



E M B E R

U J I H

APPETIZERS

Spicy Sichuan Pork Belly \$17
Baby Bok Choy, Fermented Black Beans, Piperade

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

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

Saltspring Island Mussels \$18
White Wine Broth, Tomatoes, Herbs, Grilled Ciabatta

Andersen's Inn "Style" Pea Soup \$17
Smoked Bacon, English Pois, Olive Oil Croutons,
Crème Fraiche

***Tuna Crudo \$16**
Hass Avocado, Tomato Concasse, Shallots, Tobiko,
Wasabi Emulsion, Spicy Lemon

Charcuterie & Fromage Board \$32
Cheeses, Cured Meats, Mustards, Rustic Bread

Roasted Beet Tartare \$15
Golden Yolk, Spanish Goat Cheese, Marcona Almonds,
Tapioca Chicharrones

***Ujih Hot Stone \$23**
Choice of Wagyu Beef or Pacific Ahi Tuna, Truffle Ponzu,
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

Stone Fruit Salad \$16
Georgia Peaches, Endive, Arugula, Sunflower Shoots,
Spiced Marcona Almonds, Soft Cabrita Cheese,
Acacia Honey Vinaigrette

***Baby Kale Caesar \$16**
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 \$MP

***Petite Scallop and Reggis \$12/ea**
Ova Caviale in a Half Shell
Siberian Caviar, Cucumber-Jalapeño Consommé,
Little Peruvians

SEAFOOD

TOWER (serves 4)

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

FISH

Mesquite Grilled Australian Octopus \$42
Salsa Verde, Baby Artichokes, Heirloom Tomatoes,
Pickled Ramps, Preserved Lemons, Rucola

Seared Sea Scallops \$46
Butternut Squash Puree, Hobbs Bacon, Brussels Sprouts,
Pomegranate Gastrique

Pan Seared Chilean Sea Bass \$56
Sea Asparagus, Cherrystone Clams, Arugula Pesto,
Tomato "Caviar", Heirloom Vierge Sauce

"Angry" Colossal Shrimp \$45
Ceci Passatina, Serrano Chili, Orange Supremes,
Chic Pea Fritti, Basil

VEGETARIAN

Togarashi Seared Tofu \$30
Maitake, Baby Bok Choy, Stir-Fry Vegetables,
Crispy Ginger, Mushroom Consommé

Spinach Tagliatelle \$32
Morel Mushrooms, Artichokes, Pine Nuts,
Pineapple Meuniere, Squash Blossom Frito

**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
20 oz. Bone In Ribeye \$66
8 oz. Durham Ranch Bison Tenderloin \$54
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 \$160

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

*CHOPS

- 12 oz. Veal Chop Milano \$66
Foraged Mushrooms, Wilted Baby Spinach, Frisee-Kale
Salad, Citrus Cream
Spanish Heirloom Iberian \$62
Pork Chops

*SIGNATURE DISHES

- Superior Farms Rack of Lamb \$58
Soubise Puree, Eggplant Relish, Chic Pea 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
Roasted Flat Iron Steak \$45
Summer Truffles, Pommes Fondant, Delta Asparagus, Heirloom Carrots, Roasted Garlic Puree, Red Wine Sauce
Roasted Jidori Chicken \$36
Pressed Thigh, Mexican Street Corn, Avocado Mousse, Mole, Huitlacoche
*Ember Beast Burger \$23
Aged Vermont Cheddar, Arugula, Smoked Onions, Tomato Aioli, Brioche Bun, Signature Fries

ENHANCEMENTS

- Sautéed Garlic Butter Prawns \$20
Crab Oscar \$24
Grilled Maine Lobster Tail \$32
Alaskan King Crab Legs \$MP
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 \$10
Grilled Asparagus, Chili Garlic Butter \$10
Horseradish Creamed Spinach \$10
Truffle Parmesan Fries \$10
Forbidden Fried Black Rice \$10
Roasted Acorn Squash \$11
Braised Short Rib Mac & Cheese \$18
Maine Lobster & Truffle Risotto \$24

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