

# 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  
Lobster and Shrimp Spring Roll, Shiitake Mushrooms, Spicy Pineapple Sauce 22

# 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  
Chinese Five Spice Short Ribs 22  
Dragon Tail Spare Ribs 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  
Miso Soup with Tofu and Mahogany Clams 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

Grilled Branzino with Steamed Bok Choy, Ginger Kaffir Lime Vinaigrette † 40

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

Wasabi Crusted Filet Mignon with Tempura Onion Rings\* 46

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

Chef's Selection of Sushi and/or Sashimi

69/89/99

## 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

Vegetable Roll Eight Treasure Vegetables with Soy Paper † 19

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