

*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 - "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

*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

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
*Madaï - 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

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

***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

**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

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

*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.