

### SUSHI BAR SPECIALITIES

#### SASHIMI CUP

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

#### TRUFFLED TUNA

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

#### MARINATED ALBACORE TUNA (4)

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

#### SMOKED SUPER WHITE TUNA CARPACCIO (4)

tomato, parmesan cheese, chive, butter 11

### BARBEQUE BAR - A UNION SIGNATURE

*grilled over a 600° open flame robata grill*

These Items are Best Consumed on Premise

#### MEAT

##### SPARE RIB

miso + house tonkatsu 7

##### LAMB CHOP

ginger-soy + baby arugula 7

##### BEEF FILET

ginger soy 5

##### BEEF TONGUE

Japanese curry 5

##### PORK SHOULDER

coconut milk, cilantro 5

#### CHICKEN

##### CHICKEN THIGH

Japanese curry 4

#### SEAFOOD

##### SHRIMP (2)

sweet black pepper, sesame 6

##### PROSCIUTTO-WRAPPED SCALLOPS (2)

wasabi avocado puree, sweet plum sauce, fried ginger 7.50

##### WHOLE SQUID

tare soy 5

##### KING CRAB LEGS

garlic mayo, rice puffs, chive 19

##### ESCOLAR

miso butter, shiitake mushrooms, crispy onions 14

#### VEGETABLE

##### SHIITAKE MUSHROOM

miso 3

##### CAULIFLOWER

red miso, cheddar spice 4

##### SQUASH

tojarashi 3

### HOT APPETIZERS

#### BLACK PEPPER SHRIMP (4)

black pepper, pickled chili, green onion 12

#### "BUFFALO" DUCK WING

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

#### AGEDASHI POTATO (3)

sweet potato "tater tot", daikon, ginger, bonito, green onion + seasoned dashi 7.25

PORK CUTLET tonkatsu sauce, argula salad 9

SLIDERS (CHOOSE 3) wagyu beef, berkshire pork or crabcake 14

#### TEMPURA PLATE

shrimp and assorted vegetables 8

UNAGI DON barbequed eel over rice + vegetables 16

KATSU DON berkshire cutlet, egg, onion, shiitake 11

### SOUPS + SALADS

#### MISO SOUP 3

MUSHROOM SOUP shiitake, oyster 6

ROASTED CAULIFLOWER SALAD

fennel, balsamic caramelized onion, orange zest, red pepper, orange sesame vinaigrette 7

HOUSE SALAD

baby arugula, tomato, frisée, red onion, tofu crouton, micro-greens + yuzu dressing 6

MUSHROOM SALAD

shiitake, oyster mushroom, baby arugula, tomato, onion, pickled onion, garlic-soy vinaigrette 7

SOBA SALAD

tempura enoki mushrooms, napa cabbage, tomato, red + yellow onion, chili pepper, cilantro, garlic oil + spicy ponzu 8

SEAWEED SALAD 4

### NOODLES + DUMPLINGS

#### DUCK YAKI SOBA

egg noodles, ginger, cabbage, bell pepper, green onion, bonito, seaweed + mustard-tonkatsu sauce 13

MUSHROOM DUMPLINGS (3)

fontinella + garlic-chive sauce 10

#### CHICKEN RAMEN

house-made ramen noodles, daikon, napa cabbage, garlic oil, green onion, cilantro + crispy chicken skin 13

#### SHORT RIB RAMEN

house-made ramen noodles, shiitake mushrooms, onion, pickled chili, tofu, napa cabbage, ginger, grilled tomato, parmesan 14

MUSHROOM RAMEN

house-made ramen noodles, shiitake, enoki, oyster mushroom, tofu, onion, seaweed, gobo sesame oil, pickled chili 13

**NIGIRI + SASHIMI**

two pieces per order (black or white rice nigiri)

**CHEF'S SELECTION SASHIMI PLATTER**

10 pieces 30 15 pieces 45

SALMON 9	SUPER WHITE TUNA 8	SHRIMP 6
SMOKED SALMON 9	SEA URCHIN 14	SQUID 7
MARINATED SALMON 9	MACKEREL 7	SALMON EGG 9
YELLOWTAIL 9	OCTOPUS 7	FLUKE 6
KING CRAB 11	EEL 9	BLUE CRAB 7
TUNA 9	SCALLOP 8	SWEET OMELET 5
WHITE TUNA 8	SWEET SHRIMP 7	SMELT FISH ROE 5

