

ASCEND

PRIME STEAK & SUSHI

LOUNGE MENU

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)

*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 7EVEN 5IVE | 17
hendricks gin, campari, asian pear, lemon, truffle, prosecco
- CLOUD NINE | 18
hangar one vodka, homemade vanilla syrup, japanese soda
- SUBURBAN | 19
bulleit rye, bacardi 10yr rum, pedro ximenez orange bitters, angostura
- DUCHESS OF BAY RIDGE | 16
hanger one vodka, ambrato vermouth, st germain, grapefruit, lemon, soda
- *ROMBUTAN | 17
absolut elyx vodka, prickly pear, lime, grapefruit, lychee liqueur, egg white
- WASHINGTONIAN | 18
westland american single malt, antica vermouth, bourbon spiced cherry syrup, antique bitters
- KNIGHT RIDER | 17
espolon blanco tequila, canton ginger, aperol, lemon, yuzu, lime, pineapple demerara
- 1921 | 17
sipsmith gin, blood orange, honey rose syrup, lemon, cardamom



Evergreen | 15
sun liquor gun club gin, lemon, cucumber, wasabi

Created on January 27, 2020 by Cara Skillingstead in honor of Big Table Seattle, one dollar per "Evergreen Cocktail" goes to support eastside restaurant and hospitality employees in crisis, transition, or falling through the cracks.

SUSHI MENU

SHOOTER

- *Kumamoto Oyster Shooter | 8ea
uni, sturgeon caviar, wasabi, ponzu, quail-yolk, dewazakura dewasansan
junmai ginjo "green ridge"

SUSHI - CONTEMPORARY ROLLS

- Spicy Citrus Avocado Roll (8 pcs) | 18
english cucumber, mango, spicy miso
- *Spicy Tuna & Prosciutto Roll (8 pcs) | 33
bubu arare, avocado, tomato relish, bottarga
- *King Salmon Truffle Roll (6 pcs) | 19
sesame soy paper, minced black truffle, ponzu gel
- *Hamachi & Truffle Roll (8 pcs) | 25
navel orange, okinawan sweet potato, shaved truffle, truffle aioli
- *King Salmon Ceviche Roll (6 pcs) | 24
cilantro, onion, asian pear, tomato, avocado, ume vinaigrette

*NIGIRI w/ RICE or TRADITIONAL SASHIMI priced by the each | wasabi, shoyu | fresh wasabi supplement | 5

- | | |
|---------------------------|--------|
| *Akami - tuna bluefin | 5 ea |
| *Chu-toro - bluefin belly | 12 ea |
| *O-toro - bluefin belly | 18 ea |
| *Hamachi - yellowtail | 4 ea |
| *Salmon - king | 5 ea |
| *Salmon Belly - king | 6 ea |
| *Madai - japanese snapper | 5 ea |
| *Hotate - scallop | 8.5 ea |
| *Uni - sea urchin | 12 ea |
| *Ikura - salmon roe | 6 ea |
| Unagi - fresh water eel | 7 ea |
| Tako - octopus | 4 ea |
| Ebi - shrimp | 7 ea |
| *Botan Ebi - spot prawn | 10 ea |
| *Japanese Wagyu - beef | 25 ea |

*ASCEND OMAKASE
seasonal selection of premium nigiri,
contemporary and traditional garnishment
7 pc | 38 12 pc | 58

