

ASCEND
PRIME STEAK & SUSHI
LOUNGE MENU

*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.

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COCKTAILS -

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

EL CHICHON | 18 *new*
lunazul humoso, casamigos mezcal, aloe liqueur, avocado, lime

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 | 17
ketel one grapefruit rose vodka, yuzu liqueur, st germain, grapefruit, lemon, soda

*ROMBUTAN | 17
belvedere 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 | 9ea
uni, sturgeon caviar, wasabi, ponzu, quail-yolk, dewazakura dewasansan junmai ginjo "green ridge"

SUSHI - CONTEMPORARY ROLLS

Spicy Citrus Avocado Roll (8 pcs) | 19
english cucumber, mango, spicy miso

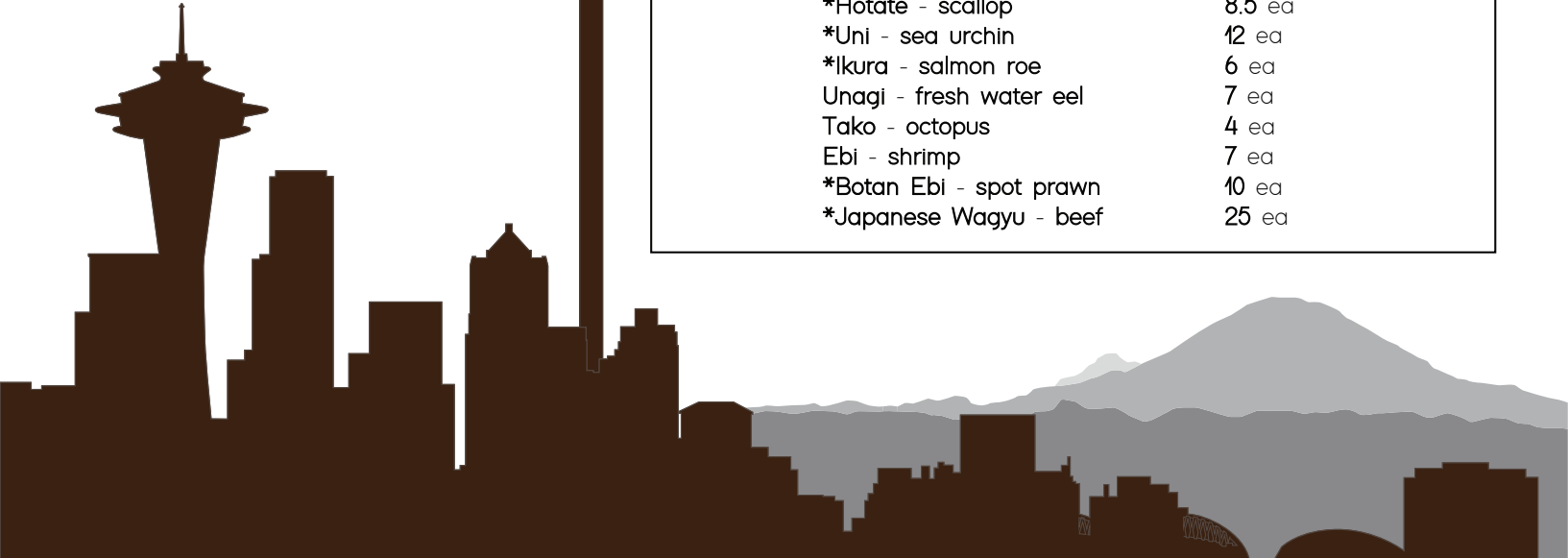
*Spicy Tuna & Prosciutto Roll (8 pcs) | 34
bubu arare, avocado, tomato relish, bottarga

*Hamachi Truffle Roll (6 pcs) | 23
navel orange, okinawan sweet potato, shaved truffle, truffle aioli

*King Salmon Ceviche Roll (6 pcs) | 25
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



STARTERS & SALAD

- *OYSTERS | 4 each
daily selection, wasabi cocktail sauce, ponzu sauce, champagne mignonette
- SMOKED TUNA TARTAR | 24
shoyu, creme fraiche, fresh wasabi, umeboshi, bubu arare, micro cilantro, micro amaranth
- JACKFRUIT "KRAB" CAKES | 15 (vegan)
corn pudding, spicy carrot romesco, meyer lemon tofu tarutaru sauce, fresno chile corn relish
- *NITAMAGO DEVEILED EGGS | 12 (two per order)
soy poached egg, bacon-pea jam, slow braised kurobuta pork belly
- *SUSHI TACOS | (two per set) *new*
crispy wonton, ginger carrot slaw, wafu daikon oroshi, fresh mango
tuna & tobiko | 16 pair
hamachi negi | 15 pair
king salmon & ikura | 16 pair
- WAGYU BEEF BAO SLIDERS | 21 (two per order)
koji smoked wagyu beef cheek, pickled daikon, charred shishito peppers, sunomono
- *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 | 17
azuki bean, edamame, oats, chickpeas, frisee, smoked tomato jam, sesame vegan bun
- *ASCEND STEAKHOUSE WAGYU BURGER | 25
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 | 57
Angus Prime - Petite Filet Mignon 6oz | 55
Angus Prime - Petite Filet Mignon 10oz | 81
 - *PRIME "DRY AGED" AMERICAN STEAKS
Dry Aged Min 45 days
Dry-Aged Prime - Bone In New York 17oz | 80
Dry-Aged Prime - Bone In Ribeye 24oz | 98
Dry-Aged Prime - Tomahawk Chop 36oz | 136
Dry-Aged Prime - "Seahawk" Chop 45oz | 171
 - *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 | 40
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
SEA SCALLOPS (4) | 55
KING SALMON | 55
ALASKAN KING CRAB | 110 (1-Pound)

SIDE OFFERINGS

- POTATO PUREE & BUTTER | 15
yukon gold potato, okinawan sweet potato, whole butter

DUNGENESS CRAB MAC & CHEESE | 22
dungeness crab, crab veloute, edamame, red bell peppers, parsley breadcrumbs, shichimi togarashi
- NORI MALT VINEGAR DUSTED FRIES | 7
truffle aioli

TEMPURA & SAUTEED FORAGED MUSHROOMS | 16
maitake, sauteed honshimeiji, king oyster, oyster mushrooms, ponzu aioli, mitsuba, foie gras bites

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