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 12
Massachusetts

Guinness - Ireland 13

Two Roads Brewing Co. "Jackpot Juice" Hazy I.P.A. 13
Connecticut - 16 oz

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
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 25
steamed buns, toasted chili, hot honey

crispy bbq bao buns 28
steamed, pan fried, ginger vinegar soy sauce

湯水
soups

hot and sour soup 13
shrimp toast

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

bamboo steamed
vegetable dumplings 16
ginger oil, scallion dipping sauce

chicken gyoza 18
pan fried or steamed, chili garlic sauce

pork potstickers 18
chili sesame glaze

chicken wing lollipops 18
peanuts, thai basil, sweet and sour

peking duck spring roll 21
hoisin sauce

lobster wontons 25
shiitake ginger broth

king crab & caviar dumpling 33
house spicy sauce

Please alert your server to any food allergies

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†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

壽司刺身

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

壽司卷

specialty rolls

vegetable roll† 18
eight treasure vegetables, soy paper

angry dragon 18
eel, kabayaki sauce

crunchy spicy yellowtail*† 19
crispy shallots

shrimp tempura 20
wasabi honey sauce

salmon avocado†* 20
salmon tartare, tomato ponzu

spicy tuna roll†* 22
avocado, soy paper, tempura flakes

chef yoshi†* 22
tuna, salmon, kabayaki, aji amarillo

double blue fin tuna roll* 29
soy braised jalapeño, kanpyo, shiso,
cucumber, sesame wasabi sauce

crispy lobster roll 31
avocado, chipotle sauce

spicy king crab roll† 34
yuzu soy butter

surf and turf*† 36
lobster salad, sesame chimichurri

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肉類
the land

filet mignon "tokyo" style*† 59
marrow, mushroom, onion

beef and broccoli* 73
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

海鮮
the sea

grilled branzino† 34
ginger kaffir lime vinaigrette

teriyaki glazed salmon 36
long beans, asparagus, tiny carrots, puffed rice

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

雞鴨
the sky

crispy sesame chicken 33
rainbow cauliflower, sesame, pepper mix

black pepper chili chicken 34
pepper, onion, bamboo shoot, celery

japanese fried chicken 35
togarashi, tonkatsu, wasabi honey

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

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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† 25
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

"With our thoughts,
we make the world"

~Buddha~

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

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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
Hakushu 18	74
Yamazaki 18	76
Hibiki 21	175

Bourbon & American Whiskey

Blanton's Single Barrel	22
Angel's Envy Port Finished	24
Henry McKenna 10 Year	27
Larceny Barrel Proof	29
Angel's Envy Rye	30
Elijah Craig 18 Year	34
Jack Daniels 12 Year	39
Rock Hill Farms	46
Michter's 10 Rye	50
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
Casamingos Reposado	24
Clase Azul Plata	31
Clase Azul Reposado	42
Don Julio 1942	49
Clase Azul Gold	71
Clase Azul Añejo	90
Clase Azul Dia De Muertos Añejo	275
Clase Azul Ultra Extra Añejo	300

甜品

desserts

ice cream and sorbet† 9
daily selection

pistachio crème brûlée† 17
honey whipped cream, toasted pistachios

banana pudding 18
sea salt caramel, nilla wafers, fresh banana

giant fortune cookie 19
white and dark chocolate mousse

chocolate buddha 20
dark chocolate mousse, warm hazelnut brownie, vanilla ice cream

imperial fruit parfait 21
vanilla cream, cherry compote, mango and passion fruit

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

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

20 layer pineapple cake 23
toasted coconut, coconut cream, pineapple crème anglaise

TAO signature dessert platter 69
selection of signature desserts

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