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

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

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
**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 | 54
- **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

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
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 butters, 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

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**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

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**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 à 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.
ASCEND
PRIME STEAK & SUSHI

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
2022 AWARD OF EXCELLENCE, WINE SPECTATOR

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