ASCEND

PRIME STEAK & SUSHI

AN ELEVATED PRIVATE DINING EXPERIENCE

ALYSHA JANMOHAMED

SALES & EVENTS MANAGER

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OUR PRIVATE DINING SUITES

VERTIGO

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

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

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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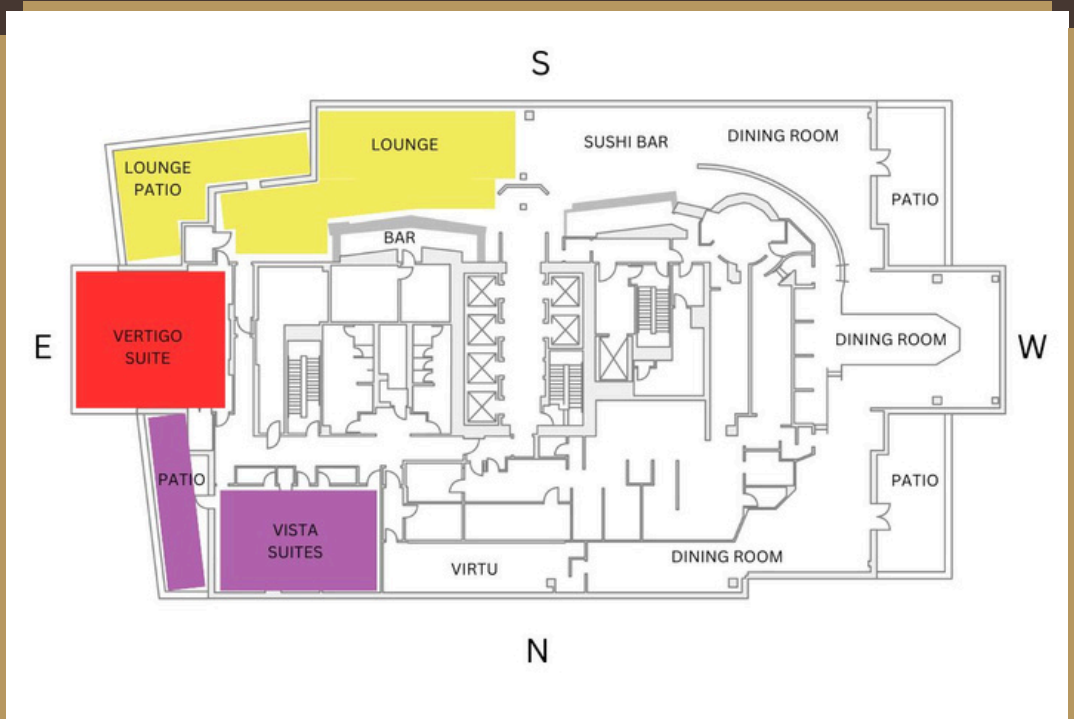

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STATIONED APPETIZERS | BY THE DOZEN

Pricing shown for stationed. Select options can be arranged to tray pass for additional labor fees.

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 | nori rice cracker, yuzu kosho aioli, shiso | 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)
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 Mousseline | shallot yuzu marmalade, parmesan gougere, saba duck jus, charred crispy leek | 68
Dry Aged Duck Breast | carrot ginger puree, rhubarb, pea vines, duck jus | 82
Crispy Curry Chicken Sliders | sesame milk bread, pickled carrot, emmenthal, katsu aioli | 72
Rossini Steak Gougeres | wagyu beef, caramelized foie gras, shallots, sudachi jus, koji crema | 60

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 | 23 (V)
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

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RAINIER

175 | price per person
VIP Package

AMUSE BOUCHE

Chef's Creation

STARTER

Scallop Crudo
blood orange, compressed asian pears, cilantro, togarashi puffed rice

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

Braised Beet Salad (V+)
koji-roasted red & golden beets, smoked apple, whipped goat cheese, brown butter hazelnut, watercress, cider shoyu vinaigrette

MAIN

Australian Wagyu Pureblood Tenderloin
miso demi glace, black garlic butter

Iradori Dry Aged Eye of Rib
spring onion, miso demi glace, black garlic butter

Roasted Lamb Rack
gnocchi, au poivre, maitake, celeriac puree

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

DESSERT

Mini Pandora
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

Roasted Squash Soup (V)
maitake, miso dashi, pepita furikake, herb oil

Char Siu Kurobuta Pork Belly
arugula agnolotti, truffled tonkotsu broth

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

MAIN

28 Day Wet Aged Filet Mignon
spring onions, miso demi glace, black garlic butter

Organic Chicken Breast
sunchoke puree, creamed leeks, truffle

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

House Green Salad
baby kale, baby gem lettuce, carrot, watermelon radish, saba vinaigrette

MAIN

Prime 7 Ounce New York Strip
spring onions, miso demi glace, black garlic butter

Branzino
lentils, fermented chili vinaigrette

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

Supplment 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

Rotating A5 Striploin | Market Price
please inquire about current options

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 restauranteur and conceptor 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

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 CHEF: BRANDON MUEHL, 425 MAGAZINE

2023 AWARD OF EXCELLENCE, WINE SPECTATOR

2023 BEST RESTAURANT, 425 MAGAZINE

2023 BEST BARTENDER: CHAZ LEE, 425 MAGAZINE

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

2025 BEST IN THE PNW, GOLD: SUSHI, THE SEATTLE TIMES

2025 BEST OF BELLEVUE: BEST COCKTAILS, BELLEVUE LIFESTYLE

2025 AWARD OF EXCELLENCE, WINE SPECTATOR

2026 BEST IN THE PNW, GOLD: SUSHI, THE SEATTLE TIMES

2026 BEST IN THE PNW, GOLD: STEAKHOUSE, THE SEATTLE TIMES

2025 BEST IN THE PNW, SILVER: BRUNCH, THE SEATTLE TIMES