

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
20oz 28 Day Dry-Aged Ribeye \$82

* 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

- 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, Chicpea 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
Horseradish Crusted Wagyu Beef Cheek \$45
Russian Fingerling Potatoes, Shaved Red Beets, Chive Crème Fraiche, Red Wine Sauce
Panko Crusted Amish Chicken Breast \$36
Rainbow Swiss Chared, Robuchon Potatoes, Braised Leeks, Tabasco Beurre Blanc
*Ember Beast Burger \$25
Aged Vermont Cheddar, Arugula, Smoked Onions, Tomato Aioli, Brioche Bun, Signature Fries

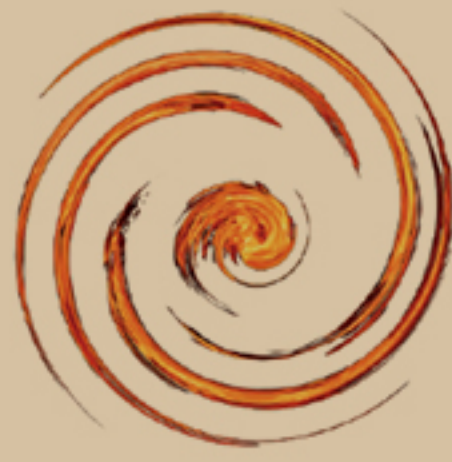
ENHANCEMENTS

- Sautéed Garlic Butter Prawns \$20
Crab Oscar \$24
Grilled Maine Lobster Tail \$32
Alaskan King Crab Legs \$MP
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

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



E M B E R

U J I H

APPETIZERS

Sear'd Sonoma Farms Foie Gras \$25
Duck Prosciutto, Fig-Cardamon Jam, Pomegranate
Grapes, Apples

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

Broccoli Crown Soup \$17
Florets, Cheddar Fondue, Bacon Croutons

Hamachi en Tranches \$18
Sea Urchin, Cucumber, Watermelon Radish, Living Water-
cress, Serrano Chili, Smoked Roe, Uni Shoyo

Budini di Pecorino Fulvi \$15
Roasted Rapini, Garlic Crostini, Calabrian Chili, Olive Oil

***Ujih Hot Stone \$23**
Choice of Fillet Mignon or Pacific Ahi 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,
Aged Pecorino, Traditional Caesar Dressing

SHELLFISH

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

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

***Oysters Rockefeller \$22**

SEAFOOD

TOWER (serves 4)

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

FISH

***Grilled Whole Loup de Mer \$42**
Smoked Tomato Relish, Chermoula

***Sear'd Sea Scallops \$46**
Butternut Squash Puree, Hobbs Bacon, Brussels Sprouts,
Pomegranate Gastrique

***Sea Bass Saltimbocca \$56**
Prosciutto, Winter Vegetables, Red Pepper Velouté, Basil
Fritto

***Sear'd Hawaiian Tuna Loin \$45**
King Oyster Mushroom, Baby Fennel, Roasted Beets
Sunchokes, Lemon Confit

VEGETARIAN

Truffled Vegetable Pot Pie \$32
Turnips, Carrots, Brussels Sprouts, Leeks, Black Truffles
Parsnips, Potatoes

Butternut Squash Risotto \$30
Parmesan Cheese, Sage, Olive Oil

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