



# AQUA TERRA

— steak + sushi —

AQUA TERRA Steak + Sushi blends inspiration rooted in the land and waters of the Pacific Northwest with the mountainous surroundings of Salt Lake City. We believe in offering crafted dining experiences that pay homage to regional proteins, honor our past, innovate our present, and inspire the future of curated dining.

*A Curated Steak + Sushi Experience*

Restaurant + Lounge + Private Dining

50 S Main St., Ste 168, Salt Lake City, UT 84101 + [aquaterrasteak.com](http://aquaterrasteak.com)

Media Inquiries: Erin James, [erin@ascendhg.com](mailto:erin@ascendhg.com)





## About Aqua Terra Steak + Sushi

AQUA TERRA Steak + Sushi delivers premium steak and wild game cuts, a wide range of sushi, omakase, and crispy rice, an array of classic and sake cocktails, and a curated wine list – all in an alluring yet approachable atmosphere.

Inspired by the nature surrounding Salt Lake City, the restaurant's aesthetic embodies the color palette of the mountain ranges, waters, and forests of the region, while the menu features classic cuts of beef, mountain-influenced game, and a contemporary sushi program focused on ocean-fresh sashimi and nigiri, contemporary rolls, and crispy rice.

AQUA TERRA is part of the Stanford's Family of Brands, including [Stanford's](#) and [Stanford's Steak](#), all operated by [Ascend Hospitality Group](#) (AHG). AHG is a Black-and-female-led, independent restaurant group based in Bellevue, Washington. The group is a collection of concepts ranging from fine-dining to fast-casual, and proudly employs more than 800 people in Utah, Washington, Oregon, and Arizona.

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## FAST FACTS

CONCEPT: AQUA TERRA Steak + Sushi delivers premium steak and wild game cuts, a wide range of sushi, an array of classic and sake cocktails, and a curated wine list in an alluring yet approachable atmosphere. The menu features classic cuts of beef, mountain-influenced game, and a contemporary sushi program focused on ocean-fresh sashimi and nigiri, contemporary rolls, and crispy rice.

PRESS CONTACT: Erin James, erin@ascendhg.com, 425-422-6174

HOURS: Monday-Thursday: 4-10pm; Friday and Saturday: 4-11pm; Closed Sunday

OPERATED BY: Ascend Hospitality Group

EXECUTIVE CHEF: Daniel Linder

CUISINE: Steak, regional game, and sushi

MENUS: Regularly offering four unique menus, from the dining room and sushi bar to dessert and drinks.

YEAR OPENED: 2022

SEATING: The 9,500-square-foot restaurant seats 233 guests in the dining room and lounge, with a 12-person, 500-square-foot private dining room, and three, 370-square-foot patios.

DECOR: The dining room's deer mural was painted by acclaimed Seattle artist Dozfy and the sushi bar's school of fish mural was painted by SLC muralist Jordan Brough. The stunning tree rounds and branches throughout the dining room were reclaimed from a fallen, 100-year-old boxelder maple tree from Clearfield, Utah.

## SOCIAL MEDIA



@aquaterrasteak



@aquaterrasteaksushi







# Our People

## ELAINA MORRIS | CEO & PRESIDENT

Elaina M. Morris is the CEO, president, and co-founder of Ascend Hospitality Group (AHG), the Northwest's premier hospitality company. As an accomplished business owner, innovator, and community leader with over 20 years' experience developing concepts and creating value in various industries, Elaina has launched several local businesses in the hospitality sector, including WiggleWorks Kids and AHG, with award-winning flagship restaurant, Ascend Prime Steak & Sushi in Bellevue, Washington, and most recent addition of AQUA TERRA Steak + Sushi in Salt Lake City. She serves on the board for the Washington Hospitality Associations' Education Foundation, Bellevue Chamber of Commerce, and Rainier Athletes, and is a member of YPO Seattle.

