



ASCEND

PRIME STEAK & SUSHI

LUNCHEONS ON THE 31ST FLOOR



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We would love the opportunity to host you and your guests for an unparalleled dining experience in one of our top-floor private dining suites.

Vista Suites provide an elegant setting for up to 36 guests seated at two long tables or 40 at 4 round tables. Vistas come equipped with a 75" wall-mounted TV, one wireless microphone, and one lapel microphone.

ROOM FEE: \$300

FOOD & BEVERAGE MINIMUM: \$3,000++



MORE ON VISTAS [HERE](#)



MORE ON VERTIGO [HERE](#)

Vertigo Suite offers soaring floor to ceiling glass windows, with seating for up to 48 at long tables, up to 80 at 8 round tables, or up to 90 for classroom style setting. Vertigo is equipped with a 98" wall mount, TV, 1 wireless microphone and one lapel microphone.

ROOM FEE: \$500

FOOD & BEVERAGE MINIMUM: \$4,000++

Partial buyouts are available for groups of 80 to 180 guests, while full buyouts can accommodate up to 600 guests. Please inquire for more details.

Our private dining lunch menus are attached, along with our expanded menu options. Let us know if you have any questions, or feel free to [schedule a call](#) with us. From there, we will create a customized proposal that matches your vision for the event.

We look forward to having you as our guest at Ascend Prime Steak and Sushi!

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WHIDBEY

70 | price per person

STARTER

Arugula Salad (V)

lemon garlic vinaigrette, crispy chickpeas, watermelon radish

MAIN

Steak Sandwich

ciabatta, horseradish aioli, caramelized onions, gruyere, frites

Soba Noodle Prawn Salad

danmuji, zuke, shiso, sesame

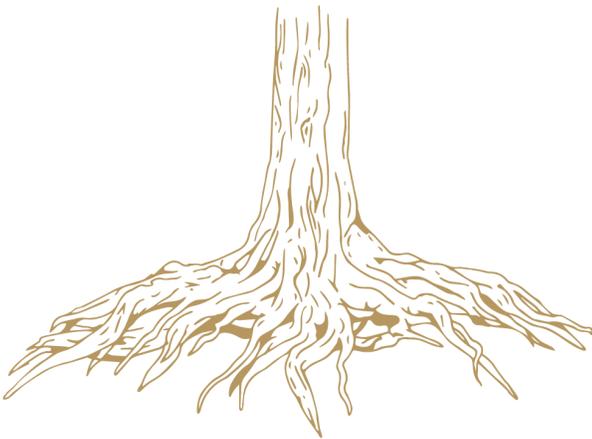
Grilled Avocado Toast (V)

pullman rye, charred avocado, pickled shallots, soft poached egg, everything seasoning, caramelized tomato jam

DESSERT

Truffle Duo

chef's selection of truffles



ORCAS

85 | price per person

STARTER

Charred Baby Gem Salad

anchovy aioli, brown butter croutons, crispy capers, parmesan

Carrot Gazpacho (V)

pickled spring onions, whipped coconut cream, crispy ginger

MAIN

Steak Frites

american wagyu mishima flat iron, miso demi, scallions, korean vinaigrette

Chicken Thigh

quinoa tabbouleh, cucumber yogurt, urfa biber

Branzino

cauliflower soubise, nauc cham, caulilini, king oyster mushrooms

Grilled Avocado Toast (V)

rye, charred avocado, pickled shallots, soft poached egg, everything seasoning, caramelized tomato jam

DESSERT

Tropical Tango

vanilla tuile, coconut ice cream, mango curd, passion fruit caramel, cream, coconut, mango

Seasonal Sorbet (V)

coconut creme, shredded coconut

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. ^ 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. (V+) indicates item is vegetarian.

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STATIONED APPETIZERS | BY THE DOZEN

A variety of dishes may be tray passed on request, additional labor charges apply.

Miso Smoked Eggplant Hummus | crispy togarashi chickpeas, pickled crudite | 54 (V)

Tuna Crudo | crunchy rayu, green onion, soy | 98

Hokkaido Scallop Ceviche | yuzu gel, compressed cucumber, radish, cucumber aqua chile, crispy ginger | 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 | rice cracker, avocado gel, wasabi creme fraiche, itagaki, cornichon aioli, green onion | 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 | 78

Kumamoto Oyster Shooters | uni, premium caviar, wasabi, ponzu, quail yolk, junmai ginjo | 132

Seasonal Pacific Oysters | wasabi cocktail, champagne mignonette, citrus ponzu | 60

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 | butternut squash puree, lamb loin, maitake mushrooms, nasturtium | 125

Chicken Karaage | sunomono cucumber, crispy ginger, sesame | 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)

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CONTEMPORARY SUSHI

8 pieces in each roll

Spicy Citrus Avocado Roll (V) \$21

Spicy Tuna & Prosciutto Roll \$38

Hamachi & Truffle Roll \$27

King Salmon Ceviche Roll \$38

Assorted Nigiri or Sashimi \$84

chef's 12-piece selection

(V) Indicates Item is Vegan