



EMBER

UJIH

APPETIZERS

Miso Butterscotch Pork Belly 18
Green Apples, Frisée, Asian Hot Mustard

Jumbo Tiger Prawn Cocktail 18
Housemade Cocktail Sauce, Shaved Horseradish Root

Hamachi Crudo 20
Yellowtail, Cucumber Pico De Gallo, Pickled Fresno Peppers, Avocado Mousse, Micro Cilantro, Ponzu Sauce

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

Steamed PEI Mussels 18
Roasted Garlic, Tomato Confit, Peperoncini Calabresi Dry Vermouth, Grilled Bread

Soup of the Week MP

Crab Cakes Maryland Style 22
Lemon Aioli, Avocado Mousse, Heirloom Tomato Salad

***Ujih Hot Stone 23**
Choice of Filet Mignon or Ahi Tuna, Shoyu Whiskey Radish Salad, Pickled Ginger

SALADS

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

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

Ember Salad 16
Arugula, Frisse, Blood oranges, Fried Prosciutto, Pistachios, Goat Cheese, Lemon Honey Vinaigrette

***Baby Kale Caesar 16**
Kale, Gem Lettuce, Aged Pecorino, Spanish Anchovies Cheese Croutons, Traditional Caesar Dressing

SHELLFISH

Wasabi Apple Oysters 18
Seasonal Oysters, Wasabi Apple Granite, Meyer Lemon Zest

***1/2 lb. King Crab Legs Chilled MP**
Lemon, Cocktail Sauce

SEAFOOD

TOWER (serves 4)

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

FISH

***Seared Sea Scallops 48**
Roasted Squash Puree, Charred Brussels Sprouts Hobb's Smoked Lardons, Pomegranate Gastrique

***Pan Seared Arka Salmon 52**
Curried Black Mussels, Leeks, Potatoes, Carrots, Spinach Saffron-Noilly Prat Sauce

***Butter Poached Maine Lobster Tail 65**
Fricassee of Homard Knuckles, Leek Rings, Celery Hearts Parsnip, Orange Blossom Nage, Basil Oil

***Pan Seared Chilean Seabass 56**
Italian Farro, Foraged Mushrooms, Broccolini Potato Crisps, Buttermilk Cream Sauce, Bay Leaf Oil

VEGETARIAN

Handmade Pappardelle 32
Asparagus, Cherry Tomatoes, Preserved Lemons Young Leeks

Hand-Rolled Orecchiette 28
Charred Broccolini, Foraged Mushrooms, Calabrian Chilies Toasted Garlic, Parmigiano Reggiano

**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. Bone-in 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

Grilled Veal Chop 66

Iberian Pork Chops 62

SIGNATURE DISHES

*Roasted Superior Farms Rack of Lamb 58

Falafel, Persian Cucumbers, Blistered Tomatoes, Chickpeas, Tzatziki, Red Onions, Harissa

Corina Duck Breast 54

Potatoes Sarladaise, Romanesco, Tokyo Turnips, Wild Blueberries, Gastrique

Braised Buffalo Short Rib 47

Smoked Blue Cheese Potato Purée, Honey-Roasted Carrots, Blue Sky Spinach, Red Wine Reduction

Mesquite-Grilled Amish Chicken 38

Black Rice, Carrot-Confit Purée, Romano Beans, Bouillon de Poule

*Ember Beast Burger 25

Aged White Cheddar, Caramelized Onions, Roasted Tomato Aioli, Little Gem Leaf

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 & Bacon 10

Grilled Asparagus, Chili Garlic Butter 10

Horseradish Creamed Spinach 10

Truffle Parmesan Fries 10

Broccolini, Garlic, Lemon Thread 8

Braised Short Rib Mac & Cheese 18

Maine Lobster & Truffle Risotto 24

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