

weekend brunch

TWO SELECTIONS | 65 per person THREE SELECTIONS | 78 per person FOUR SELECTIONS | 88 per person

pastry, brewed coffee, a fresh juice included

sharing encouraged supplements at an additional charge

a 20% gratuity will be automatically added to parties of 6 or more guests, and is 100% shared by all members of your service team.

Ascend has adopted the "living wage" ideals in bringing equality to kitchen wages. an incremental fee of 2.5% will be added to your bill; 400% distributed only to our kitchen and culinary employees.



{ STEAK & EGG FRIED RICE }

prime crispy beef | red rice | scallions | mushroom

{ AVOCADO CROSTINO } ¥

watermelon radish | crispy chickpeas | yuzu corn espuma | tograrashi toast

{ DUNGENESS CRAB AVOCADO CROSTINO BENEDICT }

watermelon radish | crispy chickpeas | yuzu hollandaise | tograrashi truffle toast ${\bf 20~supplement}$

{ CHICHARRON CHICKEN & WAFFLE }

karaage style chicken | sesame chicken skins, | malted waffle 100% maple & hot honey syrup

{ FRUTOPIA PANCAKES } ▼

cinnamon roll pancakes | hazelnut crumble | blood orange scented syrup **choice of:** pnw berries or bruleed bananas

{ LARDON, HASH & EGGS }

crispy braised porkbelly | ube potato hash | tonkotsu broth poached eggs

CAVIAR, SALMON & EGGS | 200 supplement (serves two)

smoked salmon crostino | creamy scrambled organic eggs | osetra caviar | creme friache



{ SPICY TUNA PROSCUTTO PIZZA }

bubu arare, avocado, tomato relish, bottarga

{ TOMATO ROLL } ¥

charred asparagus | koji smoked pea puree | candied tomato skins

{ ROBATTA SKEWER + CONGEE }

poached quail egg | rayu | green onion choice of

yuzu mustard miso glazed pork belly or kushiyaki beef

{ WHITE MISO LEAF }

choice of: miso black cod or miso pacific salmon, coconut forbidden sticky rice

TEMPURA LOBSTER ROLL SANDWICH | 25 supplement

sesame seed roll | nori | shiso tempura lobster | spicy ponzu | yuzu kosho aioli



BRUNCH
SUPPLEMENT and A LA-CARTE
OPTIONS

weekend brunch

pastry, brewed coffee, a fresh juice included

PRIME BEEF FILET & TAMAGOYAKI OMELETTE

4oz prime tenderloin, japanese omelette, creme fraiche, chives as a supplement 25 | as a la carte 45

AMERICAN WAGYU SHOULDER TENDERLOIN

two shoulder loin medallions, sunny-side up quail egg, yuzu hollandaise, ube potato pancake as a supplement 23 | as a la carte 40

IT'S RAINING BACON

lamb belly w/ koji mirin syrup beef belly w/ yuzu kosho hot honey pork belly w/ togarashi maple glaze as a supplement 20 | as a la carte 40

"UNAGI" STYLE EGGPLANT ROLL (vegan)

carrot romesco, lemongrass marinated tofu, crispy green onions, braised squash as a supplement included | as a la carte 30

NEGI & SABA CAKES

crispy rice, dashi glaze, seared mackerel fish, tobiko as a supplement included | as a la carte 33

DESSERT

JAPANESE MILK BREAD PUDDING SOUFFLE

dragon fruit, creme anglaise





{ FRESH PRESSED JUICE }

choice of

orange-blend | green-melons | carrot-apple

{ BREWED COFFEE }

bottomless regular | decaffinated

{ ART OF TEA SELECTION } ¥

matchasticks | apricot escape | caramelized pear

beverage supplements

YOGURT SMOOTHIES | 12

mango-avocado | strawberry-pineapple | banana-date

ESPRESSO | 5 CAPPUCCINO | 6

medium roast, notes of caramel, toffee and cocoa with a fragrant honey-sweet roasted nuttiness



SNUGGLY DUCKLING | 18

duck fat washed crown royal | old fashioned bitters | maple demerara

ASCEND BLOODY MARY | 17

haku vodka | ascend bloody mary mix

PRETTY IN PINK | 18

awayuki strawberry gin | elderflower | strawberry juice | lemon lemongrass syrup | strawberry puree | sparkling

PEACH BLOSSOM | 18

grey goose peach rosemary essence | peach shrub | peach puree peach schnapps | sparkling

ASPRESSO MARTINI | 19

la colombe espresso | belvedere | frangelico | kahlua | baileys

MANG-MOSA | 19

ciroc mango | fresh mango & mandarin juice | citric acid | sparkling

thank you



for joining us