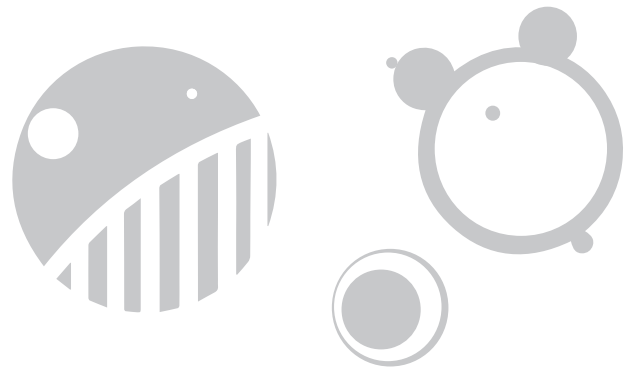


# UNION

SUSHI + BARBEQUE BAR

WWW.EATATUNION.COM

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



## GLUTEN FRIENDLY MENU

### SUSHI BAR SPECIALTIES

#### OYSTERS ON THE HALF SHELL

Half Dozen 17/ Full Dozen 32  
green onion + jalapeno cilantro ponzu

#### BROILED YELLOWTAIL COLLAR (limited availability).....13

napa cabbage slaw, gluten free ponzu sauce

#### TRUFFLED TUNA.....15

truffle oil, avocado, parmesan, chili fresno + seaweed chips

#### SASHIMI CUP.....12

salmon, super white tuna, lime, gluten free ponzu + wasabi avocado puree

#### SEARED WAGYU BEEF.....14

sesame, cucumber, watercress, togarashi

#### SMOKED SUPER WHITE TUNA CARPACCIO.....12

tomato, parmesan cheese, chive, butter

### HOT APPETIZERS

#### BLACK PEPPER SHRIMP.....12

black pepper, pickled chili, green onion

#### MISO + SAKE STEAMED MUSSELS.....14

garlic, ginger, onion, pickled chili fresno

#### SAUTEED MAITAKE MUSHROOMS.....10

enoki, green onions, pickled chili

### SOUPS + SALADS

#### MISO SOUP.....4

**MUSHROOM SOUP.....6**  
shiitake, oyster mushrooms

#### HOUSE SALAD.....7

baby arugula, tomato, frisée, red onion, tofu crouton + gluten free yuzu dressing

#### CAULIFLOWER SALAD.....8

fennel, orange zest, red pepper, balsamic-caramalized onion, + gluten free yuzu dressing

#### MUSHROOM SALAD.....8

shiitake, oyster mushroom, chili strings, baby arugula, tomato, red onion, pickled onion + gluten free yuzu dressing

### RAMEN + NOODLES

#### SEAFOOD RAMEN.....16

shrimp, mussels, grilled calamari, pickled fresno, napa cabbage, green onion, miso, sake

#### CHICKEN RAMEN.....14

daikon, napa cabbage, garlic oil, green onion, cilantro

### BARBEQUE BAR

A UNION SIGNATURE

GRILLED OVER A 600° OPEN FLAME

#### SPECIALTIES

**KING CRAB LEGS.....19 regular/34 large**

#### ESCOLAR.....14

miso-butter, shiitake mushrooms,

#### SEAFOOD

#### PROSCIUTTO-WRAPPED

#### SCALLOPS (2).....8

wasabi avocado purée, sweet plum sauce

#### SHRIMP (2).....6

jalapeno, sesame

#### SQUID.....5

salt + pepper

#### VEGETABLE

#### KOBOCHA SQUASH.....4

sweet miso, dehydrated seaweed

#### CAULIFLOWER.....4

red miso, cheddar spice

#### SHIITAKE MUSHROOMS.....4

miso

### LUNCH BENTOS & SPECIALS

MONDAY TO FRIDAY  
11:30AM TO 2:00PM

### HAPPY HOUR SPECIALS

EVERY DAY, 5:00PM TO 6:30PM

\$1 OYSTERS

\$3 BEEF FILET SKEWERS

\$6 SPICY SHRIMP ROLLS

\$10 TRUFFLED TUNA

\$5 UNION MULES

\$5 GLASSES OF ROSÉ

HALF PRICE

“PRIDE OF THE CITY” SAKE

## NIGIRI + SASHIMI

(SUBJECT TO AVAILABILITY)

