



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

PARKER HOUSE MILK BREAD	9
Cultured Butter, Honey, Fresh Thyme	
ARTICHOKE FLORENTINE DIP (GF, V)	18
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	
HEARTH ROASTED OYSTERS	18
N’Duja, Fennel, Pecorino	
CHILI LIME CHICKEN	14
Crispy Chicken Breast, Sesame, Gochujang	
WOOD FIRED SHRIMP (GF)	26
Calabrian Chile, White Wine, Garlic Butter Sauce	
SEABASS SATAY	24
Miso Glaze, Cucumber Namasu	
WAGYU BEEF SKEWERS (GF)	22
Romesco, Pickled Onions	
BRISKET CHILI	16
Saltine Cracker, Sour Cream, Aged White Cheddar	
THE UNION BOARD	27
Seasonally Inspired Charcuterie + Accoutrements	

SALADS

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.

HEARTH GRILLED STEAKS

served a la carte

8oz WAGYU BEEF SKIRT	46
8oz FILET MIGNON	62
14oz PRIME NY STRIP	65
16oz PRIME RIBEYE	67
36oz TOMAHAWK RIBEYE served with truffle butter	140
SAUCES CHIMICHURRI 3 BEARNAISE 3 ROMESCO 3	

MAINS

SMOKED EGGPLANT ENCHILADAS (GF, VG) Lentils, Cashew Cream, Pepper Coulis	24
RED FISH DASHI (GF) Hondashi, Smoked Leeks, Mushrooms, Green Onion	36
GULF SNAPPER Fresno Butter, Sweet Potato-Poblano Hash	42
KOMBU CURED SEABASS (GF) Braised Leeks, Tarragon Beurre Blanc, Smoked Mussels, Escabeche	49
FAROE ISLAND SALMON Pistachio Crusted, Potatoes, Asparagus, Pea Soubise, Fennel, Pickled Fresnos	34
CHICKEN SCHNITZEL Whole Grain Mustard, Arugula, Confit Tomato	28
BERKSHIRE PORK CHOP (GF) Field Pea Succotash, Sweet Tea Gastrique, Corn Soubise	42
PRIME RIB SANDWICH Au Jus, Horseradish Aioli	30
UNION CHEESEBURGER American Cheese, House Pickles, Yum Yum Sauce, Lettuce, French Fries	26

ADDITIONS

HEARTH ROASTED ASPARAGUS (GF) Tarragon Vinaigrette, Jalapeno, Pickled Onion	11
PATATAS BRAVAS (GF) Bravas Sauce, Garlic Aioli	12
HEIRLOOM CARROTS (GF, V) Dill Labneh, Salsa Verde	13
JAPANESE SWEET POTATO (V) Chimichurri, Miso Caramel	10
BRUSSELS SPROUTS (V) Cured Egg Yolk, Sesame, Nikiri Soy	11
VEGETABLE FRIED RICE (GF, V) Egg, Peas, Carrots, Yum Yum Sauce	12
UNION FRIES (GF) Duck Fat, Rosemary	10
MAC AND CHEESE Calabrian Chilli Crumb, Chive	14

*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).