

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

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

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

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

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

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

KATSU (PORK OR CHICKEN).....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

✓ **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

RAMEN + NOODLES

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

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

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

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

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

RICE DISHES

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

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

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

BARBEQUE BAR*

A UNION SIGNATURE

GRILLED OVER A 600°
OPEN FLAME ROBATA GRILL

MEAT

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

PORK BELLY.....9⁵⁰
frisée, arugula, radish, onion, guava vinaigrette

BEEF FILET.....7⁵⁰
ginger soy

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

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

POULTRY

CHICKEN THIGH.....5⁵⁰
Japanese curry

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

SEAFOOD

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

MEDITERRANEAN SEA BASS.....16⁵⁰
ginger, roasted garlic, yuzu olive oil, ponzu

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

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

VEGETABLE

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

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

SHIITAKE MUSHROOMS.....5⁵⁰
miso

NIGIRI + SASHIMI*

(SUBJECT TO AVAILABILITY)

2 PIECES PER ORDER

BLUEFIN TORO.....14⁵⁰
ototo

SALMON.....9⁵⁰
sake

MARINATED SALMON.....9⁵⁰
zuke sake

SMOKED SALMON.....9⁵⁰
smoked sake

YELLOWTAIL.....9⁵⁰
hamachi

TUNA.....9⁵⁰
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

SQUID.....7⁵⁰
ika

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 BLACK RICE WITH ANY ROLL.....1.⁰⁰

BLACK RICE SUSHI ROLL SAMPLER.....25⁵⁰

Hokkaido, Dragon, Spicy Tuna, Devon

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

SPECIALTY ROLLS*

HOKKAIDO.....15⁵⁰
seared scallop, avocado, roasted pepper, jalapeno, cilantro, masago-mayo + wrapped in soy paper

OLD CITY MARKET.....15⁵⁰
spicy tuna, seared salmon, ponzu, cilantro, onion, masago + wrapped in collard green

PACIFIC COAST.....17⁵⁰
tuna, yellowtail, fish roe, tempura crumb, jalapeno, cilantro, green onion, cucumber, avocado, wasabi mayo, eel sauce, sriracha

BRISTOL BAY.....17⁵⁰
alaskan king crab, avocado, asparagus, masago, green onion, uni butter + wrapped in soy paper

BAY STREET CALIFORNIA.....13⁵⁰
house-made crabcake, masago, cucumber, spicy mayo

CLIFTON #4.....13⁵⁰
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.....8⁵⁰
sesame chili oil, maago, tempura flake, mayo

NEGI HAMACHI.....9⁵⁰
yellowtail, scallion

SPICY TAKO.....8⁵⁰
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.....9⁵⁰
lettuce, fried ginger, avocado, rice puff, sesame paste, green onion, sweet chili sauce

CLASSIC ROLLS*

SPICY TUNA.....13⁵⁰
sesame chili oil, masago, tempura flake, mayo

DRAGON.....15⁵⁰
spicy shrimp, eel, avocado, masago, eel sauce

RAINBOW.....15⁵⁰
eel, escolar, tuna, cucumber, avocado

SHRIMP TEMPURA.....15⁵⁰
avocado, eel sauce, caramelized onion, masago-mayo

SPICY SHRIMP.....13⁵⁰
sesame chili oil, masago, onion, mayo, sweet black pepper sauce

SOFT SHELL CRAB.....15⁵⁰
lettuce, fried ginger, avocado, rice puff, sesame paste, green onion, sweet chili sauce + wrapped in cucumber

CLASSIC CALIFORNIA.....13⁵⁰
crab meat, cucumber, masago, avocado

SPICY TAKO.....13⁵⁰
octopus, sesame chili oil, masago, mayo, jalapeno

CRISPY SMOKED SALMON SKIN.....13⁵⁰
cucumber, avocado, masago, cilantro, sesame chili oil, eel sauce

VEGETARIAN ROLLS*

DEVON.....9⁵⁰
sweet potato tempura, curry mayo, chive, pickled radish, eel sauce

MUSHROOM.....9⁵⁰
shiitake + tempura enoki mushroom, onion, avocado, sesame

CUCUMBER.....9⁵⁰
lettuce, cilantro, avocado, enoki mushroom, onion, fried ginger, jalapeno, black sesame + wrapped in cucumber

ASPARAGUS.....9⁵⁰
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, coconut, green tea jasmine

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