



APPETIZER ROLLS

6 Pieces or Hand Roll
Naruto Style: \$6 Additional
Spicy: Tuna* / Salmon* / Yellowtail*
California* / Shrimp Tempura
Tuna* / Eel* / Salmon w/ Avocado*

TRADITIONAL ROLLS

Tokyo*
Tuna, Salmon, Yellow Tail, Topped w/ Avocado & Tobiko
Empress
Shrimp Tempura, Topped w/ Spicy Tuna, Eel Sauce & Spicy Mayo
Rock & Roll*
Spicy Tuna, Avocado, Topped w/ White Tuna, Cilantro Mayo
Crazy Tuna*
Chopped Tuna, Crunch, Scallion, Topped w/ Spicy Tuna, Black Pepper Tuna, Spicy Mayo & Tobiko

SPECIALTY ROLLS

Lobster
Maine Lobster, Spicy Mayo, Tempura Flakes, Avocado, Wrapped In Soy Paper
Hot Lover
Spicy Tuna, Shrimp Tempura, Avocado, Wrapped in Soy Paper, w/ Spicy Sesame Sauce
Union Roll
Spicy Lobster, Spicy Crab, Shrimp Tempura, Seaweed Salad, Eel Sauce & Spicy Mayo
Triple Spicy
Spicy Tuna, Spicy Salmon, Crunchy, Avocado, Topped w/ Spicy Crab, Wasabi Tobiko & Spicy Mayo

SUSHI & SASHIMI*

Sushi Deluxe
6 Pieces of Assorted Raw Fish on Sushi Rice w/ a Spicy Tuna Roll
Sashimi Deluxe
18 Pieces of Sliced Raw Fish
Tarabagani, King Crab
Hamachi, Yellow Tail
Sake, Salmon
Shiro Maguro, White Tuna
Ebi, Shrimp
Maguro, Tuna
Unagi, Eel
Tako, Octopus

ACCOMPANIMENTS

Broccoli*	Truffle Fries
Spinach*	Brussel Sprouts* w/Bacon
Sautéed Onions*	Roasted* Mushrooms
Asparagus*	Creamed Spinach
Broccoli Rabe*	Mashed Potato*
Onion Rings	Hash Browns w/Bacon
Baked Potato*	
French Fries	

**PRIVATE DINING
ROOMS AVAILABLE**
for Corporate
and Social Events
Contact Our Event Coordinator



UNION
PRIME STEAK & SUSHI

35 DAY PRIME DRY AGED BEEF*

Hand Selected USDA

Porter House Steak for Two/Four
Porter House Steak for One
Petit Filet Mignon (10 oz.)
Filet Mignon (14 oz.)
Kansas City Steak (24 oz.)

Bone-In Rib Steak for Two/Four
Bone-In Rib Steak for One
Petit Sirloin (12 oz.)
New York Sirloin (18 oz.)

APPETIZERS

Pan Seared Sea Scallops*
Baby Spinach Pesto, Brown Buttered Sweet Corn, Cherry Peppers
Crispy Rice*
Topped with Spicy Tuna, Jalapeño, Tobiko
Lobster Mac & Cheese
Grated Parmesan, Grafton Cheddar, Toasted Panko, Truffle Oil
Kobe Hot Rock*
Sliced Thin & Seared at the Table, Hoisin Soy Dipping Sauce
Mini Kobe Beef Burgers
Horseradish Cream, Pepper Jack Cheese, Plum Tomato
Grilled Octopus*
House Made Hummus, Capers, Red Onion, Basil Infused Olive Oil
Lobster Sliders
Pita, Kewpie Mayo, Chopped Chives, Gerkins

Tuna Tartare
Guacamole, Spicy Sesame Glaze

Whole Milk Burrata*
Parma Prosciutto, Amaretto Honey Glazed Pears, Balsamic, Basil Infused Olive Oil

Tuna Pizza
Crispy Pita Bread, Spicy Tuna, Tobiko, Red Bell Pepper, Red Onion, Eel Sauce, Spicy Mayo

Yellow Tail Jalepeño*
Sliced Cucumber - Ponzu Sauce

Clams Oreganata
Lemon Garlic Butter Sauce

Fried Calamari
Marinara Sauce, Lemon

French Onion Soup
Gruyere, House Made Crouton

SALADS

Union*
String Beans, Shrimp, Bacon, Red Peppers, Red Onion, Plum Tomatoes, Red Wine Vinaigrette

Mediterranean*
Roma Tomatoes, Red Onion, Cucumber, Feta Cheese, Red Wine Vinaigrette

Wedge*
Baby Iceberg, Beef Steak Tomato, Bacon, Buttermilk Blue Cheese Dressing

Tomato & Mozzarella*
Beef Steak Tomato, Fresh Mozzarella, Balsamic Reduction, Basil Infused Olive Oil

Quinoa*
Mesclun, Pistachios, Feta, Tomato, Apricot, Mint, Lemon Vinaigrette

Caesar
Hearts of Romaine, Parmesan, House Made Croutons

Seasonal Greens
Grape Tomatoes, House Made Croutons, Red Wine Vinaigrette

PANNA & PELLEGRINO WATER
500 mL 5 • 1 Liter 9

SHELLFISH PLATEAUS*

Serves Two / Serves Four

Lobster, Jumbo Shrimp, Colossal Crab Meat, Blue Point Oysters, Top & Little Neck Clams Poached White Water Mussels
Minuette, Cocktail & Champagne Mustard Sauces

RAW BAR*

Shrimp Cocktail 4pc.

Lobster Cocktail 1 1/4lb.

Colossal Crab Meat 1/4lb.
Champagne Mustard Sauce

Blue Point Oysters

Little Neck Clams

Top Neck Clams

ENTRÉES

Oven Roasted Branzino*
Cipollini Onions, Zucchini, Capers, Red Onions, Lemon Butter Sauce

Sesame Crusted Tuna Loin
Baby Bok Choy, Red Onion, Soy Ginger

Chilean Sea Bass
Brown Buttered Sweet Corn, Cherry Peppers, Red Onion, Cilantro Pesto, Rainbow Microgreens

Roasted Atlantic Salmon
Butternut Squash Risotto, Broccoli Florets, Vermont Honey Citrus Glaze

Stuffed Shrimp Oreganata
Crabmeat Stuffing, Scampi Sauce

Brazilian Lobster Tail (10 oz.)*
Broiled/ Steamed/ Oreganata

2lb. Live Maine Lobster*
Broiled/ Steamed/ Oreganata

Long Island Duckling*
Brown Butter Sweet Potato Mash, Burnt Haricot Vert, Cranberry Demi Chutney

Skirt Steak
Mashed Potato, Crispy Onions, Demi

Rack of Lamb*
Mint Jelly

Half Roasted Free Range Chicken
Truffle Steak Fries, Grilled Asparagus Spears, Chicken Demi

**GIFT CARDS
AVAILABLE**
A Perfect Gift for
Every Ocation

* Gluten free item. Gluten free soy sauce available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.