

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

UNION LUNCH

APPETIZERS

Miso Soup	
Tofu, scallions, seaweed	
Seaweed Salad	
Radish, cucumber, yuzu soy vinaigrette	
Gyoza 5pcs. (Chicken or Veg.)	
Deep fried, ponzu sauce, chili sesame oil	
House Salad	
Cherry tomatoes, potato strings, house ginger dressing	
Edamame	
Salt	

MAKI (6 pcs) / HAND ROLL

*Spicy Tuna Roll	
Spicy tuna cucumber	
*Dragon Roll	
Unagi, shrimp tempura, avocado, cucumber and kanikama	
*NEWCITY Roll	
Shrimp tempura, cream cheese, avocado, kanikama, tempura, spicy mayo, sweet chili sauce	
*Alaskan	
Salmon, cucumber, avocado	
*Negi Hamachi	
Negi Hamachi, cucumber	
*California Roll	
Kanikama, avocado, cucumber, masago	

TEMPURA

Shrimp Tempura	\$13
Grated daikon, tempura sauce, lemon	
H Chicken Karaage Basket	\$13
Smoked paprika sauce, lemon	
Crispy Calamari	\$11
Yuzu sweet chili sauce, lemon, aonori	
Izakaya Fries	\$7
Tempura battered fries with a choice of union sauce or wasabi sauce	

SETTO / FRIED RICE

*8 Piece Nigiri Set	\$28
Chef's choice of 8 pieces of Nigiri featuring a selection of fresh fish	
*Tekka Don	\$15
Tuna sashimi pieces over rice and sauce	
*Sake Don	\$15
Salmon sashimi pieces over rice and sauce	
H Fried Rice	\$9
Rice, scallions, onions, carrots, egg, add chicken \$3,; add shrimp \$4, add steak \$5, combination \$8 (chicken, shrimp & steak)	

LUNCH SPECIALS

\$8 H Tokyo-Style Burger	\$15
Wagyu patty, slaw, tempura onion & daikon, union sauce, nori strips, brioche bun with house fries	
\$15 H Skirt Steak Bowl	\$15
Skirt steak, sushi rice, hot oil, scallions, sesame & ponzu sauce, add egg \$1	
\$15 H Chicken Karaage Bowl	\$13
Karage chicken, sushi rice, smoked paprika sauce, lemon add egg \$1	
Union Crispy Rice Spicy Tuna	\$14
sesame chili, masago mayo, rakkyo, serrano	
H Chicken Katsu Sando	\$14
Union katsu sauce, black & white sesame bun, cabbage, tomato, lettuce, fries & union sauce	
\$8 Miso Ramen	\$17
Union signature broth, marinated chasu, bean sprout, chives, black bamboo, shredded green onion, sweet corn, seasoned boil egg, nori	
H Vegetarian Ramen (V)	\$15
Vegetarian broth, garlic, bean sprout, cabbage, spinach, green onion, sauteed shitake mushrooms, sweet corn, fired shallots, nori, chili threads	

COCKTAILS/WINE/BEER/SODA

\$13 Prosecco	\$9
House Wine (Red or White)	\$8
Asahi / Kirin	\$6
Soda	\$4
San Pellegrino Sm	\$6



*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. (V) Vegetarian (H) HALAL

UNION PROTEIN POWER LUNCH

PROTEIN POWER BOWLS (\$18)

Base – (Pick 1)	Protein – (Pick 1)	Ad-Ons – (Pick 3)	Sauces – (Pick 1)
- Sushi Rice - Greens Only - Half & Half	*Tuna *Salmon HGrilled Chicken HSteak +\$3 - Seared Tofu	- Edamame - Seaweed Salad - Cucumber - Pickled Ginger - Grilled Mushrooms - Nori Strips	- Spicy Mayo - Truffle Soy - Yuzu Vinaigrette - House Dressing

Extras: Avocado \$2; Fried Egg \$2; Extra Tuna or Salmon \$6, Extra Grilled Chicken \$5, Extra Seared Tofu \$5, Extra Skirt Steak \$8, Extra Sauces \$1

PROTEIN SUSHI ROLLS

*Lean Power Roll (6pcs)	\$18
tuna, salmon, yellowtail, avocado, cucumber, house sauce wrapped in soy paper	
Samurai Roll (8pcs.)	\$16
Grilled chicken, scallion, daikon, avocado, cucumber, teriyaki sauce, sushi rice	
*Land & Sea Roll (8 pcs)	\$20
skirt steak, shrimp tempura, shitake, spicy tuna, cucumber, cream cheese, avocado, unagi sauce	

PROTEIN BENTO BOX

*Prime Fuel Bento	\$19
2pcs tuna sashimi, 2pcs salmon sashimi, teriyaki chicken, edamame, seaweed salad	
*Executive Bento	\$16
Grilled chicken or grilled salmon or steak (add \$3) with choice of california roll or spicy tuna roll and deep fried gyoza	

UNION BRUNCH SPECIAL (SAT & SUN ONLY) 11AM – 2PM

H Chicken Karaage Waffles \$19	Tokyo Brunch Omelette \$15
chili maple drizzle	eggs, milk, scallions, mushrooms, spinach, mozzarella, soy sauce, butter
Buttermilk Pancake \$18	Kyoto Morning Toast (aka. French Toast) \$17
with yuzu whipped cream & maple syrup	with berry compote, yuzu whipped cream & maple syrup
Brunch Bottomless Mimosa \$40	



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