



ASCEND

PRIME STEAK & SUSHI

Ascend Prime Steak & Sushi offers an unparalleled, elevated dining experience. The fine dining restaurant showcases Bellevue's best views from the 31st floor of Lincoln Square South. The Asian-influenced, contemporary steak and sushi menu features aged Prime and Waygu beef along with premium seafood, innovative sushi, mixologist-crafted cocktails and expansive wine and sake lists, all presented with exceptional service.

EXPECT THE UNEXPECTED

Restaurant | Lounge | Private Dining
10400 NE 4th St Ste 3100, Bellevue, WA 98004 | ascendprime.com
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ABOUT ASCEND PRIME STEAK & SUSHI

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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.

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, and lauded restaurateur and conceptor Jeffrey Frederick.

VIEW ASCEND EXPERIENCES:

[DINING](#)

[BRUNCH](#)

[PREMIER EXPERIENCES IN PRIVATE DINING](#)

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PRIME STEAK & SUSHI

FAST FACTS

CONCEPT: Ascend Prime Steak & Sushi is a contemporary steakhouse and sushi bar on the 31st floor of Lincoln South Tower. The kitchen is centered around a wood-fire hearth and the dining rooms offering 360-degree views of downtown Bellevue, Washington.

HOURS: 3-11 pm daily in the lounge, 5-11pm in the dining room, Saturday and Sunday 10am-2pm for brunch; private dining rooms available for lunch and dinner.

SOCIALS: IG @ascendprimebellevue, TT @ascendprimebellevue, FB @ascendbellevue

OWNERS: Elaina Morris, Jeffrey Frederick

EXECUTIVE CHEF: Brandon Muehl

GENERAL MANAGER: Aaron Long

PRIVATE DINING: Three unique private dining suites. Each perfectly appointed private dining suite offers unobstructed view of the Pacific Northwest with soaring floor-to-ceiling glass windows.

CUISINE: Steakhouse and sushi

MENUS: Regularly offering six unique menus, from the dining room and lounge to children's and plant-based.

YEAR OPENED: 2018

SEATING: The 22,000-square-foot restaurant seats 198 in the dining room, 139 in the lounge, 162 in private dining, and 128 across four patios.



8,800
followers



21,700
followers



PRIVATE DINING

Ascend Prime Steak & Sushi offers three unique private dining suites. Each perfectly appointed private dining suite offers unobstructed view of the Pacific Northwest with soaring floor-to-ceiling glass windows. Our contemporary suites elevate private dining with modern design, flexible seating arrangements and world-class service.

VERTIGO | Capacity: 2-80 | 1,295-square-feet

This contemporary suite elevates private dining with its modern design, audio-visual capabilities and custom art chandelier titled "Sanctuary."

VISTA | Capacity: 2-60 | 1,065-square-feet

The room comes equipped with retractable walls for a more intimate setting. Offering a private terrace.

VIRTU | Capacity: 2-16 | 555-square-feet

Special features include a private wet bar, soft lounge seating and audio visual capabilities.

FOR MORE INFORMATION, CONTACT

Alysha Janmohamed | alysha@ascendprime.com | 206.412.2441



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
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
2023 AWARD OF EXCELLENCE, WINE SPECTATOR
2023 BUSINESS OF THE YEAR, VISIT BELLEVUE
40 UNDER 40, CHEF BRANDON MUEHL: 425 BUSINESS
2023 BEST FINE DINING, BELLEVUE LIFESTYLE
2024 BEST COCKTAILS, 425 MAGAZINE
2024 BEST FINE DINING, 425 MAGAZINE
2024 BEST FINE DINING, BELLEVUE LIFESTYLE
2024 AWARD OF EXCELLENCE, WINE SPECTATOR
2025 AWARD OF EXCELLENCE, DIRONA





PRESS

"Expect the unexpected at soaring Ascend Prime Steak & Sushi... The press release prepared me for the panoramic views, the extravagant décor and the stratospheric prices, but I didn't expect to be so wowed by the food... Everything sampled over two visits revealed precision, imagination and a good bit of swagger to boot."
— Providence Cicero, The Seattle Times

"Ascend Prime Steak & Sushi offers one of a kind experiences and dishes for diners in their elevated restaurant. And we mean elevated literally. Ascend is on the 31st floor of the Lincoln Square Tower in Bellevue, offering unobstructed views of Seattle, the Olympics, the Cascade Range and Lake Washington. Ascend adds to the experience by offering dishes you can't get anywhere else, like steak made from olive-fed beef, so tender it will melt in your mouth."

— Suzie Wiley, KING 5



"I've heard that the main showstopper of the night, view aside, is the food... When the eating begins, though, the backdrop of Mount Rainier, Lake Washington, and the Cascades soon becomes just that: a backdrop. Yes, the flavor is even better than the view."

— Zoe Branch, 425 Magazine

"Patrons who visit a skyscraping eatery like Bellevue's Ascend Prime Steak & Sushi often have low expectations when it comes to what comes out of the kitchen. After all, you're here for the view—not necessarily the food. Ascend delivers with a flashy and indulgent setting and decor. But here's the unusual part: This food, from the Japanese wagyu steak to the wagyu beef sushi roll, is so good it would be worth a visit even without the view."

— Chelsea Lin, Seattle Magazine



"Ascend Prime Steak and Sushi, one of Bellevue's newest restaurants, has thoughtfully set the tone for an exceptional omakase experience—from the design of the sushi bar to the quality of fish and experience and accolades of the sushi chef. While Ascend is mostly known for its steak and sensational views, one may not realize that their sushi counter offers a world-class experience worth a visit all on its own"

— Caitlin Agnew, Bellevue Lifestyle Magazine

"Ascend Prime Steak and Sushi is possibly the only restaurant between here and Las Vegas that dedicates two full-time staff members simply to the bread plate that comes before dinner... It's an apt precursor to dinner at this steak and sushi temple on the top floor of Bellevue's glossy new Lincoln South Tower."

— Allecia Vermillion, Seattle Met

THE PEOPLE

ELAINA MORRIS | CO-FOUNDER

AHG founding partner, president, and CEO Elaina Morris is an accomplished business owner and community leader with over 20 years' experience developing concepts and creating value in various industries. She has launched several local businesses in the hospitality sector, including WiggleWorks Kids and Ascend Hospitality Group.



JEFFREY FREDERICK | CO-FOUNDER

With a diverse background and over 40 years of experience, Jeffrey Frederick is considered a leading expert in the field of restaurant hospitality. He has directed more than 100 restaurants and was responsible for the development of 60 unique concepts from ground up. He now runs restaurants with his partners and family members in Bellevue and Las Vegas.



AARON LONG | GENERAL MANAGER

Aaron Long's career in the hospitality industry started at age 15 in his hometown of Port Townsend. Moving to Seattle, he started as a server at Piatti, and has since worked around the greater Seattle-area restaurant scene, managing culinary institutions such as Boka Kitchen & Bar, Trellis, Six Seven, and Fisherman's before coming to Ascend in 2018. In 2023, Aaron was promoted to general manager of the award-winning restaurant and continues to lead the team with dedication, empathy, and integrity.



BRANDON MUEHL | EXECUTIVE CHEF

Executive Chef Brandon Muehl started on his culinary path at 18 in Northern New York. While he did not have formal culinary training, his natural talent and leadership qualities led him to taking his first management position at the age of 20. He moved to Seattle in 2010 and helmed a few restaurants before joining the culinary team at Ascend in 2019 as a sous chef, taking over as executive chef in August 2021. He has been recognized by various publications, including 425 Magazine as 2023 Best Chef and 425 Business' 2023's 40 Under 40.

