



E M B E R

U J I H

## APPETIZERS

### Pork Belly \$16

Hoisin, Pickled Vegetables, Soy Mirin, Sracha Cavier, Cilantro

### Jumbo Tiger Prawn Cocktail \$15

House Made Cocktail Sauce, Shaved Horseradish Root

### Wagyu Meatballs \$15

Mascarpone Polenta, Braised Greens, Tomato Basil Sauce

### Saltspring Island Mussels \$16

White Wine Broth, Tomatoes, Herbs, Grilled Ciabatta

### Sweet Corn and Lobster Bisque \$18

Espelette, Avocado Crema

### Carbonara Deviled Eggs \$14

Pancetta, Parmesan Crisp, Pickled Mustard Seeds

### Charcuterie & Fromage Board \$32

Cheeses, Cured Meats, Mustards, Rustic Bread

### Grilled Spanish Octopus \$20

Dry Chorizo, Arugula, Potatoes, Salsa Verde

### \*Ujih Hot Stone \$23

Choice of Wagyu Beef or Pacific Ahi Tuna, Truffle Ponzu, Radish Salad, Pickled Ginger

## SALADS

### Baby Iceberg Wedge \$14

Point Reyes, Cured Tomatoes, Double Smoked Bacon, Chives, Blue Cheese Dressing

### Panzanella Salad \$14

Heirloom Tomatoes, Persian Cucumbers, Purple Shallots, Wild Arugula, Balsamic Caviar, Burrata

### Summer Squash Salad \$14

Brussels Sprouts, Shaved Zucchini, Frisée, Arugula, Pistachio, Pomegranate Seeds, Citrus Vinaigrette

### Baby Kale Caesar \$14

Kale & Gem Lettuce, Spanish Anchovies, Cheese Crouton, Aged Pecorino, Traditional Caesar Dressing

## SHELLFISH

### \*Daily Oyster Selections 6 pcs \$18

### ½ lb. King Crab Legs Chilled \$46

## SEAFOOD

### TOWER (serves 4)

\*Oysters, Jumbo Cortez Prawns, Alaskan King Crab, Additional Chef's Daily Fresh Seafood Offerings \$145

## FISH

### \*Pan Roasted Faroe Salmon \$40

Cauliflower Brandade, Manila Clams, Spring Onions, Green Garlic, English Peas, Tendrills, Espuma

### Seared Sea Scallops \$44

Butternut Squash Puree, Hobbs Bacon, Brussels Sprouts, Pomegranate Gastrique

### Alaskan Halibut \$56

Succotash, Pickled Red Onions, Smoked Guanciale, Roasted Red Peppers

### Miso Prawns \$40

Radish, Mango Puree, Taro Root, Ginger & Carrot Nage, Citrus Relish, Forbidden Black Rice

## VEGETARIAN

### Roasted Hen of the Woods Mushrooms \$30

Russian Fingerling Potatoes, Asparagus, Tomato Confit, Black Truffle "Verge"

### Bucatini Pasta \$32

Charred Rapini, Roasted Garlic, Calabrian Chili, Parmesan

*\*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 \$48  
20 oz. Bone In Ribeye \$64  
8oz. Durham Ranch Bison Tenderloin \$52  
12 oz. NY Steak \$50  
16 oz. Kansas City Dry Age \$72

### Japanese A-5 Wagyu Beef

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

### 34 oz. Ribeye for 2 \$140

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

## \*CHOPS

- Colorado Lamb Chops \$55  
Snake River Farms Berkshire Pork Chop \$44

## SIGNATURE DISHES

### \*Snake River Farms Wagyu "Pave" \$68

Cannelloni of Lobster-Foie Paramentier, English Peas, Heirloom Carrots, Burgundy Sauce

### Braised Buffalo Short Rib \$42

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

### Veal Milano \$36

Pan Seared Veal, Forrest Mushrooms, Wilted Spinach, Frisée & Kale Salad, Citrus Cream

### Chicken Roulade \$34

Black Truffle, Fingerling Potatoes, Spring Onion, Asparagus Puree, Shiitake Mushrooms, Kale, Natural Jus

### \*Ember Beast Burger \$23

Aged Vermont Cheddar, Arugula, Smoked Onions, Tomato Aioli, Brioche Bun, Signature Fries

## ENHANCEMENTS

Sautéed Garlic Butter Prawns \$18

Crab Oscar \$24

Grilled Maine Lobster Tail \$30

Alaskan King Crab Legs \$46

Chimichurri \$6

Point Reyes Blue Cheese \$8

Béarnaise Sauce \$8

Black Truffle Butter \$8

## ACCOMPANIMENTS

Signature Hand Cut Fries \$8

Whipped Potatoes \$8

1lb. Baked Potato \$10

Chipotle Roasted Creamed Corn \$10

Fried Brussels Sprouts \$10

Grilled Asparagus, Chili Garlic Butter \$10

Horseradish Creamed Spinach \$10

Truffle Parmesan Fries \$10

Yellow Squash & Zucchini Medley \$10

Roasted Acorn Squash \$11

Braised Short Rib Mac & Cheese \$16

Maine Lobster & Truffle Risotto \$22

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