

CAVIAR SERVICE

*CAVIAR | 100 Kaluga | 195 Osetra | 235 Golden Osetra
red onion, chive, creme fraiche, egg whites, egg yolk, crispy rice, okinawan potato crisps

APPETIZERS

*OYSTERS | 4.5 each daily selection, wasabi cocktail sauce, ponzu sauce, champagne mignonette

BEEF TARTAR | 27
lemongrass koji cream, pickled enoki mushrooms, nori rice cracker

CRAB TORTELLINI | 30
yuzu crab veloute foam, pea puree, dungeness crab

JACKFRUIT "KRAB" CAKES | 18 (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 | 18 pair hamachi negi | 17 pair king salmon & ikura | 18 pair

DUCK DUO | 26
confit croquette, shichimi togarashi cured duck breast, pickled blueberries

*SMOKED TUNA TARTAR | 28
shoyu, creme fraiche, fresh wasabi, umeboshi, bubu areare, micro cilantro, micro amaranth

*KUROBUTA PORK BELLY | 25
arugula agnolotti, truffled tonkotsu broth, roasted beets, soy poached quail egg

SEARED SONOMA FOIE GRAS | 32
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 | 19
chamomile smoked king salmon, lemongrass croutons, romaine hearts, baby kale,
candied pecans - Omit Salmon | -3

BABY BEET SALAD | 20
red baby beets, orange supreme, saba vinaigrette

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 | 20
azuki bean, edamame, oats, chickpeas, frisee, smoked tomato jam, sesame vegan bun

*ASCEND STEAKHOUSE WAGYU BURGER | 28
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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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 | 68
 - 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 | 58
 - Luxury - Filet Mignon 8oz | 89
 - Luxury - "Cap" of Ribeye 8oz | 95
- *"KUROGE PUREBREED" A5 WAGYU | JAPAN | (3 ounce minimum)
 - Prized A5 Wagyu - Filet Mignon | 35 per ounce | 105 minimum
- *"MIYAZAKI PREFECTURE" A5 WAGYU | JAPAN | (3 ounce minimum)
 - a privilege to serve based on availability
 - World's Best A5 Wagyu - Filet Mignon | 51 per ounce | 153 minimum

ADDITIONAL ENHANCEMENTS FOR YOUR STEAKS

- | | |
|-------------------------|----------------------------|
| Red King Crab Legs 75 | Bearnaise Sauce 8 |
| uni yuzu mayo, masago | House Made Steak Sauce 7 |
| *Seared Foie Gras 26 | Foie Gras Herb Butter 9 |
| miso demi | Drawn Butter 4 |

MAINS - LAND & SEA

- CRUSTED LAMB LOIN | 68
 - charred leek puree, roasted baby radish, pomegranate lamb jus
- MARY'S ORGANIC PAN ROASTED CHICKEN BREAST | 45
 - 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 | 58
- SEA SCALLOPS (4) | 58
- KING SALMON | 58
- ALASKAN KING CRAB | 135 (1-Pound)

SIDE OFFERINGS

- NORI MALT VINEGAR DUSTED FRIES w/ truffle aioli | 8
- BONE MARROW | 23
 - crunchy rayu, mushroom chimichurri, furikake rice cracker
- TEMPURA & SAUTEED FORAGED MUSHROOMS | 18
 - maitake, sauteed honshimeiji, king oyster, oyster mushrooms, ponzu aioli, mitsuba, foie gras bites
- GRILLED SPRING VEGETABLES | 16
 - grilled asparagus, charred apricot puree, patty pan, zucchini, parsnips, braised daikon, kohlrabi gremolata, kohlrabi greens, sunchoke chips
- POTATO PUREE & BUTTER | 16
 - yukon gold potato, okinawan sweet potato, whole butter
- DUNGENESS CRAB MAC & CHEESE | 28
 - dungeness crab, crab veloute, edamame, red bell peppers, parsley breadcrumbs, shichimi togarashi
- TRUFFLE MAC & CHEESE | 22
 - white truffle, bechamel, truffle puree, parsley breadcrumbs

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SHOOTER

*KUMAMOTO OYSTER SHOOTER | 10ea

uni, sturgeon caviar, wasabi, ponzu, quail-yolk, dewazakura
dewasansan junmai ginjo "green ridge"

SUSHI - CONTEMPORARY ROLLS

SPICY CITRUS AVOCADO ROLL (8 pcs) | 20

english cucumber, mango, spicy miso

*SPICY TUNA & PROSCIUTTO ROLL (8 pcs) | 35

bubu arare, avocado, tomato relish, bottarga

*HAMACHI TRUFFLE ROLL (8 pcs) | 25

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

*KING SALMON CEVICHE ROLL (6 pcs) | 26

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	6 ea
*Chu-toro - bluefin belly	14 ea
*O-toro - bluefin belly	21 ea
*Hamachi - yellowtail	5 ea
*Salmon - king	6 ea
*Salmon Belly - king	7 ea
*Madai - japanese snapper	7 ea
*Hotate - scallop	9 ea
*Uni - sea urchin	13 ea
*Ikura - salmon roe	7 ea
Unagi - fresh water eel	8 ea
Tako - octopus	5 ea
Ebi - shrimp	7 ea
*Botan Ebi - spot prawn	11 ea
*Japanese Wagyu - beef	26 ea

