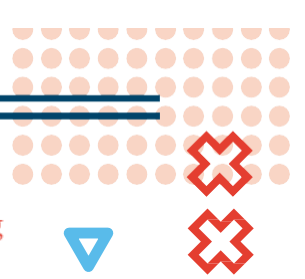




結合

EATATUNION.COM + @EATATUNION

A vibrant twist on high-end Japanese cuisine blending tradition with an urban and modern flair



APPETIZERS 前菜

(Subject to Availability)

*OYSTERS.. Doz. \$45 Half-Doz. \$23 west coast oysters	*TOKYO TARTAR & CHIPS... \$27 salsa, avocado, spicy tuna, tobiko, lemon, tortilla chips	*HAMACHI CARPACCIO..... \$24 lemon, serrano, avocado, daikon sprouts, ponzu sauce
*UNI SHOOTER..... \$16 hokkaido uni, ponzu vinegar, masago, siracha, scallions, lemon	*SIGNATURE CRISPY RICE..... \$19 spicy tuna, sesame chili, masago mayo, scallions, serrano	*ZUCCHINI SKEWERS (V)..... \$11 sweet miso, bubu arare
CRISPY CALAMARI..... \$15 yuzu sweet chili sauce, lemon	CHICKEN KARAGE..... \$13 smoked paprika sauce, lemon	*WHITE MISO SOUP (V)..... \$6 tofu, scallion, seaweed
*SEAWEED SALAD (V)..... \$8 radish, cucumber, yuzu soy vinaigrette	*HOUSE SALAD (V)..... \$8 cherry tomato, potato strings, house ginger dressing	
	*EDAMAME (V)..... \$7 salt	

* NIGIRI + SASHIMI にぎり+刺身

(Subject to Availability | 2 piece per order) – add caviar \$16, add uni \$14

*OTORO \$24 fatty tuna	*ABURI BENI TORO \$16 seared salmon belly	*HOKKAIDO UNI \$MKT sea urchin
*CHUTORO \$18 medium fatty tuna	*KUNSEI SAKE \$15 smoked salmon	*HOKKAIDO HOTATE \$18 hokkaido scallop
*AKAMI \$14 lean tuna	*BENI TORO \$13 salmon belly	*IKURA \$14 salmon egg
*BURI TORO \$16 hamachi belly	*ZUKE SAKE \$11 marinated salmon	*ZUWAI GANI \$16 snow crab
*MADAI \$12 japanese snapper	*SAKE \$11 salmon	*EBI \$10 shrimp
*HAMACHI \$11 yellowtail	*ESCOLAR \$10 super white tuna	*UANGI \$12 eel

* CHEF'S CHOICE おまかせ

(Subject to Availability)

*IMPERIAL WAGYU NIGIRI \$28 japanese A5 wagyu, uni & caviar – 1 (one) piece
*EMPEROR'S TRIO NIGIRI \$26 otoro, hokkaido uni & caviar – 1 (one) piece
*12 PCS NIGIRI / SASHIMI SET \$58
*8 PCS NIGIRI / SASHIMI SET \$42
*6 PCS MAGURO SET \$48 otoro, chutoro, akami
*6 PCS SAKE SET \$34 beni toro, sake, zuke sake

UNION SPECIALITIES おすすめ

FROM KITCHEN

FROM ROBATA

(served with your choice of rice or fries)

DON BOWLS

(add fried egg to any don bowl for \$2)

