

PRIVATE DINING



ASCEND
PRIME STEAK & SUSHI

From this perfectly appointed private dining suite, Vertigo offers unobstructed views of the Pacific Northwest with its soaring floor to ceiling glass windows. This contemporary suite elevates private dining with its modern design, audio visual capabilities and our custom art chandelier "Sanctuary"

CAPACITY: 2-80
SQUARE FOOTAGE: 1295



VERTIGO

Providing a setting for up to 60 guests, the floor to ceiling glass windows look northwest, where guests will enjoy the Bellevue city skyline, Lake Washington spanning as far as the Cascade mountain range. The room comes equipped with retractable walls for a more intimate setting. Offering a private terrace, the Vista Suite is the ideal location for an indoor/outdoor event.

CAPACITY: 2-60
SQUARE FOOTAGE: 1065



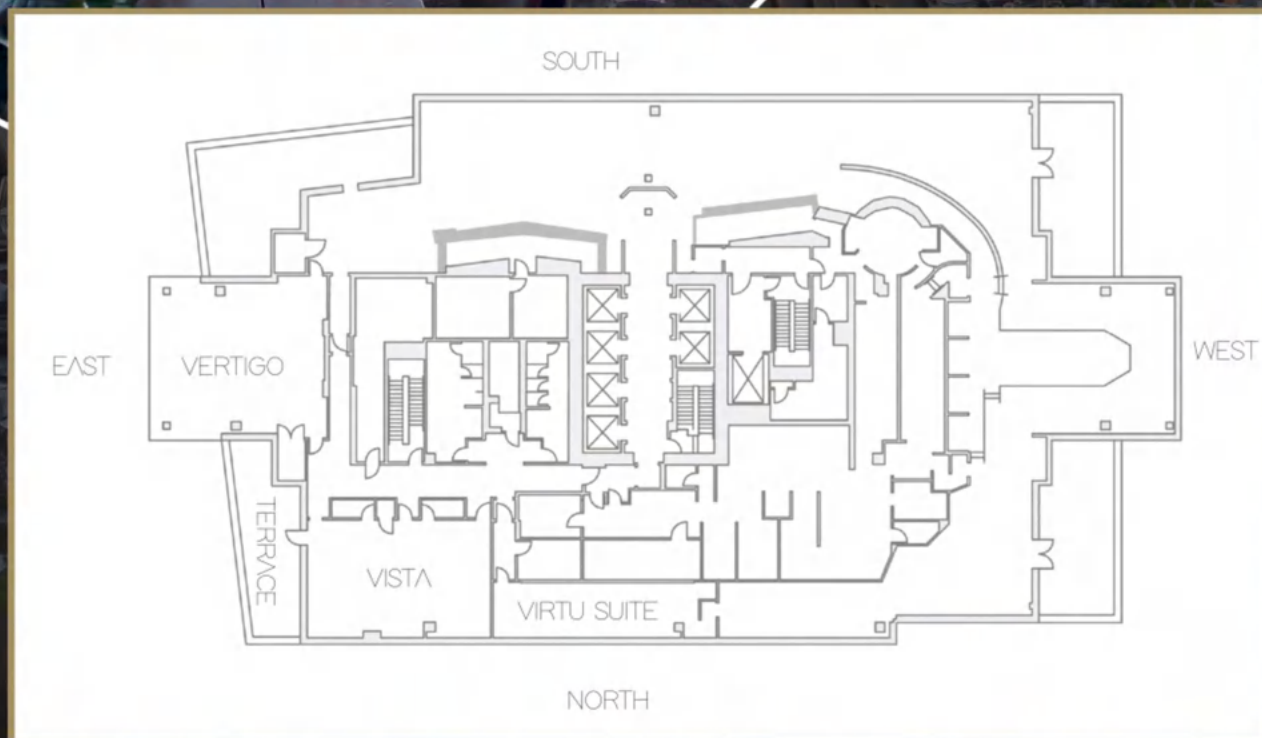
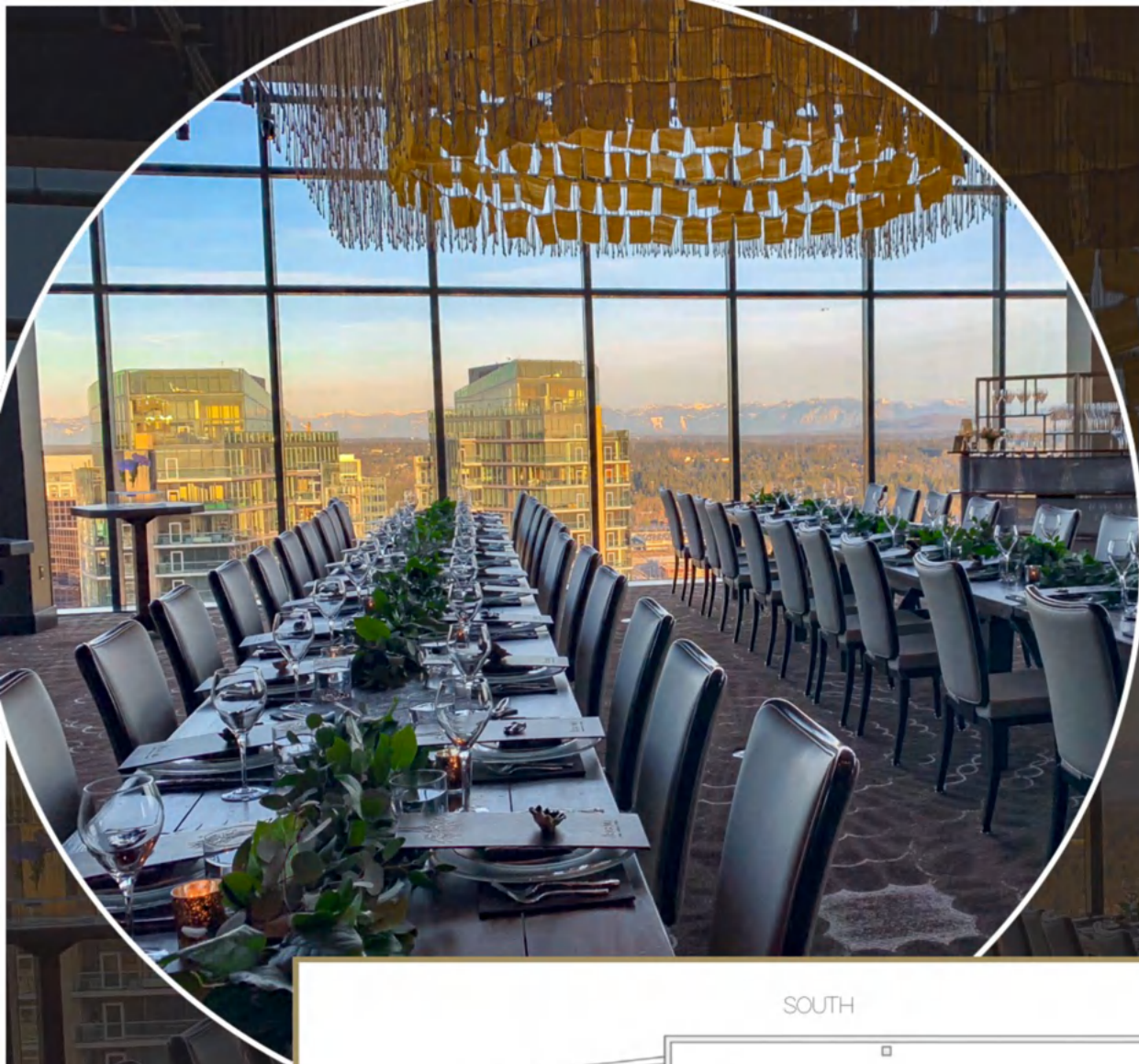
VISTA

