

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
Peking Duck Spring Roll with Hoisin Sauce 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