

"Ascend Into the Soil"

Plant Based & Inspired



Vegan



Vegetarian



Gluten Free

STARTERS



Spicy Citrus Avocado Roll | 18

english cucumber, papaya, spicy miso



Tare Glazed Daikon Root | 15

charred romaine heart, baby kale, lemongrass
tofu puree, crispy togarashi chickpeas



Black Garlic Sesame Edamame | 8

crunchy rayu, fresno chili, yuzu foam



Jackfruit "Krab" Cakes | 14

corn pudding, spicy carrot romesco, meyer lemon tofu
tarutaru sauce, fresno chile corn relish

ENTREES



Roasted Cauliflower Steak | 24

shaved asparagus, black garlic vinaigrette,
hazelnut romesco, sambuca currants, hazelnuts,
micro cilantro



Mushroom Fricassee Barley | 24

foraged mushrooms, tempura maitake mushrooms,
shishito peppers, asian pear (can be modified gluten free)



Miso Glazed Tofu Steak | 22

japanese eggplant, meyer lemon tarutaru sauce,
roasted carrots, kanzuri carrot vinaigrette, crispy leeks



Ricotta Arugula Agnolotti | 24

nori celery root cream, bok choy, crispy shallots,
summer squash, foraged mushrooms, ginger scallions

DESSERTS



Sorbet Trio | 12

coconut pandan, yuzu dragon fruit,
strawberry lychee, toasted coconut crumb
(can be modified gluten free)

a 20% gratuity will be automatically added to parties of 6 or more guests,
and 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,
distributed only to our kitchen and culinary employees

