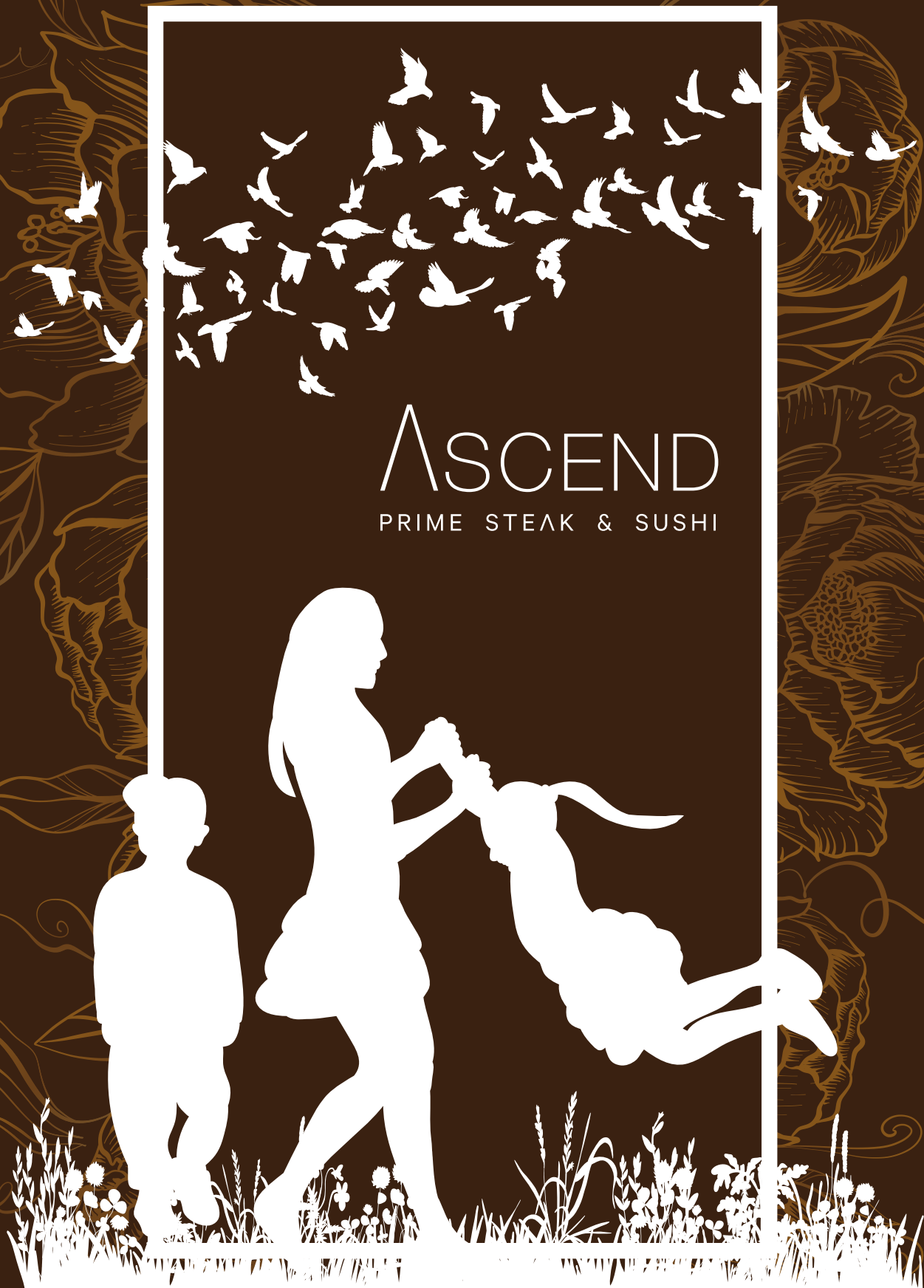


Mother's Day Brunch



ASCEND
PRIME STEAK & SUSHI

A TABLE-SIDE
EXPERIENCE, REIMAGINED

May 12, 2024 | 10am to 3:30pm

\$145 per person

a juice & coffee included

Mother's Day Brunch Reimagined

"share as a family"

FRUITS & FLAIR

sakura anmitsu (vegan,gf)
coconut hojicha milk tea w/
yuzu boba (vegan/gf)
okayu (vegan/gf)

PASTRY & BREADS

choco dorayaki
multigrain shokupan (gf)
strawberry anpan

"carts + carousels"

CONTEMPORARY SUSHI

torched salmon roll w/ ikura (gf)
prickly pear omusubi (vegan, gf)
assorted nigiri (gf)
tuna prosciutto roll
hamachi hand roll (gf)

NEW STYLE TOASTS

miso eggplant
w/ glass bread (vegan, gf)
smoked salmon bialy

NOT DIM SUM

shirodashi bread pudding
cantaloupe gazpacho shooter (gf)
black cod brandade
oyster ceviche w/ caviar (gf)
foie chawanmushi (gf)

"MARGE SIMPSON"

empress gin, violet hibiscus
blueberry simple, elderflower,
lemon

"PEGGY BUNDY"

los altos blanco, strawberry,
coconut, lychee, lime

"LORELEI GILMORE"

adam vodka, madagascar vanilla,
cointreau, yuzu lemon

"PAMELA VOORHEES"

adam vodka, tomato, shiro dashi, yuzu
koshu, worcestershire, tabasco, tamari,
celery, caraway

"CAROL BRADY" (spirit-free)

martini and rossi vibrante na apertivo,
strawberry simple, tangerine juice,
sparkling cider

"made just for you"

select two items

STUFFED FRENCH TOAST

meyer lemon curd, caramelized honey butter,
pistachio crumble

IBERICO KUROKKU

fried egg, yuzu mornay, milk bread

AMERICAN WAGYU BENEDICT

wilted beet greens, grilled asparagus,
focaccia, dashi hollandaise

PAN SEARED HALIBUT

harissa couscous, urfa biber vinaigrette,
crispy garlic

SOUS VIDE DUCK BREAST

yukon espuma, caramelized foie cream,
rillette croquette

TOFU TEPPANYAKI

shiso oil, zuke, charred cipollini,
serrano gastrique (vegan, gf)

"the ascend finale"

assorted macarons (gf)
orange creamsicle white chocolate truffle (gf)
rose jelly dark chocolate truffles (gf)
miso butter shortbread cookies (vegan)
mini magic mushrooms
"momoirobara" strawberry mousse cake