



E M B E R

U J I H

APPETIZERS

Crispy Apple Wood Smoked Bacon \$25
Toasted Sesame Shoyu Glaze, Onion Relish, tomato Jam

Jumbo Tiger Prawn Cocktail \$18
House Made Cocktail Sauce, Shaved Horseradish Root

Wagyu Meatballs \$15
Mascarpone Polenta, Braised Greens, Tomato Basil Sauce

New Zealand Cockles \$18

Dry Vermouth, Roasted Garlic, Confit Tomatoes, Chilis,
Toasted Focaccia

Tomato Bisque \$17
Goat Cheese Dumplings, Savory, Croutons

Yellowtail Crudo \$18
Watermelon Radish, Cucumber, Celery leaf & Fava Salad

Beef Carpaccio \$15
Six Mintue Egg, Horserasih Aioli, Fried Capers, Arugula
Pickled Onion, Toasted Bread Crumbs

Johnny Crab Cakes \$15
Balsamic Strawberry Salad, Lemon Honey Vinegrette

Asparagus Milanese \$15
Grilled White Asparagus, Sunny side Duck Egg, Parmesan
Crisp, Fig vincotto

*Ujih Hot Stone \$23
Choice of Fillet Mignon or Pacific Ahí Tuna, Whisky Shoyu,
Radish Salad, Pickled Ginger

SALADS

Baby Iceberg Wedge \$16
Point Reyes, Cured Tomatoes, Double Smoked Bacon,
Chives, Blue Cheese Dressing

Panzanella Salad \$16
Heirloom Tomatoes, Persian Cucumbers, Purple Shallots,
Wild Arugula, Balsamic Caviar, Burrata

Sumaya's Seasonal Salad \$16
Korean Pear, Asian Greens, Pomegranate Seeds, Pecans,
Yuzu Dressing

*Baby Kale Caesar \$16
Kale & Gem Lettuce, Spanish Anchovies, Cheese Crouton,

SHELLFISH

*Daily Oyster Selections 6 pcs \$18

*1/2 lb. King Crab Legs Chilled \$MP
Smoked Tomato Relish, Chermoula

Clams Casino \$22
Shallot, Bacon, Sweet Peppers, Garlic, Herb Crumbs

SEAFOOD

TOWER (serves 4)

*Oysters, Jumbo Cortez Prawns,
Alaskan King Crab, Additional Chef's
Daily Fresh Seafood Offerings \$MP

FISH

Coriander Crusted Salmon \$42
Grilled Ramps, Pickled Fiddlehead, Bacon, Butter Poached
Potatoes, Green Lip Mussels

Seared Sea Scallops \$46
Wilted Mustard Greens, Charred Corn, Sweet Onion,
Pickled Kumquats

Seabass Francese \$56
Burnt Lemon Burre Blanc, Caper, Black Lentils, Broccolini

*Seared Tuna Loin \$45
Charred Bok Choy, Ginger, Donburi Sauce, Gochujang
Quinoa

VEGETARIAN

Grandma's Gnocchi \$32
Pan Seared Potato Gnocchi, Sautéed Eggplant, Basil,
Toasted Garlic Tomato Sauce

Grilled King Oyster Mushrooms \$30
Coconut Sticky Rice Cake, Arugula Pesto, Confit
tomatoes

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

FROM OUR WOOD BURNING GRILL

*USDA PRIME

8 oz. Filet \$55	12 oz. NY Steak \$50
20 oz. Bone-In Ribeye \$66	20oz 28 Day Dry Aged Ribeye \$82
8 oz. Durham Ranch Bison Tenderloin \$54	

*Japanese A-5 Wagyu Beef

Shaved Radish, Daikon, Kosho Aioli, Ponzu, \$35 Per Ounce
(3) Ounce Minimum Per Order

*32oz Dry Aged Tomahawk Steak \$190

Served with 2 Accompaniments, Ujih Steak Sauce, Black Truffle Butter

*CHOPS

Hay Roasted Lamb Chops \$66
Edamame, Roasted Peppers, Minted Yogurt, Lamb Jus,
Roasted Potatoes

Iberian Pork Chops \$62

SIGNATURE DISHES

*Superior Farms Rack of Lamb \$58

Soubise Purée, Eggplant Relish, Chickpea Fries, Coriander, Madras Curry, Lamb Jus

Braised Buffalo Short Rib \$42

Smoked Blue Cheese Whipped Potatoes, Honey Roasted Carrots, Blue Sky Spinach, Red Wine Reduction

BBQ Trio \$45

Herb crusted Baby Back Ribs, blueberry Gastric Sauce, Cajun Chicken Thigh, White BBQ Sauce, Smoked Brisket,
Texas Bbq, Toasted Corn bread, buttermilk Onion Rings, Sweet Pea Salad

Roasted Amish Chicken \$36

Spring Bean Salad, Potato Puree, Morrel Truffle Demi

*Ember Beast Burger \$25

Apple Wood Smoked Bacon, Aged Cheddar, Heirloom Tomatoes, Shredded Lettuce, Mustard Aioli

ENHANCEMENTS

Sautéed Garlic Butter Prawns \$20

Crab Oscar \$24

Grilled Maine Lobster Tail \$32

Alaskan King Crab Legs \$MP

King Crab Cakes \$40

Chimichurri \$6

Point Reyes Blue Cheese \$8

*Béarnaise Sauce \$8

Black Truffle Butter \$8

ACCOMPANIMENTS

Signature Fries \$8

Whipped Potatoes \$8

1 lb. Baked Potato \$10

Chipotle Roasted Creamed Corn \$10

Fried Brussels Sprouts & Bacon \$10

Grilled Asparagus, Chili Garlic Butter \$10

Horseradish Creamed Spinach \$10

Truffle Parmesan Fries \$10

Pork, Rapini, and Beans \$12

Roasted Acorn Squash \$11

Braised Short Rib Mac & Cheese \$18

Maine Lobster & Truffle Risotto \$24

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