Cocktails

Kamehameha | 15
- Ciroc pineapple, lemon, pineapple, Madagascar vanilla, housemade coconut syrup

El Chichon | 15
- Lunazul humoso, Casamigos mezcal, aloe liqueur, avocado, lime

Cloud Nine | 15
- Belvedere vodka, homemade vanilla syrup, Japanese soda

Suburban | 15
- High West double rye,amaricano, vieille normandie, Pedro Ximenez, angostura, orange bitters

Citric Monk | 15
- Ketel one vodka, yellow chartreuse, naranja, lemon, lili kol merengue

Stompin’ The Garden | 15
- Bacardi superior, st germain, celery juice, cucumber juice, lemon, avocado, lemongrass bitters

Washingtonian | 15
- Woodinville port cask whiskey, Il Riposo del soldato vermouth, bourbon spiced cherry syrup, antique bitters

Knight Rider | 15
- Espolon blanco tequila, canton ginger, aperol, lemon, yuzu, lime, pineapple demerara

1921 | 15
- Empress gin, blood orange, honey rose syrup, lemon, cardamom

Draft Beers | 6
- Kirin Ichiban
- Mac & Jacks Amber
- Johnny Utah Pale Ale
- Elysian Space Dust IPA
- Rotating Tap

Wine By The Glass | 12
- Prosecco
- Roger Goulart Cava Rose
- Still Rose
- Bodega Garzon Albarino
- Educated Guess Chardonnay
- Seghesio Old Vines Zinfandel
- Cune Reserva Tempranillo
- Hyland Estate Pinot Noir

Nori Malt Vinegar Dusted Fries | 6
  w/ truffle aioli

*Ascend Steakhouse Wagyu Burger | 23
  dry aged & wagyu blend, white cheddar, over medium egg, crispy shallot, arugula, frisee, brioche bun

*Kumamoto Oyster Shooter | 8 ea
  uni, sturgeon caviar, wasabi, ponzu, quail yolk, Dewazakura Dewasansan Junmai Ginjo “green ridge”

Black Garlic Sesame Edamame | 9
  w/ crunchy rayu, yuzu foam

*Spicy Tuna Prosciutto Hand Roll
  14 pair / 8 ea
  bubu arare, avocado, tomato relish, bottarga

*Hamachi Truffle Hand Roll
  14 pair / 8 each
  Navel orange, okinawan sweet potato, shaved truffle, truffle aioli

*Salmon Ceviche Hand Roll
  14 pair / 8 each
  cilantro, onion, asian pear, tomato, avocado, umebinaigrette

Korean Style Karaage | 19
  crispy chicken, gochujang chili, foie gras snow, celery, almond foie butter

*Nitamago Deviled Eggs | 10 (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 | 14 pair
  Hamachi negi | 13 pair
  King Salmon & ikura | 14 pair

Wagyu Beef Cheek Bao Sliders | 19 (two per order)
  Koji smoked wagyu beef cheek, pickled daikon, charred shishito peppers, sunomono

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

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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.

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