

TAO Signature Cocktails

Ruby Red Dragon 17

Finlandia Grapefruit Vodka,
Yuzu Citrus, Pomegranate

Divinity 17

Grey Goose Le Citron Vodka, Elderflower Liqueur,
Cold Pressed Pineapple, Lemon, Butterfly Pea Flower

Mango Chili 21

Casamigos Blanco Tequila, House Spiced Mango Purée,
Togarashi Spiced Rim

Sun Phoenix 22

Cincoro Blanco Tequila, Aperol, Passionfruit,
Lime, Tropical Red Bull

Smoking Dragon 23

Old Forester Bourbon, Sweet Vermouth
Rosemary Port Wine Reduction, Peychaud's, Hickory Smoke

TAO-tini 18

New Amsterdam Mango Vodka, Malibu Coconut Rum
Cold Pressed Lemon, Cranberry

Lychee Martini 18

Wheatley Vodka
Shimmering Lychee Liqueur, Cold Pressed Citrus

Tokyo Tiki 18

Cruzan Mohegan Sun Single Barrel Rum,
St. George Spiced Pear Liqueur, Ripe Bajan Punch

Sensei 18

Elijah Craig 'TAO Edition' Single Barrel Bourbon
Don Ciccio Walnut Liqueur, Amaro delle Sirene, Orange Bitters

Bubbles & Berries 19

Tito's Vodka, Domaine Chandon Sparkling Rose
Elderflower Liqueur, Strawberry

TAO Espresso Martini 20

Waypoint Vanilla Vodka (CT), Kahlua, House-Brewed Espresso

Beer

Sapporo - Japan

9

Kirin - Japan

9

Tiger - Singapore

9

Stella Artois - Belgium

9

Corona - Mexico

9

Guinness - Ireland

11

Truly Extra Pineapple Orange Punch - 16 oz

12

Two Roads Brewing Co. "Jackpot Juice" Hazy I.P.A.
Connecticut - 16 oz

13

Juneshine Hard Kombucha Limited Release
California - 16 oz

14

Hitachino Nest White Ale - Japan

15

Wines by the Glass

Sparkling

| | |
|--|----|
| Prosecco , La Marca, Veneto, Italy | 15 |
| Champagne , Veuve Clicquot, Reims, France | 31 |

White

| | |
|--|----|
| Moscato , Castello del Poggio, Piedmont, Italy | 15 |
| Sauvignon Blanc , Nautilus, Marlborough, New Zealand | 15 |
| Chardonnay , Routestock, Sonoma County | 16 |
| Pinot Grigio , Santa Margherita, Trentino-Alto Adige, Italy | 19 |
| Sauvignon Blanc , Pierre Martin, Sancerre, France | 23 |

Rosé

| | |
|---|----|
| Rosé , Seven Hills Winery, Columbia Valley, Washington | 15 |
|---|----|

Red

| | |
|---|----|
| Merlot , Broadside 'Margarita Vineyard', Paso Robles, California | 15 |
| Malbec , Salentein 'Reserve', Mendoza, Argentina | 15 |
| Cabernet Sauvignon , Double Canyon, Columbia Valley, Washington | 15 |
| Super Tuscan , Brancaia Tre, IGT Toscana, Tuscany, Italy | 16 |
| Pinot Noir , Raeburn, Russian River Valley, California | 17 |
| Cabernet Sauvignon , Roth, Alexander Valley, Sonoma, California | 19 |
| Cabernet Sauvignon , 'Quilt', Napa Valley, California | 24 |

頭檯

small plates

hot edamame[†] 11
maldon sea salt

shishito peppers[†] 13
yuzu, sesame

temple salad[†] 14
asian greens, soy vinaigrette

tuna poke^{*†} 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[†] 25
miso glaze

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

~Buddha~

湯水

soups

hot and sour soup 11

miso soup with tofu
and manila clams[†] 13

king crab egg drop soup 15
corn, chili oil, crispy wonton

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

peking duck spring roll 19
hoisin sauce

lobster wontons 25
shiitake ginger broth

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.

烧烤

barbeque

lamb yakitori* 14 per piece
yaki dare

chicken satay 18
mango papaya salad, peanut dipping sauce

dragon tail spare ribs 20
honey soy glaze

crackling pork belly 24
steamed buns, toasted chili, hot honey

麵飯

noodles and rice

jasmine white or brown rice[†] 6

olive fried rice[†] 19
olive leaf, french beans, egg

TAO vegetable lo mein 19/20/21/22
add chicken, roast pork or shrimp

pad thai noodles[†] 22/24/27
peanuts, mushrooms, tofu
add chicken or shrimp

triple pork fried rice[†] 24
pork belly, bbq roast pork, chinese sausage

barbeque duck fried rice 24
sundried tomatoes, kaffir lime, mint

shanghai fried rice[†] 28
vegetables, shrimp, pork, egg

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

lobster fried rice[†] 36
kimchi, shallots

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.

海鮮

the sea

grilled branzino[†] 33
ginger kaffir lime vinaigrette

honey glazed salmon* 36
lotus root, green beans, baby sweet peppers

thai sweet and spicy shrimp 37
tamarind, bell pepper

miso roasted black cod[†] 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*[†] 59
marrow, mushroom, onion

beef and broccoli* 72
prime aged n.y. strip, black bean sauce

prime aged ribeye pepper steak*[†] 88
black pepper, asparagus, shiitake

wagyu ribeye teppanyaki*[†] 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 32
togarashi, tonkatsu, wasabi honey

black pepper chili chicken 33
pepper, onion, bamboo shoot, celery

crispy orange chicken 36
steamed bok choy

peking duck 94
for two

齋菜

the sides

chinese broccoli[†] 13
black bean sauce

cantonese cauliflower[†] 13
sweet and sour sauce

steamed bok choy[†] 13
garlic

charred brussels sprouts[†] 13
cilantro lime vinaigrette, puffed rice

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.

