

# Harmonized for the Table

All at table must participate and will be served family style. Minimum 4 people to order.

## \$128 per person

satay of chilean sea bass<sup>†</sup>  
negima wagyu beef yakitori\*<sup>†</sup>  
chicken satay  
truffle pork soup dumpling lasagna  
ginger broth  
imperial vegetable egg roll

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dim sum celebration tasting platter  
king crab dumplings, shrimp & pork shiu mai,  
chicken gyoza, bbq pork bao buns,  
vegetable dumplings, crispy shrimp dumplings,  
pork potstickers

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chefs omakase sushi platter\*  
selection of maki, nigiri, sashimi and specialties

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thai sweet & spicy shrimp  
crispy orange chicken  
cantonese cauliflower  
short rib fried rice  
black truffle, roasted bone marrow  
choice of  
wagyu ribeye teppanyaki\*<sup>†</sup>  
or  
peking duck  
(+\$15/pp to include both)

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dessert platter

## \$108 per person

satay of chilean sea bass<sup>†</sup>  
negima wagyu beef yakitori\*<sup>†</sup>  
chicken satay  
spicy tuna tartare on crispy rice\*<sup>†</sup>  
imperial vegetable egg roll  
truffle pork soup dumpling lasagna  
ginger broth

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chefs omakase sushi platter\*  
selection of maki, nigiri, sashimi and specialties

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thai sweet & spicy shrimp  
crispy orange chicken  
short rib fried rice  
black truffle, roasted bone marrow  
vegetable lo mein  
choice of  
wagyu ribeye teppanyaki\*<sup>†</sup>  
or  
peking duck  
(+\$15/pp to include both)

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dessert platter

## \$88 per person

satay of chilean sea bass<sup>†</sup>  
chicken satay  
spicy tuna tartare on crispy rice\*<sup>†</sup>  
imperial vegetable egg roll  
truffle pork soup dumpling lasagna  
ginger broth

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chefs omakase sushi platter\*  
selection of maki, nigiri, sashimi and specialties

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thai sweet & spicy shrimp  
crispy orange chicken  
short rib fried rice  
black truffle, roasted bone marrow  
vegetable lo mein  
beef and broccoli\*

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dessert platter

Please alert your server to any food allergies

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

<sup>†</sup>Can be made gluten-free, please ask your server

# 頭檯

## small plates

hot edamame<sup>†</sup> 15  
maldon sea salt

shishito peppers<sup>†</sup> 15  
yuzu, sesame

temple salad<sup>†</sup> 17  
asian greens, soy vinaigrette

chicken satay 19  
mango papaya salad,  
peanut dipping sauce

karaage chicken 19  
smoked tartar sauce

crispy bao buns 21  
bbq pork, soy vinegar dipping sauce

chicken wing lollipops 24  
peanuts, thai basil, sweet and sour

spicy tuna tartare  
on crispy rice\* 25  
spicy mayonnaise, kabayaki sauce

crispy short rib bao buns 25  
citrus black pepper sauce, cilantro mint aioli

satay of chilean sea bass<sup>†</sup> 28  
miso glaze

crispy a5 wagyu pancake\* 45  
truffle duxelles, hoisin, salted egg yolk

# 湯水

## soups

hot and sour with shrimp toast 14

miso with tofu and manila clams<sup>†</sup> 14

Dom Pérignon  
White Luminous - Vintage 2015 750ml  
with  
"The Only" white sturgeon caviar 2 oz.  
wagyu tartare, spicy tuna  
1000

# 串燒

## yakitori

asparagus 9

lamb chop\* 17 each

negima wagyu beef\*<sup>†</sup> 26

a5 japanese wagyu\*<sup>†</sup> 30 each

# 點心

## dim sum

imperial vegetable egg roll 19  
wild mushroom, cabbage, snap peas

chicken gyoza 20  
pan fried or steamed, chili garlic sauce

pork potstickers 21  
chili sesame glaze

thai chili lime soup dumplings 21  
lobster, shrimp, lemongrass

crispy shrimp dumplings 21  
cilantro sweet soy sauce

bamboo steamed vegetable  
dumplings 22

TRUFFLE PORK WONTONS 24  
triple miso parmigiano reggiano broth

caviar king crab dumplings\* 26  
shrimp, bamboo shoot

lobster wontons 26  
shiitake ginger broth

LOBSTER AND SCALLOP DUMPLINGS 27  
parmigiano reggiano cream, chinkiang black vinegar

vegan dim sum  
dumpling platter 28  
mushroom & truffle, black pepper asparagus,  
watercress

dim sum dumpling platter 36  
king crab, pork, chicken, vegetable

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# 特別推荐

## specialties

fresh oyster\*† 8 each  
ponzu mignonette  
add caviar 7

yellowtail sashimi\*† 24  
jalapeño, ponzu sauce

salmon sashimi\* 26  
truffle ponzu, ikura, puffed rice

ABURI SALMON NIGIRI SET\* 26  
salmon toro, parmigiano reggiano yuzu kosho

KING CRAB DYNAMITE 58  
parmigiano reggiano miso aioli, frico

# 壽司刺身

## sushi and sashimi

tako octopus† 8

maguro tuna\*† 9

unagi fresh water eel 11

ebi cooked shrimp† 9

kampachi amberjack\*\* 9

uni sea urchin\*† 14

hirame fluke\*† 9

tai japanese snapper\*† 9

kani alaskan king crab† 16

sake salmon\*† 9

ikura salmon roe\* 10

wagyu beef\*† 16

hamachi yellowtail\*† 9

hotate sea scallop\*† 11

toro fatty tuna\*† 22

add "The Only" caviar topping\* 7

udama - quail egg\* 6 / Temaki - handroll 5 / Maki - roll 7 / Soy Paper 4

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# 东京塔可

tokyo taco

vegetable 9

shiitake, avocado, cucumber, shiso, yamagobo

sweet soy salmon tartare\* 12

pickled daikon & carrot, shiso

bbq eel 13

truffle kabayaki sauce, cucumber

dynamite lobster\* 18

caviar, tobiko spicy sauce

toro caviar\* 25

wasabi soy

*omakase* 129 / 149 / 169 and up  
chef's selection of rolls, nigiri, sashimi and specialties

