

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

* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLUS 8.375% SALES TAX, 20% SUGGESTED GRATUITY AND 4% ADMINISTRATIVE FEE • BEVERAGES CHARGED UPON CONSUMPTION 702.388.9301 | LVEVENTS@TAOGROUP.COM