

UNION SPECIALTIES

OYSTERS ON THE HALF SHELL Half Dozen 16⁵⁰/ Full Dozen 30⁵⁰
red tobiko, green onion, crispy shallot + jalapeno cilantro ponzu

TRUFFLED TUNA.....16⁵⁰
truffle oil, avocado, parmesan, chili fresno + house wonton chips

BROILED YELLOWTAIL COLLAR (limited availability).....14⁵⁰
napa cabbage, house ponzu sauce

CRISPY SOFT SHELL CRAB.....18⁵⁰
soba salad, soft boiled egg, spicy ponzu vinaigrette

SASHIMI CUP.....14⁵⁰
salmon, super white tuna, rice puff, lime, ponzu + wasabi avocado puree

WAGYU BEEF TARTARE.....18⁵⁰
seared foie gras, ginger, shallot, wasabi mascarpone, quail egg, crispy lotus root chips

MARINATED ALBACORE TUNA.....15⁵⁰
boston lettuce, white wine vinegar caviar, dijon mustard soy vinaigrette

HOT APPETIZERS

"BUFFALO" DUCK WING.....9⁵⁰
sweet chili butter sauce, napa cabbage + yuzu blue cheese dressing

✓ **MUSHROOM DUMPLINGS**.....10⁵⁰
fontinella, green onion + garlic-chive sauce

BLACK PEPPER SHRIMP.....12⁵⁰
black pepper, pickled chili, green onion

STEAMED MUSSELS.....14⁵⁰
miso, sake, garlic, ginger, onion, pickled chili fresno, mini pretzel bread

CRISPY CALAMARI.....14⁵⁰
arugula salad, sweet chili sauce

✓ **SAUTEED MAITAKE MUSHROOMS**.....10⁵⁰
enoki, green onions, pickled chili

AGEDASHI POTATO.....9⁵⁰
sweet potato, daikon, ginger, bonito, green onion + seasoned dashi

PORK CUTLET.....12⁵⁰
tonkatsu sauce, arugula salad, pickled chili, white onion + yuzu dressing

TEMPURA PLATE.....11⁵⁰
shrimp, assorted vegetables + seasoned dashi sauce

SOUPS + SALADS

MISO SOUP.....4⁵⁰

✓ **MUSHROOM SOUP**.....6⁵⁰
shiitake, oyster mushrooms

✓ **SOBA SALAD**.....8⁵⁰
tempura enoki mushrooms, onion, napa cabbage, bell pepper strings + spicy ponzu

✓ **HOUSE SALAD**.....7⁵⁰
baby arugula, tomato, frisée, red onion, tofu crouton + yuzu dressing

✓ **CAULIFLOWER SALAD**.....8⁵⁰
fennel, orange zest, red pepper, balsamic-caramelized onion, + orange sesame vinaigrette

✓ **MUSHROOM SALAD**.....8⁵⁰
shiitake, oyster mushroom, chili strings, baby arugula, tomato, red onion, pickled onion + garlic-soy vinaigrette

RICE DISHES

DUCK BREAST FRIED RICE.....19⁵⁰
Japanese curry, ginger, egg, tumeric, mushroom

KATSU DON.....14⁵⁰
berkshire pork cutlet, egg, onion, shitake

UNAGI DON.....16⁵⁰
barbequed eel + vegetables

RAMEN + NOODLES

SPICY PIGTAIL RAMEN.....15⁵⁰
pickled cucumber, pickled chili, tofu, crispy onion, poached egg, napa cabbage

BEEF CHEEK RAMEN.....15⁵⁰
shiitake mushrooms, pickled chili, green onion, tofu, napa cabbage, grilled tomato, parmesan

SEAFOOD RAMEN.....17⁵⁰
shrimp, mussels, crispy calamari, pickled fresno, napa cabbage, green onion, miso, sake

✓ **MUSHROOM RAMEN**.....14⁵⁰
shiitake, enoki, oyster mushroom, green onion, napa cabbage, fried onion, seaweed, gobo, sesame oil, pickled chili + tofu

