

TAO[®]

CHICAGO

Dinner Menu

632 N Dearborn St, Chicago, IL 60654
224.888.0383 | taochicago.com
@taochicago

頭檯

small plates

hot edamame[†] 11
maldon sea salt

shishito peppers[†] 12
yuzu, sesame

chicken satay 16
mango papaya salad, peanut dipping sauce

spicy tuna tartare on crispy rice* 19
spicy mayonnaise, kabayaki sauce

rock shrimp lettuce cups 21
spicy mayonnaise, jalapeño lime

satay of chilean sea bass[†] 23
miso glaze

點心

dim sum

imperial vegetable egg roll 15
wild mushroom, cabbage, carrots

chicken gyoza 16
pan fried or steamed, chili garlic sauce

pork potstickers 17
chili sesame glaze

lobster wontons 23
shiitake ginger broth

lobster and shrimp spring rolls 24
shiitake mushrooms, spicy pineapple sauce

麵飯

noodles and rice

jasmine white or brown rice[†] 5

chow fun[†] 17

stir fried vegetables and tofu

lo mein 17

roast pork, choy sum

8 greens fried rice[†] 19

brown rice, seasonal vegetables, egg white

olive fried rice[†] 19

olive leaf, french beans, egg

pad thai noodles[†] 19/22/25

peanuts, mushrooms, tofu
add chicken or shrimp

triple pork fried rice 20

pork belly, bbq roast pork, chinese sausage

barbeque duck fried rice 20

sundried tomatoes, kaffir lime, mint

shanghai fried rice[†] 23

vegetables, shrimp, pork, egg

hong kong fried noodle 24

chicken, egg, mixed vegetables, roast pork

lobster fried rice 34

kimchi, shallots

[†]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.

肉類

the land

filet mignon pepper steak[†] 39
bell peppers, shiitake mushroom
onion, shishito pepper

beef and broccoli 59
aged n.y. strip, black bean sauce

aged bone in rib-eye 72
maple soy glaze, maitake mushroom,
spicy bean sprouts

wagyu rib-eye teppanyaki 92
sophisticated dips and sauces

鷄鴨

the sky

black pepper chili chicken 31
pepper, onion, bamboo shoot, celery

crispy orange chicken 31
steamed bok choy

peking duck 82
for two

海鮮

the sea

honey glazed salmon 34

lotus root, green beans, baby sweet peppers

grilled branzino[†] 35

steamed bok choy, ginger, kaffir lime vinaigrette

jumbo diver scallops 36

red curry, Thai basil

thai sweet and spicy shrimp 36

tamarind, bell pepper

crispy snapper in “sand” 47

toasted garlic, dried chinese olive

齋菜

the sides

chinese broccoli 12

black bean sauce

steamed bok choy[†] 12

garlic

cantonese cauliflower 14

sweet and sour sauce

charred brussels sprouts 15

cilantro lime vinaigrette, puffed rice

[†]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.

特別推荐

specialties

seared salmon sashimi* 18
jalapeño, sweet miso

tuna pringle* 19
truffle aioli, egg, tomato

yellowtail poke tacos* 19
soy vinaigrette, spicy sour cream

yellowtail sashimi* 19
jalapeño, ponzu sauce

壽司卷

specialty rolls

vegetable 15
eight treasure vegetables, soy paper

crunchy spicy yellowtail* 16
crushed onion

angry dragon* 17
eel, kabayaki sauce

soy tuna* 17
soy paper, spicy tuna, avocado, tempura flakes

salmon avocado* 17
salmon tartare, tomato ponzu

california 21
king crab, cucumber, avocado

shrimp tempura 24
wasabi honey sauce

rainbow* 32
king crab california roll topped with avocado, tuna,
salmon, and yellowtail sashimi

壽司刺身

sushi and sashimi*

priced per piece

omakase chef's selection of sushi and sashimi 69 / 99

ebi cooked shrimp 6

sake salmon 6

tako octopus 6

hamachi yellowtail 7

akami blue fin tuna 7

unagi fresh water eel 7

chu toro medium fatty tuna 11

o toro fatty tuna 12

kani alaskan king crab 14

temaki handroll 2 / maki roll 3 / soy paper 2

甜品

desserts

fruit plate 12

seasonal selections

banana pudding 12

fortune cookie crumble

bread pudding doughnuts 14

brandy ice cream

molten chocolate cake 15

salted caramel gelato, cherry sauce

mochi tasting 15

assorted flavors

giant fortune cookie 16

white & dark chocolate mousse

*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.

Thank You for joining us

Ask about our cocktail kits to go.

Follow us @TaoChicago