

*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 7EVEN 5IVE | 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/ truffle aioli

*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 KARAGE | 18

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

*NITAMAGO DEVEILED 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

Lorem ipsum

*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