

## UNION SPECIALTIES\*

**OYSTERS ON THE HALF SHELL** Half Dozen 16<sup>50</sup>/ Full Dozen 30<sup>50</sup>  
red tobiko, green onion, crispy shallot + jalapeno cilantro ponzu

**TRUFFLED TUNA**.....16<sup>50</sup>  
truffle oil, avocado, parmesan, chili fresno + house wonton chips

**BROILED YELLOWTAIL COLLAR** (limited availability).....14<sup>50</sup>  
napa cabbage, house ponzu sauce

**CRISPY SOFT SHELL CRAB**.....18<sup>50</sup>  
soba salad, soft boiled egg, spicy ponzu vinaigrette

**SASHIMI CUP**.....14<sup>50</sup>  
salmon, super white tuna, rice puff, lime, ponzu + wasabi avocado puree

**WAGYU BEEF TARTARE**.....18<sup>50</sup>  
seared foie gras, ginger, shallot, wasabi mascarpone, quail egg, crispy lotus root chips

**MUSSELS**.....14<sup>50</sup>  
miso, sake, ginger, garlic, onion, pickled chili fresno, mini pretzel bread

## HOT APPETIZERS

**"BUFFALO" DUCK WING**.....9<sup>50</sup>  
sweet chili butter sauce, napa cabbage + yuzu blue cheese dressing

✓ **MUSHROOM DUMPLINGS**.....10<sup>50</sup>  
fontinella, green onion + garlic-chive sauce

**BLACK PEPPER SHRIMP**.....12<sup>50</sup>  
black pepper, pickled chili, green onion

**CRISPY CALAMARI**.....14<sup>50</sup>  
arugula salad, sweet chili sauce

✓ **SAUTEED MAITAKE MUSHROOMS**.....10<sup>50</sup>  
enoki, green onions, pickled chili

**KATSU (PORK OR CHICKEN)**.....12<sup>50</sup>  
tonkatsu sauce, arugula salad, pickled chili, white onion + yuzu dressing

**TEMPURA PLATE**.....11<sup>50</sup>  
shrimp, assorted vegetables + seasoned dashi sauce

## SOUPS + SALADS

**MISO SOUP**.....4<sup>50</sup>

✓ **MUSHROOM SOUP**.....6<sup>50</sup>  
shiitake, oyster mushrooms

✓ **SOBA SALAD**.....8<sup>50</sup>  
tempura enoki mushrooms, onion, napa cabbage, bell pepper strings + spicy ponzu

✓ **HOUSE SALAD**.....7<sup>50</sup>  
baby arugula, tomato, frisée, red onion, tofu crouton + yuzu dressing

✓ **CAULIFLOWER SALAD**.....8<sup>50</sup>  
fennel, orange zest, red pepper, balsamic-caramelized onion, + orange sesame vinaigrette

✓ **MUSHROOM SALAD**.....8<sup>50</sup>  
shiitake, oyster mushroom, chili strings, baby arugula, tomato, red onion, pickled onion + garlic-soy vinaigrette

## RICE DISHES

**DUCK BREAST FRIED RICE**.....19<sup>50</sup>  
Japanese curry, ginger, egg, turmeric, mushroom

**KATSU DON**.....14<sup>50</sup>  
berkshire pork cutlet, egg, onion, shitake

**UNAGI DON**.....16<sup>50</sup>  
barbequed eel + vegetables

## RAMEN + NOODLES

**SPICY PIGTAIL RAMEN**.....15<sup>50</sup>  
pickled cucumber, pickled chili, tofu, crispy onion, poached egg, napa cabbage

**SEAFOOD RAMEN**.....17<sup>50</sup>  
shrimp, mussels, crispy calamari, pickled fresno, napa cabbage, green onion, miso, sake

✓ **MUSHROOM RAMEN**.....14<sup>50</sup>  
shiitake, enoki, oyster mushroom, green onion, napa cabbage, fried onion, seaweed, gobo, sesame oil, pickled chili + tofu

