

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, vielle normandie, pedro ximenez, angostura, orange bitters

CITRIC MONK | 15

ketel one vodka, yellow chartreuse, naranja, lemon, lilikoi 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/ cruchy 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, ume vinaigrette

KOREAN STYLE KARAAGE | 19

crispy chicken, gochujang chili, foie gras snow, celery, almond foie butter

*NITAMAGO DEVEILED 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

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.