BARBEQUE BAR

A UNION SIGNATURE

GRILLED OVER A 600°
OPEN FLAME ROBATA GRILL

MEAT

LAMB CHOPS.....13⁵⁰
garlic-soy + baby arugula salad

WAGYU SHORT RIB.....10⁵⁰
sesame soy, ginger, pear

THICK CUT BACON.....9⁵⁰
frisée, arugula, radish, onion, guava vinaigrette

BEEF FILET.....7⁵⁰
ginger soy

SPARE RIB.....9⁵⁰
miso + house tonkatsu

KANGAROO.....8⁵⁰
pineapple, orange + lime zest

ALLIGATOR RIB.....16⁵⁰
sweet potato mash, hard boiled egg, chive, tempura watercress, balsamic soy reduction

POULTRY

CHICKEN THIGH.....5⁵⁰
Japanese curry

QUAIL.....16⁵⁰
black rice, mushrooms, crispy onion, edamame, ginger

SEAFOOD

SEARED LOBSTER TAIL.....18⁵⁰
seaweed salad, sesame soy vinaigrette, grilled lemon

KING CRAB LEGS.....19⁵⁰ regular / 34⁵⁰ large
garlic mayo, rice puffs, chive

CEDAR WRAPPED BRANZINO.....16⁵⁰
ginger, roasted garlic, yuzu olive oil, ponzu,

SUPER WHITE TUNA.....14⁵⁰
miso-butter, shiitake mushrooms, crispy onion

BAY SCALLOPS.....9⁵⁰
sweet plum sauce, crispy ginger

SHRIMP.....8⁵⁰
sweet black pepper, jalapeno, sesame

SQUID.....6⁵⁰
sweet soy

VEGETABLE

KOBOCHA SQUASH.....5⁵⁰
sweet miso, dehydrated seaweed

CAULIFLOWER.....5⁵⁰
red miso, cheddar spice

SHIITAKE MUSHROOMS.....5⁵⁰
miso

BARBEQUE BAR SAMPLER.....34⁵⁰

BEEF FILET

CHICKEN THIGH

SHRIMP

BAY SCALLOPS

KOBOCHA SQUASH

CAULIFLOWER

CHICKEN RAMEN.....15⁵⁰
daikon, napa cabbage, garlic oil, green onion, cilantro + crispy chicken skin

DUCK YAKI SOBA.....16⁵⁰
egg noodles, cabbage, pickled chili, bell pepper, green onion, bonito, + house tonkatsu sauce

UNI ALFREDO SOBA.....15⁵⁰
green tea soba noodles, fresh uni, salmon roe

NIGIRI • SASHIMI

(SUBJECT TO AVAILABILITY)

2 PIECES PER ORDER

BLUEFIN TORO.....14⁵⁰

otoro

SALMON.....9⁵⁰

sake

MARINATED SALMON.....9⁵⁰

zuke sake

SMOKED SALMON.....9⁵⁰

smoked sake

KING CRAB.....11⁵⁰

tarabakani

YELLOWTAIL.....9⁵⁰

hamachi

TUNA.....9⁵⁰

maguro

WHITE TUNA.....8⁵⁰

shiro maguro

SUPER WHITE TUNA.....8⁵⁰

escolar

SEA URCHIN.....14⁵⁰

uni

OCTOPUS.....7⁵⁰

tako

EEL.....9⁵⁰

unagi

SCALLOP.....8⁵⁰

hotate

MACKEREL.....7⁵⁰

saba

SHRIMP.....6⁵⁰

ebi

SWEET SHRIMP.....7⁵⁰

ama-ebi

SQUID.....7⁵⁰

ika

FLUKE.....6⁵⁰

hirame

SURF CLAM.....7⁵⁰

hokkigai

BLUE CRAB.....7⁵⁰

kani

SWEET OMELET.....5⁵⁰

tamago

SALMON EGG.....9⁵⁰

ikura

SMELT FISH ROE.....5⁵⁰

masago

FLYING FISH ROE.....7⁵⁰

tobiko (red or green)

BLACK RICE NIGIRI SAMPLER.....25⁵⁰

chef's choice of six pieces served over black rice

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)

EST. 2010
UNION HOSPITALITY
GROUP
WWW.UHGCHICAGO.COM

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.....1⁰⁰/1⁵⁰

BLACK RICE SUSHI ROLL SAMPLER.....27⁵⁰

Hokkaido, Dragon, Spicy Tuna, Devon

four rolls that pair exceptionally with black rice. sixteen pieces per order.