**CHICKEN RAMEN**.....15<sup>50</sup>  
daikon, napa cabbage, garlic oil, green onion, cilantro + crispy chicken skin

## BARBEQUE BAR\*

### A UNION SIGNATURE

GRILLED OVER A 600°  
OPEN FLAME ROBATA GRILL

### MEAT

**LAMB CHOPS**.....13<sup>50</sup>  
garlic-soy + baby arugula salad

**THICK CUT BACON**.....9<sup>50</sup>  
frisée, arugula, radish, onion, guava vinaigrette

**BEEF FILET**.....7<sup>50</sup>  
ginger soy

**SPARE RIB**.....9<sup>50</sup>  
miso + house tonkatsu

**KANGAROO**.....8<sup>50</sup>  
pineapple, orange + lime zest

### POULTRY

**CHICKEN THIGH**.....5<sup>50</sup>  
Japanese curry

**QUAIL**.....16<sup>50</sup>  
black rice, mushrooms, crispy onion, edamame, ginger

### SEAFOOD

**KING CRAB LEGS**.....19<sup>50</sup> regular / 34<sup>50</sup> large  
garlic mayo, rice puffs, chive

**MEDITERRANEAN SEA BASS**.....16<sup>50</sup>  
ginger, roasted garlic, yuzu olive oil, ponzu

**BAY SCALLOPS**.....9<sup>50</sup>  
sweet plum sauce, crispy ginger

**SHRIMP**.....8<sup>50</sup>  
sweet black pepper, jalapeno, sesame

### VEGETABLE

**KOBOCHA SQUASH**.....5<sup>50</sup>  
sweet miso, dehydrated seaweed

**CAULIFLOWER**.....5<sup>50</sup>  
red miso, cheddar spice

**SHIITAKE MUSHROOMS**.....5<sup>50</sup>  
miso

## BARBEQUE BAR SAMPLER.....34<sup>50</sup>

BEEF FILET

CHICKEN THIGH

SHRIMP

BAY SCALLOPS

KABOCHA SQUASH

CAULIFLOWER

**DUCK YAKI SOBA**.....16<sup>50</sup>

egg noodles, cabbage, pickled chili, bell pepper, green onion, bonito, + house tonkatsu sauce

**UNI ALFREDO SOBA**.....15<sup>50</sup>

green tea soba noodles, fresh uni, salmon roe

## NIGIRI • SASHIMI\*

(SUBJECT TO AVAILABILITY)

2 PIECES PER ORDER

**BLUEFIN TORO.....14<sup>50</sup>**

otoro

**SALMON.....9<sup>50</sup>**

sake

**MARINATED SALMON.....9<sup>50</sup>**

zuke sake

**SMOKED SALMON.....9<sup>50</sup>**

smoked sake

**KING CRAB.....11<sup>50</sup>**

tarabakani

**YELLOWTAIL.....9<sup>50</sup>**

hamachi

**TUNA.....9<sup>50</sup>**

maguro

**WHITE TUNA.....8<sup>50</sup>**

shiro maguro

**SUPER WHITE TUNA.....8<sup>50</sup>**

escolar

**SEA URCHIN.....14<sup>50</sup>**

uni

**OCTOPUS.....7<sup>50</sup>**

tako

**EEL.....9<sup>50</sup>**

unagi

**SCALLOP.....8<sup>50</sup>**

hotate

**MACKEREL.....7<sup>50</sup>**

saba

**SHRIMP.....6<sup>50</sup>**

ebi

**SWEET SHRIMP.....7<sup>50</sup>**

ama-ebi

**SQUID.....7<sup>50</sup>**

ika

**SEA BREEM.....8<sup>50</sup>**

madai

**SURF CLAM.....7<sup>50</sup>**

hokkigai

**BLUE CRAB.....7<sup>50</sup>**

kani

**SWEET OMELET.....5<sup>50</sup>**

tamago

**SALMON EGG.....9<sup>50</sup>**

ikura

**SMELT FISH ROE.....5<sup>50</sup>**

masago

**FLYING FISH ROE.....7<sup>50</sup>**

tobiko (red or green)

## BLACK RICE NIGIRI SAMPLER.....25<sup>50</sup>

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.....1<sup>00</sup>/1<sup>50</sup>**

