



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

SMALL PLATES

PARKER HOUSE MILK BREAD	8
Cultured Butter, Honey, Fresh Thyme	
GRILLED ARTICHOKE (GF, V)	16
Black Garlic Aioli, Lemon	
HEARTH ROASTED OYSTERS (GF)	20
Bacon Chile Butter	
WOOD FIRED SHRIMP (GF)	24
Calabrian Chile, White Wine, Garlic Butter Sauce	
SATAYS	
Sea Bass, Miso Glaze, Cucumber Namasu	22
Chicken, Tomato Glaze, Fresno Chili	14
THE UNION BOARD	25
Seasonally Inspired Charcuterie + Accoutrements	

SALADS

Add Protein: Chicken - 9, Salmon - 12, Steak - 16, Shrimp - 12

HOUSE (GF)	12
Local Greens, Apples, Bacon, Blue Cheese, Candied Pecans, Dijon Vinaigrette	
CAESAR	12
Parmesan Cheese, Crouton 'Crumble'	
CRUNCH LOVE	12
Butter Lettuce, Tomato, Aged Cheddar, Togarashi Croutons, Egg, Ginger-Soy Vinaigrette	
CITRUS (GF, V)	14
Hearth Grilled Tangerine + Grapefruit, Almond Milk Vinaigrette, Fennel	



HARMONY RESULTING FROM THE UNITING OF INDIVIDUALS.

H A N D H E L D S

served with french fries

FISH TACOS	18
Crispy White Fish, House Made Corn Tortilla, Salsa Macha Aioli, Green Papaya	
CRISPY CHICKEN SANDWICH	17
Sweet Tea Brine, Duke's Mayo, Pickles	
UNION CHEESEBURGER	24
(Impossible Burger Available)	
House Ground Beef, American Cheese, Bread and Butter Pickles, Yum Yum Sauce	
STEAK SANDWICH	26
Crispy Onions, Arugula, Roasted Garlic Aioli Horseradish	

M A I N S

SMOKED EGGPLANT ENCHILADAS (V)	18
Lentils, Cashew Cream, Pepper Coulis	
CACIO E PEPE	19
Tagliatelle, Fresh Crushed Black Pepper, Cultured Butter, Parmigiano-Reggiano	
GULF SNAPPER	34
Brown Butter, Sweet Potato-Poblano Hash	
KOREAN BARBECUE BOWL	28
Miso Glazed Salmon, Sweet Potato Noodles, Mushrooms, Peanuts, House Pickles	
HEARTH ROASTED CHICKEN	28
Carrot Mole, Cilantro Vinaigrette, Pumpkin Seed	
POKE BOWL	26
Yellow Fin Tuna, Salmon, Pineapple-Soy Sauce, Red Onion, Avocado, Edamame	
SMOKED ST. LOUIS RIBS	26
Bourbon-Pineapple Sauce, French Fries, Cabbage Slaw	
STEAK FRITES	36
8 oz Hanger Steak, French Fries, Chimichurri, Bearnaise	

V E G E T A B L E S

HEARTH GRILLED SNAP PEAS	10
Almond Cucumber Cream	
ASPARAGUS	14
Brown Butter Hazelnuts, Bonito Aioli, Trout Roe	
JAPANESE SWEET POTATO	10
Chimichurri, Miso Caramel	
UNION FRIES	10
Duck Fat, Rosemary	

*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).