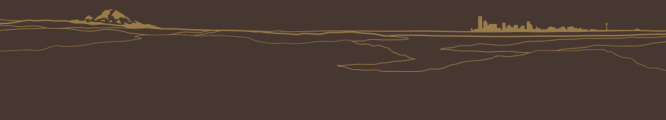




ASCEND

PRIME STEAK & SUSHI

AN ELEVATED PRIVATE
DINING EXPERIENCE



ALYSHA JANMOHAMED

SALES & EVENTS MANAGER

ALYSHA@ASCENDPRIME.COM | 206.412.2441

OUR PRIVATE DINING SUITES

VERTIGO

From this perfectly appointed private dining suite, Vertigo offers unobstructed views of the Pacific Northwest with its soaring floor to ceiling glass windows. Featuring a contemporary modern design, flexible seating arrangements, and one-of-a-kind custom art chandelier, "Sanctuary," the Vertigo suite will elevate your next dining experience.

CAPACITY: UP TO 100 GUESTS



VISTAS

Providing a setting for up to 40 guests, the floor-to-ceiling glass windows look northwest, where guests will enjoy the Bellevue city skyline, Lake Washington spanning, and the Cascade mountain range. Offering Ascend's only private terrace, the Vista Suite is the ideal location for an indoor/outdoor event.

CAPACITY: UP TO 40 GUESTS



VIRTU

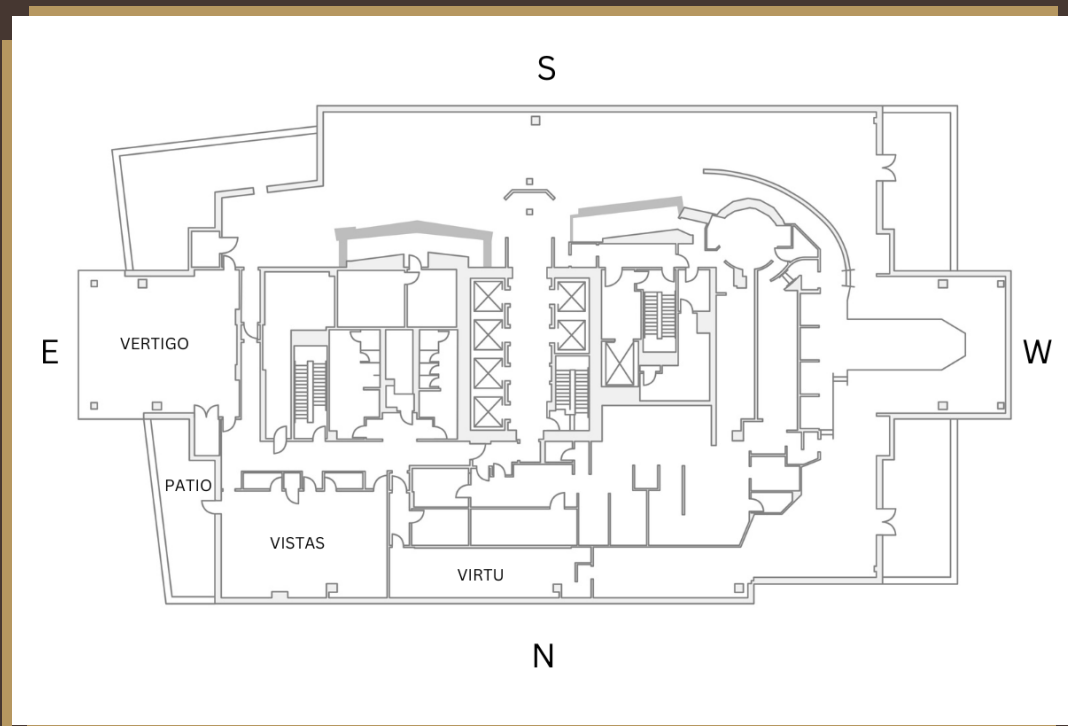
Our Virtu Suite provides an exclusive setting for an intimate gathering or meeting in an elevated space.

With sweeping views that face northwest, the backdrop of Lake Washington and the cityscape of Bellevue create the ambiance of this suite. Special features in the Virtu Suite includes soft lounge seating and a plasma audio visual capability.

CAPACITY: UP TO 16 GUESTS



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APPETIZERS | PRICE BY THE DOZEN