**CLASSIC SUSHI ROLLS** 8 pieces

**SPICY TUNA**

sesame chili oil, masago, tempura flake + mayo 11.50

**CLASSIC CALIFORNIA**

crab meat, cucumber, masago + spicy mayo 14.5

**RAINBOW**

eel, hirame, tuna, cucumber, avocado 16.5

**DRAGON**

spicy shrimp, eel, avocado, masago, green onion + eel sauce 16.5

**SHRIMP TEMPURA** (10pc)

avocado, eel sauce, caramelized onion + masago mayo. *This item is best consumed on premise* 15.5

**SPICY SHRIMP**

sesame chili oil, masago, green onion, mayo + black pepper sauce 11.5

**SOFT SHELL CRAB**

lettuce, fried ginger, avocado, rice puff, sesame paste, green onion, sweet chili sauce + wrapped in cucumber 16.5

**CRISPY SMOKED SALMON SKIN**

cucumber, avocado, masago, cilantro, sesame chili oil + eel sauce 11.5

**PHILLY**

smoked salmon, avocado, cream cheese 12.5

**NEGI HAMACHI**

yellowtail, scallion 9.50

**SPICY OCTOPUS**

spicy mayo, masago, green onion, jalapeno 12.5

**TUNA 9**

**TUNA AVOCADO 10**

**YELLOWTAIL 9**

**SALMON 9**

**SPICY SALMON 9.5**

**SALMON AVOCADO 10**

**VEGETARIAN SUSHI ROLLS** 4 pieces / 8 pieces

**DEVON**

sweet potato tempura, curry mayo, chive, pickled radish + eel sauce 9.5

**ASPARAGUS**

caramelized onions, sesame, garlic mayo 8.5

**MUSHROOM**

shiitake + tempura enoki mushroom, green onion, avocado, sesame 9.5

**CUCUMBER**

lettuce, cilantro, avocado, red onion, enoki mushroom, jalapeno, fried ginger, green onion, black sesame, sesame paste + wrapped in cucumber 8.5

**PICKLE**

oshinko, gobo, tamago, pickled cucumber, red + green onion, black sesame 8

**BLACK RICE SUSHI ROLLS** substitute with any roll 1.00  
Black Rice boasts fewer carbs and calories than white rice.

**BLACK RICE SAMPLER**

contains four rolls that pair exceptionally with black rice: Hokkaido, Dragon, Spicy Tuna and Devon Roll. Sixteen pieces per sampler. 27

**BLACK RICE NIGIRI SAMPLER**

nine pieces of chef's choice nigiri with black rice 29

**SPECIALTY SUSHI ROLLS** 8 pieces

**HOKKAIDO**

grilled scallop, avocado, masago-mayo, roasted pepper, jalapeno, cilantro, garlic + wrapped in soy paper 15.5

**OLD CITY MARKET**

spicy tuna, seared salmon, spicy ponzu, cilantro, green onion, crispy onion + wrapped in collard green 15.5

**CLIFTON #4**

fried calamari, masago, green onion, grilled asparagus, cilantro, garlic mayo + wrapped in marbled nori 14.5

**BAY STREET CALIFORNIA**

crabcake, cucumber, masago, spicy mayo 14.5

**BRISTOL BAY**

alaskan king crab, avocado, grilled asparagus, green onion, masago, chive, uni butter + wrapped in soy paper 19.5

**PACIFIC COAST** (10pc)

tuna, yellowtail, fish roe, tempura crumb, jalapeno, cilantro, green onion, cucumber, avocado, wasabi mayo, eel sauce, sriracha 18.5

**GODZILLA** (10pc)

shrimp tempura, cream cheese, scallion, fish roe, wasabi + spicy mayo, avocado, eel sauce. 14.5

**TSUKIJI MARKET** (10pc)

albacore, salmon, red/green onion, cilantro, burdock root, wasabi tobiko, ponzu sauce + wrapped in radish sheet 18.5

**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

**SUSHI PLATTERS**

**VEGETARIAN: \$45**

MUSHROOM | DEVON | CUCUMBER | ASPARAGUS

**SIMPLE PLATTER: \$70**

SPICY TUNA | BAY STREET CALIFORNIA | DRAGON | SPICY SHRIMP

**THE CLASSICS: \$125**

SPICY TUNA | CRISPY SMOKED SALMON SKIN | SPICY OCTOPUS | DRAGON | SPICY SHRIMP | BAY STREET CALIFORNIA | DEVON (VEG) | MUSHROOM (VEG)

**UNION'S GREATEST HITS: \$145**

SPICY TUNA | HOKKAIDO | OLD CITY MARKET | CLIFTON #4 | RAINBOW | PACIFIC COAST | DEVON (VEG) | MUSHROOM (VEG)

**CUSTOM PACKAGES**

12 FULL ROLLS (feeds 7-12) \$159

18 FULL ROLLS (feeds 13-18) \$239

27 FULL ROLLS (feeds 19-27) \$365