



our menu is built for two to enjoy, with pricing denoted with the entrees selections

AMUSE BOUCHE

choose one per guest

FOIE & STRAWBERRY TORCHON

strawberry rose gel, almond crumb, champagne espuma

UNI TOAST

ikura creme fraiche, quail egg yolk, nori

CONTESSA CLOUD (v)

tomato gelee, basil oil, crispy capers

APPETIZER TO SHARE

serves two, choose one per couple

PICKLED BEEF TARTARE

pink peppercorn, oka-su, umeboshi

BOTAN EBI CARPACCIO

crispy ginger, shiso gremolata, tallow chips

RISOTTO SAKURAIRO (v)

brown butter powder, pickled cherry blossom, meyer lemon ash

ENTREE DUE TO SHARE

serves two, choose one per couple

WAGYU & LOBSTER – \$310

white soy, rose, gnudi, foie bordelaise, poached lobster claw

IBERICO SECRETO W/ SCALLOPS – \$240

quinoa, cauliflower giardiniera, iberico jus

KIMCHI TOFU & GOCHUJANG CAULIFLOWER (v) – \$180

beet xo, hearts of palm puree, marinated romanesco

DESSERT

PETALS BERRY CHEESECAKE

raspberry, rose, cocoa, matcha

COCKTAILS

Pretty in Pink\* – \$22

grey goose, stgermaine, vanilla raspberry syrup, lemon, raspberry, egg white

Gone With the Gin – \$22

coconut fat-washed beefeater gin, mancino sakura vermouth, lillet blanc, kalani coconut

(v) – vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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" ideals in bringing equality to kitchen wages. an incremental fee of 2.5% will be added to your bill; 100% distributed only to our kitchen and culinary employees.