壽司刺身

sushi and sashimi*

| | | | |
|---|---|--|----|
| <i>ebi</i> cooked shrimp [†] | 8 | <i>maguro</i> tuna ^{*†} | 9 |
| <i>tako</i> octopus [†] | 8 | <i>ikura</i> salmon roe* | 9 |
| <i>hirame</i> fluke ^{*†} | 8 | <i>unagi</i> fresh water eel | 10 |
| <i>sake</i> salmon ^{*†} | 9 | <i>uni</i> sea urchin ^{*†} | 15 |
| <i>hotate</i> sea scallop ^{*†} | 9 | <i>wagyu</i> beef ^{*†} | 16 |
| <i>hamachi</i> yellowtail ^{*†} | 9 | <i>kani</i> alaskan king crab [†] | 17 |

toro fatty tuna^{*†} 20

soy paper 3 / *temaki* - handroll 6 / *maki* - roll 9 / *caviar* 7

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.

特別推荐

specialties

fresh oyster and caviar^{†*} 7
ponzu mignonette

tuna pringle* 20
truffle aioli, egg, tomato

salmon sashimi^{†*} 25
truffle ponzu, ikura, puffed rice

yellowtail sashimi^{†*} 21
jalapeño, ponzu sauce

trio of sashimi^{†*} 26
salmon, tuna and yellowtail sashimi
with wasabi salsa

寿司卷

specialty rolls

vegetable roll[†] 18
eight treasure vegetables
soy paper

salmon avocado^{†*} 20
salmon tartare, tomato ponzu

beef tartare* 23
tempura rock shrimp

crunchy spicy yellowtail^{†*} 18
crushed onion

soy tuna roll^{†*} 21
spicy tuna, avocado, soy paper

double blue fin tuna roll 27
soy braised jalapeño, kanpyo, shiso, cucumber,
sesame wasabi sauce

angry dragon 18
eel, kabayaki sauce

chef yoshi^{†*} 22
tuna, salmon, kabayaki
aji amarillo

crispy lobster roll 31
avocado, chipotle sauce

shrimp tempura 19
wasabi honey sauce

chirashi roll* 22
hamachi, maguro, salmon
scallion, chili sesame

spicy king crab roll[†] 34
yuzu soy butter

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.

Dessert Wine

| | |
|-----------------------------|----|
| Sandeman 10 year Tawny Port | 13 |
| Fonseca 20 year Tawny Port | 19 |
| Far Niente "Dolce" | 26 |

TAO Espresso Martini 20
Waypoint Vanilla (CT)
Kahlua, House-Brewed Espresso

Selected Spirits

(per 2 oz pour)

| Cordials & Apéritifs | | Bourbon & American Whiskey | |
|------------------------------|-----|---------------------------------|------|
| Amaretto di Saronno | 15 | Eagle Rare Single Barrel | 18 |
| Fernet Branca | 15 | 'Mohegan Sun Edition' | |
| Grand Marnier 100 | 36 | Blanton's Single Barrel | 22 |
| Grand Marnier "Quintessence" | 150 | Angel's Envy Port Finished | 24 |
| | | Henry McKenna 10 Year | 27 |
| Cognac | | Larceny Barrel Proof | 29 |
| Hennessy VSOP | 22 | Angel's Envy Rye | 30 |
| Remy Martin 1738 | 26 | Elmer T Lee | 34 |
| Hennessy XO | 35 | Rock Hill Farms | 46 |
| Remy Martin Tercet | 47 | Michter's 10 Rye | 50 |
| Hennessy Paradis | 89 | Weller Full Proof | 71 |
| Remy Martin Louis XIII | 550 | Pappy 23 Year | 400 |
| | | Michter's Celebration 2022 | 1700 |
| Scotch Whisky | | Tequila | |
| Lagavulin 8 | 19 | Casamigos Blanco | 20 |
| Johnnie Walker Blue | 60 | Don Julio Reposado | 20 |
| Macallan 18 | 85 | Casamingos Reposado | 24 |
| Glenlivet 25 | 150 | Clase Azul Plata | 31 |
| Macallan 25 | 370 | Clase Azul Reposado | 42 |
| Macallan 30 | 600 | Don Julio 1942 | 49 |
| Macallan 'M' | 900 | Clase Azul Gold | 71 |
| | | Clase Azul Añejo | 90 |
| Japanese Whisky | | Patron Burdeos | 96 |
| Hibiki Harmony | 24 | Clase Azul 25th Anniversary | 195 |
| Yamazaki 12 | 34 | Clase Azul Dia De Muertos Añejo | 275 |
| Hakushu 12 | 35 | Clase Azul Ultra Extra Añejo | 300 |
| Hibiki 17 | 175 | | |

甜品

desserts

ice cream and sorbet† 9
daily selection

sugar dusted doughnuts 14
trio of dipping sauce

chai crème brûlée† 16
chai custard, caramelized sugar, cinnamon tuile

molten chocolate cake 17
salted caramel gelato, cherry sauce

chocolate covered dumplings 18
lychee raspberry and chocolate cherry

giant fortune cookie 19
white and dark chocolate mousse

"mandarin"† 20
orange mousse, mandarin compote, citrus granita

potted carrot cake 21
vanilla cream, miso caramel, candied micro carrots

gift box of tao chocolate buddha† 22
six assorted white, milk and dark chocolate

TAO signature dessert platter 48
selection of signature desserts

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