



SUSHI

CRISPY RICE	
TUNA 24	
Chili Mayo, Scallion	
SALMON 22	
Avocado, Shiso	
WAGYU BEEF 36	
Truffle Aioli, Chives	
HAMACHI MAKI 21	
Yamagobo, Daikon,	
Chili Crunch	
CRUNCHY TUNA 23	
Tuna, Shrimp Tempura,	
Avocado, Cream Cheese,	
Nikiri Soy	
KOJO’S RAINBOW 24	
Tuna, Salmon, Hamachi,	
Scallion, Cucumber,	
Avocado, Union Ponzu	
KING CRAB CALIFORNIA 25	
Alaskan King Crab,	
Avocado, Cucumber, Tobiko,	
Spicy Mayo	
UNION ROLL 36	
Alaskan King Crab,	
Wagyu Tartare, Asparagus,	
Sweet Soy, Truffle Aioli	

RAW BAR

DAILY OYSTER SELECTION by the half dozen	24
Seasonal Mignonette, Cocktail Sauce, Saltine Cracker	
HAMACHI CRUDO	21
Red Chili, Citrus Segment, Grapefruit Ponzu	
TUNA TARTARE	23
Union Ponzu, Crispy Shallot, Rice Crackers	
WAGYU CARPACCIO	24
Rye, Olive Relish, Preserved Lemon Oil, Cured Egg Yolk	

SMALL PLATES

UNION STICKY BUN	12
Cream Cheese Butter, Citrus Bourbon Glaze	
ARTICHOKE FLORENTINE DIP (GF, V)	16
Pecorino, Potato Chips	
CRISPY ZUCCHINI (V)	15
Dill Labneh, Preserved Lemon	
HERB ROASTED MUSHROOMS (GF, VG)	19
Parsnip, Charred Leek Vinaigrette	
SQUASH CURRY SOUP (V)	16
Creme Fraiche, Pepitas, Spiced Bread	
AVOCADO TOAST (V)	14
Radish, Heirloom Carrot Ajat, Shiso, Chili Crunch	
HEARTH ROASTED OYSTERS	18
N’Duja, Fennel, Pecorino	
CHILI LIME CHICKEN	14
Crispy Chicken Breast, Sesame, Gochujang	

SALADS

Add Protein: Chicken - 11, Salmon - 14, Steak - 18, Shrimp - 15	
HOUSE (GF, V)	14
Grilled Fruit, Goat Cheese, Pecans, Poppy Seed Vinaigrette	
CAESAR	16
Sourdough, Pecorino, Cured Egg Yolk	
GRAIN & GREENS (V)	18
Edamame Puree, Quinoa, Pickled Beets, Spinach, Radish, 6-Minute Egg	
AHI TUNA	29
Cucumber, Pickled Onion, Mango, Crispy Wonton, Cilantro Vinaigrette	
CRISPY DUCK	24
Tamarind-Hoisin, Cashew, Avocado	



HARMONY RESULTING FROM THE UNITING OF INDIVIDUALS.

H A N D H E L D S

CRISPY CHICKEN SANDWICH Honey Mustard, Cabbage, Tomato, House Pickle	19
UNION CHEESEBURGER (Impossible Burger Available) American Cheese, House Pickles, Yum Yum Sauce, Lettuce	26
PRIME RIB SANDWICH Au Jus, Horseradish Aioli	30
PORK BELLY CUBANO Comte, Dijonnaise, Smoked Ham, Mojo Pickles	23

M A I N S

SHAKSHUKA (V) Sunny Eggs, Farmers Cheese, Avocado, Sourdough	19
KOREAN FRIED CHICKEN + WAFFLE Gochujang Hot Honey, Fresno Butter	24
WOOD FIRED SHRIMP + GRITS (GF) Stone Ground Grits, Smoked Pork Gravy, Andouille Sausage, Creme Fraiche	28
SALMON BBQ BOWL Sweet Potato Noodles, Mushrooms, Peanuts, House Pickles	28
BANANAS FRENCH TOAST (V) Whiskey Caramel, Marscapone, Pecans	19
BUTTERMILK PANCAKES (V) Maple, Berries, Honey Butter	17
WAGYU STEAK + EGGS House Potatoes, Chimichurri, French Omelette, Hollandaise	36
PORK BELLY BENEDICT Buttermilk Biscuit, Old Bay Hollandaise, Poached Egg, House Potatoes	24
UNION BREAKFAST Eggs Your Way, Buttermilk Biscuit, Bacon or Sausage, House Potatoes, Confit Tomato	19

A D D I T I O N S

BUTTERMILK BISCUITS (V)	7
HOUSE POTATOES (GF, V)	8
STONE GROUND GRITS (GF, V)	8
UNION HOUSEMADE BACON (GF)	10
HEARTH ROASTED ASPARAGUS (GF)	11
GRILLED ANDOUILLE SAUSAGE (GF)	10
EGGS YOUR WAY (GF, V) Scrambled, Poached or Sunny Side Up	6

*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).