle oil, avocado, parmesan, chili fresco + wonton chips 13

OYSTERS ON THE HALF SHELL (6/12)

red tobiko, green onion, crispy shallot + jalapeno cilantro ponzu 16/30

SASHIMI CUP

salmon, super white tuna, rice puff, lime, ponzu + wasabi avocado puree 9

TUNA POKE masago, green onion, chili and sesame oil, white onion, seaweed 6

SMOKED SUPER WHITE TUNA CARPACCIO (4pcs)

tomato, parmesan cheese, chive, butter 11

MARINATED ALBACORE TUNA (4pcs)

boston lettuce, white wine vinegar caviar, dijon mustard soy viniagrette 15

SEARED WAGYU BEEF

sweet soy, sesame, cucumber, watercress, sesame oil, togarashi 14

HOT APPETIZERS

“BUFFALO” DUCK WING

sweet chili butter sauce, napa cabbage slaw + yuzu blue cheese dressing 8

BLACK PEPPER SHRIMP (4pcs) black pepper, pickled chili, green onion 12

✓ AGEDASHI POTATO (3pcs)

sweet potato “tater tot”, daikon, ginger, bonito, green onion + seasoned dashi 7

PORK CUTLET

tonkatsu sauce, arugula salad, pickled chili, white onion + yuzu dressing 9

TEMPURA PLATE

shrimp, assorted vegetables + house ponzu sauce 8

SLIDERS (CHOOSE 3) 14

WAGYU BEEF pineapple, onion, cilantro, tare-soy, quail egg

PORK CUTLET pickled onion, black sesame seed, mustard-tonkatsu

CRABCAKE napa cabbage, curry mayo, tomato

SOUPS + SALADS

✓ MUSHROOM SOUP shiitake, oyster mushrooms 6

BRAISED OCTOPUS SALAD

frisée, grape tomato, orange zest, togarashi, white onion + yuzu dressing 13

✓ ROASTED CAULIFLOWER SALAD fennel, orange zest, balsamic-caramalized onion, red pepper + orange sesame vinaigrette 7

✓ HOUSE SALAD baby arugula, tomato, frisée, red onion, tofu crouton + yuzu dressing 6

✓ MUSHROOM SALAD shiitake, oyster mushroom, chili strings, baby arugula, tomato, red onion, pickled onion + garlic-soy vinaigrette 7

✓ SOBA SALAD tempura enoki mushrooms, napa cabbage, tomato strings, red + yellow onion, garlic oil + spicy ponzu 8

NOODLES + DUMPLINGS

DUCK YAKI SOBA egg noodles, ginger, cabbage, pickled chili bell pepper, green onion, bonito, seaweed + mustard-tonkatsu sauce 13

✓ MUSHROOM DUMPLINGS (3pcs) fontinella, green onion + garlic-chive sauce 10

CHICKEN RAMEN daikon, napa cabbage, garlic oil, green onion, cilantro + crispy chicken skin 13

SHORT RIB RAMEN shiitake mushrooms, pickled chili, green onion, vtofu, napa cabbage, ginger, grilled tomato, parmesan 14

SPICY PIGTAIL RAMEN tofu, pickled cucumber, pickled chili, fried onion, poached egg, napa cabbage 14

✓ MUSHROOM RAMEN shiitake, enoki, oyster mushroom, green onion, fried onion, seaweed, gobo, sesame oil, pickled chili + tofu 13

UNI ALFREDO SOBA green tea soba noddles, fresh uni, salmon roe 13

BARBEQUE BAR

A UNION SIGNATURE

GRILLED OVER A 600° OPEN FLAME

SPECIALTIES

KING CRAB LEGS

garlic mayo, rice puffs, chive 19 regular/34 large

ESCOLAR

miso-butter, shiitake mushrooms, crispy onion 14

QUAIL

black rice, mushrooms, crispy onion, edamame, ginger 16

ALLIGATOR RIB

sweet potato mash, hard boiled egg, chive, tempura water cress, balsamic soy reduction 16

MEAT

LAMB CHOP garlic-soy + baby arugula salad 7

PORK SHOULDER coconut milk + cilantro 5

SPARE RIB miso + house tonkatsu 7

ALLIGATOR Kirin Light + garlic soy 8

KANGAROO pineapple + orange zest 8

BEEF TONGUE Japanese curry 5

BEEF FILET ginger soy 5

CHICKEN

CHICKEN THIGH Japanese curry 4

SEAFOOD

PROSCIUTTO-WRAPPED SCALLOPS (2pcs)

wasabi avocado purée, sweet plum sauce, fried ginger 7.5

SHRIMP (2pcs) sweet black pepper, jalapeno, sesame 6

SQUID sweet soy 5

VEGETABLE

✓ CAULIFLOWER red miso, cheddar spice 4

✓ SHIITAKE MUSHROOM (2pcs) miso 3

✓ SQUASH (2pcs) togarashi 3

BARBEQUE BAR SAMPLER 29

BEEF FILET

CHICKEN THIGH

SHRIMP (2pcs)