SPECIALTY ROLLS

4 PIECES / 8 PIECES

HOKKAIDO.....9⁵⁰/16⁵⁰

seared scallop, avocado, roasted pepper, jalapeno, cilantro, masago-mayo + wrapped in soy paper

OLD CITY MARKET.....9⁵⁰/16⁵⁰

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

PACIFIC COAST.....10⁵⁰/18⁵⁰ (5 pc/10 pcs)

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

BRISTOL BAY.....11⁵⁰/19⁵⁰

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

BAY STREET CALIFORNIA.....9⁵⁰/16⁵⁰

house-made crabcake, masago, cucumber, spicy mayo

CLIFTON #4.....8⁵⁰/15⁵⁰

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

UNION HAND ROLLS

KING CRAB.....11⁵⁰

uni butter, green onion, avocado

MARINATED SALMON.....10⁵⁰

sweet soy, avocado, black rice

SPICY TUNA.....9⁵⁰

sesame chili oil, masago, tempura flake, mayo

NEGI HAMACHI.....9⁵⁰

yellowtail, scallion

SPICY TAKO.....9⁵⁰

octopus, sesame chili oil, masago, mayo, green onion, jalapeno

CRISPY SMOKED SALMON SKIN.....8⁵⁰

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

SOFT SHELL CRAB.....10⁵⁰

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

CLASSIC ROLLS

4 PIECES / 8 PIECES

SPICY TUNA.....8⁵⁰/14⁵⁰

sesame chili oil, masago, tempura flake, mayo

DRAGON.....9⁵⁰/16⁵⁰

spicy shrimp, eel, avocado, masago, eel sauce

RAINBOW.....9⁵⁰/16⁵⁰

eel, hirame, tuna, cucumber, avocado

SHRIMP TEMPURA.....9⁵⁰/16⁵⁰ (5/10 pcs)

avocado, eel sauce, caramelized onion, masago-mayo

SPICY SHRIMP.....8⁵⁰/14⁵⁰

sesame chili oil, masago, onion, mayo, sweet black pepper sauce

SOFT SHELL CRAB.....9⁵⁰/16⁵⁰

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

CLASSIC CALIFORNIA.....7⁵⁰/13⁵⁰

crab meat, cucumber, masago, avocado

SPICY TAKO.....8⁵⁰/14⁵⁰

octopus, sesame chili oil, masago, mayo, jalapeno

CRISPY SMOKED SALMON SKIN.....7⁵⁰/13⁵⁰

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

OSHINKO.....6⁵⁰/10⁵⁰

gobo, tamago, pickled cucumber, onion, black sesame

VEGETARIAN ROLLS

4 PIECES / 8 PIECES

DEVON.....6⁵⁰/10⁵⁰

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

MUSHROOM.....6⁵⁰/10⁵⁰

shiitake + tempura enoki mushroom, onion, avocado, sesame

CUCUMBER.....6⁵⁰/10⁵⁰

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

ASPARAGUS.....6⁵⁰/10⁵⁰

caramelized onions, sesame, garlic mayo

DESSERTS

PUMPKIN MOCHI CAKE.....8⁵⁰

cream cheese meringue, caramel + pumpkin seed brittle

CHOCOLATE BROWNIE.....8⁵⁰

chocolate tofu mousse, coconut biscuit, blueberry + raspberry sauce

HOUSE-MADE GELATO TRIO.....8⁵⁰

(SELECT ANY 3 FLAVORS)

vanilla, salted caramel, mocha, coconut, green tea jasmine, blueberry, watermelon

KILLER YUZU PIE.....8⁵⁰

coconut biscuit crust, fresh whipped cream

LUNCH BENTOS & SPECIALS

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

HAPPY HOUR SPECIALS

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

\$1.50 OYSTERS

\$3.50 BEEF FILET SKEWERS

\$7.50 SPICY SHRIMP ROLLS

\$10.50 TRUFFLED TUNA

HALF PRICE

UNION MOSCOW MULES

GLASSES OF ROSÉ

"PRIDE OF THE CITY" SAKE

Please inform your server of any food allergies. A friendly reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.