

頭檯

small plates

hot edamame[†] 9
maldon sea salt

shishito peppers[†] 10
yuzu, sesame

hot and sour soup 10

miso soup with tofu
and manila clams[†] 12

king crab egg drop soup 14
corn, chili oil, crispy wonton

temple salad[†] 14
asian greens, soy vinaigrette

tuna poke[†] 19
pickled ginger, avocado, wasabi

rock shrimp lettuce cups* 19
spicy mayonnaise, jalapeño lime

spicy tuna tartare
on crispy rice^{†*} 22
spicy mayonnaise, kabayaki sauce

satay of chilean sea bass[†] 24
miso glaze

點心

dim sum

imperial vegetable egg roll 12
wild mushroom, cabbage, snap peas

chicken gyoza 14
pan fried or steamed, chili garlic sauce

bamboo steamed
vegetable dumplings 14
ginger oil, scallion dipping sauce

chicken wing lollipops 15
peanuts, thai basil, sweet and sour

pork potstickers 15
chili sesame glaze

lobster wontons 21
shiitake ginger broth

海鮮

the sea

grilled branzino[†] 31
steamed bok choy,
ginger kaffir lime vinaigrette

thai sweet and spicy shrimp 34
tamarind, bell pepper

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

miso roasted black cod[†] 39
grilled tokyo negi, young ginger

crispy snapper in "sand" 46
crispy minced garlic, dried chinese olive

肉類

the land

filet mignon "tokyo" style[†] 48
marrow, mushroom, onion

beef and broccoli 56
prime aged n.y. strip, black bean sauce

prime aged ribeye
pepper steak[†] 69
black pepper, asparagus, shiitake

wagyu rib-eye teppanyaki[†] 90
sophisticated dips and sauces

surf and turf 188
32oz prime tomahawk steak,
salt and pepper lobster,
hand cut noodles, chili garlic sauce

鷄鴨

the sky

japanese fried chicken 28
togarashi, tonkatsu, wasabi honey

black pepper chili chicken 32
pepper, onion, bamboo shoot, celery

crispy orange chicken 34
steamed bok choy

peking duck 88
for two

燒烤

barbeque

lamb yakitori 11 per piece
yaki dare

chicken satay 15
mango papaya salad,
peanut dipping sauce

dragon tail spare ribs 17
honey soy glaze

crackling pork belly 19
steamed buns, toasted chili, hot honey

麵飯 齋菜

noodles, rice and sides

jasmine white or brown rice[†] 5

lo mein 17
roast pork, choy sum

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

triple pork fried rice[†] 20
pork belly, bbq roast pork, chinese
sausage

pad thai noodles[†] 21/23/27
peanuts, mushrooms, tofu
add chicken or shrimp

barbeque duck fried rice 21
sundried tomatoes, kaffir lime, mint

shanghai fried rice[†] 21
vegetables, shrimp, pork, egg

hong kong fried noodles 23
chicken, egg, mixed vegetables, roast pork

lobster fried rice[†] 30
kimchi, shallots

chinese broccoli[†] 11
black bean sauce

cantonese cauliflower[†] 11
sweet and sour sauce

steamed bok choy[†] 11
garlic

charred brussels sprouts[†] 11
cilantro lime vinaigrette, puffed rice

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 prepared gluten-free, please ask your server

壽司刺身

sushi and sashimi

- ebi** cooked shrimp** 6
- tako** octopus** 6
- hirame** fluke** 6
- sake** salmon** 7
- hotate** sea scallop** 7
- hamachi** yellowtail** 7
- maguro** tuna** 7
- ikura** salmon roe 7
- unagi** fresh water eel* 8
- uni** sea urchin 12
- kani** alaskan king crab** 12
- wagyu** beef** 13
- toro** fatty tuna** 17

- udama** quail egg* 4
- temaki** handroll 4
- maki** roll 6
- soy paper** 3

- ice creams and sorbets 9
assorted seasonal flavors
- fruit plate 10
seasonal selections
- sugar dusted doughnuts 12
trio of dipping sauces

特別推荐

specialties

- fresh oyster and caviar** 6
ponzu mignonette
- tuna pringle* 19
truffle aioli, egg, tomato
- yellowtail sashimi** 19
jalapeño, ponzu sauce
- seared salmon sashimi** 19
jalapeño, sweet miso
- trio of sashimi** 24
salmon, tuna and yellowtail sashimi
with wasabi salsa

壽司卷

specialty rolls

- vegetable roll† 16
eight treasure vegetables, soy paper
- crunchy spicy yellowtail**† 17
crushed onion
- shrimp tempura 18
wasabi honey sauce
- angry dragon 18
eel, kabayaki sauce
- chef yoshi** 19
tuna, salmon, kabayaki, aji amarillo
- salmon avocado** 19
salmon tartare, tomato ponzu
- soy tuna roll** 19
spicy tuna, avocado, soy paper
- chirashi roll* 20
hamachi, maguro, salmon,
scallion, chili sesame
- beef tartare* 20
tempura rock shrimp
- spicy king crab roll† 21
yuzu soy butter
- crispy lobster roll* 24
avocado, chipotle sauce

甜品

desserts

- mochi tasting† 12
assorted flavors
- gift box of
tao chocolate buddhas† 15
six assorted white, milk and dark chocolates
- molten chocolate cake 16
salted caramel gelato, cherry sauce
- potted carrot cake 16
vanilla cream, miso caramel,
candied micro carrots
- giant fortune cookie 18
white and dark chocolate mousse

TAO signature dessert platter 39
giant fortune cookie, molten chocolate cake, doughnuts

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