



E M B E R

U J I H

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

Chef's Seasonal Soup Selection MP

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

***Ujih Hot Stone 23**
Choice of Prime Filet Mignon, Ahi Tuna
Japanese A-5 Wagyu "Shoyu Prefecture" 15 Supplement

Foie Gras Torchon 18
Summer Strawberry and Fig Compote, Truffle Brioche Toast

Cured Artisan Meats & Cheeses 25

MEATS

Framani • Spiced Chorizo • 'Nduja • Finocchiona • Truffle

CHEESES

Marin Brie • Camembert • Point Reyes • El Valle Manchego

SALADS

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

Horiatiki Salad 16
Baby Gem Lettuce, Cucumber, Kalamata Olives, Pickled Red Onions, Heirloom Tomatoes, Feta Cheese, Oregano Vinaigrette

Ember Salad 16
Arugula, Frisée, Blood Oranges, Fried Prosciutto Pistachios, Goat Cheese, Lemon Honey Vinaigrette

***Caesar 18**
Romaine Lettuce, Shaved Parmesan, Three Twinkie Brioche Filled Croutons, Caesar Dressing, Boquerones

SHELLFISH

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

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

SEAFOOD TOWER

***Oysters, Jumbo Shrimp, Little Neck Clams, Chilled Seared Scallops, Chilled King Crab, Lobster Claws Chilled Lobster Tail MP**

FISH

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

***Grilled Arka Salmon 52**
Moroccan Quinoa, Haricots Verts, Spring Lentils, Sunchoke Citrus Cream

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

***Pan Seared Halibut 56**
Coconut Curry, Bok Choy, Shiitake Mushrooms Jasmine Rice

VEGETARIAN

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

Poblano 34
Roasted Pepper infused with Tri-Colored Quinoa, Coconut-Pepper Purée, Parmesan Polenta Cake, Lime Crema Pomegranate Gastrique

**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
16oz. Bone-In Filet 97	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

SIGNATURE DISHES

*Iberian Pork Chops 68

Parsnip & Granny Smith Apple Purée, Summer Succotash, Pineapple Glaze

Volcano Lamb Shank 58

Farro, Maple Glazed Baby Carrots, Sweet Corn Sauté, Wando Garden Peas

Prime Beef Cheek 47

Southwest Succotash, Bacon Lardons, Roquefort Whipped Potatoes, Bordelaise

Braised Buffalo Short Rib 47

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

Airline Chicken 40

Slow Cooked Chicken Breast, Romanesco Broccoli, Garlic Roasted Fingerling Potatoes, Tarragon Jus

*Ember Beast Burger 25

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

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

Summer Truffle Mac & Cheese 18

Maine Lobster & Truffle Risotto 24

Haricots Verts, Lemon Oil 10

Cornbread, Honey Butter

Jalapeño, Tri-Colored Bell Peppers 15

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