PRIME STEAK & SUSHI
LOUNGE MENU

*NIGIRI w/ RICE or TRADITIONAL SASHIMI
priced by the each | wasabi, shoyu | fresh wasabi supplement | 5

*Nakami - tuna bluefin | 6 ea
*Nakotoro - bluefin belly | 14 ea
*Nigitoro - bluefin belly | 21 ea
*Nigamachi - yellowtail | 5 ea
*Salmon - king | 6 ea
*Salmon Belly - king | 7 ea
*Mako - japanese snapper | 7 ea
*Nagata - 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

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

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

*KAMENHEMHA | 19
coch pineapple, lemon, pineapple, madagascar vanilla, housemade coconut syrup

*WHERE EAGLES DARE | 19
angostura 1999 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, amarikano, ville normandie, pedro ximenez, angostura, orange bitters

*CITRIC MONK | 19
ketel one vodka, yellow chartreuse, naranja, lemon, likker merengo

*JABRONI | 19
temecula blanco, ancho reyes chile poblano liqueur, aloe liqueur, watermelon julep, blood orange, lime, lemon grass

*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 | 10 ea
uni, sturgeon caviar, wasabi, ponzu, qualiyoik, dewakakra 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

*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.
**STARTERS & SALAD**

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

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

SMOKED TUNA TARTARE | 28 shoyu, creme fraiche, wasabi, umeboshi, bubu arare, micro česnko, micro amaranth

JACKFRUIT “KRAB” CAKES | 18 (vegan) corn pudding, spicy carrot remesco, meyer lemon tofu tarutaru sauce, fresno chile corn relish

*NITAMAGO DEVILED 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 crouton, 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, romanle 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**

scallops, miso demi-glace, black garlic butter

*PRIME AMERICAN STEAKS*

| Angus Beef Wet Aged 28 days | Angus Prime - New York Strip 4oz | 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 | 206

*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 PUREBRED* A5 WAGYU JAPAN | (3 ounce minimum)

| Priced A5 Wagyu - Filet Mignon 35 per ounce | 105 minimum

*MIYAZAKI PREFECTURE* A5 WAGYU JAPAN | (3 ounce minimum)

| a privilege to serve based on availability
| Work is Best A5 Wagyu - Filet Mignon 51 per ounce | 105 minimum

**LUXURY WAGYU ANGUS CROSSBREED**

dry aged & wagyu blend, white cheddar, over medium egg, crispy shallot, arugula, frisee, brioche bun - Rossini Style Add Foie Gras +22

*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, rhubarb lamb jus

*ALDER + FRUIT WOOD GRILLED SEAFOOD* black garlic puree, collery root puree, mint pesto, shichimi togarashi charred lemon, pickled red onion

MISO BLACK COD | 58 SEA SCALLOPS (4) | 58

KING SALMON | 58 KING CRAB | 36 (1-Pound)

*SIDE OFFERINGS*

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

BONE MARROW | 23 crunchy rayu, mushroom chimiichurri, 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, becharmel, truffle puree, parsley breadcrumbs

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

---

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

- 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