

ASCEND

PRIME STEAK & SUSHI

DINING ROOM MENU



COCKTAILS - "THE PERFECT 10"

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
- *Hamachi Truffle Roll (6 pcs) | 22
sesame soy paper, minced black truffle,
ponzu gel, navel orange
- *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

- 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

- OH SNAP | 19 *new*
illegal mezcal joven, ancho reyes poblano,
snap pea water, lemon

- CLOUD NINE | 18
belvedere 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 *reimagined*
belvedere vodka, mango, 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.

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

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 frites

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 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

ADDITIONAL
ENHANCEMENTS
FOR YOUR STEAKS

Red King Crab Legs | 55
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

***ALDER + FRUIT WOOD GRILLED SEAFOOD**

black garlic puree, celery root puree, mint pesto, shichimi togarashi charred lemon, pickled red onion

MISO BLACK COD | 52

KING SALMON | 54

SEA SCALLOPS (4) | 54

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