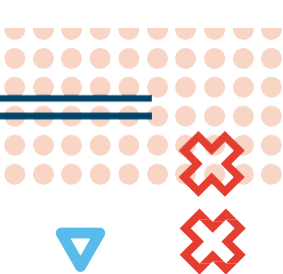




結合

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. \$24 west coast oysters	*TOKYO TARTAR & CHIPS..... \$27 salsa, avocado, spicy tuna, tobiko, lemon, chips	*HAMACHI CARPACCIO..... \$26 lemon, serrano, avocado, daikon sprouts, ponzu sauce
*UNI SHOOTER (1 shot) \$16 hokkaido uni, ponzu vinegar, masago, siracha, scallions, lemon	*TRUFFLED TUNA TARTARE..... \$27 tuna, avocado, ponzu, truffle oil, balsamic pearls, wonton chips	*SALMON CARPACCIO..... \$26 tamari sauce, teriyaki gami sauce, grilled sweet peppers, mango sauce
CRISPY CALAMARI..... \$16 yuzu sweet chili sauce, lemon	*SIGNATURE CRISPY RICE..... \$19 spicy tuna, sesame chili, masago mayo, scallions, serrano	*SHISHITO PEPPERS..... \$14 honey soy, bonito, crispy shallot, lime, smoke paprika sauce
SEAWEEED SALAD (V)..... \$9 radish, cucumber, yuzu soy vinaigrette	CHICKEN KARAGE..... \$15 smoked paprika sauce, lemon	ZUCCHINI SKEWERS (V)..... \$12 sweet miso, bubu arare
HOUSE SALAD (V)..... \$9 cherry tomato, potato strings, house ginger dressing	SPICY MUSHROOM TRIO..... \$18 tempura mushroom caps stuffed with spicy tuna, spicy salmon, spicy negi hamachi (one each)	GYOZA 6 pcs \$9 chicken & veg or vegetarian
EDAMAME (V)..... \$8 salt		WHITE MISO SOUP (V)..... \$6 tofu, scallion, seaweed



◆ NIGIRI + SASHIMI にぎり+刺身			◆CHEF’s CHOICE おまかせ		
(Subject to Availability 2 piece per order) – add caviar \$16, add uni \$14			(Subject to Availability)		
*OTORO	\$24	*ABURI BENI TORO	\$16	*HOKKAIDO UNI	\$MKT
fatty tuna		seared salmon belly		sea urchin	
*CHUTORO	\$18	*AMA EBI	\$15	*HOKKAIDO HOTATE	\$18
medium fatty tuna		sweet shrimp		hokkaido scallop	
*AKAMI	\$14	*BENI TORO	\$13	*IKURA	\$14
lean tuna		salmon belly		salmon egg	
*BURI TORO	\$16	*UNAGI	\$11	*HAMACHI	\$11
hamachi belly		eel		yellowtail	
*MADAI	\$12	*SAKE	\$11	*EBI	\$11
japanese snapper		salmon		shrimp	
		*ESCOLAR	\$10		
		super white tuna			
*IMPERIAL WAGYU NIGIRI \$28					
japanese A5 wagyu, uni & caviar – 1 (one) piece					
*KYOTO FIRE HANDROLL FLIGHT \$25					
trio handrolls, mozzarella cheese, avocado, panko breaded, deep-fried, chef’s choice premium seafood, unagi sauce					
*12 PCS NIGIRI/SASHIMI SET \$58					
*8 PCS NIGIRI/SASHIMI SET + 6 PCS MAKI \$49					
*6 PCS MAGURO SET \$48					
otoro, chutoro. akami					
*6 PCS SAKE SET \$36					
beni toro, sake, aburi beni toro					



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)

H TOKYO STYLE BURGER..... \$24 a5 wagyu, brioche bun, swiss cheese, red cabbage, cucumber, nori strips, with fries & union sauce	H *KYOTO GLAZED LAMB CHOPS.... \$28 garlic soy, mint yogurt sauce, chive	*TEKKA DON..... \$35 tuna sashimi pieces over rice and golden umami sauce
H CHICKEN KATSU SANDO..... \$20 union katsu sauce, black & white sesame bun, cabbage, tomato, lettuce, fries & union sauce	H *YAKI PRIME SKIRT STEAK..... \$25 chimichurri, japanese mustard, chive	*SAKE DON..... \$32 salmon sashimi pieces over rice and golden umami sauce
UNION TEMPURA PLATE..... \$29 shrimp, tilapia, kanikama, hokkaido scallops, assorted vegetables, grated daikon, tempura sauce	H SHORT RIB SKEWERS..... \$25 beef short rib, yakiniku sauce, chive	H *GYU STEAK DON..... \$28 skirt steak pieces over rice and golden umami sauce
SWEET POTATO TARTAR (V)... \$19 avocado, tomato, onion, cilantro, lemon, house chips	MISO SALMON SKEWERS..... \$24 spicy sesame miso, chive	H *YAKI TORI DON..... \$23 grilled chicken pieces over rice and golden umami sauce
	H SOY BUTTER CHICKEN THIGH.... \$17 salt, pepper, soy butter, scallion, chive, togarashi lime	H *SHORT RIB DON..... \$28 beef short rib, over rice & yakiniku golden umami sauce
	SHRIMP SKEWERS..... \$17 chimichurri, cherry tomato	YASSAI DON (V)..... \$19 sauteed mushrooms, zucchini, tempura sweet potato and golden umami sauce