PROSCIUTTO-WRAPPED SCALLOPS (2pcs)

BEEF TONGUE

SQUASH (2pcs)

CAULIFLOWER

THE UNION SUSHI + BARBEQUE COOKBOOK

NOW AVAILABLE FOR \$12

NIGIRI + SASHIMI two pieces per order

CHEF'S SELECTION SASHIMI PLATTERS Ten pieces 27, Fifteen pieces 39

SALMON 8

MARINATED SALMON 8

SMOKED SALMON 8

KING CRAB 11

YELLOWTAIL 8

TUNA 8

WHITE TUNA 7

SUPER WHITE TUNA 7

SEA URCHIN 14

OCTOPUS 7

EEL 9

SCALLOP 7

MACKEREL 7

SHRIMP 6

SWEET SHRIMP 7

SQUID 7

FLUKE 6

BLUE CRAB 7

SWEET OMELET 5

SALMON EGG 9

SMELT FISH ROE 5

FLYING FISH ROE 7

red, green

BLACK RICE ROLLS substitute with any roll 0.50/1.00

Black rice has a firm texture and boasts fewer carbs and calories than white rice.

BLACK RICE SUSHI ROLL SAMPLER four rolls that pair exceptionally with black rice: Hokkaido, Dragon, Spicy Tuna and Devon Roll. Sixteen pieces per order 27

NIGIRI BLACK RICE SAMPLER nine pieces of Chef's choice with black rice 26

SPECIALTY ROLLS 4 pieces / 8 pieces

HOKKAIDO seared scallop, avocado, roasted pepper, jalapeno, cilantro, masago-mayo, garlic + wrapped in soy paper 8/15

BRISTOL BAY alaskan king crab, avocado, grilled asparagus, green onion, masago, chive, uni butter + wrapped in soy paper 10/19

OLD CITY MARKET spicy tuna, seared salmon, spicy ponzu, cilantro, green onion, crispy onion + wrapped in collard green 8/15

BAY STREET CALIFORNIA house-made crabcake, cucumber, spicy mayo 7.5/14

CLIFTON #4 fried calamari, masago, green onion, cilantro grilled asparagus, garlic mayo + wrapped in marbled nori 7.5/14

CHESAPEAKE BAY fried oyster, black rice, red tobiko, green onion, avocado, garlic aoli+ wrapped in collard green 8.5/16

PACIFIC COAST (5pc / 10pc) tuna, yellowtail, fish roe, tempura crumb, jalapeno, cilantro, green onion, cucumber, avocado, wasabi mayo, eel sauce, sriracha 9.5/18

TSUKIJI MARKET (5pc / 10pc) salmon, albacore, red + green onion, cilantro, burdock root, wasabi tobiko, ponzu sauce + wrapped in radish sheet 9.5/18

CLASSIC ROLLS 4 pieces / 8 pieces

SPICY TUNA sesame chili oil, masago, tempura flake + mayo 5.5/10

RAINBOW eel, hirame, tuna, cucumber, avocado 8.5/16

DRAGON spicy shrimp, eel, avocado, masago, green onion + eel sauce 8.5/16

SPICY SHRIMP sesame chili oil, masago, onion, mayo, black pepper sauce 5.5/10

SOFT SHELL CRAB lettuce, fried ginger, avocado, rice puff, sesame paste, green onion, sweet chili sauce + wrapped in cucumber 8.5/16

CLASSIC CALIFORNIA crab meat, cucumber, masago, avocado 7.5/14

SPICY OCTOPUS sesame chili oil, masago, mayo, green onion, jalapeno 6.5/12

CRISPY SMOKED SALMON SKIN cucumber, avocado, masago, cilantro, sesame chili oil + eel sauce 6/11

SHRIMP TEMPURA (5pc / 10pc) avocado, eel sauce, caramelized onion + masago-mayo 8/15

✓ VEGETARIAN ROLLS 4 pieces / 8 pieces

DEVON sweet potato tempura, curry mayo, chive, pickled radish + eel sauce 5/9

MUSHROOM shiitake + tempura enoki mushroom, onion, avocado, sesame 4.5/8

CUCUMBER cilantro, avocado, red onion, enoki mushroom, fried ginger, jalapeno, green onion, black sesame, sesame paste + wrapped in cucumber 4.5/8