STARTERS & SALAD

- *OYSTERS | 4 each
daily selection, wasabi cocktail sauce, ponzu sauce, champagne mignonette
- JACKFRUIT "KRAB" CAKES | 14 (vegan)
corn pudding, spicy carrot romesco, meyer lemon tofu tarutaru sauce, fresno chile corn relish
- *NITAMAGO DEVEILED EGGS | 11 (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 | 15 pair
hamachi negi | 14 pair
king salmon & ikura | 15 pair
- WAGYU BEEF BAO SLIDERS | 20 (two per order)
koji smoked wagyu beef cheek, pickled daikon, charred shishito peppers, sunomono
- CRAB GRILLED CHEESE & HEIRLOOM TOMATO SOUP SHOOTER | 21 (two per order)
dungeness crab, tomato-shrimp schmear, brioche, emmenthal, white cheddar
- *ASCEND SUSHI PIZZETTA | 24 (quartered)
lemon & dill dungeness crab, salmon tartare, ikura, red pepper creme fraiche, avocado puree, ume, peppadew pepper, wakame puree, puff pastry
- *PACIFIC CAESAR SALAD | 18
chamomile smoked king salmon, lemongrass croutons, romaine hearts, baby kale, candied pecans - Omit Salmon | -3

BURGERS w/ nori malt vinegar dusted fries

- AZUKI EDAMAME BURGER | 16
azuki bean, edamame, oats, chickpeas, frisee, smoked tomato jam, sesame vegan bun
- *ASCEND STEAKHOUSE WAGYU BURGER | 23
dry aged & wagyu blend, white cheddar, over medium egg, crispy shallot, arugula, frisee, brioche bun
- *ASCEND TRUFFLE BURGER | 28
dry aged & wagyu blend, truffle aioli, arugula, frisee, truffle pecorino, brioche bun

ASCEND HAND SELECTED PREMIUM BEEF

- scallions, miso demi-glace, black garlic butter
- *PRIME AMERICAN STEAKS
Angus Beef Wet Aged 28 days
Angus Prime - New York Strip 14oz | 50
Angus Prime - Petite Filet Mignon 6oz | 52
Angus Prime - Petite Filet Mignon 10oz | 76
 - *PRIME "DRY AGED" AMERICAN STEAKS
Dry Aged Min 45 days
Dry-Aged Prime - Bone In New York 17oz | 78
Dry-Aged Prime - Bone In Ribeye 24oz | 89
 - *LUXURY WAGYU ANGUS CROSSBREED
PNW Ranches, United States
Luxury - Outside Skirt Steak 8oz | 50
Luxury - Filet Mignon 8oz | 86
Luxury - "Cap" of Ribeye 8oz | 89
 - *"KUROGE PUREBREED" A5 WAGYU JAPAN | (3 ounce minimum)
Prized A5 Wagyu - Filet Mignon
30 per ounce | 90 minimum
 - *"MIYAZAKI PREFECTURE" A5 WAGYU JAPAN | (3 ounce minimum)
a privilege to serve based on availability
World's Best A5 Wagyu - Filet Mignon
45 per ounce | 135 minimum

MAINS - LAND & SEA

- MARY'S ORGANIC PAN ROASTED CHICKEN BREAST | 39
confit dark meat, natural truffle jus, fried organic egg, marigold flowers, artichoke hearts, burdock-cardamom puree, pickled lingonberries, fried leeks
- *ALDER + FRUIT WOOD GRILLED SEAFOOD
black garlic puree, celery root puree, mint pesto, shichimi togarashi charred lemon, pickled red onion
MISO BLACK COD | 39
SEA SCALLOPS (4) | 42
KING SALMON | 54
ALASKAN KING CRAB | 98 (1-Pound)

SIDE OFFERINGS

- POTATO PUREE & BUTTER | 14
yukon gold potato, okinawan sweet potato, whole butter
- DUNGENESS CRAB MAC & CHEESE | 20
dungeness crab, crab veloute, edamame, red bell peppers, parsley breadcrumbs, shichimi togarashi

- NORI MALT VINEGAR DUSTED FRIES | 6
w/ tarutaru sauce

- TEMPURA & SAUTEED FORAGED MUSHROOMS | 15
maitake, sauteed honshimeiji, king oyster, oyster mushrooms, ponzu aioli, mitsuba, foie gras bites

- COCONUT CURRY ROASTED CAULIFLOWER | 14
hazelnut romesco, sambuca infused currants, toasted hazelnuts, micro cilantro, gochugaru

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