- Miso Smoked Eggplant Hummus** | crispy togarashi chickpeas, pickled crudite | 54 (V)
Tuna Crudo | crunchy rayu, green onion, soy | 98
Hokkaido Scallop Crudo | gremolata, puffed quinoa, micro amaranth | 98
Dungeness Crab Cocktail | wasabi cocktail sauce, avocado, cherry tomato | 105
Nitamago Deviled Eggs | soy poached egg, bacon pea jam, braised kurobuta pork belly | 70
Wagyu Beef Tartare | tallow toasted brioche, kafir lime aioli, spruce tip cured duck yolk | 84
Caviar Bites | crispy wonton, premium caviar, sous vide yolk, red onion, chives, creme fraiche | 160
Chilled Salmon | togarashi crust, sunomono cucumber, ube vin creme fraiche, garlic crystals, ponzu aioli, salmon roe | 98
Kumamoto Oyster Shooters | uni, premium caviar, wasabi, ponzu, quail yolk, junmai ginjo | 120
Seasonal Pacific Oysters | wasabi cocktail, champagne mignonette, citrus ponzu | 54
Jackfruit "Krab" Cakes | corn pudding, spicy carrot romesco, meyer lemon tofu tarutaru sauce, fresno chile corn relish | 65 (V)
Roasted Cauliflower | carrot romesco, sambuca infused currants, toasted hazelnuts, micro cilantro, gochugaru | 48 (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 Loin | sous vide lamb, caul fat, kabocha squash puree, lamb jus | 125
Chicken Karaage & Waffle | herbed waffle, confit chicken, foie bourbon maple jus, chicken jus | 64
Ascend Crab Grilled Cheese | emmenthal, parmesan, lemon greens, smoked tomato aioli | 84
Truffle Burger Sliders | truffle aioli, truffle pecorino, shallots, toasted brioche | 128
Foie Mouseline | shallot yuzu marmalade, parmesan gougere, saba duck jus, charred crispy leek | 68
Dry Aged Duck Breast | duck yolk jam, confit cipollini, pomegranate duck jus | 82

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 \$35
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 included in 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

ASCEND

PRIME STEAK & SUSHI

RAINIER

175 | price per person
VIP Package

AMUSE BOUCHE

Chef's Creation

STARTER

Scallop Crudo

gremolata, puffed quinoa, micro amaranth

Seared Sonoma Foie Gras

walnut waffles, caramelized asian pear,
yuzu meringue, huckleberry red wine gastrique,
maple bourbon foie jus, micro sorrel

Baby Beet Salad (V+)

charred umeboeshi vinaigrette, bermuda triangle,
saba creme fraiche, macadamia tuile

MAIN

Australian Wagyu Pureblood Tenderloin

spring onions, miso demi glace,
black garlic butter

Roasted Lamb Rack

persimmon gel, sunchoke puree, sage lamb jus

Seared Black Cod

black garlic puree, celery root puree, mint pesto,
shichimi togarashi dusted charred lemon,
pickled red onion

Foraged Mushroom Wellington (V+)

porcini jus, braised daikon, seared king oyster
mushroom, truffle powder, micro kohlrabi, nori

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

White Peach Sorbet (V)

coconut cream, shredded coconut,
edible flowers

Vegan substitutions available upon request

ADAM

140 | price per person
Chef Inspired Tasting

AMUSE BOUCHE

Chef's Creation

STARTER

Miso Squash Soup (V)

koji coconut cream, charred cipollini,
caramelized pear

Char Siu Kurobuta Pork Belly

arugula agnolotti, truffled tonkotsu broth

Baby Beet Salad (V+)

charred umeboeshi vinaigrette, bermuda triangle,
saba creme fraiche, macadamia tuile

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, 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

White Peach Sorbet (V)

coconut cream, shredded coconut,
edible flowers

(V) Indicates Item is Vegan
(V+) Indicates Item is Vegetarian

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BAKER

105 | price per person

STARTER

Caesar Salad

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

Miso Squash Soup (V)

koji coconut cream, charred cipollini,
caramelized pear

MAIN

Prime 7 Ounce New York Strip

spring onions, miso demi glace,
black garlic butter

Branzino

seared branzino, miso beurre blanc,
asparagus, baby radish

Miso Glazed Eggplant (V)

carrot ginger puree, garlic chips, miso ricotta

DESSERT

Goat Cheese Berry Panna Cotta

shiso berry gastrique, blueberry macaron

White Peach Sorbet (V)

coconut cream, shredded coconut,
edible flowers



ELEVATED A5

Supplement your dining experience with Japanese A5
wagyu from three unique prefectures

priced per ounce, 3-ounce minimum

Kuroge A5 Filet Mignon | 35

Miyazaki A5 Filet Mignon | 51

Hokkaido New York Strip | 60

ACCOMPANIMENTS

additional enhancements for your a la carte entrees

SIDES

each serves 3

Grilled & Braised Vegetables (V) | 17

Sauteed Foraged Mushrooms | 18

Potato Puree & Butter (V+) | 16

Dungeness Crab Mac & Cheese | 28

Truffled Mac & Cheese (V+) | 22

Seared Foie Gras | 26

SAUCES

each serves 3

Bearnaise Sauce | 8

House-made Steak Sauce | 7

Foie Gras Butter | 9

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Medium arrangement

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ELEVATE YOUR EVENT

FLORAL ARRANGEMENTS

Small: Starting at \$65

Medium: Starting at \$85

Large: Starting at \$105

Table Runners: Starting at \$125

EN-SUITE PRIVATE BAR

Available in Vertigo & Vista Suites only

Private bartender for the
entirety of your event: \$200 fee

CUSTOM PLACECARDS

\$6/per paper card

\$10/per metal card

\$12/per oyster shell

\$16/roots cards

AUDIO.VISUAL RENTAL

\$150 usage fee

Vertigo: 98' TV | Vistas & Virtu: 75' TV





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

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





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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

2022 BEST FINE DINING, BELLEVUE LIFESTYLE

2023 BEST FINE DINING, 425 MAGAZINE

2023 BEST RESTAURANT, 425 MAGAZINE

2023 BEST BARTENDER: CHAZ LEE, 425 MAGAZINE

2023 BEST CHEF: BRANDON MUEHL, 425 MAGAZINE

