

CAVIAR SERVICE

*CAVIAR | 98 Kaluga | 185 Osetra | 235 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

SEA SCALLOP RISOTTO | 29

umeboshi, brodo foam, charcoal parmesan frico, shiso, watercress

JACKFRUIT "KRAB" CAKES | 16 (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 | 16 pair hamachi negi | 15 pair king salmon & ikura | 16 pair

WAGYU BEEF CHEEK BAO SLIDERS | 21 (two per order)

koji smoked wagyu beef cheek, pickled daikon, charred shishito peppers, sunomono

*SMOKED TUNA TARTAR | 25

shoyu, creme fraiche, fresh wasabi, umeboshi, bubu arare, micro cilantro, micro amaranth

*KUROBUTA PORK BELLY | 23

arugula agnolotti, truffled tonkotsu broth, roasted beets, soy poached quail egg

SEARED SONOMA FOIE GRAS | 29

walnut waffles, caramelized asian pear, yuzu meringue, whipped black sesame butter, huckleberry red wine gastrique, maple bourbon foie jus, micro sorrel

SALADS + SOUP

*PACIFIC CAESAR SALAD | 18

chamomile smoked king salmon, lemongrass croutons, romaine hearts, baby kale, candied pecans - Omit Salmon | -3

BABY BEET SALAD | 19

saba vinaigrette, blood orange gelee, beet gel, cantaloupe greens, goat cheese crema, pomegranate seeds, pistachios

ASCEND ONION SOUP | 21

wagyu beef tongue and cheek, pickled pearl onions, gruyere, sourdough cracker, green onion

BURGERS w/ nori malt vinegar dusted frites

AZUKI EDAMAME BURGER | 18

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 - Rossini Style Add Foie Gras +22

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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 | 66
- Angus Prime - Petite Filet Mignon 6oz | 59
- Angus Prime - Filet Mignon 10oz | 85

*PRIME "DRY AGED" AMERICAN STEAKS | Dry Aged Min 45 days

- Dry-Aged Prime - Bone In New York Strip 17oz | 88
- Dry-Aged Prime - Bone In Ribeye 24oz | 106
- Dry-Aged Prime - Tomahawk Chop 36oz | 165
- Dry-Aged Prime - "Seahawk" Chop 45oz | 205

*LUXURY WAGYU ANGUS CROSSBREED | PNW Ranches, United States

- Luxury - Outside Skirt Steak 8oz | 55
- Luxury - Filet Mignon 8oz | 89
- Luxury - "Cap" of Ribeye 8oz | 90

*"KUROGE PUREBREED" A5 WAGYU | JAPAN | (3 ounce minimum)

- Prized A5 Wagyu - Filet Mignon | 33 per ounce | 99 minimum

*"MIYAZAKI PREFECTURE" A5 WAGYU | JAPAN | (3 ounce minimum)

- a privilege to serve based on availability
- World's Best A5 Wagyu - Filet Mignon | 48 per ounce | 144 minimum

ADDITIONAL ENHANCEMENTS FOR YOUR STEAKS

Red King Crab Legs | 65
uni yuzu mayo, masago

*Seared Foie Gras | 26
miso demi

Bearnaise Sauce | 8
House Made Steak Sauce | 7
Foie Gras Herb Butter | 9
Drawn Butter | 4

MAINS - LAND & SEA

VENISON LOIN | 59

yuzu kosho, guanciale, potato rouille, baby rainbow carrots, fried sage, tripled seared maitake mushroom, bone marrow demi

MARY'S ORGANIC PAN ROASTED CHICKEN BREAST | 42

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 | 55
SEA SCALLOPS (4) | 58

KING SALMON | 56
ALASKAN KING CRAB | 116 (1-Pound)

SIDE OFFERINGS

NORI MALT VINEGAR DUSTED FRIES w/ truffle aioli | 7

ROASTED BRUSSELS SPROUT | 14

nuoc cham vinaigrette, golden gooseberry gel, bonito, parmesan crisp

TEMPURA & SAUTEED FORAGED MUSHROOMS | 16

maitake, sauteed honshimeiji, king oyster, oyster mushrooms, ponzu aioli, mitsuba, foie gras bites

GRILLED FALL VEGETABLES | 15

delicata squash, butternut squash, asparagus, quince, black garlic vinaigrette, braised daikon, blackberries, crunchy rayu

POTATO PUREE & BUTTER | 15

yukon gold potato, okinawan sweet potato, whole butter

DUNGENESS CRAB MAC & CHEESE | 26

dungeness crab, crab veloute, edamame, red bell peppers, parsley breadcrumbs, shichimi togarashi

TRUFFLE MAC & CHEESE | 21

white truffle, bechamel, truffle puree, parsley breadcrumbs

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 (8 pcs) | 24

navel orange, okinawan sweet potato, shaved truffle, truffle aioli

*KING SALMON CEVICHE ROLL (8 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	13 ea
*O-toro - bluefin belly	20 ea
*Hamachi - yellowtail	4 ea
*Salmon - king	5 ea
*Salmon Belly - king	6 ea
*Madai - japanese snapper	6 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

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