

# 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 - "THE PERFECT 10"

I"VE GOT 99 PROBLEMS, BUT A DRINK AIN'T 1 OF THEM | 45 *new*  
don julio 1942 extra anejo, d'usse cognac, smoked barrel aged  
agave, housemade aromatic bitters

KAMEHAMEHA | 18 *new*  
ciroc pineapple, lemon, pineapple, madagascar vanilla,  
housemade coconut syrup

U-BE BE BABY | 16  
haku vodka, limoncello, pineapple, lemon, coconut, taro

CLOUD NINE | 18  
absolut vodka, homemade vanilla syrup, japanese soda

SUBURBAN | 19  
whistle pig piggyback rye, bacardi 10yr rum, pedro ximenez orange  
bitters, angostura

DUCHESS OF BAY RIDGE | 16  
ketel one grapefruit rose vodka, yuzu liqueur, st germain,  
grapefruit, lemon, soda

\*ROMBUTAN | 17  
absolut vodka, prickly pear, lime, grapefruit, lychee liqueur, egg white

WASHINGTONIAN | 18  
woodinville port cask whiskey, il riposo del soldato  
vermouth, bourbon spiced cherry syrup, antique bitters

KNIGHT RIDER | 17  
espolon blanco tequila, canton ginger, aperol, lemon, yuzu, lime,  
pineapple demerara

1921 | 17  
empress gin, blood orange, honey rose syrup, lemon, cardamom

## 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 areare, 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 DEVILED 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 & tobiko | 15 pair *new*  
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-scallop 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  
Dry-Aged Prime - Tomahawk Chop 36oz | 125  
Dry-Aged Prime - "Seahawk" Chop 45oz | 160
  - \*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  
truffle aioli

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

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