

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
spicy tuna tartare on crispy rice*[†]

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

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

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*[†]

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

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

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

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

shishito peppers[†] 15
yuzu, sesame

hot edamame[†] 16
maldon sea salt

temple salad[†] 17
asian greens, soy vinaigrette

karaage chicken 19
smoked tartar sauce

chicken satay 20
mango papaya salad,
peanut dipping sauce

crispy bao buns 21
bbq pork, soy vinegar dipping sauce

chicken wing lollipops 25
peanuts, thai basil, sweet and sour

spicy tuna tartare
on crispy rice* 28
spicy mayonnaise, kabayaki sauce

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

satay of chilean sea bass[†] 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[†] 14

*"With our thoughts,
we make the world"*

~Buddha~

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 21
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

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

寿司刺身

sushi and sashimi

tako octopus† 8

ebi cooked shrimp† 9

hirame fluke*† 9

hamachi yellowtail*† 9

maguro tuna*† 9

kampachi amberjack*† 9

tai japanese snapper*† 9

sake salmon*† 10

ikura salmon roe* 10

hotate sea scallop*† 11

unagi fresh water eel 11

uni sea urchin*† 14

kani alaskan king crab† 16

wagyu beef*† 16

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⁺ 18

eight treasure vegetables, soy paper

crunchy spicy yellowtail*⁺ 23

crispy shallots

angry dragon* 23

eel, kabayaki sauce

salmon avocado*⁺ 25

salmon tartare, tomato ponzu

spicy tuna roll*⁺ 25

avocado, soy paper, tempura flakes

chef yoshi*⁺ 25

tuna, salmon, avocado, aji amarillo

shrimp tempura 26

wasabi honey sauce

WAGYU TARTARE* 28

parmigiano reggiano remoulade, dill, cured duck egg

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*⁺ 34

lobster salad, sesame chimichurri

rainbow roll*⁺ 36

lobster salad, tuna, salmon, yellowtail,
shrimp, sweet butter aioli
add caviar 28

alaskan king crab california roll 48

avocado, cucumber

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海鮮

the sea

thai sweet and spicy shrimp 39
tamarind, bell pepper

grilled branzino[†] 39
ginger kaffir lime vinaigrette

teriyaki glazed salmon* 40
asparagus, long beans, ginger

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

miso roasted chilean sea bass[†] 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* 110
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[†] 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

sesame chicken 39
rainbow cauliflower, ginger, sweet chili sauce

thai bbq chicken[†] 38
sweet thai chili garlic sauce

crispy orange chicken 44
steamed bok choy

peking duck 94
for two

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 27
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 21/24/25/26
add chicken, roast pork or shrimp

pad thai noodles[†] 24/27/29
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

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甜品

desserts

cherry blossom 19

black cherry mousse, chocolate crumb, fior di latte ice cream

banana pudding 18

sea salt caramel, fortune cookie crumb, caramelized banana

sweet bao buns 21

chocolate, raspberry and yuzu, crème anglaise

potted carrot cake 19

vanilla cream, miso caramel, candied micro carrots

chocolate buddha[†] 22

dark chocolate mousse, warm hazelnut brownie, vanilla ice cream

giant fortune cookie 27

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

Tao Group Hospitality supports Autism Awareness, Acceptance & Inclusion Month by investing in sensory inclusion training, continuing our work-study program for students with autism, and donating %10 of select food and drink sales to organizations such as Autism Speaks, Eden II Programs, KultureCity, and more. As part of our campaign, donations can also be made through event ticket purchases in the Tao Rewards App or with our blue campaign bracelets

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