



three distinct experiences to delight
any mood, desire or indulgence

ASCEND SIGNATURE MENU

our marquee steak & seafood offerings straight from our dinner menu repertoire, available a la carte for one or many

ASCEND CASUAL MENU

our most recent additions to the menu, familiar yet inspired. fun, delicious and satisfying, available a la carte for one or many

ASCEND FAMILY COMFORT MENU

home comfort classics reimagined by our chefs in family-sized experiences, prepared for two or more

ASCEND AT HOME SWEETS

dessert offerings when a little sweetness is needed most

ASCEND AT HOME COCKTAILS

enjoy our “perfect 10” cocktails – provided in a flask, 12 ounces each, prepares 3 to 4 cocktails

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SIGNATURE SUSHI - CONTEMPORARY ROLLS

SPICY CITRUS AVOCADO ROLL (8 PCS) | 12

english cucumber, mango, spicy miso

KING SALMON TRUFFLE ROLL (6 PCS) | 15

sesame soy paper, minced black truffle, ponzu gel

HAMACHI & TRUFFLE ROLL (8 PCS) | 20

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

KING SALMON CEVICHE ROLL (6 PCS) | 15

cilantro, onion, asian pear, tomato, avocado, ume vinaigrette

SIGNATURE CAVIAR SERVICE, APPETIZERS & SALADS

CAVIAR | 60 Kaluga | 155 Osetra | 200 Golden Osetra

red onion, chive, creme fraiche, egg whites, egg yolk, crispy rice, okinawan potato crisps

JACKFRUIT "KRAB" CAKES | 12 (vegan)

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

*SMOKED TUNA TARTAR | 16

shoyu, creme fraiche, fresh wasabi, umeboshi, bubu arare, micro cilantro, micro amaranth, seasoned rice crackers

PACIFIC CAESAR SIDE SALAD | 11

lemon grass caesar dressing, brioche croutons, romaine hearts, baby kale, parmesan reggiano

HEIRLOOM BEET SALAD | 12

apple wasabi vinaigrette, beet crème fraiche, parmesan fricco, ash ripened chevre, baby citrus greens

WASHINGTON APPLE SALAD | 11

baby kale, butternut squash puree, shaved apple & daikon, apple wasabi vinaigrette, toasted hazelnuts, red shiso

SIGNATURE ENTRÉE STEAKS, SEAFOOD & SIDES

ALDER & FRUIT WOOD GRILLED SEAFOOD | nori celery root puree, mint pesto,
togarashi lemon LEMON PEPPER KING SALMON | 44
MISO BLACK COD | 34
ALDER WOOD GRILLED SCALLOPS | 34

HAND-SELECTED PREMIUM STEAKS
black garlic butter, miso demi-glace, scallion salad

LUXURY WAGYU ANGUS CROSSBREED | PNW RANCHES, UNITED STATES
LUXURY – “CAP” OF RIBEYE, 8OZ | 79
LUXURY – FILET MIGNON, 8OZ | 75
LUXURY – OUTSIDE SKIRT STEAK, 9OZ | 42

PRIME ANGUS AMERICAN STEAKS | ANGUS, WET AGED 28 DAYS
ANGUS PRIME – NEW YORK STRIP, 14OZ | 42
ANGUS PRIME – FILET MIGNON, 6OZ | 42
ANGUS PRIME – FILET MIGNON, 10OZ | 68

PRIME “DRY AGED” AMERICAN STEAKS | DRY AGED MIN 45 DAYS
DRY-AGED – BONE-IN NEW YORK STRIP, 17OZ | 68
DRY-AGED – BONE-IN RIBEYE, 24OZ | 78

SIGNATURE SIDE OFFERINGS

GRILLED WINTER VEGETABLES | 12
asparagus, butternut squash, daikon, sauteed baby kale, rayu, black garlic vinaigrette,
caramelized squash puree, broccoli & fresno chili gremolata

POTATO PUREE & BUTTER | 10
yukon gold potato, okinawan sweet potato, whole butter

DUNGENESS CRAB MAC & CHEESE | 16
dungeness crab, crab veloute, edamame, red bell peppers, parsley breadcrumbs,
shichimi togarashi

ASCEND CASUAL MENU

our most recent additions to the menu, familiar, inspired, fun, delicious and satisfying – available ala carte for one or many

