



RAW BAR

East Coast Oysters 3pcs 东海岸生蚝  
Lemon, Tabasco, White Soy Mignonette | 12

Kumamoto Oysters 3pcs 熊本生蚝  
Lemon, Tabasco, White Soy Mignonette | 18

Jumbo Shrimp Cocktail 冰鲜鸡尾虾  
Cocktail Sauce, Horseradish, Lemon | 23

Yellowtail Crudo 橙香黄尾鱼  
Orange, Yuzu Lemon Sauce | 19

Toro Caviar Monaka 金枪鱼子酱脆米酥 
Sweet Rice Craker, Toro Tartare, Caviar | 22

APPETIZERS

Heirloom Burrata 番茄布拉塔沙律  
Heirloom Tomatoes, Olive Oil, Black Salt, Sourdough Toast | 20

Ceasar Salad 凯撒沙拉  
Classic Caesar Dressing, Chopped Romaine,
Parmesan-Garlic Croutons | 19

Steamed Mussels 椰香柠语青口 
Coconut Milk, Kaffir Lime, Garlic, Sourdough Toast | 22

Lobster Roll 龙虾卷 
Fresh Lobster, Spicy Mayo, Celery and Chives | 28

Crispy Rice 辣金枪鱼脆米
Spicy Tuna, Guacamole, Rice Cracker Pearls | (H)10 (F)18

Beef Tartare 菲力塔塔
Burnt Pepper, Gherkins, Cured Egg Yolk,
Douban Aioli, Sourdough Toast | 24

SUSHI

Sea Whisper Roll 赤焰三味卷
Spicy Hamachi, Avocado, Scallop | 24

Ardent Toro Roll 极鲜辣龙卷
Toro, Spicy Lobster, Avocado | 25

Golden Ember Roll 味噌双鱼卷
Spicy Salmon, Miso Tuna, Masago | 23

Twin Flame Roll 黑椒双金卷
Black Pepper Tuna, Spicy Tuna, Avocado | 23

Nori Bites 和风寿司海苔 
Toro, Wagyu, or Uni | 22
Salmon, Hamachi, or Squid | 12 

Ember Sashimi Selection 刺身锦汇拼盘 
Chef's Choice of Seasonal Sashimi | (H)25 (F)48

CHARCOAL

Beef Tongue 炭烤厚切牛舌
Eggplant and Pepper Puree, Fresh Sichuan Peppercorn | 18

Pork Cheek 炭烤猪面颊肉 
Galanga Marinade, Nampal Sauce | 20

Shrimp Oreganata 柠烤蒜香藜麦虾 
Lemon Roasted Garlic Sauce, Spicy Oil, Crispy Quinoa | 19

Spanish Octopus 炭烧小章鱼
Fingerling, Black Garlic Puree, Biquinho Peppers | 22

Korean Lettuce Wraps 韩式和牛生菜卷 
Wagyu Beef Bacon, Gochujang, Kimchi,
Pickled Jalapeno, Asian Pear | 24



STEAKS



Prime Filet Mignon 8oz 经典菲力 | 48

Prime Ribeye 12oz 极品肋眼 | 58

Rosewood Flat Iron 12oz 美国和牛嫩肩 | 65

Bone In Striploin 16oz 美国带骨西冷 | 88

Prime Tomahawk 40oz 顶级战斧牛排 | 198

*Choice of Black Pepper Sauce, Chimichurri, or Beef Jus

ENTREES

Roasted Chicken 法式烤鸡 
Foie Gras Sauce, Black Truffle, Chestnuts, Brussel Sprouts | 30

Seabass Tom Kha 泰式银鳕鱼  
Coconut, Charred Tomato, Snap Peas | 38

Grilled Whole Fish 香烤地中海鲈全鱼  
Branzino, Charred Lime, Nampal Sauce | 42

Risotto 黑松露菌菇炖饭  
Acquerello Rice, Wild Mushroom Medley,
Black Truffle, Onsen Egg | 32

Clam Linguine 蛤蜊扁面 
Little Neck Clams, White Wine, Lemon Juice | 29

Fettuccine Bolognese 波隆那肉酱意面
Pancetta Bolognese, Aged Parmesean, English Peas | 29

