

# Easter Brunch



ASCEND  
PRIME STEAK & SUSHI

A TABLE-SIDE  
EXPERIENCE, REIMAGINED

March 31, 2024 | 10am to 3:30pm

145 per person

a juice & coffee included

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.



# Easter Brunch Reimagined

## *"share as a family"*

MANGO LASSI  
mango gelee, mango ribbons,  
whipped coconut cream

OVERNIGHT OATS  
flax, chia, toasted pecans

PASTRY & BREADS  
savory sponge  
dragon fruit croissant  
honey brie focaccia

FANCIFUL FRUITS  
macadamia tuile, macadamia butter,  
cherries, pickled rhubarb, strawberries,  
passionfruit leather

## *"carts + carousels"*

CONTEMPORARY SUSHI  
rainbow roll (vegan)  
uni gunkan  
hotate mousse nigiri  
wagyu yaki onigiri  
hamachi truffle roll

NEW STYLE TOASTS  
cured duck & foie  
confit beet & mascarpone

NOT DIM SUM  
crispy tofu (vegan)  
white asparagus shooters (veg)  
pork belly deviled eggs  
wagyu short rib bites  
cioppino sphere with brioche

"ENERGIZER BUNNY"  
adam vodka, strawberry  
puree, coconut simple,  
lemon, sparkling lychee sake

"BUGS BUNNY"  
los altos blanco, aloe liquor,  
cucumber juice, lime, yuzu  
juice, mint simple, prosecco

"ASCEND BLOODY MARY"  
grey goose vodka, tomato,  
shiro dashi, worcestershire  
sauce, fennel, caraway seed,  
tabasco, yuzu koshu

"VELVETEEN RABBIT"  
big gin, st-germain, creme  
de violet, lemon, blueberry  
lavender syrup, prosecco

## *"made just for you"*

select two items

KUROBOTA PORK BELLY BENEDICT  
cippolini marmalade, japanese milk bread,  
charred shishito hollandaise,  
pickled asparagus, poached egg

UBE HOTTEOK  
hot honey syrup, pitaya chantilly,  
hazelnut crumble

BEEF BELLY HASSHU  
confit yukon, tempura negi,  
freshno chow chow, poached egg

AKAMI WELLINGTON  
puff pastry, dashi jus,  
wakame creme fraiche, watercress

LAMB DUO  
merguez sausage, braised hakurei,  
huckleberry gastrique

CREEKSTONE PRIME TENDERLOIN  
rossini jus, blistered shishito,  
crunchy rayu

## *"the ascend finale"*

basque pandan cheesecake  
coconut pandowdy with pineapple compote  
matcha & jasmine roll cake  
sakura cherry bon-bon with rhubarb