

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 †
Rock Shrimp Lettuce Cups
Chicken Satay
Imperial Vegetable Egg Roll
Truffle Pork Soup Dumpling Lasagna with Ginger Broth

Dim Sum Celebration Tasting Platter with King Crab Dumplings, Shrimp & Pork Shiu Mai, Chicken Gyoza, BBQ Pork Bao Buns, Vegetable Dumplings, Crispy Shrimp Dumplings and 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 with Black Truffle and Roasted Bone Marrow
Choice of: Grilled Wagyu Ribeye*† or Peking Duck (+\$15/pp to include both)

Dessert Platter

\$108 per person

Satay of Chilean Sea Bass †
Rock Shrimp Lettuce Cups
Chicken Satay
Spicy Tuna Tartare on Crispy Rice*†
Imperial Vegetable Egg Roll
Truffle Pork Soup Dumpling Lasagna with Ginger Broth

Chefs Omakase Sushi Platter Selection of Maki, Nigiri, Sashimi and Specialties*

Thai Sweet & Spicy Shrimp
Crispy Orange Chicken
Short Rib Fried Rice with Black Truffle and Roasted Bone Marrow
Vegetable Lo Mein
Choice of: Grilled Wagyu Ribeye*† 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 with Ginger Broth

Chefs Omakase Sushi Platter Selection of Maki, Nigiri, Sashimi and Specialties*

Thai Sweet & Spicy Shrimp
Crispy Orange Chicken
Short Rib Fried Rice with Black Truffle and Roasted Bone Marrow
Vegetable Lo Mein
Beef and Broccoli*

Dessert Platter

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

頭檯

SMALL PLATES

Shishito Peppers with Ponzu and Mustard Miso-Yaki † 15

Hot Edamame † 16

TAO Temple Salad with Yuzu-Soy Vinaigrette † 17

Satay of Chicken with Peanut Sauce 19

Karaage Chicken with Smoked Tartar Sauce 19

Thai Chicken Lettuce Wraps with Fried Egg 20*

TRUFFLE PORK WONTONS with Triple Miso Parmigiano Reggiano Broth 24

Rock Shrimp Lettuce Cups 25

LOBSTER AND SCALLOP DUMPLINGS with Parmigiano Reggiano Cream and Chinkiang Black Vinegar 27