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DESSERTS

"CHILL" (vegan) | 13

sorbet trio - coconut pandan, yuzu dragon fruit, white peach
champagne, toasted coconut crumb

PANDORA | 16

black currant mousse, hazelnut cremeux, dark chocolate cake,
chocolate meringue, basil sponge cake

"MAGIC MUSHROOM"

Small 20

Medium (serves 2 to 4) 27

Large (serves 4 to 6) 46

white chocolate cherry mousse, mocha crumb, matcha shortbread,
chocolate pot de creme, honey meringue mushroom

"HALO" | 16

vanilla tuile, coconut ice cream, passion fruit caramel, mango curd,
coconut, mango

"SKYFALL" | 17

miso chocolate caramel, shiso berry gastrique, blueberry macaron,
goat cheese panna cotta, butter cream

LA COLOMBE COFFEE SERVICE

FRENCH PRESS | Large 14 (serves 4) | Small 10 (serves 2)

smoky notes of chocolate, hazelnut and dark fruits

DECAF FRENCH PRESS | Large 14 (serves 4) | Small 10 (serves 2)

full body and moderate acidity in perfect balance without the caffeine
featuring notes of chocolate and caramel

ESPRESSO | 6 CAPPUCCINO | 8

medium roast, notes of caramel, toffee and cocoa with a fragrant
honey-sweet roasted nuttiness

ART OF TEA SELECTION | 8

Matchasticks

Earl Grey

Eisais Choice Sencha

Egyptian Chamomile

Apricot Escape

Pacific Coast Mint

Caramelized Pear

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ASCEND SUSHI BAR MENU

5pm to 11pm | Sunday thru Thursday
5pm to 12mid | Friday + Saturday

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uni, sturgeon caviar, wasabi, ponzu, quail-yolk,
dewazakura dewasansan junmai ginjo "green ridge"

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

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cilantro, onion, asian pear, tomato,
avocado, ume vinaigrette

*NIGIRI w/ RICE

or

TRADITIONAL SASHIMI

priced by the each w/ wasabi, shoyu
fresh wasabi supplement | 5

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COCKTAILS

I'VE GOT 99 PROBLEMS, BUT A DRINK AIN'T 1 OF THEM | 47

don julio 1942 extra anejo, d'usse cognac,
smoked barrel aged agave,
housemade aromatic bitters

KAMEHAMEHA | 19

ciroc pineapple, lemon, pineapple, madagascar
vanilla, housemade coconut syrup

WHERE EAGLES DARE | 19

angostura 1919 rum, banana liqueur, passionfruit,
lemon, mint, banana passionfruit foam

CLOUD NINE | 19

belvedere vodka, homemade vanilla
syrup, japanese soda

SUBURBAN | 20

high west double rye, amaricano, vieille normandie,
pedro ximenez, angostura, orange bitters

CITRIC MONK | 19

ketel one vodka, yellow chartreuse, naranja,
lemon, lilikoi merengue

JABRONI | 19

teremana blanco, ancho reyes chile poblano liqueur,
aloe liqueur, watermelon juice, blood orange, lime, lemongrass

WASHINGTONIAN | 21

woodinville port cask whiskey, il riposo del soldato
vermouth, bourbon spiced cherry syrup, antique bitters

KNIGHT RIDER | 19

espolon blanco tequila, canton ginger, aperol, lemon,
yuzu, lime, pineapple demerara

1921 | 19

empress gin, blood orange, honey rose syrup,
lemon, cardamom

DRAFT BEERS

KIRIN ICHIBAN | 9

MAC & JACKS AMBER | 9

JOHNNY UTAH PALE ALE | 9

ELYSIAN SPACE DUST IPA | 10

ROTATING TAP | 9

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AFTER DINNER PORT + WINE SELECTIONS

GRAPPA

MAROLO, GRAPPA DI AMARONE,
PIEMONTE, IT | 22

NARDINI MANDORLA ALMOND | 15

JACOPO POLI CLEOPATRA MOSCATO DI ORO | 25

MADEIRA

RARE WINE CO., HISTORIC SERIES
NY MALMSEY - 18 | 216 (750ml)

D'OLIVEIRA, MALMSEY, 1991 | 45

D'OLIVEIRA, BUAL, 1904 | 125 (1oz pour)

D'OLIVEIRA, BUAL, 1968 | 80 (1oz pour)

PORTS

RAMOS PINTO 20yr TAWNY | 20

RAMOS PINTO, LBV, PORTO,
POR 2014 | 13 (2OZ POUR) | 156 (750ML)

RAMOS PINTO VINTAGE, PORTO,
POR, 1997 | 30 (2OZ POUR) | 360 (750ML)

WINE AND SOUL, 5G TAWNY PORT, PORTO,
POR | 150 (1OZ POUR)

DESSERT WINES - 2oz pour

CHATEAU CLIMENS, 1ER CRU BARSAC, SAUTERNES,
FRA 2010 | 35 (2OZ POUR)

LONG SHADOWS, POET'S LEAP, BOTRYTIS RIESLING,
COLUMBIA VALLEY, WA | 20 (2OZ POUR)

MARENCO SCRAPONA MOSCATO D'ASTI (375ML) | 36