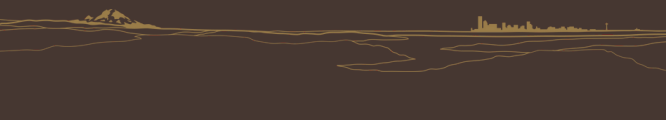




# ASCEND

PRIME STEAK & SUSHI

AN ELEVATED PRIVATE  
DINING EXPERIENCE



ALYSHA JANMOHAMED

SALES & EVENTS MANAGER

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# OUR PRIVATE DINING SUITES

## VERTIGO

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From this perfectly appointed private dining suite, Vertigo offers unobstructed views of the Pacific Northwest with its soaring floor to ceiling glass windows. Featuring a contemporary modern design, flexible seating arrangements, and one-of-a-kind custom art chandelier, "Sanctuary," the Vertigo suite will elevate your next dining experience.

CAPACITY: UP TO 100 GUESTS



## VISTAS

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Providing a setting for up to 40 guests, the floor-to-ceiling glass windows look northwest, where guests will enjoy the Bellevue city skyline, Lake Washington spanning, and the Cascade mountain range. Offering Ascend's only private terrace, the Vista Suite is the ideal location for an indoor/outdoor event.

CAPACITY: UP TO 40 GUESTS



## VIRTU

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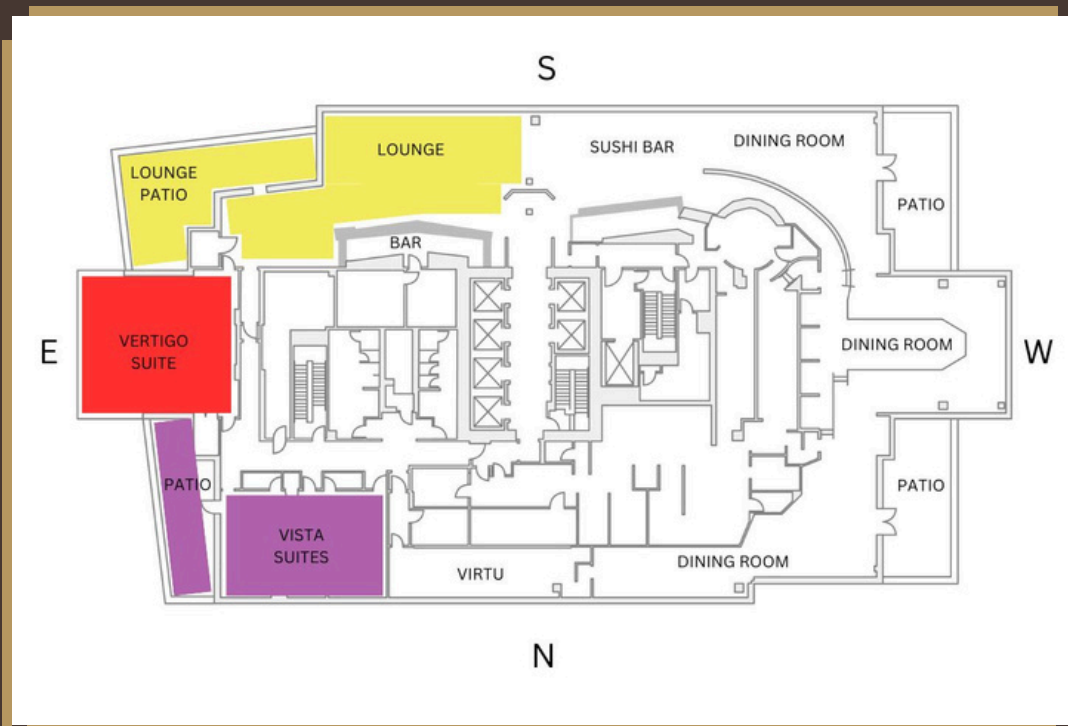
Our Virtu Suite provides an exclusive setting for an intimate gathering or meeting in an elevated space.

With sweeping views that face northwest, the backdrop of Lake Washington and the cityscape of Bellevue create the ambiance of this suite. Special features in the Virtu Suite includes soft lounge seating and a plasma audio visual capability.

