

UNION SPECIALITIES

SASHIMI CUP.....14

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

TRUFFLED TUNA.....16

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

WAGYU BEEF TARTARE.....18

seared foie gras, ginger, shallot, wasabi mascarpone, quail egg, crispy lotus root chips

SOFT SHELL CRAB.....18

soba salad, soft boiled egg, spicy ponzu vinaigrette

MARINATED ALBACORE TUNA.....15

boston lettuce, msago, dijon mustard soy vinaigrette

SOUPS + SALADS

MISO SOUP.....4

✓ MUSHROOM SOUP.....6
shiitake, oyster

✓ ROASTED CAULIFLOWER SALAD.....8
fennel, balsamic caramelized onion, orange zest, red pepper, orange sesame vinaigrette

✓ HOUSE SALAD.....7
baby arugula, tomato, frisée, red onion, tofu crouton, micro-greens + yuzu dressing

✓ MUSHROOM SALAD.....8

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

✓ SOBA SALAD.....8

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

✓ SEAWEED SALAD.....5

SAUTEED MAITAKE MUSHROOMS.....10

enoki, green onions, pickled chili

✓ AGEDASHI POTATO.....8

sweet potato, daikon, ginger, bonito, green onion + seasoned dashi

PORK CUTLET.....12

tonkatsu sauce, argula salad

TEMPURA PLATE.....11

shrimp and assorted vegetables

HOT APPETIZERS

✓ MUSHROOM DUMPLINGS.....10
fontinella + garlic-chive sauce

BLACK PEPPER SHRIMP.....12

black pepper, pickled chili, green onion

CRISPY CALAMARI.....14

arugula salad, sweet chili sauce

"BUFFALO" DUCK WING.....9

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

RAMEN + NOODLES

DUCK YAKI SOBA.....15

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

CHICKEN RAMEN.....14

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

SEAFOOD RAMEN.....16

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

SPICY PIGTAIL RAMEN.....15

pickled cucumber, pickled chili, tofu, crispy onion, poached egg, napa cabbage

BEEF CHEEK RAMEN.....15

shiitake mushrooms, onion, pickled chili, tofu, napa cabbage, ginger, grilled tomato, parmesan

✓ MUSHROOM RAMEN.....13

shiitake, enoki, oyster mushroom, tofu, onion, seaweed, gobo sesame oil, pickled chili

RICE DISHES

DUCK BREAST FRIED RICE.....19

japanese curry, ginger, egg, turmeric, mushroom

KATSU DON.....14

berkshire cutlet, egg, onion, shiitake mushrooms

UNAGI DON.....16

barbequed eel, vegetables

BARBEQUE BAR

A UNION SIGNATURE

GRILLED OVER A 600°

OPEN FLAME ROBATA GRILL

MEAT

LAMB CHOPS.....12

garlic-soy + baby arugula salad

WAYGU SHORT RIB.....9

sesame soy, ginger, pear

BEEF FILET.....5

ginger soy

KANGAROO.....8

pineapple, orange + lime zest

THICK CUT BACON.....8

frisée, arugula, radish, onion, guava vinaigrette

SPARE RIB.....7

miso + house tonkatsu

CHICKEN

CHICKEN THIGH.....5

Japanese curry

SEAFOOD

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

garlic mayo, rice puffs, chive

LOBSTER TAIL.....18

seaweed salad, grilled lemon, sesame vinaigrette

SUPER WHITE TUNA.....14

miso-butter, shiitake mushrooms, crispy onion

BAY SCALLOPS.....8

sweet plum sauce, crispy ginger

SHRIMP.....7

sweet black pepper, jalapeno, sesame

SQUID.....5

sweet soy

✓ VEGETABLE

CAULIFLOWER.....4

red miso, cheddar spice

SHIITAKE MUSHROOMS.....4

miso

KABOCHA SQUASH.....4

sweet miso, dehydrated seaweed

NIGIRI + SASHIMI

(SUBJECT TO AVAILABILITY)

2 PIECES PER ORDER

SALMON.....9
sake

MARINATED SALMON.....9
zuke 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

SWEET OMELET.....5
tamago

SALMON EGG.....9
ikura

SMELT FISH ROE.....5
masago

FLYING FISH ROE.....7
tobiko (red or green)

BLACK RICE NIGIRI SAMPLER.....25

chef's choice of six pieces served over black rice

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.