SONOMA lettuce, bell peppers, onion, toasted pine nuts + miso balsamic 4.5/8

ASPARAGUS caramelized onions, sesame, garlic mayo 4.5/8

PICKLE oshinko, gobo, tamago, pickled cucumber, onion, black sesame 4/7

UNION HAND ROLLS

ALL ROLLS WRAPPED IN NORI

KING CRAB

uni butter, green onion, avocado 10

MARINATED SALMON

avocado, black rice 9

SPICY TUNA

sesame chili oil, masago, tempura flake + mayo 6

YELLOWTAIL + SCALLION 8

CRISPY SMOKED SALMON SKIN

cucumber, avocado, masago, cilantro,
sesame chili oil + eel sauce 6

SOFT SHELL CRAB

lettuce, fried ginger, avocado, rice puff,
sesame paste, green onion, sweet chili sauce 9

LUNCH BENTO BOXES + SPECIALS

Available Monday - Friday 11:30am - 2pm

ALL BENTO BOXES SERVED WITH MISO SOUP

SLIDER BENTO 14

wagyu beef slider, crabcake slider + spicy shrimp roll

TEMPURA BENTO 12

tempura plate, spicy shrimp roll + house salad

PORK CUTLET BENTO 14

berkshire pork cutlet, spicy shrimp roll + house salad

DUCK YAKI SOBA BENTO 13

duck yakisoba, spicy shrimp roll + house salad

SPARE RIB BENTO 13

spare rib, spicy shrimp roll + house salad

DUCK WING BENTO 13

"buffalo" duck wing, spicy shrimp roll + house salad

VEGETARIAN BENTO 13

mushroom dumplings, cucumber roll + house salad

LUNCH SALAD + SKEWERS 12

lettuce, blue cheese, red onion, black berries
+ house yuzu bleu cheese dressing

Choice of Skewers: Beef Filet, Chicken Thigh, Pork Shoulder

UNAGI DON 16

barbequed eel over rice + vegetables

KATSU DON 11

berkshire pork cutlet, egg, onion, shitake

MISO SOUP 3

NON-ALCOHOL BEVERAGES

BOTTLED SODA 3

coke, diet coke, sprite

JAPANESE SODA 4

original, grape, orange, pineapple, melon cream

ICED TEA 3

LA COLOMBE COFFEE 3

BADOIT SPARKLING WATER 750ml 8

MIGHTY LEAF HOT TEA 3

Bombay Chai
caffeine

Organic Earl Grey
caffeine/decaf

Organic Green Dragon
light caffeine

Organic Spring Jasmine
light caffeine

Green Tea Tropical
light caffeine

Ginger Twist
caffeine free

Breakfast Tea
caffeine

Organic African Nectar
caffeine free

HOUSE-MADE DESSERTS

PUMPKIN MOCHI CAKE

cream cheese meringue, caramel, and pumpkin seed brittle 8

CHOCOLATE BROWNIE

chocolate tofu mousse, blueberry + raspberry sauce,
coconut biscuit crumbs 8

KILLER YUZU PIE

coconut biscuit crust, fresh whipped cream 7

ICE CREAM TRIO

(SELECT ANY 3 FLAVORS) 7

vanilla, espresso, coconut, green tea, root beer

ICE CREAM BAR

coconut ice cream, chocolate + caramel drizzle 5

SESAME BRITTLE

BANANA CREAM

caramel sauce, cocoa biscuit 4

PISTACHIO CREAM

pistachio powder, almond brittle 4

CELEBRATE AT UNION

PRIVATE PARTIES + EVENTS

Book our exclusive private mezzanine-level area for your next group outing or private celebration for as many as 40 people.



EATATUNION.COM

UNION

SUSHI + BARBEQUE BAR

A neighborhood restaurant uniting Japanese culinary tradition with a distinctly American persona

LUNCH

Monday - Friday 11:30am - 2pm

DINNER

Sunday 5pm - 9pm

Monday - Thursday 5pm - 10:00pm

Friday - Saturday 5pm - 11:00pm

LUNCH BENTOS + SPECIALS

Monday - Friday • 11:30am - 2:00pm

HAPPY HOUR SPECIALS

Everyday • 5pm - 6:30pm

\$5 UNION MULES

(limit two per person)

**\$1 OYSTERS, \$2.5 BEEF FILET SKEWERS,
\$4 SHRIMP TEMPURA ROLLS**

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