



BEGIN ↓

## SUSHI

HAMACHI MAKI 18	
Whitefish Tartare, Torched Hamachi, Jalapeno, Cucumber, Tempura Flakes	
MAGIC SALMON 18 (GF)	
Salmon, Ikura, Avocado, Kewpie, Furikake, Crispy Salmon Skin	
CRUNCHY TUNA 18	
Tuna, Shrimp Tempura, Avocado, Cream Cheese, Ginger Ponzu	
KOJO'S RAINBOW 21 (GF)	
Tuna, Salmon, Hamachi, Scallion, Cucumber, Avocado, Yuzu	
KING CRAB CALIFORNIA 22	
Alaskan King Crab, Shrimp Tempura, Avocado, Cucumber, Tobiko	
UNION ROLL 36	
Alaskan King Crab, Wagyu Tartare, Asparagus, Black Garlic Molasses, Truffle Aioli	
HAND ROLLS 15 (GF)	
Spicy Tuna, Cucumber	
NIGIRI 2pc   SASHIMI 3pc	
Salmon	13   14
Tuna	14   15
Hamachi	13   15
Ebi Shrimp	12   13
Salmon Roe	16
King Crab	17

## RAW BAR

REGIS OVA OSSETRA CAVIAR House Made English Muffin, Whipped Creme Fraiche, Chive, Celery	1oz   135
DAILY OYSTER SELECTION by the half dozen (GF) Granny Smith Apple + Jalapeno Mignonette	24
HAMACHI CRUDO Truffle Citrus Vinaigrette, Cucumber, Cilantro, Crispy Rice	18
TUNA TATAKI (GF) Daikon-Seaweed Salad, Togarashi, Osaka Sauce	20
WAGYU BEEF TARTARE Sumac Yogurt, Truffle, Egg Yolk, Hearth Grilled Bread	20

## SMALL PLATES

PARKER HOUSE MILK BREAD Cultured Butter, Honey, Fresh Thyme	8
GRILLED ARTICHOKE (GF, V) Black Garlic Aioli, Lemon	16
HEARTH ROASTED OYSTERS (GF) Bacon Chile Butter	20
FISH TACOS Crispy White Fish, House Made Corn Tortilla, Salsa Macha Aioli, Green Papaya	14
WOOD FIRED SHRIMP (GF) Calabrian Chile, White Wine, Garlic Butter Sauce	24
SATAYS Sea Bass, Miso Glaze, Cucumber Namasu	22
Beef Shortrib, Chipotle, Pickled Onions	18
Chicken, Tomato Glaze, Fresno Chili	14
THE UNION BOARD Seasonally Inspired Charcuterie + Accoutrements	25

## SALADS

HOUSE (GF) Local Greens, Apples, Bacon, Blue Cheese, Candied Pecans, Dijon Vinaigrette	14
CAESAR Parmesan Cheese, Crouton 'Crumble'	14
CRUNCH LOVE Butter Lettuce, Tomato, Aged Cheddar, Togarashi Croutons, Egg, Ginger-Soy Vinaigrette	14
CITRUS (GF, V) Hearth Grilled Tangerine + Grapefruit, Almond Milk Vinaigrette, Fennel	16

## HAND MADE PASTA

CACIO E PEPE Tagliatelle, Fresh Crushed Black Pepper, Cultured Butter, Parmigiano-Reggiano	22
BEET MEZZALUNE Goat Cheese, Poppy Seed	24
ROASTED SQUASH AGNOLOTTI Brown Butter, Hazelnut, Sage	24



HARMONY RESULTING FROM THE UNITING OF INDIVIDUALS.

## HEARTH GRILLED STEAKS

served a la carte

8oz FILET MIGNON	57
14oz PRIME NY STRIP	62
16oz PRIME RIBEYE	65
36oz TOMAHAWK RIBEYE served with truffle butter	140
ENHANCEMENTS: SHRIMP 16   LOBSTER TAIL 27   KING CRAB 1/2 LB 55	
SAUCES: CHIMICHURRI   UNION STEAK SAUCE   BEARNAISE 3	

## MEAT + FISH

GULF SNAPPER Brown Butter, Sweet Potato-Poblano Hash	38
HERB CRUSTED BLACK COD Smoked Cod Tortellini, Roasted Pearl Onion, Onion Soubise	36
FAROE ISLAND SALMON Forbidden Rice, Green Curry, Fresno Chili	34
HEARTH ROASTED CHICKEN Carrot Mole, Cilantro Vinaigrette, Pumpkin Seed	28
SMOKED ST. LOUIS RIBS Bourbon-Pineapple Sauce, French Fries, Cabbage Slaw	32
UNION CHEESEBURGER House Ground Beef, American Cheese, Bread and Butter Pickles, Yum Yum Sauce, French Fries	24

## FOR THE TABLE

HEARTH ROASTED SEAFOOD PLATTER King Crab Legs, Oysters, Shrimp, Lobster, Calabrian Chili, White Wine, Garlic Butter	150
48 HOUR BONE-IN SHORT RIB Hearth Grilled Short Rib, Cucumber Pickle, Kimchi, Peanut Butter Hoisin, Little Gems, Bao Bun	75

## VEGETABLES

SMOKED EGGPLANT ENCHILADAS (VG) Lentils, Cashew Cream, Pepper Coulis	18
ROASTED CARROTS Koji Tahini, Salsa Verde, Garden Herbs	10
HEARTH GRILLED MUSHROOMS (GF, V) Maitake, Lemon, Thyme	14
HEARTH GRILLED SNAP PEAS (GF, V) Almond Cucumber Cream	10
ASPARAGUS Brown Butter Hazelnuts, Bonito Aioli, Trout Roe	14
JAPANESE SWEET POTATO Chimichurri, Miso Caramel	10
VEGETABLE FRIED RICE Egg, Peas, Carrots, Yum Yum Sauce	12
UNION FRIES Duck Fat, Rosemary	10
TWICE BAKED POTATO Smoked Gouda, Rendered Bacon, Creme Fraiche, Chives	12

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).