Spicy Tuna Tartare on Crispy Rice† 25*

Lobster Wontons with Shiitake Ginger Broth 26

Satay of Chilean Sea Bass with Miso Glaze † 28

Dom Pérignon White Luminous - Vintage 2015 750ml

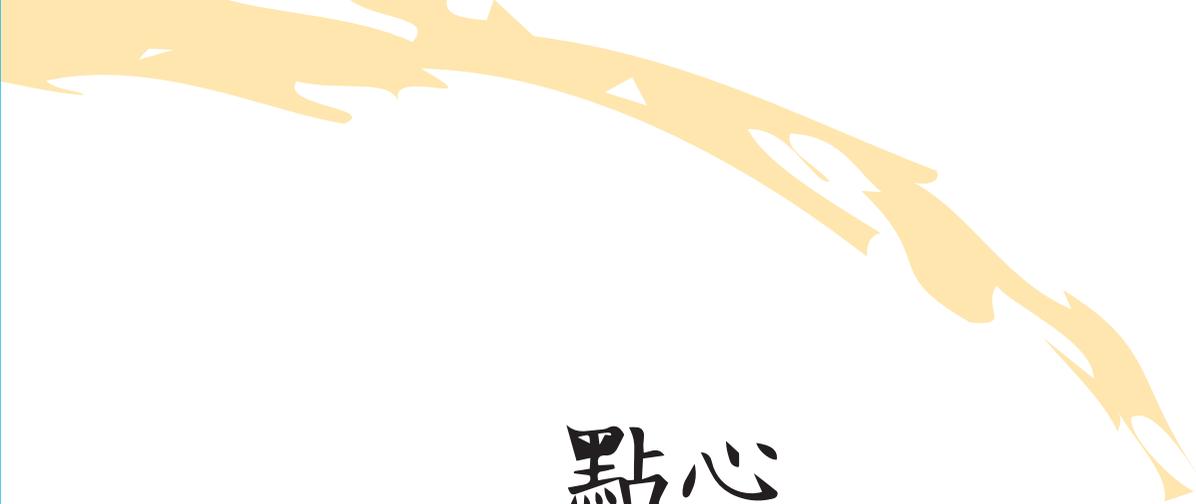
with

2 oz. "The Only" White Sturgeon Caviar with Wagyu Tatare and Spicy Tuna

1000

**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



點心

DIM SUM

Imperial Vegetable Egg Roll 18

Bamboo Steamed Vegetable Dumplings with Crunchy Cucumbers 20

Chicken Gyoza with Chili Garlic Sauce (steamed or pan fried) 19

Pork Potstickers with a Chili Sesame Glaze 20

Peking Duck Spring Roll with Hoisin Sauce 21

Crispy Shrimp Dumplings with Cilantro Sweet Soy Sauce 21

*Caviar King Crab Dumplings with Shrimp and Bamboo Shoot** 26

湯水

SOUPS

Hot and Sour Soup with Shrimp Toast 13

Miso Soup with Tofu and Mahogany Clams † 13

烧烤

BBQ

Lacquered Roast Pork 18

Dragon Tail Spare Ribs 25

Crispy Short Rib Buns with Citrus Black Pepper Sauce 25

海鮮

FROM THE SEA

*Honey Glazed Salmon with Lotus Root, Green Beans and Baby Sweet Peppers** 40

Thai Sweet and Spicy Shrimp with Tamarind and Bell Pepper 39

Grilled Branzino with Ginger Kaffir Lime Vinaigrette † 42

Crispy Coconut Black Bass with Crying Tiger Sauce and Thai Mango Salad 45

Miso Roasted Chilean Sea Bass with Assorted Mushrooms and Asparagus † 50

Crispy Snapper In "Sand" with Crispy Minced Garlic and Chinese Dried Olive 65

肉類

FROM THE LAND

Filet Mignon Pepper Steak †* 58

*Coriander Grilled Lamb Chops with Lemongrass Chili Sauce** 59

*Filet Mignon with Black Garlic-Shiitake Butter and Crispy Sunchokes** 65

*Beef and Broccoli, Prime NY Strip with Black Bean Sauce** 79

*Grilled Wagyu Ribeye with Crispy Hon-Shimeji** 98

PARMIGIANO REGGIANO AGED WAGYU SIRLOIN with Heirloom Tomato Salad
and 60-Month Aged Parmigiano Reggiano DOP* 108

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鷄鴨

FROM THE SKY

Crispy Orange Chicken with Steamed Bok Choy 39

Kung Pao Chicken with Sesame Peanuts 38

Thai BBQ Chicken with Sweet Thai Chili Garlic Sauce † 38

Peking Duck for two 94

麵飯

SOPHISTICATED NOODLES AND RICE

Steamed Jasmine or Brown Rice † 9

TAO Vegetable Lo Mein 20 *with Roast Pork* 23 *with Chicken* 22 *with Shrimp* 24

Chow Fun with Stir Fried Vegetables and Tofu † 22

Vegetable Fried Rice with Olive Leaf, French Beans, Egg and Squash † 23

Pad Thai Noodles with Peanuts, Mushrooms and Tofu † 23 *with Chicken* 25 *with Shrimp* 27

Wild Mushroom Fried Rice with Green Beans and Fried Egg†* 25

Triple Pork Fried Rice with Pork Belly, BBQ Roast Pork and Chinese Sausage 26

*Chinese Sausage and Shrimp Fried Rice with Fried Egg** 25

Lobster and Kimchee Fried Rice 38

Sizzling Seafood Fried Rice with Lobster, Crab, Shrimp and Asparagus 42

齋菜

THE SIDES

Crispy Tofu with Spinach, Enoki and Sesame Garlic Vinaigrette 16

Asian Green Stir Fry with Pea Shoots and Chinese Broccoli Leaves † 16

Chinese Broccoli with Black Bean Sauce 16

Baby Bok Choy with Crispy Garlic and Crystal Sauce † 16

Charred Brussels Sprouts with Cilantro Lime Vinaigrette and Puffed Rice 16

Cantonese Cauliflower with Sweet and Sour Sauce 18

壽司吧

SUSHI AND SASHIMI

Price per Piece

Tako Octopus†	8
Ebi Cooked Shrimp†	9
Hirame Fluke*†	9
Sake Salmon*†	9
Hamachi Yellowtail*†	9
Maguro Tuna*†	9
Kampachi Amberjack*†	9
Tai Japanese Snapper*†	9
Ikura Salmon Roe*	10
Hotate Sea Scallop*†	11
Unagi Fresh Water Eel	11
Uni Sea Urchin*†	14
Wagyu Beef*†	16
Kani Alaskan King Crab†	17
Toro Fatty Tuna*†	22

