

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[†]
negima wagyu beef yakitori*[†]
chicken satay
truffle pork soup dumpling lasagna
ginger broth
imperial vegetable egg roll

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

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

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

dessert platter

\$108 per person

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

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

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

dessert platter

\$88 per person

satay of chilean sea bass[†]
chicken satay
spicy tuna tartare on crispy rice*[†]
imperial vegetable egg roll
truffle pork soup dumpling lasagna
ginger broth

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

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

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.

[†]Can be made gluten-free, please ask your server

頭檯

small plates

hot edamame[†] 15
maldon sea salt

shishito peppers[†] 15
mustard miso yaki, ponzu

temple salad[†] 17
asian greens, soy vinaigrette

chicken satay 19
mango papaya salad, peanut dipping sauce

thai chicken lettuce wraps 24
chilis, thai basil, crispy garlic, fried egg

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

spicy tuna tartare
on crispy rice^{*†} 25
spicy mayonnaise, kabayaki sauce

rock shrimp lettuce cups 26
spicy mayonnaise, jalapeño lime

satay of chilean sea bass[†] 28
miso glaze

湯水

soups

hot and sour with shrimp toast 14

miso with tofu and manila clam[†] 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^{*†} 26

a5 japanese wagyu^{*†} 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

crispy shrimp dumplings 21
cilantro sweet soy sauce

bamboo steamed
vegetable dumplings 22
ginger oil, scallion dipping sauce

TRUFFLE PORK WONTONS 24
triple miso parmigiano reggiano broth

chicken wing lollipops 26
peanuts, thai basil, sweet and sour

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

lobster wontons 27
shiitake ginger broth

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特別推荐

specialties

fresh oyster*† 8 each
ponzu mignonette
add "The Only" caviar 7

yellowtail sashimi*† 24
jalapeño, ponzu sauce

tuna pringles* 24
truffle aioli, egg, tomato

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

ebi cooked shrimp† 9

bincho maguro albacore*† 9

sake salmon*† 9

hamachi yellowtail*† 9

maguro tuna*† 9

kampachi amberjack*† 9

tai snapper*† 9

ikura salmon roe* 9

hotate sea scallop*† 11

unagi fresh water eel 11

uni sea urchin*† 14

kani alaskan king crab† 16

wagyu beef*† 16

toro fatty tuna*† 21

japanese A5 wagyu beef 24

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 tacos

vegetable 9

shiitake, avocado, cucumber, shiso, yamagobo

sweet soy salmon tartare* 12

pickled daikon & carrot, shiso

albacore poke* 12

soy vinaigrette, spicy sour cream

dynamite lobster* 18

caviar, tobiko spicy sauce

toro caviar* 23

wasabi soy

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

寿司卷

specialty rolls

vegetable roll† 18

eight treasure vegetables, soy paper

salmon avocado*† 24

salmon tartare, tomato ponzu

chef's roll*† 26

tuna, salmon, kabyaki, aji amarillo

crunchy spicy yellowtail*† 24

crispy shallots

spicy tuna roll*† 24

mango salsa, crispy rice

WAGYU TARTARE* 28
parmigiano reggiano remoulade, dill, cured duck egg

angry dragon* 24

eel, kabayaki sauce

shrimp tempura 26

wasabi honey sauce

crispy lobster 29

lobster tempura, chipotle sauce

surf and turf*† 34

lobster salad, sesame chimichurri

rainbow roll*† 39

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

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海鮮

the sea

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

thai sweet and spicy shrimp 40
tamarind, bell pepper

grilled branzino† 42
ginger kaffir lime vinaigrette

miso roasted black cod 52
assorted mushrooms, edamame, asparagus,
snow peas, tokyo negi

crispy snapper in “sand” 65
crispy minced garlic, cilantro lime dipping sauce

肉類

the land

beef mongolian* 58
snow peas, shimeji mushrooms

filet mignon “tokyo” style* 61
marrow, mushroom, onion

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

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

teppanyaki
sophisticated dips and sauces

american wagyu rib-eye* 98

a5 japanese wagyu rib-eye* 225

鷄鴨

the sky

cashew chicken 39
peppers, onion, dried bird eye chili

crispy orange chicken 40
steamed bok choy

peking duck 94
for two

齋菜

the sides

crispy tofu 16
spinach, enoki, sesame garlic vinaigrette

spicy eggplant 16
togarashi yogurt, soybean chili

chinese broccoli 16
black bean sauce

baby bok choy† 16
crispy garlic, crystal sauce

charred brussels sprouts 16
cilantro lime vinaigrette, puffed rice

cantonese cauliflower 18
sweet and sour sauce

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麵

noodles

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

pad thai noodles[†] 24/26/29
peanuts, mushrooms, tofu
add chicken or shrimp

hong kong fried noodle 29
chicken, egg, mixed vegetables, roast pork

drunken lobster pad thai[†] 38
brandy, cashews

wagyu beef chow fun* 48
stir fried rice noodle

飯

rice

vegetable fried rice 23
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 26
sundried tomatoes, kaffir lime, mint

shanghai fried rice[†] 28
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

天婦羅

tempura

asparagus 11

garlic green beans 9

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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