## DANIEL LINDER | EXECUTIVE CHEF

Starting his culinary career nearly 25 years ago, Executive Chef Daniel Lindner started rolling sushi at SLC's beloved late night go-to, O'Shucks/Ahh Sushi!. The Utah native has worked for the state's most prestigious chefs, working alongside big names and aspiring cooks alike across the Salt Lake Valley and Park City. He has mastered the ability to provide five-star, Five Diamond service and culinary fare to hundreds of discerning VIPs, from royalty and presidents to religious leaders, while adhering to strict dietary preferences, wild requests, and high expectations. Before coming to AQUA TERRA, Chef Lindner was the Chef de Cuisine for Yama Sushi and the Vista Lounge at Park City's award-winning, premiere resort, Montage Deer Valley. A father of three, his love of the arts and his play of five different musical instruments is what inspires him to travel the globe in search of what it takes to be the finest.

# Our Menu



- Bison Tips** (GF) 23  
sauteed tenderloin, chimichurri sauce
- Steak Crudo\*** 26  
marinated tenderloin, capers, shallots, robin egg, crostini
- Hamachi Yellowtail\*** 25  
yuzu ponzu, wakame, yuzu vinaigrette, fried jalapeño
- Ahi Poke\*** 21  
poke marinade, sea tangle salad, microgreens, wasabi vinaigrette
- Spicy Garlic Edamame** (GF, V) 9  
tamari, garlic, ginger, chili sauce, fleur de sel

- Crispy Brussels Sprouts** 13  
balsamic glaze, spicy aioli, blistered lemon
- Seasonal Soup** 10
- Seasonal Salad** (GF) 14
- Caesar Salad** 12  
garlic croutons, parmesan, fried capers  
add chicken +9, steelhead +12, steak +13
- House Salad** 11  
mixed baby greens, cherry tomatoes, red onion ribbons, cucumber, focaccia crouton, shaved gorgonzola, champagne vinaigrette
- Iconic Cheese Bread** 9  
four pieces of a classic



nigiri with rice (2pc) or traditional sashimi (5pc), served with soy, wasabi, ginger, and seaweed cucumber salad

	N	S		N	S
<b>Salmon*</b>	8	14	<b>Hamachi*</b>	11	17
<b>Salmon Belly*</b>	9	15	<b>Scallop*</b>	16	32
<b>Akami (Lean Tuna)*</b>	13	18	<b>Unagi (Freshwater Eel)*</b>	10	12
<b>O-Toro (Fatty Tuna)*</b>	22	36	<b>Tako (Octopus)*</b>	11	16
<b>Black Cod*</b>	11	18	<b>Ikura (Salmon Roe)*</b>	21	36



- Salmon\*** 13  
avocado, furikake, kewpie, scallions
- Chu Toro (Tuna Belly)\*** 29  
garlic soy vinaigrette, wakame purée, fried pickled ginger
- Ahi Tuna\*** 15  
avocado, sweet ponzu, crispy garlic, bubu arare, scallions



- Salmon Belly\*** 14  
lightly torched, cucumber lime, garlic kewpie, mango salsa
- Avocado** 12  
cucumber, scallions, sesame seeds, ponzu aioli
- Hamachi\*** 13  
roasted garlic kewpie, microgreens, ponzu, fried onions

- Ultimate Tuna Roll\*** 21  
spicy tuna, charred green onion, black garlic, avocado, akami, soy tomato sofrito, charred onion purée, crispy garlic

- Miso Black Cod Roll\*** 20  
seasoned hamachi, garlic aioli, sprouts, miso-cured and torched sable fish, yuzu kosho, carrot ginger purée

- Skinny Salmon Roll\*** 18  
aleppo pepper honey seasoned salmon, avocado, amaranth, red onion, lemon zest, ponzu aioli

- Rocky Mountain High Roll\*** 20  
hamachi, serrano pepper, cucumber, lightly cured and seared hamachi, avocado purée, fried onions, micro cilantro

- Spring Garden Roll\*** 19  
kombu poached carrot, daikon, beet, shaved cucumber, apple, carrot ginger purée, cilantro lime vinaigrette



all premium cuts are a la carte and served with roasted garlic bulb and fresh rosemary (GF)

<b>Kansas City</b> 52	<b>Rib Eye*</b> 64	<b>Top Sirloin*</b> 45
<b>Bone-In New York*</b>	<b>Bone-in Rib Eye*</b> 75	<b>Rock Salt Roasted Prime Rib</b> 64
<b>Filet Mignon*</b> 59	<b>Tomahawk Rib Eye*</b> 175	



