

# UNION

SUSHI + BARBEQUE BAR

WWW.EATATUNION.COM

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

## LUNCH MENU

### LUNCH SPECIALS + BENTO BOXES

Available Monday to Friday | 11:30AM-2:00PM

#### UNION BENTO BOXES

ALL BENTO BOXES SERVED WITH MISO SOUP

#### BARBEQUE BAR BENTO.....17<sup>50</sup>

spicy shrimp roll, house salad

CHOICE OF: Beef Filet (2),  
Chicken Thigh (2), Lamb Chops (2)

#### MAKI BENTO.....17<sup>50</sup>

spicy tuna roll, shrimp tempura roll  
+ house salad

#### VEGETARIAN BENTO.....14<sup>50</sup>

devon roll, mushroom roll + house salad  
served with mushroom soup

#### TEMPURA BENTO.....14<sup>50</sup>

tempura plate, spicy shrimp roll + house salad

#### PORK CUTLET BENTO.....15<sup>50</sup>

berkshire pork cutlet, spicy shrimp roll  
+ house salad

#### MINI BLACK RICE SAMPLER.....13<sup>50</sup>

#### DRAGON ROLL (4 PCS)

spicy shrimp, eel, avocado, masago,  
green onion + eel sauce

#### SPICY TUNA ROLL (4 PCS)

sesame chili oil, masago, tempura flake + mayo

#### SUSHI + SALAD COMBO.....14<sup>50</sup>

#### CHOICE OF: SALAD

House Salad, Mushroom Salad,  
Cauliflower Salad, Seaweed Salad

#### CHOICE OF: SUSHI ROLL

Spicy Tuna, Spicy Shrimp, Tuna Avocado,  
Salmon Avocado, Crispy Smoked Salmon Skin,  
Devon (v), Mushroom (v)

### LUNCH SPECIALS

#### MONDAY

#### Half-Priced

#### Black Rice Rolls (8 pcs)

Black Rice Spicy Tuna Roll  
Black Rice Devon Roll

#### THURSDAY

#### Half-Priced

#### Hand Rolls

Spicy Tuna  
Yellowtail + Scallion

#### EVERY DAY

#### Half-Priced Glasses of

#### Wine, Rosé, and Sake

minimum \$12 food purchase  
per person

### HOT APPETIZERS

#### "BUFFALO" DUCK WING.....9<sup>50</sup>

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

#### KATSU (PORK OR CHICKEN).....12<sup>50</sup>

tonkatsu sauce, arugula salad, pickled  
chili, white onion + yuzu dressing

#### SAUTEED MAITAKE

#### MUSHROOMS.....10<sup>50</sup>

enoki, green onions, pickled chili

#### TEMPURA PLATE.....11<sup>50</sup>

shrimp, assorted vegetables +  
seasoned dashi sauce

#### MUSHROOM DUMPLINGS.....10<sup>50</sup>

fontinella, green onion + garlic-chive sauce

#### CRISPY CALAMARI.....14<sup>50</sup>

arugula salad, sweet chili sauce

#### BLACK PEPPER SHRIMP.....12<sup>50</sup>

black pepper, pickled chili, green onion

### SOUPS + SALADS

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

#### MUSHROOM SOUP.....6<sup>50</sup>

shiitake, oyster mushrooms

#### 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

### RAMEN + NOODLES

#### SEAFOOD RAMEN.....17<sup>50</sup>

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

#### CHICKEN RAMEN.....15<sup>50</sup>

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

#### SPICY PIGTAIL RAMEN.....15<sup>50</sup>

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

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

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

#### MUSHROOM RAMEN.....14<sup>50</sup>

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.....13<sup>50</sup>

garlic-soy + baby arugula salad

#### PORK BELLY.....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

### RICE DISHES

#### KATSU DON.....14<sup>50</sup>

berkshire pork cutlet, egg, onion, shitake

#### UNAGI DON.....16<sup>50</sup>

barbequed eel + vegetables

#### DUCK BREAST FRIED RICE.....19<sup>50</sup>

Japanese curry, ginger, egg,  
tumeric, mushroom

## NIGIRI + SASHIMI\*

(SUBJECT TO AVAILABILITY)  
2 PIECES PER ORDER

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

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

MARINATED SALMON.....9<sup>50</sup>  
zuke sake

SMOKED SALMON.....9<sup>50</sup>  
smoked sake

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

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

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

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)