The exclusive setting for an intimate gathering or meeting, Virtu offers capacity for 16 guests. With sweeping views that face northwest, Lake Washington and the cityscape of Bellevue create the ambiance of this suite. Special features in the Virtu Suite include a private wet bar, soft lounge seating and audio visual capabilities.

CAPACITY: 2-16
SQUARE FOOTAGE: 555



VIRTU SUITE



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PRIME STEAK & SUSHI

FOR MORE INFORMATION:
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ASCEND

PRIME STEAK & SUSHI

APPETIZERS | PRICE BY THE DOZEN

- Miso Smoked Eggplant Hummus** | crispy togarashi chickpeas, pickled crudite | 54 (V)
Tuna Crudo | crunchy rayu, green onion, soy | 84
Scallop Crudo | gremolata, puffed quinoa, micro amaranth | 95
Dungeness Crab Cocktail | wasabi cocktail sauce, avocado, cherry tomato | 92
Nitamago Deviled Eggs | soy poached egg, bacon pea jam, slow braised kurobuta pork belly, baby arugula | 70
Wagyu Steak Tartare | yuzu kosho, lemongrass koji crema, shiso, nori rice crackers | 80
Caviar Bites | crispy wonton, american caviar, egg white, egg yolk, red onion, chives, creme fraiche | 145
Chilled Salmon | togarashi crust, sunomono cucumber, ube vin creme fraiche, garlic crystals, ponzu aioli, salmon roe | 98
Kumamoto Oyster Shooters | uni, wasabi ponzu, quail yolk, dewazakura, junmai ginjo | 96
Seasonal Pacific Oysters | wasabi cocktail, champagne mignonette, citrus ponzu | 48
Jackfruit "Krab" Cakes | corn pudding, spicy carrot romesco, meyer lemon tofu tarutaru sauce, fresno chile corn relish | 65 (V)
Roasted Garlic Cauliflower | carrot romesco, sambuca infused currants, toasted hazelnuts, micro cilantro, gochugaru | 44 (V)
Kushiyaki Lettuce Cups | gem lettuce, sweet mustard chili glaze, somen noodles & tsuyu sauce
wagyu steak | 70 chicken | 54 tofu | 40 (V)
Kurobuta Pork Belly | arugula agnolotti, truffled tonkotsu broth | 72
Lamb Chop | harissa, pistachio crust, pea puree, lamb jus | 160
Sweet & Spicy Chicken Karaage | sweet coconut braised farrow salad, spicy chili sauce | 58
Ascend Crab Grilled Cheese | emmenthal, parmesan, lemon greens, smoked tomato aioli | 78
Truffle Burger Sliders | truffle aioli, truffle pecorino, shallots, toasted brioche | 120
Saffron Poached Potatoes & Curds | fennel & fresno slaw, smoked tomato aioli, beecher's flagship curds, pickled spring onion | 54

BOARD

- Imported & Domestic Aged Milk** | cow, sheep, goat milk varieties, dried fruit, marcona almonds | 150
Charcuterie | chef's selection of four unique cured meats, seasonal pickles, mustards | 200
Seasonal Fruit | chef's selection | 95 (V)

CONTEMPORARY SUSHI

8 pieces in each roll

- Spicy Citrus Avocado Roll (V)** \$20
Spicy Tuna & Prosciutto Roll \$35
Hamachi & Truffle Roll \$27
King Salmon Ceviche Roll \$33
Assorted Nigiri or Sashimi \$72
chef's 12-piece selection

Menu selection is subject to change at any time. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 22% service charge is added to your total, 75% of which goes directly to your service team, and the remaining 25% is designated to the house.

(V) Indicates Item is Vegan

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PRIME STEAK & SUSHI

RAINIER

160 | price per person
VIP Package

LUXURY AMUSE BOUCHE

Chef's Creation

STARTER

Scallop Crudo

gremolata, puffed quinoa, micro amaranth

Seared Sonoma Foie Gras

walnut waffles, caramelized apple, yuzu
meringue, whipped black sesame butter,
huckleberry red wine gastrique,
maple bourbon foie jus, micro sorrel

Baby Beet Salad (V)

goat cheese crema, red baby beets, pear,
pistachio, blood orange gelee

MAIN

American Wagyu Eye of Rib Eye

spring onions, miso demi glace,
black garlic butter

Harissa Seasoned Lamb Rack

candied carrots, lamb jus,
pistachio crumble, watercress

Seared Black Cod

black garlic puree, celery root puree,
mint pesto, pickled red onion

Miso Glazed Eggplant (V)

carrot ginger puree, garlic chips,
heirloom tomato, herb oil, *optional miso ricotta*

DESSERT

Dark Chocolate Cake

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

Goat Cheese Berry Panna Cotta

shiso berry gastrique, blueberry macaron

Strawberry Lychee Sorbet (V)

coconut cream, shredded coconut,
edible flowers

ADAM

130 | price per person
Chef Inspired Tasting

AMUSE BOUCHE

Chef's Creation

STARTER

Avocado Gazpacho Soup (V)

cilantro, coconut cream, tempura shiso,
apple ginger compote

Char Siu Kurobuta Pork Belly

arugula agnolotti, truffled tonkotsu broth

Baby Beet Salad (V)

goat cheese crema, red baby beets, pear,
pistachio, blood orange gelee

MAIN

28 Day Wet Aged Filet Mignon

spring onions, miso demi glace,
black garlic butter

Organic Chicken Roulade

chicken confit, crispy chicken skin,
foie caramelized apple butter, artichokes,
burdock cardamom puree, crispy leeks

