

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 | 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, vielle 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

SHOOTER

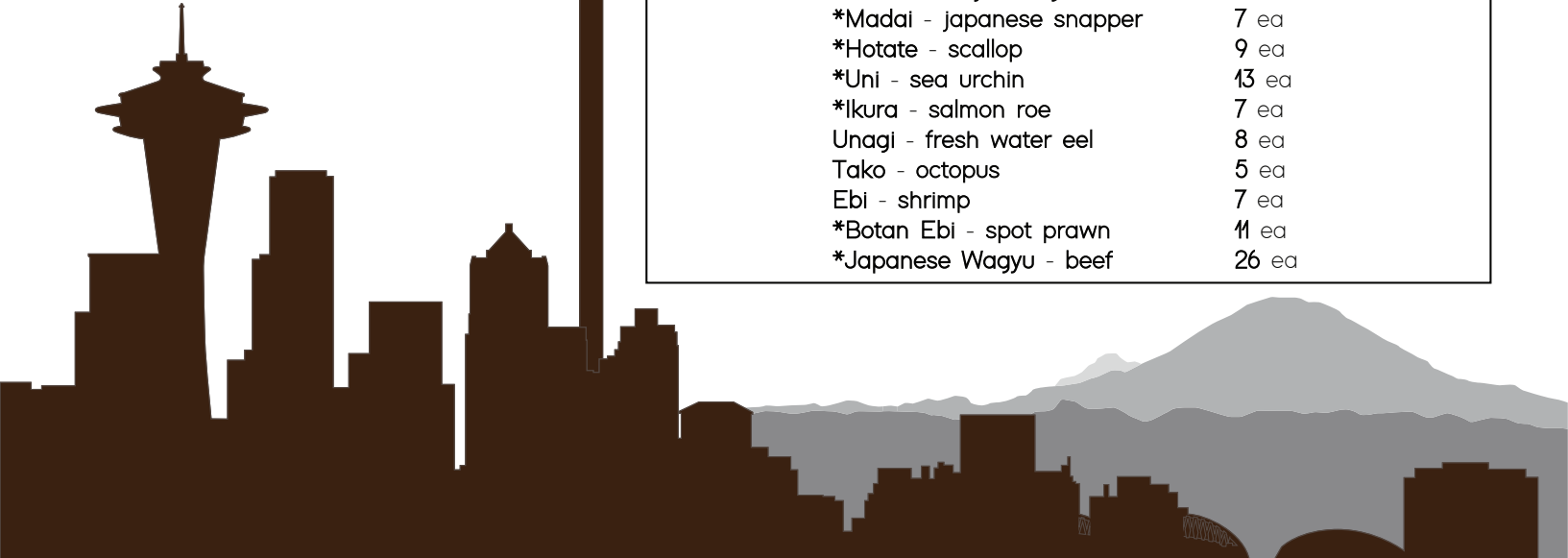
- *KUMAMOTO OYSTER SHOOTER | 10ea
uni, sturgeon caviar, wasabi, ponzu, quail-yolk, dewazakura
dewasansan junmai ginjo "green ridge"

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 |



STARTERS & SALAD

- *OYSTERS | 4.5 each
daily selection, wasabi cocktail sauce, ponzu sauce, champagne mignonette
- CRAB TORTELLINI | 30
yuzu crab veloute foam, pea puree, dungeness crab
- SMOKED TUNA TARTAR | 28
shoyu, creme fraiche, fresh wasabi, umeboshi, bubu arare, micro cilantro, micro amaranth
- JACKFRUIT "KRAB" CAKES | 18 (vegan)
corn pudding, spicy carrot romesco, meyer lemon tofu tarutaru sauce, fresno chile corn relish
- *NITAMAGO DEVEILED EGGS | 13 (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 | 18 pair
hamachi negi | 17 pair
king salmon & ikura | 18 pair
- WAGYU BEEF BAO SLIDERS | 22 (two per order)
koji smoked wagyu beef cheek, pickled daikon, charred shishito peppers, sunomono
- *PACIFIC CAESAR SALAD | 19
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 | 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

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 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

MAINS - LAND & SEA

- 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
- CRUSTED LAMB LOIN | 68
charred leek puree, roasted baby radish, pomegranate lamb jus
- *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 KING CRAB | 135 (1-Pound)

SIDE OFFERINGS

- POTATO PUREE & BUTTER | 16
yukon gold potato, okinawan sweet potato, whole butter

BONE MARROW | 23
crunchy rayu, mushroom chimichurri, furikake rice cracker

DUNGENESS CRAB MAC & CHEESE | 28
dungeness crab, crab veloute, edamame, red bell peppers, parsley breadcrumbs, shichimi togarashi
- NORI MALT VINEGAR DUSTED FRIES | 8
truffle aioli

TRUFFLE MAC & CHEESE | 22
white truffle, bechamel, truffle puree, parsley breadcrumbs

TEMPURA & SAUTEED FORAGED MUSHROOMS | 18
maitake, sauteed honshimeiji, king oyster, oyster mushrooms, ponzu aioli, mitsuba, foie gras bites

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