

*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)

ASCEND
PRIME STEAK & SUSHI

DINING ROOM MENU

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

*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

CAVIAR SERVICE

*CAVIAR | 80 Kaluga | 175 Osetra | 225 Golden Osetra
red onion, chive, creme fraiche, egg whites, egg yolk, crispy rice, okinawan potato crisps

APPETIZERS

- *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 CHEEK BAO SLIDERS | 20 (two per order)
koji smoked wagyu beef cheek, pickled daikon, charred shishito peppers, sunomono
- *AHI TUNA & PEA POKE | 22
koji smoked peas, cilantro pea juice, shibazuke, ginger shoots, wakame puree, shoyu creme fraiche, rice crisps
- *KUROBUTA PORK BELLY | 22
arugula agnolotti, truffled tonkotsu broth, roasted beets, soy poached quail egg
- CRAB GRILLED CHEESE & HEIRLOOM TOMATO SOUP SHOOTER | 21 (two per order)
dungeness crab, tomato-shrimp schmear, brioche, emmenthal, white cheddar
- *ASCEND SUSHI PIZZETTA | 24 (six inch - quartered)
lemon & dill dungeness crab, salmon tartare, ikura, red pepper creme fraiche, avocado puree, ume, peppadew pepper, wakame puree, puff pastry

SALADS + SOUPS

- *PACIFIC CAESAR SALAD | 18
chamomile smoked king salmon, lemongrass croutons, romaine hearts, baby kale, candied pecans - Omit Salmon | -3
- MISO POTATO LEEK CHOWDER | 22
sturgeon caviar, cauliflower mousse, smoked mussels, clams, heirloom carrots, herb puree

BURGERS w/ nori malt vinegar dusted frites

- 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

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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 - Filet Mignon 10oz | 76

***PRIME "DRY AGED" AMERICAN STEAKS | Dry Aged Min 45 days**

Dry-Aged Prime - Bone In New York Strip 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

**ADDITIONAL
ENHANCEMENTS
FOR YOUR STEAKS**

Red King Crab Legs | 49
uni yuzu mayo, masago

*Seared Foie Gras | 22
miso demi

Bearnaise Sauce | 8
House Made Steak Sauce | 7
Foie Gras Herb Butter | 9
Drawn Butter | 4

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

***HERB CRUSTED COLUMBIA LAMB | 55**

roasted turnip puree, king trumpet mushroom, lamb jus, preserved walnut

***ALDER + FRUIT WOOD GRILLED SEAFOOD**

black garlic puree, celery root puree, mint pesto, shichimi togarashi charred lemon, pickled red onion

MISO BLACK COD | 39

KING SALMON | 54

SEA SCALLOPS (4) | 42

ALASKAN KING CRAB | 98 (1-Pound)

SIDE OFFERINGS

NORI MALT VINEGAR DUSTED FRIES | 6

truffle aioli

TEMPURA & SAUTEED FORAGED MUSHROOMS | 15

maitake, sauteed honshimeiji, king oyster, oyster mushrooms, ponzu aioli, mitsuba, foie gras bites

GRILLED SUMMER VEGETABLES | 14

asparagus, summer squash, sauteed baby kale, walnut & broccolini pesto,
caramelized onion puree, rayu, black garlic vinaigrette

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