

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

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100% shared by all members of your service team.

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kitchen wages. an incremental fee of 2.5% will be added to your bill,  
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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

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

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

\*SUSHI TACOS | (two per set)  
crispy wonton, ginger carrot slaw, wafu daikon oroshi, fresh mango  
tuna & tobiko | 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

SMOKED TUNA TARTAR | 22  
shoyu, creme fraiche, fresh wasabi, umeboshi, bubu arare, micro cilantro, micro amaranth

\*KUROBUTA PORK BELLY | 22  
arugula agnolotti, truffled tonkotsu broth, roasted beets, soy poached quail egg

SEARED SONOMA FOIE GRAS | 27  
walnut waffles, caramelized asian pear, yuzu meringue, whipped black sesame butter,  
huckleberry red wine gastrique, maple bourbon foie jus, micro sorrel

CRAB GRILLED CHEESE & HEIRLOOM TOMATO SOUP SHOOTER | 21 (two per order)  
dungeness crab, tomato-scallop 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

BEET & HEIRLOOM TOMATO SALAD | 18 new  
saba soy vinaigrette, beet gelee, whipped spinach puree, crispy duck prosciutto,  
micro citrus greens

SPRING PEA SOUP & SMOKED SCALLOP | 22 new  
crème fraiche, american sturgeon caviar, kenebec gaufrette, seared scallop,  
sauteed pea greens, honey crispy apple

COCONUT LOBSTER SOUP | 24 new  
lemon grass lobster broth, butter poached lobster tail, sauteed leek & celery,  
toasted bread espuma, crispy spring roll wrapper

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 - 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  
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

HARISSA SEASONED RACK OF LAMB | 64 new  
merguez sausage, candied carrots, kanzuri carrot foam, pomegranate lamb jus, pistachio, watercress

\*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 SPRING VEGETABLES new | 14

grilled white and green asparagus, grilled zucchini, braised daikon,  
blistered tomatoes, baby kale, black garlic vinaigrette, smoked tomato baba ghanoush, crunchy rayu

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

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