**LUNCH SPECIAL  
CHOOSE ANY TWO  
FOR 15<sup>50</sup>**

\*items not included

**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)

## 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

**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, garlic, ginger, onion, pickled chili fresno, mini pretzel bread

## SPECIALTY ROLLS\*

**HOKKAIDO.....15<sup>50</sup>**  
seared scallop, avocado, roasted pepper, jalapeno,  
cilantro, masago-mayo + wrapped in soy paper

**OLD CITY MARKET.....15<sup>50</sup>**  
spicy tuna, seared salmon, ponzu, cilantro, onion,  
masago + wrapped in collar green

**PACIFIC COAST.....17<sup>50</sup>**  
tuna, yellowtail, fish roe, tempura crumb, jalapeno,  
cilantro, green onion, cucumber, avocado,  
wasabi mayo, eel sauce, sriracha

**BRISTOL BAY.....17<sup>50</sup>**  
alaskan king crab, avocado, grilled asparagus, green  
onion, masago, chive, uni butter + wrapped in soy paper

**BAY STREET CALIFORNIA.....13<sup>50</sup>**  
house-made crabcake, masago, cucumber, spicy mayo

**CLIFTON #4.....13<sup>50</sup>**  
fried calamari, masago, green onion, cilantro, grilled  
asparagus, garlic mayo + wrapped in marbled nori

**LUNCH SPECIAL: CHOOSE ANY TWO  
8 PIECE ROLLS FOR 25<sup>50</sup>**

## 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.....8<sup>50</sup>**  
sesame chili oil, masago, tempura flake, mayo

**NEGI HAMACHI.....9<sup>50</sup>**  
yellowtail, scallion

**SPICY TAKO.....8<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.....9<sup>50</sup>**  
lettuce, fried ginger, avocado, rice puff,  
sesame paste, green onion, sweet chili sauce

## CLASSIC ROLLS\*

**SPICY TUNA.....13<sup>50</sup>**  
sesame chili oil, masago, mayo, tempura flake

**DRAGON.....15<sup>50</sup>**  
spicy shrimp, eel, avocado, masago, eel sauce

**SHRIMP TEMPURA.....15<sup>50</sup>**  
avocado, eel sauce, caramelized onion, masago-mayo

**RAINBOW.....15<sup>50</sup>**  
eel, escolar, tuna, cucumber, avocado

**SPICY SHRIMP.....13<sup>50</sup>**  
sesame chili oil, masago, onion, mayo,  
sweet black pepper sauce

**SOFT SHELL CRAB.....15<sup>50</sup>**  
lettuce, fried ginger, avocado, crispy rice puff,  
sesame paste, green onion, sweet chili sauce +  
wrapped in cucumber

**CLASSIC CALIFORNIA.....13<sup>50</sup>**  
crab meat, cucumber, masago, avocado

**SPICY TAKO.....13<sup>50</sup>**  
octopus, sesame chili oil, masago, mayo, onion, jalapeno

**CRISPY SMOKED SALMON SKIN.....13<sup>50</sup>**  
cucumber, avocado, masago, cilantro,  
sesame chili oil, eel sauce

**LUNCH SPECIAL: CHOOSE ANY TWO  
8 PIECE ROLLS FOR 23<sup>50</sup>**

## VEGETARIAN ROLLS\*

**DEVON.....9<sup>50</sup>**  
sweet potato tempura, curry mayo, chive,  
pickled radish, eel sauce

**MUSHROOM.....9<sup>50</sup>**  
shiitake + tempura enoki mushroom,  
onion, avocado, sesame

**CUCUMBER.....9<sup>50</sup>**  
lettuce, cilantro, avocado, enoki mushroom, onion, fried  
ginger, jalapeno, black sesame + wrapped in cucumber

**ASPARGUS.....9<sup>50</sup>**  
caramelized onions, sesame, garlic mayo

**LUNCH SPECIAL: CHOOSE ANY TWO  
8 PIECE ROLLS FOR 16<sup>50</sup>**

## 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<sup>00</sup>**

**LUNCH MINI BLACK RICE  
SUSHI ROLL SAMPLER.....13<sup>50</sup>**

**Spicy Tuna, Dragon**  
two rolls that pair exceptionally with black rice.  
eight pieces per order.

**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.