

# 頭檯

## small plates

- hot edamame<sup>†</sup> 11  
malton sea salt
- hot and sour soup 11
- miso soup with tofu and manila clams<sup>†</sup> 12
- shishito peppers<sup>†</sup> 12  
yuzu, sesame
- temple salad<sup>†</sup> 14  
asian greens, soy vinaigrette
- king crab egg drop soup 15  
corn, chili oil, crispy wonton
- tuna poke<sup>†</sup> 21  
pickled ginger, avocado, wasabi
- rock shrimp lettuce cups\* 22  
spicy mayonnaise, jalapeño lime
- spicy tuna tartare on crispy rice\*\* 22  
spicy mayonnaise, kabayaki sauce
- satay of chilean sea bass<sup>†</sup> 25  
miso glaze

# 點心

## dim sum

- imperial vegetable egg roll 15  
wild mushroom, cabbage, snap peas
- chicken gyoza 16  
pan fried or steamed, chili garlic sauce
- bamboo steamed vegetable dumplings 16  
ginger oil, scallion dipping sauce
- pork potstickers 18  
chili sesame glaze
- chicken wing lollipops 18  
peanuts, thai basil, sweet and sour
- lobster wontons 25  
shiitake ginger broth

# 壽司刺身

## sushi and sashimi

- ebi cooked shrimp\* 7
- tako octopus\* 7
- hirame fluke\* 7
- sake salmon\* 8
- hotate sea scallop\* 8
- hamachi yellowtail\* 8
- maguro tuna\* 8
- ikura salmon roe 8
- unagi fresh water eel\* 9
- kani alaskan king crab\* 14
- uni sea urchin 14
- wagyu beef\* 15
- toro fatty tuna\* 19

- soy paper 3
- temaki handroll 6
- maki roll 9

# 海鮮

## the sea

- grilled branzino<sup>†</sup> 33  
steamed bok choy, ginger kaffir lime vinaigrette
- thai sweet and spicy shrimp 35  
tamarind, bell pepper
- honey glazed salmon 36  
lotus root, green beans, baby sweet peppers
- miso roasted black cod<sup>†</sup> 41  
grilled tokyo negi, young ginger
- crispy snapper in "sand" 48  
crispy minced garlic, dried chinese olive

# 肉類

## the land

- filet mignon "tokyo" style<sup>†</sup> 59  
marrow, mushroom, onion
- beef and broccoli 72  
prime aged n.y. strip, black bean sauce
- prime aged ribeye pepper steak<sup>†</sup> 88  
black pepper, asparagus, shiitake
- wagyu ribeye teppanyaki<sup>†</sup> 95  
sophisticated dips and sauces

- surf and turf 199  
32oz prime tomahawk steak  
salt and pepper lobster  
hand cut noodles, chili garlic sauce

# 鷄鴨

## the sky

- japanese fried chicken 30  
togarashi, tonkatsu, wasabi honey
- black pepper chili chicken 32  
pepper, onion, bamboo shoot, celery
- crispy orange chicken 36  
steamed bok choy
- peking duck 88  
for two

# 特別推荐

## specialties

- fresh oyster and caviar\*\* 6  
ponzu mignonette
- tuna pringle\* 20  
truffle aioli, egg, tomato
- yellowtail sashimi\*\* 21  
jalapeño, ponzu sauce
- trio of sashimi\*\* 26  
salmon, tuna and yellowtail sashimi  
with wasabi salsa

# 甜品

## desserts

- ice creams and sorbets 9  
assorted seasonal flavors
- sugar dusted doughnuts 12  
trio of dipping sauces
- fruit plate 13  
seasonal selections

- mochi tasting<sup>†</sup> 15  
assorted flavors
- gift box of tao chocolate buddhas<sup>†</sup> 16  
six assorted white, milk and dark chocolates
- molten chocolate cake 16  
salted caramel gelato, cherry sauce

- TAO signature dessert platter 42  
giant fortune cookie, molten chocolate cake, doughnuts

# 烧烤

## barbeque

- lamb yakitori 12 per piece  
yaki dare
- chicken satay 17  
mango papaya salad,  
peanut dipping sauce
- dragon tail spare ribs 20  
honey soy glaze
- crackling pork belly 23  
steamed buns, toasted chili, hot honey

# 麵飯齋菜

## noodles, rice and sides

- jasmine white or brown rice<sup>†</sup> 5
- lo mein 19  
roast pork, choy sum
- olive fried rice<sup>†</sup> 19  
olive leaf, french beans, egg
- pad thai noodles<sup>†</sup> 22/24/27  
peanuts, mushrooms, tofu  
add chicken or shrimp
- triple pork fried rice<sup>†</sup> 24  
pork belly, bbq roast pork, chinese sausage
- barbeque duck fried rice 24  
sundried tomatoes, kaffir lime, mint
- shanghai fried rice<sup>†</sup> 26  
vegetables, shrimp, pork, egg
- hong kong fried noodles 27  
chicken, egg, mixed vegetables, roast pork
- lobster fried rice<sup>†</sup> 34  
kimchi, shallots

# 壽司卷

## specialty rolls

- vegetable roll<sup>†</sup> 18  
eight treasure vegetables  
soy paper
- crunchy spicy yellowtail\*\* 18  
crushed onion
- angry dragon 18  
eel, kabayaki sauce
- shrimp tempura 19  
wasabi honey sauce
- chef yoshi\*\* 20  
tuna, salmon, kabayaki  
aji amarillo
- salmon avocado\*\* 20  
salmon tartare, tomato ponzu
- soy tuna roll\*\* 21  
spicy tuna, avocado, soy paper
- chirashi roll\* 22  
hamachi, maguro, salmon  
scallion, chili sesame
- beef tartare\* 23  
tempura rock shrimp
- spicy king crab roll<sup>†</sup> 27  
yuzu soy butter
- crispy lobster roll 27  
avocado, chipotle sauce

- potted carrot cake 18  
vanilla cream, miso caramel  
candied micro carrots

- giant fortune cookie 18  
white and dark chocolate mousse

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 prepared gluten-free, please ask your server.