

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

NEW *WAGYU BEEF TARTARE | 28

bone marrow aioli, sansho pepper blini, pickled mustard seed, thai basil

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

NEW *CURED CHU-TORO | 35

zuke marinade, goji berry, sweet garlic, quail egg, negi vinaigrette

NEW DRY AGED DUCK BREAST | 27

kohji pea puree, japanese turnips, sudachi duck jus, coconut farro

*SMOKED TUNA TARTARE | 28

chimichurri creme fraiche, crispy green onions, serrano soy, pickled kyuri

*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 GOLDEN BEET SALAD | 20

mandarin vinaigrette, fig & umeboeshi compote, burrata bavarois, frisee

NEW SPRING PEA GAZPACHO | 17

english peas, charred leeks, coconut cream, umeboeshi espuma, kennebec gaufrette

NEW LOBSTER BISQUE | 32

lobster oil, confit potato, charred fennel, parmesan frico

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

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

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
- NEW *GINA & GINIA RINEHART "2GR" PUREBREED WAGYU | AUSTRALIA
 - bloodlines from Takeda, Tajima, Itozakura & Shimane prefectures of Japan (3 ounce minimum) | Filet Mignon - 25 per ounce | 75 minimum
- *"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

- NEW IBERICO TENDERLOIN | 63
 - iberico de bellota xo, iberico secreto bakkwa, iberico tenderloin, pork jus, micro radish, cauliflower soubise
- 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
- NEW GRILLED SPRING VEGETABLES | 17
 - bamboo shoots, white asparagus, green asparagus, black garlic vinaigrette, parsnip puree, snap peas, caulilini, braised beet greens
- 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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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 ideal in bringing equality to kitchen wages;

an incremental fee of 2.5% will be added to your bill. 100% of this fee is retained by the company. We use these funds to support our kitchen and culinary team.

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	6 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

*OMAKASE 7 pc | 47

seasonal selection of nigiri,
contemporary & traditional garnishment

NEW *PREMIUM OMAKASE 7 pc | 80

seasonal selection of premium nigiri,
contemporary & traditional garnishment

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, mango

"SKYFALL" | 17

miso chocolate caramel, shiso berry gastrique, blueberry macaron,
goat cheese panna cotta, butter cream

NEW "HIVE" | 68 (serves 4 to 6)

jasmine ice cream, matcha jaconde cake, hojicha buttercream, brown
sugar syrup, toki whiskey

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

Eisais Choice Sencha

Apricot Escape

Caramelized Pear

Earl Grey

Egyptian Chamomile

Pacific Coast Mint

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ASCEND SUSHI BAR MENU

5pm to 11pm | Sunday thru Thursday
5pm to 12mid | Friday + Saturday

SHOOTER

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uni, sturgeon caviar, wasabi, ponzu, quail-yolk,
dewazakura dewasansan junmai ginjo "green ridge"

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salmon glass, pepperoncini aioli, salmon jus, avocado

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english cucumber, mango, spicy miso

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bubu arare, avocado, tomato relish, bottarga

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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 w/ wasabi, shoyu
fresh wasabi supplement | 5

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seasonal selection of nigiri,
contemporary & traditional garnishment
7 pc | 47

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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

NEW PRINCESA MAYA | 22

los altos tequila, vago elote, guanabana, orgeat,
guava, lime, lemon, yuzu

NEW VIOLET BEAUREGAURDE | 20

chopin vodka, violet, lychee, lavender blueberry syrup,
lemon, riesling foam

CLOUD NINE | 21

belvedere vodka, elderflower, homemade vanilla syrup,
japanese soda

SUBURBAN | 21

michter's straight rye, amaricano, couvignac vs,
pedro ximenez, angostura, orange bitters

NEW BUBBLE BOBBLE | 25

teeling small batch irish whisky, green chartreuse,
maraschino, pear brandy, elderflower, yuzu, lime

WASHINGTONIAN | 23

woodinville port cask whiskey, bordiga rosso 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

DRAFT BEERS

SAPPORO PREMIUM LAGER | 9

MAC & JACKS AFRICAN AMBER | 9

JOHNNY UTAH PALE ALE | 9

LUCILLE IPA | 10

ROTATING TAP | 9

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AFTER DINNER PORT + WINE SELECTIONS

GRAPPA

MAROLO, GRAPPA DI AMARONE, PIEMONTE, IT | 22 (2oz Pour)

NARDINI MANDORLA ALMOND | 15 (2oz Pour)

JACOPO POLI CLEOPATRA MOSCATO DI ORO | 25 (2oz Pour)

MADEIRA

RARE WINE CO., HISTORIC SERIES NY MALMSEY | 20 (2oz Pour)

D'OLIVEIRA, BUAL, 1968 | 40 (1oz Pour)

D'OLIVEIRA, BUAL, 1908 | 125 (1oz Pour)

PORTS

RAMOS PINTO 20yr TAWNY | 20 (2oz Pour)

RAMOS PINTO, LBV, PORTO,
POR 2015 | 13 (2oz Pour) | 156 (750ML)

RAMOS PINTO VINTAGE, PORTO,
POR, 1997 | 30 (2oz Pour) | 360 (750ML)

NIEPOORT, COLHEITA TAWNY PORT, 2009 (2oz Pour) | 22

WINE & SOUL, 5G TAWNY PORT, PORTO,
POR | 150 (1oz Pour)

DESSERT WINES

INNISKILLIN, VIDAL ICEWINE, NIAGARA VQA,
CAN, 2019 (1oz Pour) | 20

OREMUS, ASZÛ 5 PUTTONYOS, TOKAJI, HU, 2014 (1oz Pour) | 22

CHATEAU CLIMENS, 1ER CRU BARSAC, SAUTERNES,
FRA 2010 | 18 (1oz Pour)

CHATEAU GILETTE, CRÈME DE TÊTE, SAUTERNES,
FRA, 1996 (1oz Pour) | 50

MARENCO SCRAPONA MOSCATO D'ASTI (375ML) | 36