



42 East 58th Street, NYC 212-888-1233 taorestaurant.com @taony



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



SMALL PLATESHot Edamame † 12Roasted Shishito Peppers with Yuzu † 14TAO Temple Salad † 15Satay of Chicken with Peanut Sauce 17Jumbo Shrimp Tempura 21Spicy Tuna Tartare on Crispy Rice* 22Lobster Wontons with Shiitake Ginger Broth 24Satay 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



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



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



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



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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8
9
12

Toro *Fatty Tuna** 18 per piece

Extras - Temakí Handroll 4 Makí 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 Califoria Roll 21

BEVERAGES

TAO Specialty Cocktails

16oz (serves 2) 16 32oz (serves 4) 30

Ruby Red Dragon Grapefruit Vodka, Yuzu Citrus Lychee Martini Vodka, Triple Sec, Fresh Lychee Purée Canton-ese Shishito Pepper Infused Tequila, Canton Ginger, Pineapple Juice

Sake

TyKu Black, Junmai Ginjo 30 Brooklyn Kura, Junmai Ginjo 35 Heavensake 12, Junmai 45 Soto, Junmai Daiginjo 65 Demon Slayer, Junmai Daiginjo 70 Heavensake Black, Junmai Daiginjo 100

Red Wine 25

(CHOOSE YOUR VARIETAL & WE'LL CHOOSE THE BOTTLE)

Rioja Syrah Chianti Pinot Noir Cabernet Sauvignon Malbec

White Wine 25

(CHOOSE YOUR VARIETAL & WE'LL CHOOSE THE BOTTLE)

Bourgogne Blanc Pinot Grigio Sauvignon Blanc Chardonnay

Rosé

Domaine La Colombette, 'Notorious Pink', France 2017 25

Sparkling

Valdo Prosecco 15

Reserve Collection

Pinot Noir, Flowers, Sonoma Coast, California 2017 100 Cabernet Sauvignon, Caymus, Napa, California 2017 150 Chardonnay, Kistler, 'Les Noisetiers', Sonoma, California 2017 100 Sauvignon Blanc, Kenzo Estate. 'asatsuyu', Napa Valley, California 2017 150

Beer

Tsing Tao 12oz 3 Kirin Light 12oz 3 Sapporo 21oz 5