

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

HOUSE SMOKED SUPER WHITE TUNA CARPACCIO (4)

tomato, parmesan cheese, chive, butter 11

MARINATED ALBACORE TUNA (4)

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

HOUSE SMOKED SCALLOPS

pickled red onion, kizami wasabi, ponzu, black sesame 10

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 CHOPS (2)

ginger-soy + baby arugula 10

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

togarashi 3

HOT APPETIZERS

BLACK PEPPER SHRIMP (4)

black pepper, pickled chili, green onion 12

CRISPY CALAMARI

arugula salad, sweet chili sauce 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 carmalized 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)

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| 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

V 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. 26

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

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

V 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