



EMBER

UJIH



SALADS

BABY ICEBERG WEDGE 16

Point Reyes Crumbles
Double-Smoked Bacon
Cured Tomatoes, Crispy Onions
Blue Cheese Dressing

EMBER SALAD 16

Spring Greens, Goat Cheese
Dried Apricot, Marcona Almonds, Radish
Sherry Vinaigrette

***CAESAR SALAD 18**

Romaine Lettuce
Shaved Parmesan
Brioche Filled Twinkie Croutons
Caesar Dressing

VEGETARIAN

VEGETABLE CANNELLINI 34

Broccolini, Mushrooms
Bok Choy, Red Bell Peppers
Poblano Cream

APPETIZERS

TUSCAN MEATBALLS 18

Lamb, Veal and Wagyu Meatballs
Padano Risotto, Garlic Spinach
Herb Marinara, Toasted Focaccia

JUMBO TIGER PRAWN COCKTAIL 20

House-made Cocktail Sauce
Shaved Horseradish Root

GOCHUJANG GLAZED PORK BELLY 21

Pickled Radish, Carrots
Cucumber, Jalapeno
Micro Cilantro, Nước Chấm

***CRISPY AHI TUNA 22**

Spicy Tuna, Fried Rice, Avocado
Mousse, Togarashi, Washi Paper,
Lime Zest, Soy-Ginger Dressing

MARYLAND CRAB CAKES 24

Corn Succotash, Red Pepper
Mousse, Lemon Aioli

***UJIH HOT STONE 23 / 35**

Choice of: **FILET MIGNON**
AHI TUNA or **A5 WAGYU**
Shoyu Whiskey, Radish Salad
Pickled Ginger

SOUP OF THE WEEK MP

SHELLFISH

***CHILLED SEAFOOD CHARCUTERIE MP** (SERVES 2)

Jumbo Shrimp, Ahi Poke, Smoked Scallops, King Crab
Lobster Claws, Green Lip Mussels, Cocktail Sauce
Mignonette, Lemon

FISH

SEARED

SEA SCALLOPS 51

Parsnip Purée, Sautéed Baby Kale
Lardons, Capers
White Wine-Butter Sauce

***PAN SEARED**

SEABASS 59

Saffron Risotto
Roasted Corn Relish

***SESAME SEARED AHI 55**

Sticky Rice, Asian Vegetables
Soy Glaze, Mango Chutney
Wasabi Tobiko

LOBSTER NAVARIN 75 (CHEF JON HARRIS SIGNATURE)

Melange of Spring Vegetables, Lemon Caviar Cream Sauce

FROM OUR WOOD-BURNING GRILL

8 OZ FILET 58

12 OZ NY STEAK 54

14 OZ AUSTRALIAN
WAGYU NY STRIP 98

***USDA
PRIME**

20 OZ BONE-IN RIBEYE 73

20 OZ BONE-IN
DRY-AGED RIBEYE 86

8 OZ DURHAM RANCH
BISON TENDERLOIN 54

***40 OZ PORTERHOUSE STEAK 179**

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

***JAPANESE A-5 WAGYU BEEF**

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

CHOPS

IBERICO PORK CHOPS 66

***MOROCCAN SPICED
LAMB RACK** 65
Cous Cous
Cucumber Mint Salad
Tzatziki Sauce

EMBER SPECIALTIES

***EMBER STEAK
BURGER** 25
10 oz Wagyu Beef
Tillamook White Cheddar
Caramelized Onions
Little Gem Lettuce
Tomato-Bacon Jam

**LEMON GARLIC
CHICKEN** 40
Boursin Whipped Potatoes
Glazed Carrots
Garlic Spinach
Lemon-Caper Buerre Blanc

ENHANCEMENTS

SAUTÉED GARLIC
BUTTER PRAWNS 20
CRAB OSCAR 24
GRILLED MAINE
LOBSTER TAIL 32

CHIMICHURRI 6
POINT REYES
BLUE CHEESE 8
***BÉARNAISE SAUCE** 8

BLACK TRUFFLE
BUTTER 8
AU POIVRE SAUCE 8

ACCOMPANIMENTS

POMMES FRITES TRIO 10
Duck Fat
Trio of Signature Sauces
WHIPPED POTATOES 9
CREAMED BRUSSELS
SPROUTS 12
1 LB BAKED POTATO 12
ROASTED CAULIFLOWER 11

POTATO GRATIN 12
Gruyère, Parmesan
GRILLED ASPARAGUS 12
Chili-Garlic Butter
TRUFFLE
PARMESAN FRIES 12
BROCCOLINI 10
Garlic, Lemon Thread

MAINE LOBSTER
& TRUFFLE RISOTTO 26
PEAS, CARROTS
& ONIONS 12
SMOKED PORK BELLY
MAC & CHEESE 19

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