TOKYO STYLE BURGER..... \$22 a5 wagyu, brioche bun, swiss cheese, red cabbage, cucumber, nori strips, with fries & union sauce	*KYOTO GLAZED LAMB CHOPS.... \$26 garlic soy, mint yogurt sauce, chive	*TEKKA DON..... \$35 tuna sashimi pieces over rice and sauce
CHICKEN KATSU SANDO..... \$18 union katsu sauce, black & white sesame bun, cabbage, tomato, lettuce, fries & union sauce	*YAKI PRIME SKIRT STEAK..... \$23 chimichurri, japanese mustard, chive	*SAKE DON..... \$32 salmon sashimi pieces over rice and sauce
*CHILEAN SEABASS..... \$35 crispy onion, sweet miso, rice and greens	*SHORT RIB SKEWERS..... \$22 beef short rib, yakiniku sauce, chive	*GYU STEAK DON..... \$28 skirt steak pieces over rice and sauce
*HOKKAIDO HOTATE..... \$30 seared scallops, shitake mushroom, pomegranate balsamic vinegar, peach sauce and greens	*MISO SALMON SKEWERS..... \$22 spicy sesame miso, chive	*YAKI TORI DON..... \$23 grilled chicken pieces over rice and sauce
SEAFOOD TEMPURA..... \$25 shrimp, calamari, scallop, grated daikon	*GOCHU GLAZED PORK RIBS..... \$18 gochujang sauce, crispy shallot	YASSAI DON (v)..... \$19 sauteed mushrooms, zucchini, tempura sweet potato
UNION TEMPURA PLATE..... \$20 shrimp, assorted vegetables, grated daikon, tempura sauce	*SOY BUTTER CHICKEN THIGH.... \$15 salt, pepper, soy butter, scallion, chive, togarashi lime	
SWEET POTATO TARTAR..... \$17 avocado, tomato, onion, cilantro, lemon, house chips	*SHRIMP SKEWERS..... \$15 chimichurri, cherry tomato	

*THESE ITEMS ARE SERVED RAW, UNDER COOKED OR COOK TO ORDER. 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. Please inform your server of any dietary restrictions and food allergies.

* These items (if ordered as directed) are prepared "Gluten Free"

(V) Vegetarian

(20% gratuity will be added to parties of 6 or more.)



SPECIALTY SUSHI ROLLS ユニオンスペシャル巻き寿司

Vegetarian substitute available (gluten free sauces available) | (substitute black rice w/any roll \$3)

- *A5 LUX ROLL..... \$32**
japanese A5 wagyu, gold flakes, tuna, hamachi, avocado, masago
- *LAND & SEA ROLL..... \$27**
skirt steak, shrimp tempura, shitake, spicy tuna, cucumber, cream cheese, avocado, unagi sauce
- *MADAI CHILI..... \$24**
japanese snapper, spicy tuna, avocado, chili sauce, cucumber, daikon, kanikama
- *HOTATE VOLCANO..... \$25**
spicy scallop, shrimp, masago, scallion, spicy mayo, cucumber, kanikama, unagi sauce, tempura flakes
- GREEN THUMB (v)..... \$19**
sweet potato tempura, shitake mushroom, cucumber, avocado, fried onion
- NEWCITY ROLL..... \$23**
shrimp tempura, cream cheese, avocado, kanikama tempura, spicy mayo, sweet chili sauce
- *HAMACHI WASABI..... \$24**
yellowtail, avocado, fresh wasabi sauce, negi hamachi, kanikama, cucumber, ginger
- *UNION ROLL..... \$26**
bluefin tuna otoro, avocado, cucumber, sake, eel sauce, serrano pepper, spicy mayo, siracha
- *SPICY MANGO MAGURO..... \$24**
bluefin tuna, avocado, cucumber, mango balsamic, togarashi chili sauce
- *TRUFFLED SAKE..... \$24**
salmon, avocado, cucumber, sesame chili sauce, kanikama, truffle honey, house sauce
- *SPICY LOBSTER ROLL..... \$27**
spicy lobster and kanikama, shrimp tempura, cucumber, avocado
- DRAGON..... \$20**
unagi shrimp tempura, avocado, cucumber, kanikama

RAMEN 拉麵

(Subject to Availability) | can be ordered spicy

- SHRIMP WONTON..... \$21**
union signature broth, shoyu, garlic oil, bean sprout, white bamboo, green onion, fish cake, nori, seasoned boiled egg
- MISO \$22**
union signature broth, marinated pork chasu, bean sprout, chives, black bamboo, shredded green onion, sweet corn, seasoned boil egg, nori
- VEGETARIAN (V)..... \$18**
vegetarian broth, garlic, bean sprout, cabbage, spinach, green onion, sauteed shitake mushrooms, sweet corn, fired shallots, nori, chili threads