CASUAL SUSHI

SUSHI PIZZETTA | 16

smoked salmon, dungeness crab, red pepper creme fraiche, avocado puree, ume, peppadew pepper, wakame puree, puff pastry

SPICY TUNA PROSCIUTTO HAND ROLL | 6 ea

bubu arare, avocado, tomato relish, bottarga

HAMACHI & TRUFFLE HAND ROLL | 6 ea

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

SUSHI TACOS KIT | builds two tacos

choice of protein, crispy wonton, ginger carrot slaw, wafu daikon, oroshi, fresh mango

TORO - BLUE FIN TUNA | 14

HAMACHI - YELLOWTAIL NEGI | 12

KING SALMON & IKURA | 12

TRADITIONAL SASHIMI & NIGIRI

four pieces per order w/wasabi, shoyu

Akami - tuna bluefin | 16

Chu-toro - bluefin belly | 28

Ebi - shrimp | 16

Hamachi - yellowtail | 16

Hotate - scallop | 22

Salmon - king | 16

Salmon Belly - king | 20

Unagi - fresh water eel | 16

CASUAL BITES & SNACKS

BLACK GARLIC SESAME EDAMAME | 8

w/crunchy rayu, yuzu foam

*NITAMAGO DEVILED EGGS | 9 two per order

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

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 | 19 two per order

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

CASUAL SALADS, BURGERS & SANDWICHES

CRISPY CURRY CHICKEN SANDWICH | 17

apples, currants, candied pecans, celery, butter lettuce, brioche bun, nori malt vinegar fries

*STEAKHOUSE WAGYU BURGER | 19

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

STEAKHOUSE WAGYU TRUFFLE BURGER | 24

dry aged & wagyu blend, truffle pecorino cheese, truffle aioli, frisse, brioche bun, nori malt vinegar fries

AZUKI & EDAMAME BURGER | 15 (vegan)

oats, chickpeas, tomato jam, heirloom tomato, avocado, frisse, vegan bun, nori malt vinegar fries

ENTRÉE PACIFIC CAESAR SALAD | 13

black garlic croutons, candied pecans, parmigiano reggiano, lemongrass caesar dressing w/free-range chicken | 18

w/king salmon | 21

w/kushiyaki wagyu beef | 20

ASCEND FAMILY COMFORT MENU

home comfort classics reimagined by our chefs in family-sized experiences, prepared for two or more

WHOLE ROAST CHICKEN UZUMAKI | 65 (serves two)

organic marys chicken, mushroom duxelle, bacon jam, dijon mustard
includes choose two (2): braised broccolini, parmesan creamed corn, sauteed mushrooms

HALF-RACK OF BRAISED SHORT RIBS | 75 (serves two)

celery root puree, braised greens, red wine jus, pickled pearl onions
includes choose two (2): braised broccolini, parmesan creamed corn, sauteed mushrooms

HEIRLOOM VEGETABLE LASAGNA | 30 (serves two, vegetarian)

grilled squash, zucchini, and eggplant, creamed spinach, lemon ricotta, pernod bechamel, heirloom tomato sauce, shiso basil bread crumb

STEAKHOUSE BOLOGNESE | 40 (serves two)

prime short rib, dry age chuck, american wagyu rib cap, mirepoix, cabernet reduction, miso demi-glace

ASCEND AT HOME SWEETS

dessert offerings when a little sweetness is needed most

SALTED TOFFEE BROWNIE | 8

POT DE CRÈME | 8

CHEVRE PANA COTTA & BERRIES | 8

ASCEND AT HOME COCKTAILS

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U-BE BE BABY | 32

haku vodka, limoncello, pineapple, lemon, coconut, taro

LIFE'S A PEACH | 35

toki whiskey, nocino walnut, lemon, peach

EASTSIDE SEVENTY FIVE | 35

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

CLOUD NINE | 35

absolut vodka, homemade vanilla syrup, japanese soda

SUBURBAN | 35

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

DUCHESS OF BAY RIDGE | 28

absolut vodka, ambrato vermouth, st germain, grapefruit, lemon, soda

ROMBUTAN | 32

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

WASHINGTONIAN | 38

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

KNIGHT RIDER | 32

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

1921 | 32

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