CAPACITY: UP TO 16 GUESTS



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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  
**Dungeness Crab Cocktail** | wasabi cocktail sauce, avocado, cherry tomato | 120  
**Nitamago Deviled Eggs** | soy poached egg, bacon pea jam, braised kurobuta pork belly | 84  
**Wagyu Beef Tartare** | rice cracker, avocado gel, wasabi creme fraiche, itagaki, cornichon aioli, green onion, shallot dust | 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 | 72 (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 | 78                      chicken | 60                      tofu | 48 (V)  
**Kurobuta Pork Belly** | arugula agnolotti, truffled tonkotsu broth | 72  
**Lamb Loin** | patty pan squash, nam chim chaeo, red vein sorrel | 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, honey 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)

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. A 22.5% 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.

## CONTEMPORARY SUSHI

8 pieces in each roll

- Spicy Citrus Avocado Roll (V) \$23**  
**Spicy Tuna & Prosciutto Roll \$41**  
**Hamachi & Truffle Roll \$30**  
**King Salmon Ceviche Roll \$41**  
**Assorted Nigiri or Sashimi \$84**  
 chef's 12-piece selection

(V) Indicates Item is Vegan



# ASCEND

PRIME STEAK & SUSHI

## RAINIER

175 | price per person  
VIP Package

### AMUSE BOUCHE

Chef's Creation

### STARTER

#### Scallop Crudo

aji amarillo, compressed pear, shiso,  
puffed quinoa

#### Seared Sonoma Foie Gras

walnut waffles, caramelized asian pear,  
yuzu meringue, huckleberry red wine gastrique,  
maple bourbon foie jus, micro sorrel

#### Baby Beet Salad (V+)

horseradish espuma, pistachio praline,  
green apple, tuile, pickled shallots

### MAIN

#### Australian Wagyu Pureblood Tenderloin

spring onions, miso demi glace,  
black garlic butter

#### Roasted Lamb Rack

miso celeriac, yellow foot chanterelles,  
braised radicchio, bordelaise

#### Seared Black Cod

black garlic puree, celery root puree, mint pesto,  
shichimi togarashi dusted charred lemon,  
pickled red onion

#### Foraged Mushroom Wellington (V+)

porcini jus, braised daikon, seared king oyster  
mushroom, truffle powder, micro kohlrabi, nori

Vegan substitutions available upon request

### DESSERT

#### Dark Chocolate Cake

black currant mousse, hazelnut cremeux,  
dark chocolate cake, chocolate meringue,  
basil sponge cake

#### Goat Cheese Berry Panna Cotta

shiso berry gastrique, blueberry macaron

#### Seasonal Sorbet (V)

coconut cream, shredded coconut,  
edible flowers

## ADAM

140 | price per person  
Chef Inspired Tasting

### AMUSE BOUCHE

Chef's Creation

### STARTER

#### Spring Pea Gazpacho (V)

shiso, basil, cashew cream, pea,  
vegan brioche

#### Char Siu Kurobuta Pork Belly

arugula agnolotti, truffled tonkotsu broth

#### Baby Beet Salad (V+)

horseradish espuma, pistachio praline,  
green apple, tuile, pickled shallots

### MAIN

#### 28 Day Wet Aged Filet Mignon

spring onions, miso demi glace,  
black garlic butter

#### Organic Chicken Breast

green goddess, coconut farro,  
chicken jus, apples

#### Wood Grilled Salmon

celery root puree, mint pesto

#### Miso Glazed Eggplant (V)

carrot ginger puree, garlic chips, miso ricotta

### DESSERT

#### Tropical Tango

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

#### Goat Cheese Berry Panna Cotta

shiso berry gastrique, blueberry macaron

#### Seasonal Sorbet (V)

coconut cream, shredded coconut,  
edible flowers

(V) Indicates Item is Vegan

(V+) Indicates Item is Vegetarian

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## BAKER

105 | price per person

### STARTER

#### Caesar Salad

black garlic croutons, romaine hearts,  
baby kale, candied pecans

#### Spring Pea Gazpacho (V)

shiso, basil, cashew cream, pea,  
vegan brioche

### MAIN

#### Prime 7 Ounce New York Strip

spring onions, miso demi glace,  
black garlic butter

#### Branzino

seared branzino, fresno relish, romanesco,  
charred leek puree

#### Miso Glazed Eggplant (V)

carrot ginger puree, garlic chips, miso ricotta

### DESSERT

#### Goat Cheese Berry Panna Cotta

shiso berry gastrique, blueberry macaron

#### Seasonal Sorbet (V)

coconut cream, shredded coconut,  
edible flowers



## ELEVATED A5

Supplement your dining experience with Japanese A5  
wagyu from three unique prefectures