2 PIECES PER ORDER

**BLUEFIN TORO.....14**  
otoro

**SALMON.....9**  
sake

**SMOKED SALMON.....9**  
smoked sake

**KING CRAB.....11**  
tarabakani

**YELLOWTAIL.....9**  
hamachi

**TUNA.....9**  
maguro

**WHITE TUNA.....8**  
shiro maguro

**SUPER WHITE  
TUNA.....8**  
escolar

**SEA URCHIN.....14**  
uni

**OCTOPUS.....7**  
tako

**EEL.....9**  
unagi

**SCALLOP.....8**  
hotate

**MACKEREL.....7**  
saba

**SHRIMP.....6**  
ebi

**SWEET SHRIMP.....7**  
ama-ebi

**SQUID.....7**  
ika

**FLUKE.....6**  
hirame

**SURF CLAM.....7**  
hokkigai

**BLUE CRAB.....7**  
kani

## NON-ALCOHOLIC BEVERAGES

**BOTTLED SODA.....3**  
coke, diet coke, sprite

**JAPANESE SODA.....4**  
original, orange, melon cream

**ICED TEA.....3**

**LA COLOMBE COFFEE.....3**

**BADOIT SPARKLING  
WATER (750ML).....8**

**MIGHTY LEAF HOT  
TEA.....3**

Bombay Chai (caffeine)  
Organic Green Dragon (light caffeine)  
Green Tea Tropical (light caffeine)  
Organic Earl Grey (caffeine/decaf)  
Organic Spring Jasmine (light caffeine)  
Ginger Twist (caffeine free)

# GLUTEN FRIENDLY MENU

## BLACK RICE ROLLS

Black rice is high in nutritional value and boasts fewer carbs and calories than both white and brown rice. It's unique natural flavor with a subtle sweetness pairs extremely well with sushi.

**SUBSTITUTE WITH ANY ROLL.....0.50/1.00**

## SPECIALTY ROLLS

4 PIECES / 8 PIECES

**HOKKAIDO.....8.5/16**  
seared scallop, avocado, roasted pepper,  
jalapeno, cilantro, + wrapped in soy paper

**PACIFIC COAST.....9.5/18**  
(5 pc/10 pcs)

tuna, yellowtail, jalapeno, cilantro,  
green onion, cucumber, avocado

**BRISTOL BAY.....10/19**  
alaskan king crab, avocado, grilled aspara-  
gus, green onion, chive, uni butter  
+ wrapped in soy paper

**CLIFTON #4.....7.5/14**  
grilled calamari, green onion,  
cilantro, grilled asparagus,  
+ wrapped in marbled nori

## UNION HAND ROLLS

**KING CRAB.....10**  
green onion, avocado

**SPICY TUNA.....7**  
sesame chili oil

**NEGI HAMACHI.....8**  
yellowtail, scallion

**SPICY TAKO.....7**  
octopus, sesame chili oil,  
green onion, jalapeno

## CLASSIC ROLLS

4 PIECES / 8 PIECES

**SPICY TUNA.....6.5/12**  
sesame chili oil

**SPICY SHRIMP.....6.5/12**  
sesame chili oil, onion,

**SOFT SHELL CRAB.....8.5/16**  
lettuce, fresh ginger, avocado,  
sesame paste, green onion,  
+ wrapped in cucumber

**CLASSIC CALIFORNIA.....7.5/14**  
crab meat, cucumber, avocado

**SPICY TAKO.....6.5/12**  
octopus, sesame chili oil, jalapeno

## VEGETARIAN ROLLS

4 PIECES / 8 PIECES

**DEVON.....5/9**  
steamed sweet potato, chive,  
pickled radish,

**MUSHROOM.....5/9**  
shiitake + grilled enoki mushroom,  
onion, avocado, sesame

**CUCUMBER.....4.5/8**  
lettuce, cilantro, avocado, onion, jalapeno,  
grilled, enoki mushroom, black sesame  
+ wrapped in cucumber

**ASPARAGUS.....4.5/8**  
caramelized onions, sesame

## DESSERTS

**PUMPKIN MOCHI CAKE.....7**  
cream cheese meringue, caramel +  
pumpkin seed brittle

**CHOCOLATE BROWNIE.....7**  
chocolate tofu mousse,  
blueberry + raspberry sauce

**ICE CREAM TRIO.....6**  
(SELECT ANY 3 FLAVORS)  
vanilla, espresso, coconut, green tea,  
root beer

**ICE CREAM BAR.....5**  
coconut ice cream, chocolate + caramel  
drizzle