



EMBER UJIH

APPETIZERS

Pork Belly \$17

Soy Mirin, Shishito Peppers, Mushrooms, Fried Ginger

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

Butternut Squash Bisque \$17

Pancetta, Toasted Pumpkin Seeds

Devilish Eggs \$15

Crispy Prosciutto, Pickled Jalapeño, Fried Shallots

Charcuterie & Fromage Board \$32

Cheeses, Cured Meats, Mustards, Rustic Bread

Octopus \$18

Grilled Octopus, Cherry Tomatoes, Crispy Potato, Basil Oil, Lemon Vinaigrette

*Ujih Hot Stone \$23

Choice of Wagyu Beef or Pacific Ahi Tuna, Truffle Ponzu, Radish Salad, Pickled Ginger

SALADS \$16

Baby Iceberg Wedge

Point Reyes, Cured Tomatoes, Double Smoked Bacon, Chives, Blue Cheese Dressing

Panzanella Salad

Heirloom Tomatoes, Persian Cucumbers, Purple Shallots, Wild Arugula, Balsamic Caviar, Burrata

Roasted Beet Salad

Arugula, Blue Cheese, Pistachio, Strawberries, Lemon Vinaigrette

Baby Kale Caesar

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 \$48

SEAFOOD

TOWER (serves 4)

*Oysters, Jumbo Cortez Prawns, Alaskan King Crab, Additional Chef's Daily Fresh Seafood Offerings \$150

FISH

Arctic Char \$42

Quinoa, Roasted Tomatoes, Olives, Artichokes, Fennel, Horseradish Vinaigrette, Chive Oil

Seared Sea Scallops \$46

Butternut Squash Puree, Hobbs Bacon, Brussels Sprouts, Pomegranate Gastrique

Chilean Sea Bass \$56

Salsa Verde, Cherry Tomatoes, Yuca Wedges, Asparagus

Miso Prawns \$42

Mango Puree, Taro Root, Ginger & Carrot Nage, Citrus Relish, Forbidden Black Rice

VEGETARIAN

Roasted Hen of the Woods Mushrooms \$30

Russian Fingerling Potatoes, Asparagus, Tomato Confit, Black Truffle "Vierge"

Toasted Ancient Grain \$32

Baby Zucchini, Sautéed Kale, Mixed Mushrooms, Citrus Vinaigrette, Basil Oil

**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
8oz. 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

- Colorado Lamb Chops \$55 Snake River Farms Berkshire Pork Chop \$52

SIGNATURE DISHES

*Snake River Farms Wagyu "Pave" \$68

Cannelloni of Lobster, English Peas, Heirloom Carrots, Burgundy Sauce

Braised Buffalo Short Rib \$42

Smoked Blue Cheese Whipped Potatoes, Honey Roasted Carrots, Blue Sky Spinach, Red Wine Reduction

Cioppino \$52

Tomato Based Seafood Stew, Fresh Fish, Mussels, Clams, Prawns, Served with Grilled Bread

Veal Milano \$40

Pan Seared Veal, Forest Mushrooms, Wilted Spinach, Frisée & Kale Salad, Citrus Cream

Chicken Roulade \$36

Mushroom Risotto, Asparagus Puree, Carrots, Repini, Natural Jus

*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 \$48

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

Yellow Squash & Zucchini Medley \$10

Roasted Acorn Squash \$11

Braised Short Rib Mac & Cheese \$18

Maine Lobster & Truffle Risotto \$24

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