

MERRY CHRISTMAS

ASCEND
PRIME STEAK & SUSHI

CHRISTMAS SPECIALS

Dec 22, 23 & 24

COCKTAILS

"PEPPERMINT PATTY" | 24

no 3 gin, cointreau, lemon,
vanilla syrup, peppermint

"SOUTH POLE ELF" | 24

four roses small batch,
glogg, orange, star anise

AMUSE BOUCHE

WILD MUSHROOM SHOOTER

pickled huckleberry, truffle butter

LOBSTER TARTLET

yuzu miso aioli, hajikami

STARTERS

HAMACHI CRUDO

roasted fig gel, ginger crumb, brown sugar cure

IBERICO TERRINE

green apple, toki jus, confit cipollini

UBE GNOCCHI

pickled shimeji mushrooms,
koji crema, hazelnut praline

ENTREES

CONFIT A5 RIBEYE CAP | 225

compressed asian pear,
nimono vegetables, miso demi

TEMPURA EGGPLANT | 105

mushroom dashi, forbidden rice, gochugaru crema

PAN SEARED ONO | 165

pickled fennel, wakame puree, beurre monte

DESSERT

BUCHE DE NOEL

spiced red wine cranberry, sudachi sponge, white chocolate

MIGNARDISE

mint chocolate macaron, persimmon
panna cotta, yuzu mallow

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" ideals in bringing equality to
kitchen wages an incremental fee of 2.5% will be added to your bill,
100% distributed only to our kitchen and culinary employees