

SEATED DINNER ADD-ONS

ELEVATE YOUR DINING EXPERIENCE

MAGURO SHOKUNIN

TUNA CUTTING DEMO

48-HOUR NOTICE REQUIRED

Watch as a TAO Group Hospitality Master Sushi Chef carves a tuna loin tableside, preparing the finest selection of cuts while discussing the art of Sushi.

Blue Fin Tuna* +\$100PP | Yellowfin Tuna* +\$75PP

includes

Nigiri, Sashimi, and Hand Roll Tasting*

Tuna Tartare*, Caviar*, and Wasabi Ponzu

Zuke Tuna Chirashi*

scallion, gari, sesame seed, shiso

Spicy Tuna on Crispy Rice*

THE SAMURAI

CARVED & PLATED TABLESIDE

American Prime Tomahawk Steak* +\$50PP

Japanese A5 Wagyu Sirloin* +\$65PP

SEASONAL JAPANESE FRUIT GARDEN

Experience the pinnacle of Japanese horticulture with an assortment of premium fruit.
Cut and plated tableside, each piece offers unparalleled freshness and flavor.

+MP

V – VEGAN VEG – VEGETARIAN GF – GLUTEN FREE

†† CAN BE MADE VEGAN, MUST CONFIRM THIS REQUEST AT TIME OF CONTRACTING † CAN BE MADE GLUTEN FREE, MUST CONFIRM THIS REQUEST AT TIME OF CONTRACTING

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

PLUS 8.375% SALES TAX, 20% SUGGESTED GRATUITY AND 4% ADMINISTRATIVE FEE • BEVERAGES CHARGED UPON CONSUMPTION

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