

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
don julio 1942 extra anejo, d'usse cognac, smoked barrel aged agave, housemade aromatic bitters
- KAMEHAMEHA | 18
ciroc pineapple, lemon, pineapple, madagascar vanilla, housemade coconut syrup
- EL CHICHON | 18
lunazul humoso, casamigos mezcal, aloe liqueur, avocado, lime
- CLOUD NINE | 18
belvedere vodka, homemade vanilla syrup, japanese soda
- SUBURBAN | 19
high west double rye, amaricano, vielle normandie, pedro ximenez, angostura, orange bitters
- CITRIC MONK | 18
ketel one vodka, yellow chartreuse, naranja, lemon, lilikoi merengue
- STOMPIN' THE GARDEN | 18
bacardi superior, st germain, celery juice, cucumber juice, lemon, avocado, lemongrass bitters
- WASHINGTONIAN | 19
woodinville port cask whiskey, il riposo del soldato vermouth, bourbon spiced cherry syrup, antique bitters
- KNIGHT RIDER | 18
espolon blanco tequila, canton ginger, aperol, lemon, yuzu, lime, pineapple demerara
- 1921 | 18
empress gin, blood orange, honey rose syrup, lemon, cardamom

SHOOTER

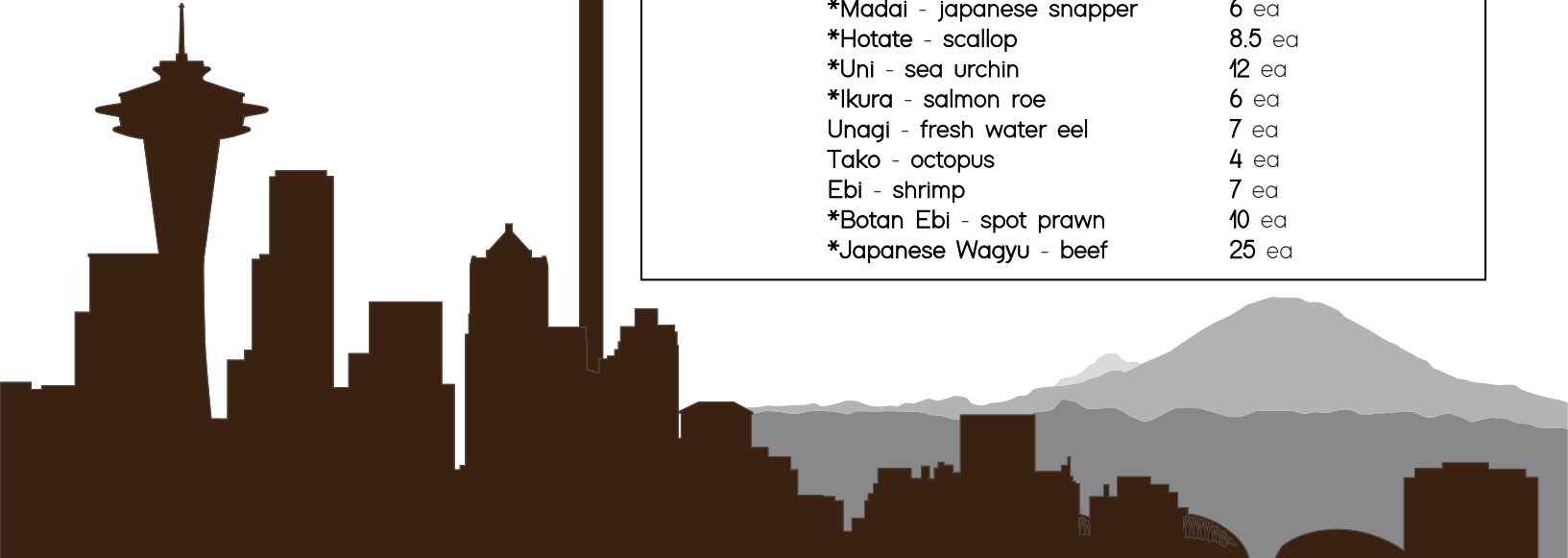
- *KUMAMOTO OYSTER SHOOTER | 9ea
uni, sturgeon caviar, wasabi, ponzu, quail-yolk, dewazakura dewasansan junmai ginjo "green ridge"

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 (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

*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 |



STARTERS & SALAD

- *OYSTERS | 4 each
daily selection, wasabi cocktail sauce, ponzu sauce, champagne mignonette
- SEA SCALLOP RISOTTO | 29
umeboshi, brodo foam, charcoal parmesan frico, shiso, watercress
- SMOKED TUNA TARTAR | 25
shoyu, creme fraiche, fresh wasabi, umeboshi, bubu arare, micro cilantro, micro amaranth
- JACKFRUIT "KRAB" CAKES | 16 (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)
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 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

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 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

MAINS - LAND & SEA

- 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
- VENISON LOIN | 59
yuzu kosho, guanciale, potato rouille, baby rainbow carrots, fried sage, tripled seared maitake mushroom, bone marrow demi
- *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 KING CRAB | 116 (1-Pound)

SIDE OFFERINGS

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|--|--|
| POTATO PUREE & BUTTER 15
yukon gold potato, okinawan sweet potato, whole butter | NORI MALT VINEGAR DUSTED FRIES 7
truffle aioli |
| ROASTED BRUSSELS SPROUT 14
nuoc cham vinaigrette, golden gooseberry gel, bonito, parmesan crisp | TRUFFLE MAC & CHEESE 21
white truffle, bechamel, truffle puree, parsley breadcrumbs |
| DUNGENESS CRAB MAC & CHEESE 26
dungeness crab, crab veloute, edamame, red bell peppers, parsley breadcrumbs, shichimi togarashi | TEMPURA & SAUTEED FORAGED MUSHROOMS 16
maitake, sauteed honshimeiji, king oyster, oyster mushrooms, ponzu aioli, mitsuba, foie gras bites |

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