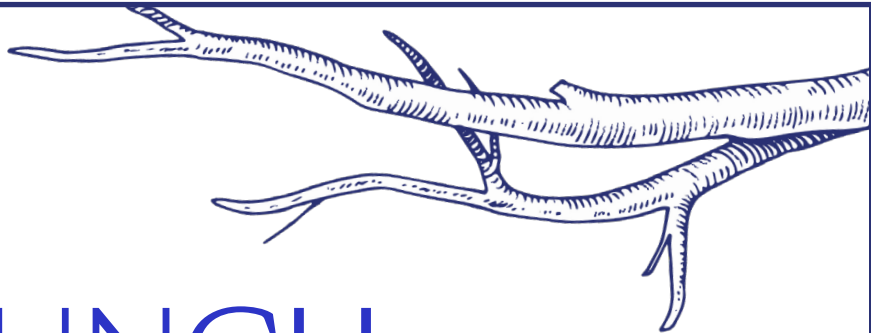




BRUNCH



RAW BAR

East Coast Oysters  
3pcs, Lemon, Tabasco, White Soy Mignonette | 12

Kuomoto Oysters  
3pcs, Lemon, Tabasco, White Soy Mignonette | 18

Jumbo Shrimp Cocktail  
Cocktail Sauce, Horseradish, Lemon | 23

Yellowtail Crudo  
Orange, Yuzu Lemon Sauce | 19

Crispy Rice
Spicy Tuna, Guacamole,
Rice Cracker Pearls | (H)10 (F)18

SUSHI

Nori Bites 
Toro, Wagyu, or Uni | 22
Salmon, Hamachi, or Squid | 12 

Sea Whisper Roll
Spicy Hamachi, Avocado, Scallop | 24

Ardent Toro Roll
Toro, Spicy Lobster, Avocado | 25

Golden Ember Roll
Spicy Salmon, Miso Tuna, Masago | 23

Twin Flame Roll
Black Pepper Tuna, Spicy Tuna, Avocado | 23

Ember Sushi Selection 
Chef's Choice of Seasonal Nigiri
or Sashimi | (H)24 (F)45



BREAKFAST

Granola & Yogurt   
Greek Yogurt, Granola, Mixed Berries,
Honey | (H)9 (F)16

Avocado Toast  
Sourdough Toast, Sunny Side Up Egg,
Microgreens, Sliced Radish, Side Salad | 17

Buttermilk Pancakes 
Matcha Whipped Cream, Mixed Berries,
Maple Syrup | 20

French Toast 
Brioche Bread, Mixed Berry Compote,
Whipped Cream | 22

Eggs Benedict
English Muffin, Poached Eggs, Hollandaise, Side Salad
Spinach, Bacon, Smoked Salmon | 24
Supplement Lobster for 8

Bagel 
Smoked Salmon and Dill Cream Cheese | 18

LUNCH

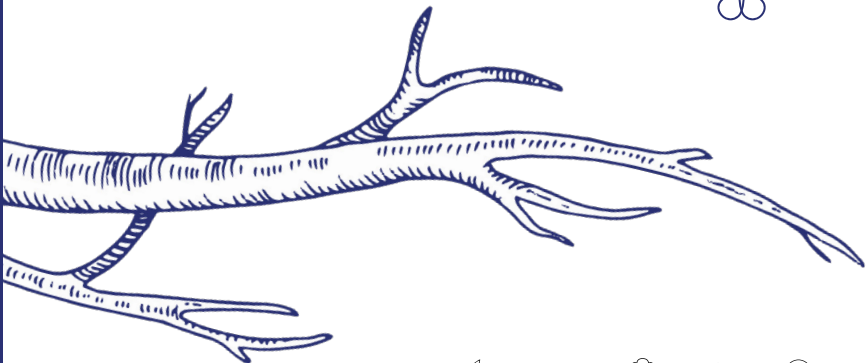
Lobster Roll 
Fresh Lobster, Spicy Mayo, Celery and Chives, Fries | 32

Steak and Eggs
8oz Tenderloin Steak, 2 Eggs,
Breakfast Potatoes, Chimichurri, Dressed Tomatoes | 38

Blu Ember Smash Burger
Two 3oz Patties, American Cheese, Carmelized Onions,
Pickles, Ember House Sauce, Fries | 26

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

Truffle Fries
Truffle Mayo, Furikake, Bonito Flakes | 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

COCKTAILS | 13

TOKI HIGHBALL

Toki Whiskey, Soda Water

BERRY G&T

Aviation Gin, Violette, Mix Berries, Tonic

YUZU SPRITZ

Aperol, Yuzu, Prosecco

ESPRESSO MARTINI

Ketel One Vodka, Espresso, Mr. Black, Chocolate Bitters

RED SANGRIA

Remy VSOP, House Red, Raspberry, Strawberry

WHITE SANGRIA

Remy VSOP, House White, Peach

FLOATING NEGRONI

Botanist Gin, Campari, Sweet Vermouth, Strawberry Rose Foam

FROM THE JUICERY | 12

Sweet Green
Kale, Cucumber, Spinach, Parsley, Apple, Celery, Lemon, Ginger

Sunrise Elixir
Apple, Pineapple, Lemon, Mint

Coconut Fusion
Coconut Water, Pineapple, Aloe Vera, Lemon

COFFEE | 8

Whole, Low-Fat, Half-n-half, or Oatmilk

Espresso

Americano

Latte

Cappuccino

Matcha Latte

TEA | 8

Speacilty tea from Harney & Sons

Dragon Pearl Jasmine

Darjeeling

Earl Grey

Chamomile

Organic Peppermint

JUICE | 8

Apple

Orange

Cranberry

Pineapple

BLU EMBER

 Eat Well | Our Sourcing Promise

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