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
lemon grass 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
conzilo croquette, shichimi togarashi cured duck breast, pickled blueberries

*SMOKED TUNA TARTAR | 28
shoyu, creme fraiche, fresh wasabi, umeboshi, bubu arare, 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, rhubarb 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

*NIQIRI 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 9pm | Sunday thru Thursday
5pm to 12mid | Friday + Saturday

### SHOOTER

*KUMAMOTO OYSTER SHOOTER | 10ea

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### 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 oil

**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 w/ 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

**Mada** - 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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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 199 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