CLASSIC ROLLS 8 PIECES

SPICY TUNA.....12
sesame chili oil, masago, tempura flake + mayo

CLASSIC CALIFORNIA.....14.50
crab meat, cucumber, masago + spicy mayo

RAINBOW.....16.5
eel, hirame, tuna, cucumber, avocado

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

SHRIMP TEMPURA (10pc).....15.5
avocado, eel sauce, caramelized onion + masago mayo. *This item is best consumed on premise*

SPICY SHRIMP.....12
sesame chili oil, masago, green onion, mayo + black pepper sauce

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

CRISPY SMOKED SALMON SKIN.....11.5
cucumber, avocado, masago, cilantro, sesame chili oil + eel sauce

PHILLY.....12.5
smoked salmon, avocado, cream cheese

NEGI HAMACHI.....9.50
yellowtail, scallion

SPICY TAKO.....12.5
octopus, spicy mayo, masago, green onion, jalapeno

TUNA.....9

TUNA AVOCADO.....10

YELLOWTAIL.....9

SALMON.....9

SPICY SALMON.....9.5

SALMON AVOCADO.....10

V VEGETARIAN SUSHI ROLLS 8 PIECES

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

ASPARAGUS.....8.5
caramelized onions, sesame, garlic mayo

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

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

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

SUBSTITUTE WITH ANY ROLL.....1.50

BLACK RICE SUSHI ROLL SAMPLER.....26 (Hokkaido, Dragon, Spicy Tuna, Devon)
four rolls that pair exceptionally with black rice. sixteen pieces per order.

SPECIALITY ROLLS 8 PIECES

HOKKAIDO.....16
grilled scallop, avocado, masago-mayo, roasted pepper, jalapeno, cilantro, garlic + wrapped in soy paper

OLD CITY MARKET.....16
spicy tuna, seared salmon, spicy ponzu, cilantro, green onion, crispy onion + wrapped in collard green

CLIFTON #4.....14.50
fried calamari, masago, green onion, grilled asparagus, cilantro, garlic mayo + wrapped in marbled nori

BAY STREET CALIFORNIA.....15
crabcake, cucumber, masago, spicy mayo

BRISTOL BAY.....19.50
alaskan king crab, avocado, grilled asparagus, green onion, masago, chive, uni butter + wrapped in soy paper

PACIFIC COAST (10pc).....18.50
tuna, yellowtail, fish roe, tempura crumb, jalapeno, cilantro, green onion, cucumber, avocado, wasabi mayo, eel sauce, sriracha

GODZILLA (10pc).....14.50
shrimp tempura, cream cheese, scallion, fish roe, wasabi + spicy mayo, avocado, eel sauce.

UNION HAND ROLLS ROLLS WRAPPED IN NORI

KING CRAB.....10
uni butter, green onion, avocado

MARINATED SALMON.....9
avocado, black rice

SPICY TUNA.....7
sesame chili oil, masago, tempura flake + mayo

YELLOWTAIL + SCALLION.....8

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

SOFT SHELL CRAB.....9
lettuce, fried ginger, avocado, rice puff, sesame paste, green onion, sweet chili sauce

SUSHI PLATTERS

V 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 (V), Mushroom (V)

UNION'S GREATEST HITS.....145
Spicy Tuna, Hokkaido, Old City Market, Clifton #4, Rainbow, Pacific Coast, Devon (V), Mushroom (V)

CUSTOM PACKAGES

12 FULL ROLLS (feeds 7-12).....159

18 FULL ROLLS (feeds 13-18).....239

27 FULL ROLLS (feeds 19-27).....365