

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

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

Smoking Dragon 24

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

Sam Adams Boston Lager - USA

9

Stella Artois - Belgium

9

Corona - Mexico

9

Sun Cruiser Iced Tea Vodka - USA

9

Down East Liquid Luck "Mohegan Sun Edition" Cider
Massachusetts

12

Guinness - Ireland

13

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

13

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
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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
mustard miso yaki, ponzu

little gem salad[†] 14
ginger dressing, crispy lotus

chicken satay 18
mango papaya salad, peanut dipping sauce

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

燒烤

barbeque

lamb chop* 14 per piece
yaki dare

dragon tail spare ribs 20
honey soy glaze

negima wagyu beef^{†*} 22
scallion, pickled ginger miso

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

湯水

soups

hot and sour soup 11
shrimp toast

miso soup[†] 13
tofu, manila clams

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 21
hoisin sauce

crispy shrimp dumplings 23
cilantro sweet soy 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 made gluten-free, please ask your server

特別推荐

specialties

fresh oyster and caviar*† 7
ponzu mignonette

yellowtail sashimi†* 21
jalapeño, ponzu sauce

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

寿司刺身

sushi and sashimi

ebi cooked shrimp†

8

maguro tuna**

9

tako octopus†

8

ikura salmon roe*

9

hirame fluke**

8

unagi fresh water eel

10

sake salmon**

9

uni sea urchin**

15

hotate sea scallop**

9

wagyu beef**

16

hamachi yellowtail**

9

kani alaskan king crab†

17

toro fatty tuna**

20

add imperial osetra caviar topping* 7

soy paper 4 / temaki - handroll 6 / maki - roll 9

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东京塔可

tokyo tacos

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* 16

caviar, tobiko spicy sauce

toro caviar* 25

wasabi soy

寿司卷

specialty rolls

vegetable roll† 18

eight treasure vegetables, soy paper

salmon avocado†* 20

salmon tartare, tomato ponzu

crispy lobster roll 31

avocado, chipotle sauce

crunchy spicy yellowtail*† 18

crispy shallots

spicy tuna roll†* 21

avocado, soy paper, tempura flakes

spicy king crab roll† 34

yuzu soy butter

angry dragon 18

eel, kabayaki sauce

chef yoshi†* 22

tuna, salmon, kabayaki, aji amarillo

surf and turf*† 36

lobster salad, sesame chimichurri

shrimp tempura 19

wasabi honey sauce

double blue fin tuna roll* 27

soy braised jalapeño, kanpyo, shiso,
cucumber, sesame wasabi sauce

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海鮮

the sea

grilled branzino⁺ 34
ginger kaffir lime vinaigrette

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

thai sweet and spicy shrimp 37
tamarind, bell pepper

coconut black sea bass 38
aromatic salad, crying tiger sauce

miso roasted black cod⁺ 41
assorted mushrooms, edamame, asparagus,
snow peas, tokyo negi

crispy snapper in “sand” 48
crispy minced garlic, cilantro lime dipping sauce

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 steak*⁺ 88
korean bbq sauce, wok fried potatoes

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⁺ 14
black bean sauce

cantonese cauliflower⁺ 14
sweet and sour sauce

baby bok choy⁺ 14
crispy garlic, crystal sauce

charred brussels sprouts⁺ 14
cilantro lime vinaigrette, puffed rice

crispy tofu 14
spinach, enoki mushrooms,
sesame garlic vinaigrette

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麵飯

noodles and rice

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

wild mushroom fried rice^{*†} 24
green beans, sunny side up egg

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

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

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

barbeque duck fried rice 26
sundried tomatoes, kaffir lime, mint

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

lobster fried rice[†] 36
kimchi, shallots

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

jasmine white or brown rice[†] 6

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

~Buddha~

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Dessert Wine

Sandeman 10 year Tawny Port	13
Aragoshi Yuzu Liqueur	17
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

Amaretto di Saronno	15
Fernet Branca	15
Grand Marnier 100	36
Grand Marnier "Quintessence"	150

Cognac

Hennessy VSOP	22
Remy Martin 1738	26
Hennessy XO	35
Remy Martin Tercet	47
Hennessy Paradis	89
Remy Martin Louis XIII	550

Scotch Whisky

Lagavulin 8	19
Oban 14	24
Glelivet 18	33
Glenmorangie 18	47
Johnnie Walker Blue	60
Laphroaig Mohegan Sun Edition	71
Macallan 18	85
Glenlivet 25	150
Macallan 25	370
Macallan 30	600

Japanese Whisky

Hibiki Harmony	24
Yamazaki 12	34
Hakushu 12	35
Yamazaki 18	76

Bourbon & American Whiskey

Blanton's Single Barrel	22
Angel's Envy Port Finished	24
E.H. Taylor Single Barrel "Mohegan Sun Edition"	24
Henry McKenna 10 Year	27
Larceny Barrel Proof	29
Angel's Envy Rye	30
Elmer T Lee	34
Jack Daniels 12 Year	39
Rock Hill Farms	46
Michter's 10 Rye	50
Jack Daniels Coy Hill Single Barrel	65
Weller Full Proof	71
Buffalo Trace Antique Collection (based on availability)	90
Blanton's Straight From The Barrel	120
Pappy 23 Year	400
Michter's Celebration 2022	1700

Tequila

Casamigos Blanco	20
Don Julio Reposado	20
Casamigos Reposado	24
Clase Azul Plata	31
Clase Azul Reposado	42
Don Julio 1942	49
Clase Azul Gold	71
Clase Azul Añejo	90
Patron Burdeos	96
Clase Azul 25th Anniversary	195
Clase Azul Dia De Muertos Añejo	275
Clase Azul Ultra Extra Añejo	300

甜品

desserts

ice cream and sorbet[†] 9
daily selection

yuzu doughnuts 14
trio of dipping sauces

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

mango sticky rice 16
coconut sweet rice, mango compote, toasted almond

giant fortune cookie 19
white and dark chocolate mousse

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

chocolate buddha 21
dark chocolate mousse, warm hazelnut brownie, vanilla ice cream

gift box of tao chocolate buddhas[†] 22
six assorted white, milk and dark chocolates

TAO signature dessert platter 48
selection of signature desserts

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