- Frenched Lamb\*** 48  
crisp potatoes, rosemary butter sauce, asparagus
- Double Cut Pork Chop** (GF) 38  
grilled bone-in niman ranch chop, garlic parmesan mashed potatoes, apple and arugula salad
- Aqua Terra Cabernet Filet Tips** (GF) 39  
foraged mushrooms, wine demi, garlic parmesan mashed potatoes, green beans
- Steak and Scallops\*** (GF) 67  
filet and scallops, lime basmati rice, asparagus, ponzu butter
- Mediterranean Style Chicken** 39  
sundried tomatoes, artichoke hearts, garlic parmesan mashed potatoes, asparagus



- Bison Filet\*** 83  
wild foraged mushrooms, fried leeks
- Elk Tenderloin\*** (GF) 75  
brown buttered heirloom carrots, crisp potatoes, bing cherry gastrique, foie gras
- Braised Wild Boar Pappardelle** 36  
mushrooms, herbs, cognac, double cream, cipollini onions, shaved aged parmesan cheese
- Bison Burger\*** 22  
arugula, provolone, garlic aioli, pickles, tomato, red onion, ciabatta roll, truffle fries  
add pepper bacon +3
- Steakhouse Prime Dip** 27  
prime rib, french baguette, au jus, sauteed red peppers, mushrooms, caramelized onions, provolone cheese



- Black Cod** (GF) 43  
bok choy, shaved fennel, garlic, ginger, cherry tomatoes, fresh oregano
- Blackened Steelhead** (GF) 38  
citrus cajun cream sauce, garlic parmesan mashed potatoes, brown butter heirloom carrots
- Seasonal Pacific Northwest Salmon** (GF) 46  
lime basmati rice, grilled asparagus, champagne beurre blanc
- Prawn and Scallop Linguine** 46  
foraged mushrooms, roasted peppers, andouille sausage, cajun cream sauce
- Baked Oysters\*** 21  
butter, herbs, bacon, arugula
- Grilled Oysters\*** 24  
half dozen

## SIDES TO SHARE 12

- |                                     |   |
|-------------------------------------|---|
| <b>Baked Potato</b> (GF)            | <b>Brown Butter Heirloom Carrots</b> (GF)   |
| <b>Crispy Brussels</b>              | <b>Garlic Parmesan Mashed Potatoes</b> (GF) |
| <b>Seasonal Vegetables</b> (GF)     | <b>Pork Belly Mac &amp; Cheese</b>          |
| <b>Asparagus + Hollandaise</b> (GF) |   |
| <b>Truffle Fries</b>                |   |

## PREMIUM CUT ENHANCEMENTS

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| <b>Grade A Foie Gras</b> 20       | <b>Roasted Seasonal Mushrooms</b> 7 |
| <b>Whiskey Peppercorn Sauce</b> 6 | <b>Caramelized Onions</b> 6         |
| <b>Oscar Style</b> 15             | <b>Cambozola</b> 6                  |

(V) Vegan. (GF) Gluten Free. Prepared gluten free, but we are not a gluten free kitchen and do not have separate cooking equipment to prepare 100% gluten free items. A charge of \$10 will be incurred on any split meal request. A 20% gratuity will be automatically added to the bill for parties of 6 or more. \*Can be ordered raw or undercooked. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially in people with certain illnesses.





## About Ascend Hospitality Group

Ascend Hospitality Group (AHG) is a Black- and female-led, independent restaurant group based in Bellevue, Washington. Our group is a collection of concepts ranging from fine dining to quick serve, and proudly employs more than 800 people in Washington, Oregon, Arizona, and Utah.

Committed to elevating the communities we serve, we invest wholly in both our team members and guests to take service to the next level.

Based on our core values of YOU MATTER, TEAM MATTERS, SERVICE MATTERS, we launched AHG Cares, the philanthropic arm of our company. Through AHG Cares, we are able to hone our philanthropic efforts through various programs and collaborations. AHG Cares' main philanthropic efforts focus on our own hospitality industry - giving back to those who serve guests - and to education and youth services.

LEARN MORE ABOUT AHG AND AHG CARES PROGRAMS [HERE](#).