Wood Grilled Salmon

celery root puree, mint pesto

Miso Glazed Eggplant (V)

carrot ginger puree, garlic chips,
heirloom tomato, herb oil, *optional miso ricotta*

DESSERT

Tropical Tango

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

Goat Cheese Berry Panna Cotta

shiso berry gastrique, blueberry macaron

Strawberry Lychee Sorbet (V)

coconut cream, shredded coconut,
edible flowers

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BAKER

105 | price per person

STARTER

Caesar Salad

black garlic croutons, romaine hearts,
baby kale, candied pecans

Avocado Gazpacho Soup (V)

cilantro, coconut cream, tempura shiso,
apple ginger compote

MAIN

28 Day Wet Aged Filet Mignon

spring onions, miso demi glace,
black garlic butter

Organic Chicken Roulade

chicken confit, crispy chicken skin,
foie caramelized apple butter, artichokes,
burdock cardamom puree, crispy leeks

Branzino

cauliflower puree, hazelnut gremolata,
pickled golden raisins

Miso Glazed Eggplant (V)

carrot ginger puree, garlic chips,
heirloom tomato, herb oil, *optional miso ricotta*

DESSERT

Goat Cheese Berry Panna Cotta

shiso berry gastrique, blueberry macaron

Strawberry Lychee Sorbet (V)

coconut cream, shredded coconut,
edible flowers



ELEVATED A5

offering exclusive offer exclusive Japanese A5 wagyu
from three unique prefectures

3-ounce portion

Kuroge A5 Filet Mignon \$105

Miyazaki A5 Filet Mignon \$153

Hokkaido A5 New York Strip \$165

ACCOMPANIMENTS

additional enhancements for your a la carte entrees

SIDES

serves 3

Grilled & Braised Vegetables \$16

Sauteed Foraged Mushrooms \$18

Potato Puree & Butter \$16

Dungeness Crab Mac & Cheese \$28

Truffled Mac & Cheese \$22

Seared Foie Gras \$26

SAUCES

serves 3

Bearnaise Sauce \$8

House-made Steak Sauce \$7

Foie Gras Butter \$9

Drawn Butter \$4

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ELEVATE
YOUR EVENT

FLORAL ARRANGEMENTS

Standard: Starting at \$50

Upgraded: Starting at \$70

Luxury: Starting at \$100



EN-SUITE PRIVATE BAR

For the duration of your event: \$200

CUSTOM PLACECARDS

\$6/per paper card

\$8/per metal card

\$10/per oyster shell

\$15/roots cards





ABOUT ASCEND PRIME STEAK & SUSHI

Located on the 31st floor of Lincoln South Tower, Ascend Prime Steak & Sushi exudes a vibrant fusion of modern steak, sushi bar and lounge. The dining room complements both the unobstructed lake and city views of the Pacific Northwest, as well as the searing culinary heartbeat of its open wood fire grill.

Elevated dining from the 31st floor, Ascend Prime offers Bellevue's best views in an unparalleled dining experience. The Asian-influenced, contemporary steak and sushi restaurant plates aged prime and Wagyu beef along with premium seafood and innovative sushi with an American twist. Expert mixologists craft visionary cocktail offerings, while a team of sommeliers curate a 20-page wine menu to impress any enophile.

The restaurant is the flagship project for Ascend Hospitality Group, developers of world-class hospitality and culinary experiences led by Bellevue business and community leader, Elaina Morris Herber, and her partners Paul Herber and Jeffrey Frederick.



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AWARDS AND ACCOLADES

2019 MOST ROMANTIC RESTAURANT,
ARCHITECTURAL DIGEST

2019 BEST RESTAURANT, 425 MAGAZINE

2019 MOST ROMANTIC RESTAURANT, 425 MAGAZINE

2020 AAA FOUR DIAMOND PROPERTY

2020 AWARD OF EXCELLENCE, WINE SPECTATOR

2020 BEST BAR, BELLEVUE LIFESTYLE

2020 BEST DESSERT, BELLEVUE LIFESTYLE

2020 MOST ROMANTIC RESTAURANT,
425 MAGAZINE

2021 BEST DESSERT, 425 MAGAZINE

2021 MOST ROMANTIC RESTAURANT, 425 MAGAZINE

2021 BEST BAR, BELLEVUE LIFESTYLE

2022 BEST COCKTAIL, 425 MAGAZINE

2022 MOST ROMANTIC DINNER, 425 MAGAZINE

2022 BEST FINE DINING, 425 MAGAZINE

2022 AWARD OF EXCELLENCE, WINE SPECTATOR