priced per ounce, 3-ounce minimum

Kuroge A5 Filet Mignon | 38

Miyazaki A5 Filet Mignon | 56

Hokkaido New York Strip | 75

## ACCOMPANIMENTS

additional enhancements for your a la carte entrees

### SIDES

each serves 3

Grilled & Braised Vegetables (V) | 17

Sauteed Foraged Mushrooms | 18

Potato Puree & Butter (V+) | 16

Dungeness Crab Mac & Cheese | 28

Truffled Mac & Cheese (V+) | 22

Seared Foie Gras | 26

### SAUCES

each serves 3

Bearnaise Sauce | 8

House-made Steak Sauce | 7

Foie Gras Butter | 9

(V) Indicates Item is Vegan (V+) Indicates Item is Vegetarian

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Medium arrangement

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## ELEVATE YOUR EVENT

### FLORAL ARRANGEMENTS

Small: Starting at \$65

Medium: Starting at \$85

Large: Starting at \$105

Table Runners: Starting at \$125

### EN-SUITE PRIVATE BAR

Available in Vertigo & Vista Suites only

Private bartender for the  
entirety of your event: \$200 fee

### CUSTOM PLACECARDS

\$6/per paper card

\$10/per metal card

\$12/per oyster shell

\$16/roots cards

### AUDIO.VISUAL RENTAL

\$150 usage fee

Vertigo: 98' TV | Vistas & Virtu: 75' TV







## ABOUT 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.

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 conceptual Jeffrey Frederick.

**VIEW ASCEND EXPERIENCES:**

[DINING](#)

[BRUNCH](#)

[PREMIER EXPERIENCES IN PRIVATE DINING](#)





# ASCEND

PRIME STEAK & SUSHI  
AWARDS AND ACCOLADES

- |   |   |
|---|---|
| 2019 MOST ROMANTIC RESTAURANT, ARCHITECTURAL DIGEST | 2022 AWARD OF EXCELLENCE, WINE SPECTATOR      |
| 2019 BEST RESTAURANT, 425 MAGAZINE                  | 2022 BEST FINE DINING, BELLEVUE LIFESTYLE     |
| 2019 MOST ROMANTIC RESTAURANT, 425 MAGAZINE         | 2023 BEST FINE DINING, 425 MAGAZINE           |
| 2020 AAA FOUR DIAMOND PROPERTY                      | 2023 BEST RESTAURANT, 425 MAGAZINE            |
| 2020 AWARD OF EXCELLENCE, WINE SPECTATOR            | 2023 BEST BARTENDER: CHAZ LEE, 425 MAGAZINE   |
| 2020 BEST BAR, BELLEVUE LIFESTYLE                   | 2023 BEST CHEF: BRANDON MUEHL, 425 MAGAZINE   |
| 2020 BEST DESSERT, BELLEVUE LIFESTYLE               | 2023 AWARD OF EXCELLENCE, WINE SPECTATOR      |
| 2020 MOST ROMANTIC RESTAURANT, 425 MAGAZINE         | 2023 BUSINESS OF THE YEAR, VISIT BELLEVUE     |
| 2021 BEST DESSERT, 425 MAGAZINE                     | 40 UNDER 40, CHEF BRANDON MUEHL: 425 BUSINESS |
| 2021 MOST ROMANTIC RESTAURANT, 425 MAGAZINE         | 2023 BEST FINE DINING, BELLEVUE LIFESTYLE     |
| 2021 BEST BAR, BELLEVUE LIFESTYLE                   | 2024 BEST COCKTAILS, 425 MAGAZINE             |
| 2022 BEST COCKTAIL, 425 MAGAZINE                    | 2024 BEST FINE DINING, 425 MAGAZINE           |
| 2022 MOST ROMANTIC DINNER, 425 MAGAZINE             | 2024 BEST FINE DINING, BELLEVUE LIFESTYLE     |
| 2022 BEST FINE DINING, 425 MAGAZINE                 | 2024 AWARD OF EXCELLENCE, WINE SPECTATOR      |
|   | 2025 AWARD OF EXCELLENCE, DIRONA              |