add "The Only" caviar topping* 7

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

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TOKYO TACOS

Vegetable with Shiitake, Avocado, and Yamagobo 9

*Sweet Soy Salmon Tartar with Pickled Daikon and Shiso** 12

*Dynamite Lobster with Caviar and Spicy Tobiko Sauce** 18

*Toro Caviar with Wasabi Soy** 25

SPECIAL DISHES

Fresh Oyster with Ponzu Mignonette †* 8 each add "The Only" caviar 7

*Yellowtail Sashimi with Jalapeno and Ponzu Sauce** 24

ABURI SALMON NIGIRI SET with Salmon Toro and Parmigiano Reggiano Yuzu Kosho* 26

King Crab Dynamite with Parmigiano Reggiano Miso Aioli and Frico 58

SPECIAL ROLLS

Eight Treasure Vegetable Roll with Soy Paper† 18

Angry Dragon Roll with Eel and Kabayaki Sauce 23

Crunchy Spicy Yellowtail Roll with Crispy Shallots †* 23

Salmon Avocado Roll with Salmon Tartare and Tomato Ponzu †* 24

Spicy Tuna Roll with Avocado, Soy Paper and Tempura Flakes †* 24

Shrimp Tempura Roll with Wasabi Honey Sauce 25

Chef's Roll with Tuna, Salmon, Avocado, Kabayaki and Aji Amarillo †* 25

WAGYU TARTARE with Parmigiano Reggiano Remoulade, Dill and Cured Duck Egg* 28

*Double Blue Fin Tuna Roll with Soy Braised Jalapeño and Sesame Wasabi Sauce** 28

Surf and Turf with Wagyu, Lobster Salad and Sesame Chimichurri †* 34

Rainbow Roll with Lobster, Tuna, Salmon, Yellowtail, Shrimp, Sweet Butter Aioli, and Caviar †* 39

TAO Classic Cocktails

Lychee Martini 22

New Amsterdam Vodka, Lychee, Citrus

TAO-tini 21

Absolut Mango Vodka, Malibu Rum, Cranberry, Lime

Ruby Red Dragon 18

Ketel One Botanical Grapefruit Vodka, Yuzu, Pomegranate

Sun Phoenix 19

1800 Blanco Tequila, Aperol, Mango, Lime, Red Bull Yellow Edition

TAO Signature Cocktails

Whispering Ember 20

Dos Hombres Mezcal, Cazadores Blanco Tequila, Passionfruit, Pink Peppercorn, Lime

"The Big Apple" Sour 20

Maker's Mark Bourbon, Mount Gay, Maple Apple Spice, Lemon, Red Wine Float

Jade Garden 19

Roku Minori Gin, Melon, Jasmine, Salted Honey, Lemon

Tokyo After Dark 21

Codigo Blanco, Ojo de Dios Café, Espresso

Snow Bird 20

Toasted Black Sesame Bourbon, Banana Liqueur, Vanilla, Lime, Q Mixers Tropical Ginger Beer

Ichigo Dreams 20

Hendrick's Gin, Awayuki Strawberry Gin, Guava, Orgeat, Lime

The White Lotus 18

Flecha Azul Blanco, Hellfire Bitters, Cucumber, Lime, Q Mixers Elderflower

Imperial Bloom 20

Tao Tea infused Tito's, Paramour Yuzu Lavender, Vanilla, Peach

TAO Luxury Cocktails

Drunk in Love 24

SirDavis American Whisky, Blackberry, Vanilla Honey, Lemon

Bubbles & Berries 24

Belvedere Vodka, Elderflower, Strawberry, Sparkling Brut, Lemon, Red Bull Sea Blue Edition

Shinobi's Revenge 26

Casamigos Reposado Tequila, Turkish Tobacco Bitters, Vanilla, Orange Bitters

Zero Proof

Lantern Festival 18

Passionfruit, Mango, Lime, Red Bull Yellow Edition

TAO Thai Tea 15

Non-Alcoholic

(21 and over)

Sparkling, Nozeco Brut 15

Peach Bellini 15

Sparkling Wild Peach & Nectarine