

*Welcome back friends, we  
have missed you!*

We kindly share the following commitments and recommendations for your safety and enjoyment.-

#### WHAT YOU CAN EXPECT FROM US -

- One touch, single use menus made just for you
- Our wine list via QR-Code to view from your own device
- Healthy team members with daily temperature checks
- Tables and seating thoroughly sanitized after each use
- Social distance dining reconfigured layouts at least six feet apart
- Masks on every team member
- Frequent handwashing by every team member
- Hand sanitizer stations at every passage, doorway, host podium and service station for your safety and convenience

#### OUR RECOMMENDATIONS OF YOU -

- Plan ahead with a reservation
- Refrain from congregating in the corridors, patios, and bars
- Give fellow guests their space
- Wear a mask when not at your table (available upon request)



From  
3pm to 6pm  
9pm to Close  
Tuesday - Saturday

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

a 20% gratuity will be automatically added to parties of 6 or more guests, and 100% shared by all members of your service team.

Ascend has adopted the "living wage" ideals in bringing equality to kitchen wages. an incremental fee of 2.5% will be added to your bill; 100% distributed only to our kitchen and culinary employees.

## COCKTAILS

### EASTSIDE SEVENTY FIVE | 14

hendricks gin, campari, asian pear,  
lemon, truffle, prosecco

### CLOUD NINE | 14

hangar one vodka, homemade vanilla  
syrup, japanese soda

### SUBURBAN | 14

bulleit rye, bacardi 10yr rum, pedro ximenez  
orange bitters, angostura

### DUCHESS OF BAY RIDGE | 14

hanger one vodka, ambrato vermouth,  
st germain, grapefruit, lemon, soda

### \*ROMBUTAN | 14

absolut elyx vodka, prickly pear, lime,  
grapefruit, lychee liqueur, egg white

### WASHINGTONIAN | 14

westland american single malt, antica  
vermouth, bourbon spiced cherry syrup,  
antique bitters

### KNIGHT RIDER | 14

espolon blanco tequila, canton ginger, aperol,  
lemon, yuzu, lime, pineapple demerara

### 1921 | 14

sipsmith gin, blood orange, honey rose  
syrup, lemon, cardamom

## DRAFT BEERS | 5

KIRIN ICHIBAN

MAC & JACKS AMBER

HALF LION WILDFIRE HAZE IPA

ELYSIAN SPACE DUST IPA

ROTATING TAP

## WINE BY THE GLASS

BUTY CAB / SYRAH | 12

LINGUA FRANCA AVNI PINOT NOIR | 12

TIEFENBRUNNER PINOT GRIGIO | 11

TALBOT CHARDONNAY | 11

BY OTT, GRENACHE ROSE | 12

ROGER GOULART CAVA ROSE | 11

GERARD BERTRAND CREMANT DE LIMOUX | 11

## NORI MALT VINEGAR DUSTED FRIES | 6

w/ tarutaru sauce

## \*ASCEND STEAKHOUSE WAGYU BURGER | 21

dry aged & wagyu blend, white cheddar, over medium  
egg, crispy shallot, arugula, frisee, brioche bun

## \*KUMAMOTO OYSTER SHOOTER | 6 ea

uni, sturgeon caviar, wasabi, ponzu, quail-yolk,  
dewazakura dewasansan junmai ginjo "green ridge"

## BLACK GARLIC SESAME EDAMAME | 8

w/ cruchy rayu, yuzu foam

## \*SPICY TUNA PROSCIUTTO HAND ROLL

13 pair / 7 ea

bubu arare, avocado, tomato relish, bottarga

## \*HAMACHI & TRUFFLE HAND ROLL

13 pair / 7 ea

navel orange, okinawan sweet potato,  
shaved truffle, truffle aioli

## KOREAN STYLE KARAAGE | 18

crispy chicken, gochujang chili, foie gras snow,  
celery, almond foie butter

## \*NITAMAGO DEVILED EGGS | 9 (two per order)

soy poached egg, bacon-pea jam, slow braised  
kurobuta pork belly

## \*SUSHI TACOS | (two per set)

crispy wonton, ginger carrot slaw, wafu daikon  
oroshi, fresh mango

tuna & masago | 13 pair

hamachi negi | 12 pair

king salmon & ikura | 13 pair

## WAGYU BEEF CHEEK BAO SLIDERS | 18 (two per order)

koji smoked wagyu beef cheek, pickled daikon,  
charred shishito peppers, sunomono

## CRAB GRILLED CHEESE & HEIRLOOM TOMATO

### SOUP SHOOTER | 19 (two per order)

dungeness crab, tomato-shrimp schmear,  
brioche, emmenthal, white cheddar

## \*SUSHI PIZZETTA | 21 (six inch - quartered)

lemon & dill dungeness crab, salmon tartare,  
ikura, red pepper creme fraiche, avocado  
puree, ume, peppadew pepper, wakame puree,  
puff pastry