ADD-ONS:

- | | | |
|--------------|------------------|---------------|
| soy egg 2 | sweet corn 1 | chasu pork 5 |
| fresh tofu 2 | chicken karage 5 | chili paste 1 |

CLASSIC SUSHI ROLLS オリジナル巻き寿司

Vegetarian substitute available (gluten free sauces available) | (substitute black rice w/any roll \$2)

- *RED CATERPILLAR..... \$19**
spicy tuna, avocado, cucumber, kanikama, house sauce
- *RAINBOW..... \$19**
tuna, yellowtail, white tuna, salmon, japanese snapper, kanikama, avocado, cucumber
- CATERPILLAR..... \$19**
shrimp tempura, cucumber, kanikama, avocado, brown sauce
- *CALIFORNIA (6pcs) \$9**
kanikama, cucumber, avocado, masago
- EBI TEN (6pcs) \$9**
shrimp tempura, avocado, cucumber
- *ALASKAN (6pcs) \$9**
salmon, avocado, cucumber
- *NEGI HAMACHI (6pcs) ... \$9**
yellowtail, cucumber
- *SPICY TUNA..... \$9**
spicy tuna, cucumber
- SPIDER (5pcs) \$12**
softshell crab, avocado, cucumber

DESSERT デザート

(Subject to Availability)

- COOKIE SKILLET..... \$15**
sizzling dark chocolate cookie skillet topped with vanilla ice cream and a decadent miso caramel drizzle
- MOCHI \$11**
strawberry, matcha & mango mochi with chocolate sauce, whipped cream & fresh berries
- MATCHA SHORT CAKE.... \$15**
pistachio sponge, matcha house made whip cream, berries, matcha powder

UNION COCKTAILS

COCKTAILS カクテル

(Subject to Availability) | Ask your server to see our sake & wine collection menu

- | | | |
|---|--|---|
| LYCHEE MARTINI..... \$19
a floral twist on the classic martini; elegant, refreshing, and perfectly balanced | UNION OLD FASHIONED... \$19
a japanese take on the old fashioned; smooth, bold, and elegant | ZAKURO..... \$17
tangy, floral, and full of life—your new tequila favorite |
| MOCHA LATTE..... \$19
espresso meets miso caramel for the ultimate fall indulgence | BLOODY MARIKO..... \$18
bold furikake vodka meets garden-fresh juices, topped with daikon & cucumber pickle | SAMURAI CIDER..... \$19
crisp cider and apple vodka, lifted with fall spices & a touch of miso caramel |
| KYOTO SANGRIA..... \$17
sakura blend with wine, sweet cherry and other spring flavors | DRAGONTINI..... \$20
sweet lychee meets tropical dragon fruit in this vibrant, silky martini – an exotic evolution of our signature lychee martini | SPRING EVENING... \$19
smokey and bright, like an early spring evening. a playful twist on a classic bourbon cocktail |

MOCKTAILS モクテ

- LYCHEE LUSH..... \$14**
refreshing mix of sweet lychee and zesty lemonade for the perfect crisp, tropical sip
- APPLE SPICE FIZZ..... \$14**
fresh apple cider, warm fall spices, and a sparkling finish for a crisp, cozy sip.
- MOCKTAIL OF THE DAY... \$14**
please ask your server

BEER ビール

(Subject to Availability)

- | | |
|-------------------------|----------------------------|
| SAPPORO..... \$8 | KIRIN..... \$8 |
| ASAHI..... \$8 | HITACHINO..... \$11 |

SOFT DRINKS ワイン

- | | |
|-------------------------------------|---------------------------------------|
| COKE..... \$4 | DIET COKE..... \$4 |
| SPRITE..... \$4 | COKE ZERO..... \$4 |
| JUICES..... \$5 | GINGER BEER..... \$6 |
| SPARKLING WATER 0.5L ... \$9 | SPARKLING WATER 1 L \$17 |

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