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 taratata 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

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VENISON LOIN | 59
yuzu kosho, guanciale, potato roilie, 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

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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
**PRIME AMERICAN STEAKS** | Angus Beef Wet Aged 28 days
Angus Prime - New York Strip 4oz | 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 7oz | 88
Dry-Aged Prime - Bone In Ribeye 24oz | 166
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 | 96 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

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**MAINS - LAND & SEA**

**VENISON LOIN** | 59
yuzu kosho, guanciale, potato roulie, baby rainbow carrots, fried sage, tripled seared maitake mushroom, bone marrow demi

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**SPECIAL GLAZE**

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**SIDE OFFERINGS**

- **NORI MALT VINEGAR DUSTED FRIES** w/ truffle aioli | 7
- **ROASTED BRUSSELS SPROUT** | 4
  - nuoc cham vinaigrette, golden gooseberry gel, bonito, parmesan crisp
- **TEMPURA & SAUTEED FORAGED MUSHROOMS** | 16
  - maitake, sauteed honshimeji, king oyster, oyster mushrooms, ponzu apple, mitsuba, foie gras bits
- **GRILLED FALL VEGETABLES** | 15
  - delicata squash, butternut squash, asparagus, quince, black garlic vinaigrette, braised daikon, blackberries, crunchy rayu
- **POOTATO 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

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SHOOTER

*KUMAMOTO OYSTER SHOOTER | 9ea
unl, sturgeon cavlar, 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 (6 pcs) | 25
cilantro, onion, asian pear, tomato, avocado, ume vinaigrette

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<thead>
<tr>
<th>*NIGIRI w/ RICE or TRADITIONAL SASHIMI</th>
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<tbody>
<tr>
<td>priced by the each</td>
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<tr>
<td>*Akami - tuna bluefin</td>
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<td>*Chu-toro - bluefin belly</td>
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<td>*O-toro - bluefin belly</td>
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<td>*Hamachi - yellowtail</td>
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<td>*Salmon - king</td>
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<td>*Salmon Belly - king</td>
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<td>*Madai - japanese snapper</td>
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<td>*Hotate - scallop</td>
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<td>*Uni - sea urchin</td>
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<td>*Ikura - salmon roe</td>
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<td>Unagi - fresh water eel</td>
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<td>Tako - octopus</td>
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<td>Ebi - shrimp</td>
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<td>*Botan Ebi - spot prawn</td>
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<tr>
<td>*Japanese Wagyu - beef</td>
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