**BLACK RICE SUSHI ROLL SAMPLER.....25<sup>50</sup>**

**Hokkaido, Dragon, Spicy Tuna, Devon**

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

## SPECIALTY ROLLS\*

4 PIECES / 8 PIECES

**HOKKAIDO.....9<sup>50</sup>/16<sup>50</sup>**

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

**OLD CITY MARKET.....9<sup>50</sup>/16<sup>50</sup>**

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

**PACIFIC COAST.....10<sup>50</sup>/18<sup>50</sup> (5 pc/10 pcs)**

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

**OSAKA CENTRAL.....9<sup>50</sup>/16<sup>50</sup>**

salmon, avocado, arugula, onion, garlic soy vinaigrette, spicy miso yuzu + wrapped in collard green

**BRISTOL BAY.....11<sup>50</sup>/19<sup>50</sup>**

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

**BAY STREET CALIFORNIA.....9<sup>50</sup>/16<sup>50</sup>**

house-made crabcake, masago, cucumber, spicy mayo

**CLIFTON #4.....8<sup>50</sup>/15<sup>50</sup>**

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

## UNION HAND ROLLS\*

**KING CRAB.....11<sup>50</sup>**

uni butter, green onion, avocado

**MARINATED SALMON.....10<sup>50</sup>**

sweet soy, avocado, black rice

**SPICY TUNA.....9<sup>50</sup>**

sesame chili oil, masago, tempura flake, mayo

**NEGI HAMACHI.....9<sup>50</sup>**

yellowtail, scallion

**SPICY TAKO.....9<sup>50</sup>**

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

**CRISPY SMOKED SALMON SKIN.....8<sup>50</sup>**

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

**SOFT SHELL CRAB.....10<sup>50</sup>**

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

## CLASSIC ROLLS\*

4 PIECES / 8 PIECES

**SPICY TUNA.....8<sup>50</sup>/14<sup>50</sup>**

sesame chili oil, masago, tempura flake, mayo

**DRAGON.....9<sup>50</sup>/16<sup>50</sup>**

spicy shrimp, eel, avocado, masago, eel sauce

**RAINBOW.....9<sup>50</sup>/16<sup>50</sup>**

eel, madai, tuna, cucumber, avocado

**SHRIMP TEMPURA.....9<sup>50</sup>/16<sup>50</sup> (5/10 pcs)**

avocado, eel sauce, caramelized onion, masago-mayo

**SPICY SHRIMP.....8<sup>50</sup>/14<sup>50</sup>**

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

**SOFT SHELL CRAB.....9<sup>50</sup>/16<sup>50</sup>**

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

**CLASSIC CALIFORNIA.....7<sup>50</sup>/13<sup>50</sup>**

crab meat, cucumber, masago, avocado

**SPICY TAKO.....8<sup>50</sup>/14<sup>50</sup>**

octopus, sesame chili oil, masago, mayo, jalapeno

**CRISPY SMOKED SALMON SKIN.....7<sup>50</sup>/13<sup>50</sup>**

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

**OSHINKO.....6<sup>50</sup>/10<sup>50</sup>**

gobo, tamago, pickled cucumber, onion, black sesame

## VEGETARIAN ROLLS\*

4 PIECES / 8 PIECES

**DEVON.....6<sup>50</sup>/10<sup>50</sup>**

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

**MUSHROOM.....6<sup>50</sup>/10<sup>50</sup>**

shiitake + tempura enoki mushroom, onion, avocado, sesame

**CUCUMBER.....6<sup>50</sup>/10<sup>50</sup>**

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

**ASPARAGUS.....6<sup>50</sup>/10<sup>50</sup>**

caramelized onions, sesame, garlic mayo

## DESSERTS

**PUMPKIN MOCHI CAKE.....8<sup>50</sup>**

cream cheese meringue, caramel + pumpkin seed brittle

**CHOCOLATE BROWNIE.....8<sup>50</sup>**

chocolate tofu mousse, coconut biscuit, blueberry + raspberry sauce

**HOUSE-MADE GELATO TRIO.....8<sup>50</sup>**

**(SELECT ANY 3 FLAVORS)**

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

**KILLER YUZU PIE.....8<sup>50</sup>**

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, especially if you have certain medical conditions. \*Food items cooked to order.