Seafood Pasta 海鲜意面 
Classic or Whole Wheat Spaghetti, Seafood Medley, Marinara | 36

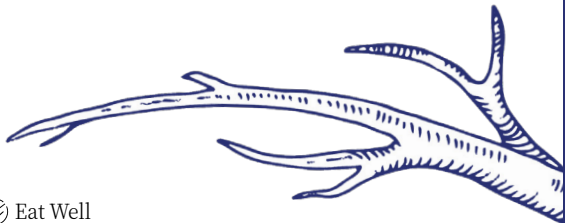
SIDES

Truffle French Fries 松露薯条 | 12

Spinach Au Gratin 奶酪菠菜 | 12

Baby Asparagus w/
XO Hollandaise 荷兰汁嫩芦笋 | 12 

Mash Potato w/ Katsuobushi 柴鱼片土豆泥 | 12  



Vegetarian



Shellfish



Gluten-free



Eat Well

Please inform your server if anyone in your party has a food allergy

Consuming raw or undercooked meats, poultry, seafood, shelf-fish, or eggs may increase your risk of foodborne illness



SIGNATURE

Familia Familia

Earl Grey Tequila, Basil, Berries, Vetiver Root, Tamarind, Lemon | 18

Fuji Spring

Green Grape, Nikka Coffey Vodka, Nikka Coffey Gin | 18

Agni's Embrace

Sandalwood Rye, Pine Needle, Palo Santo | 18

Jungle Juice

Jackfruit Rum, Baijiu, Mango, Dragon Fruit, Pandan, Cranberry | 19

Ramos the Carlos

Vanilla Gin, Melon, Passionfruit, Wintermelon, Cream, Egg White, Lime | 19

Alhambra of the Sea

Rose Black Tea Whiskey, Pineapple Rum, PX Sherry, Hibiscus, Green Apple | 19

HIGHBALL

Saline Solution

Baijiu, Bay Berry, Marinated Lime, 7Up | 17

Toki Highball

Toki Whiskey, Soda Water | 17

Bamboo G&T

Bamboo Gin, St. Germain, Elderflower Tonic | 18

Bubbly Kiss

Lychee Black Tea Bourbon, Water Chestnut, Osmanthus, Milk, Lime | 18

Monk Mule

Monk Fruit Ginseng Tequila, Grapefruit, Honey Ginger, Lime, Ginger Beer | 18

Garden Topic

Dill Rum, Mezcal, Watermelon, Guava | 17

MOCKTAIL

Pear Breath

Pear, Wolfberry Sugar, Osmanthus Flower | 14

Mango Mango

Mango, Coconut, Calpico | 14

Rose Berry

Berry, Rose Tea, Hibiscus | 14

Sex on the Peach

Peach, Pinapple, Mixed Fruit Tea | 14



SAKE

Oka Nigori

Nigori Ginjo
Creamy, Lightly Sweet, Balanced
Hygo, Japan 180ml | 15

Brooklyn Kura

Junmai Ginjo Nama Sake
Tropical, Citrusy, Creamy Finish
New York, USA 375ml | 36

Atago no Matsu

Junmai Ginjo
Light, Impeccably Balanced, Juicy,
Smooth, and Slightly Creamy
Yamaguchi, Japan 720ml | 49

Hakurakusei

Tokubetsu Junmai
Crisp, Dry Finish with Vibrant, Tingly Acidity
Miyagi, Japan 720ml | 58

Toyo Bijin

Junmai Ginjo, "Asian Beauty"
Super Dry, Tropical Fruit-Forward,
Lush Umami, Lively Off-Dry Finish.
Yamaguchi, Japan 720ml | 63

Hojun Zuiyo

Junmai
Crisp and Clean with Integrated Acidity
and Gentle Yuzu Tannins
Miyaki, Japan 720ml | 68

Kirinzan

Junmai Ginjo
Classic Niigata Style, Dry, Intense, Mild Citrus
Niigata, Japan 720ml | 118

BEER

Lagunitas IPA | 10

Tsingtao | 10

Miller Highlife | 10

BLU EMBER

 Eat Well | Our Sourcing Promise

We actively seek out suppliers we trust, to source ethical, sustainable, and organic ingredients whenever possible.