

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 | 48
don julio 1942 extra anejo, d'usse cognac, smoked barrel aged agave, housemade aromatic bitters

KAMEHAMEHA | 23
ciroc pineapple, lemon, pineapple, madagascar vanilla, housemade coconut syrup

GOLDEN HOUR | 22
tequila ocho plata, vago elote, walnut liqueur, lemon, lime, guava, kiwi, orgeat, sparkling

THE 'PRIEST' VALLON | 21
dead rabbit irish whisky, crowberry liqueur, walnut liqueur, lemon, date demerara, all spice-peach foam

CLOUD NINE | 21
belvedere vodka, elderflower, homemade vanilla syrup, japanese soda

SUBURBAN | 21
michter's straight rye, amaricano, vielle normandie, pedro ximenez, angostura, orange bitters

CITRIC MONK | 23
ketel one vodka, yellow chartreuse, naranja, lemon, lilikoi merengue

WASHINGTONIAN | 23
woodinville port cask whiskey, il riposo del soldato vermouth, bourbon spiced cherry syrup, antique bitters

KNIGHT RIDER | 22
espolon blanco tequila, canton ginger, aperol, lemon, yuzu, lime, pineapple demerara

1921 | 23
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

*CRISPY SALMON SKIN ROLL (6 pcs) | 25
salmon glass, pepperoncini aioli, salmon jus, avocado

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	8 ea
*Chu-toro - bluefin belly	14 ea
*O-toro - bluefin belly	21 ea
*Pink Maomao - longfin perch	6 ea
*Hamachi - yellowtail	8 ea
*Kanpachi - amberjack	8 ea
*Salmon - king	6 ea
*Salmon Belly - king	7 ea
*Madai - japanese snapper	7 ea
*Kurodai - black snapper	7 ea
*Hirame - pacific flounder	7 ea
*Hotate - scallop	9 ea
*Uni - sea urchin	16 ea
*Ikura - salmon roe	7 ea
*Saba - mackerel	5 ea
Unagi - fresh water eel	8 ea
Tako - octopus	6 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
- *BEEF TARTAR | 27
lemongrass koji cream, pickled enoki mushrooms, nori rice cracker
- *SMOKED TUNA TARTAR | 28
chimichurri creme fraiche, crispy green onions, serrano soy, pickled kyuri
- 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
- *PAT LAFRIEDA PRIME
AMERICAN STEAKS Angus Beef Wet Aged 28 days
Angus Prime - New York Strip 14oz | 70
Angus Prime - Petite Filet Mignon 6oz | 60
Angus Prime - Filet Mignon 10oz | 87
 - *PAT LAFRIEDA PRIME "DRY AGED"
AMERICAN STEAKS Dry Aged Min 50 days
Dry-Aged Prime - Bone In New York Strip 17oz | 90
Dry-Aged Prime - Bone In Ribeye 24oz | 110
Dry-Aged Prime - Porterhouse 32oz | 145
Dry-Aged Prime - Tomahawk Chop 36oz | 170
Dry-Aged Prime - "Seahawk" Chop 45oz | 209
 - *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
- PRIME LAMB LOIN | 75
lamb belly bacon, pickled squash, miso butternut squash puree, 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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