*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 can be prepared “Gluten Free”

(V) Vegetarian

(H) HALAL

(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		RAMEN 拉麺	
Vegetarian substitute available (gluten free sauces available) (substitute black rice w/any roll \$2)		(Subject to Availability) can be ordered spicy	
*A5 LUX ROLL..... \$34 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..... \$25 japanese snapper, spicy tuna, avocado, chili sauce, cucumber, daikon, kanikama *HOTATE VOLCANO..... \$26 spicy scallop, shrimp, masago, scallion, spicy mayo, cucumber, kanikama, unagi sauce, tempura flakes GREEN THUMB (V)..... \$20 sweet potato tempura, shitake mushroom, cucumber, avocado, fried onion NEWCITY ROLL..... \$25 shrimp tempura, cream cheese, avocado, kanikama tempura, spicy mayo, sweet chili sauce SUNRISE ROLL..... \$24 specialty kanikama salad, avocado, salmon, candied lemon *SHOGUN CRUNCH..... \$25 tuna, avocado, cream cheese & kanikama, panko-crusted and lightly fried, topped with bbq eel sauce, with touch of spicy mayo, and sriracha. *UNION ROLL..... \$27 bluefin tuna otoro, avocado, cucumber, sake, eel sauce, serrano pepper, spicy mayo, siracha *SPICY MANGO MAGURO..... \$25 bluefin tuna, avocado, cucumber, mango balsamic, togarashi chili sauce *TRUFFLED SAKE..... \$25 salmon, avocado, cucumber, sesame chili sauce, kanikama, truffle honey, house sauce *SPICY LOBSTER ROLL..... \$28 spicy lobster and kanikama, shrimp tempura, cucumber, avocado DRAGON..... \$21 unagi shrimp tempura, avocado, cucumber, kanikama OCEAN DELUXE ROLL..... \$24 tuna, shrimp, hamachi, masago mayo, cucumber, avocado, spicy mayo and unagi sauce on side		SHRIMP WONTON..... \$23 union signature broth, shoyu, garlic oil, bean sprout, white bamboo, green onion, fish cake, nori, seasoned boiled egg MISO \$24 union signature broth, marinated chasu, bean sprout, chives, bamboo shoots, shredded green onion, sweet corn, seasoned boil egg, nori H VEGETARIAN (V)..... \$20 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	
fresh tofu \$2		chicken karage \$5	
		chasu \$5	
		chili paste \$1	



CLASSIC SUSHI ROLLS オリジナル巻き寿司			DESSERT デザート
Vegetarian substitute available (gluten free sauces available) (substitute black rice w/any roll \$2)			(Subject to Availability)
*RED CATERPILLAR..... \$21 spicy tuna, avocado, cucumber, kanikama, house sauce	*RAINBOW..... \$21 tuna, yellowtail, white tuna, salmon, japanese snapper, kanikama, avocado, cucumber	CATERPILLAR..... \$21 shrimp tempura, cucumber, kanikama, avocado, brown sauce	TOKYO MEETS DUBAI..... \$16 layers of rich dubai chocolate cake finished with yuzu whipped cream and matcha dust
*CALIFORNIA (6pcs) \$10 kanikama, cucumber, avocado, masago	EBI TEN (6pcs) \$10 shrimp tempura, avocado, cucumber	*ALASKAN (6pcs) \$10 salmon, avocado, cucumber	KYOTO LAVA..... \$16 Tempura-fried brownie filled with creamy matcha ice cream for the perfect balance of warm chocolate and cool green tea indulgence.
*NEGI HAMACHI (6pcs) ... \$10 yellowtail, cucumber	*SPICY TUNA..... \$10 spicy tuna, cucumber	SPIDER (5pcs) \$13 softshell crab, avocado, cucumber	COOKIE SKILLET..... \$16 sizzling dark chocolate cookie skillet topped with vanilla ice cream and a decadent miso caramel drizzle



UNION COCKTAILS		MOCKTAILS モクテ
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	SPRING EVENING... \$19 smokey and bright, like an early spring evening. a playful twist on a classic bourbon cocktail	LYCHEE LUSH..... \$14 refreshing mix of sweet lychee and zesty lemonade for the perfect crisp, tropical sip
MISO CARAMEL LATTE... \$19 espresso meets miso caramel for the ultimate fall indulgence	DRAGONTINI..... \$20 sweet lychee meets tropical dragon fruit in this vibrant, silky martini – an exotic evolution of our signature lychee martini	DEALERS CHOICE.... \$15	MATCHA LATTE \$14 Matcha and cucumber, perfect for summer..

BEER ビール		SOFT DRINKS ワイン
(Subject to Availability)		
SAPPORO..... \$8 ASAHI..... \$8	KIRIN..... \$8 LUCKY BUDHA..... \$8	COKE, DIET COKE, COKE ZERO, SPRITE, GINGER ALE, FANTA, CLUB SODA... \$5 JUICES..... \$5 SPARKLING WATER 0.5L \$8

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