

# "Ascend Into the Soil"

Plant Based & Inspired



Vegan



Vegetarian



Gluten Free

## STARTERS



### Spicy Citrus Avocado Roll | 18

english cucumber, papaya, spicy miso



### Tare Glazed Daikon Root | 15

charred romaine heart, baby kale, lemongrass  
tofu puree, crispy togarashi chickpeas



### Black Garlic Sesame Edamame | 8

crunchy rayu, fresno chili, yuzu foam



### Jackfruit "Krab" Cakes | 14

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

## ENTREES



### Roasted Cauliflower Steak | 24

shaved asparagus, black garlic vinaigrette,  
hazelnut romesco, sambuca currants, hazelnuts,  
micro cilantro



### Mushroom Fricassee | 24

foraged mushrooms, tempura maitake mushrooms,  
shishito peppers, asian pear



### Miso Glazed Tofu Steak | 22

corn velute, heirloom carrots, kanzuri carrot vinaigrette,  
baby kale, crispy leeks



### Ricotta Arugula Agnolotti | 24

nori celery root cream, zucchini, carrot pearls,  
daikon, foraged mushrooms, ginger, scallions

## DESSERTS



### Sorbet Trio | 12

coconut pandan, yuzu dragon fruit,  
white peach champagne, toasted coconut crumb

a 20% gratuity will be automatically added to parties of 6 or more guests,  
and 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;  
distributed only to our kitchen and culinary employees

