

# 點心

## DIM SUM

- Imperial Vegetable Egg Roll* 16  
*Bamboo Steamed Vegetable Dumplings* 17  
*Chicken Gyoza with Chili Garlic Sauce (steamed or pan fried)* 17  
*Pork Potstickers with a Chili Sesame Glaze* 18

# 頭檯

## SMALL PLATES

- Hot Edamame †* 12  
*Roasted Shishito Peppers with Yuzu †* 14  
*TAO Temple Salad †* 15  
*Satay of Chicken with Peanut Sauce* 17  
*Jumbo Shrimp Tempura* 21  
*Spicy Tuna Tartare on Crispy Rice\** 22  
*Lobster Wontons with Shiitake Ginger Broth* 24  
*Satay of Chilean Sea Bass with Miso Glaze †* 26

# 湯水

## SOUPS

- Hot and Sour Soup* 12

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

# 海鮮

## NOBLE TREASURES FROM THE SEA

*Honey Glazed Salmon with Lotus Root, Green Beans and Baby Sweet Peppers\** 36

*Thai Sweet and Spicy Shrimp with Tamarind and Bell Pepper* 38

*Miso Glazed Chilean Sea Bass with Wok Vegetables †* 45

# 鷄鴨

## FROM THE SKY

*Crispy Orange Chicken* 34

*Kung Pao Chicken* 35

*Black Pepper Chili Chicken with Pepper, Onion, Bamboo Shoot and Celery* 35

*Peking Duck for two* 88

# 肉類

## FROM THE LAND

*Filet Mignon Pepper Steak †* 42

*Beef and Broccoli, Aged NY Strip with Black Bean Sauce\** 56

*Grilled 12 oz. Imperial Wagyu Ribeye with Yuzu Cilantro Butter\** 91

# 麵飯

## SOPHISTICATED NOODLES AND RICE

*Steamed Jasmine Rice † 8*

*8 Greens Fried Rice with Brown Rice, Seasonal Vegetables and Egg White † 18*

*TAO Lo Mein with Roast Pork 18*

*Pad Thai Noodles with Peanuts, Mushrooms and Tofu † 21 with Chicken 22 with Shrimp 25*

*Triple Pork Fried Rice with Pork Belly, BBQ Roast Pork and Chinese Sausage 21*

*Chow Fun with Stir Fried Vegetables and Tofu † 21*

*Chinese Sausage and Shrimp Fried Rice with Fried Egg\* 22*

*Lobster and Kimchee Fried Rice 32*

# 齋菜

## FROM THE SIDES

*Steamed Bok Choy † 12*

*Chinese Broccoli with Black Bean Sauce 14*

*Charred Brussels Sprouts with Cilantro Lime Vinaigrette and Puffed Rice 15*

*Cantonese Cauliflower with Sweet and Sour Sauce 16*

# 甜品

## DESSERTS

*Banana Pudding with Tempura Bananas and Fortune Cookie Crust 12*

*Seasonal Fresh Fruit with Ginger Syrup and Mandarin Sorbet 13*

*Molten Chocolate Cake with Salted Caramel Gelato and Cherry Sauce 16*

*Giant Fortune Cookie with White and Dark Chocolate Mousse 18*

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# 壽司 刺身

## SUSHI & SASHIMI

Price per Piece

Ebi Cooked Shrimp	7
Tako Octopus	7
Sake Salmon*	8
Hamachi Yellowtail*	8
Maguro Tuna*	8
Unagi Fresh Water Eel	9
Kani Alaskan King Crab	12

**Toro** Fatty Tuna\* 18 per piece

Extras – Temaki Handroll 4 Maki Roll 6 Soy Paper 3

## SPECIAL DISHES

Salmon Sashimi with Avocado, Crispy Onions, Sweet and Spicy Sesame Sauce\* 20

Yellowtail Sashimi with Jalapeno and Ponzu Sauce\* 20

## SPECIAL ROLLS

Shrimp Tempura Roll with Curry Sauce 17

Crunchy Spicy Yellowtail Roll with Crushed Onion\* † 18

Crispy Spicy Tuna Roll with Avocado and Soy Paper\* 19

Chef's Roll with Tuna, Salmon, Tobiko, Avocado\* 21

TAO Angry Dragon Roll with Eel and Kabayaki Sauce 21

King Crab California Roll 21