# 寿司卷

specialty rolls

vegetable roll<sup>+</sup> 18

eight treasure vegetables, soy paper

crunchy spicy yellowtail\*<sup>+</sup> 23

crispy shallots

angry dragon\* 23

eel, kabayaki sauce

salmon avocado\*<sup>+</sup> 24

salmon tartare, tomato ponzu

spicy tuna roll\*<sup>+</sup> 24

avocado, soy paper, tempura flakes

shrimp tempura 25

wasabi honey sauce

chef yoshi\*<sup>+</sup> 25

tuna, salmon, kabayaki, aji amarillo

WAGYU TARTARE\* 28

parmigiano reggiano remoulade, dill, cured duck egg

rainbow roll\*<sup>+</sup> 39

lobster salad, tuna, salmon, yellowtail,  
shrimp, sweet butter aioli, caviar

double blue fin tuna roll\* 28

soy braised jalapeño, kanpyo, shiso,  
cucumber, sesame wasabi sauce

crispy lobster 29

lobster tempura, chipotle sauce

surf and turf\*<sup>+</sup> 34

lobster salad, sesame chimichurri

alaskan king crab california roll 48

avocado, cucumber

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# 海鮮

## the sea

honey glazed salmon 40  
lotus root, green beans, baby sweet peppers

thai sweet and spicy shrimp 39  
tamarind, bell pepper

grilled branzino<sup>†</sup> 39  
ginger kaffir lime vinaigrette

crispy coconut black bass 45  
crying tiger sauce, thai mango salad

miso roasted chilean sea bass<sup>†</sup> 50  
assorted mushrooms, asparagus

crispy snapper in "sand" 65  
crispy minced garlic, dried chinese olive

# 肉類

## the land

beef mongolian\* 58  
snow peas, shimeji mushrooms

filet mignon "tokyo" style\* 61  
marrow, mushroom, onion

prime beef and broccoli\* 79  
aged n.y. strip, black bean sauce

PARMIGIANO REGGIANO AGED WAGYU SIRLOIN\* 108  
heirloom tomato salad, 60-month aged parmigiano reggiano DOP

wagyu rib-eye teppanyaki\* 98  
sophisticated dips and sauces

a5 japanese wagyu teppanyaki\* 225

# 齋菜

## the sides

crispy tofu 16  
spinach, enoki, sesame garlic vinaigrette

asian green stir fry 16  
pea shoots, chinese broccoli leaves

chinese broccoli 16  
black bean sauce

baby bok choy<sup>†</sup> 16  
crispy garlic, crystal sauce

charred brussels sprouts 16  
cilantro lime vinaigrette, puffed rice

cantonese cauliflower 18  
sweet and sour sauce

# 鷄鴨

## the sky

cashew chicken 39  
peppers, onion, dried bird eye chili

crispy orange chicken 40  
steamed bok choy

macao chicken 38  
pan fried noodle, cilantro chive vinaigrette

peking duck 94  
for two

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# 飯

## rice

vegetable fried rice 22  
olive leaf, french beans, egg, squash

wild mushroom fried rice† 25  
green beans, sunny side up egg

triple pork fried rice 26  
pork belly, bbq roast pork, chinese sausage

barbeque duck fried rice 27  
sundried tomatoes, kaffir lime, mint

shanghai fried rice† 27  
vegetables, shrimp, pork, egg

lobster fried rice 38  
kimchi, shallots

sizzling seafood fried rice 42  
lobster, crab, shrimp, asparagus

jasmine white or brown rice† 9

# 麵

## noodles

TAO vegetable lo mein 20/22/23/25  
add chicken, roast pork or shrimp

pad thai noodles† 23/25/29  
peanuts, mushrooms, tofu  
add chicken or shrimp

hong kong fried noodle 28  
chicken, egg, mixed vegetables, roast pork

drunken lobster pad thai† 38  
brandy, cashews

wagyu beef chow fun\* 48  
stir fried rice noodle

# 天婦羅

## tempura

garlic green beans 9

shimeiji mushroom 10

avocado 12

shrimp 14

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# 甜品

## desserts

matcha crème brûlée† 16  
*green tea custard, caramelized sugar, exotic fruit*

banana pudding 17  
*sea salt caramel, fortune cookie crumb, caramelized banana*

calamansi doughnuts 21  
*sugar crack, citrus cream, assorted sauce*

potted carrot cake 19  
*vanilla cream, miso caramel, candied micro carrots*

chocolate buddha† 21  
*dark chocolate mousse, warm hazelnut brownie, vanilla ice cream*

giant fortune cookie 24  
*white and dark chocolate mousse*

TAO dessert platter 65/130  
*selection of signature desserts*

gift box of tao chocolate buddha† 25  
*six assorted white, milk and dark chocolate*

ice cream and sorbet† 13  
*chefs selection*

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