

頭檯

- small plates
hot and sour soup 12
miso soup with tofu and manila clams † 13
hot edamame † 12
maldon sea salt
shishito peppers † 14
yuzu, sesame
lamb yakitori † 14 per piece
yaki dare
temple salad † 16
asian greens, soy vinaigrette
chicken satay 17
mango papaya salad, peanut dipping sauce
chicken wing lollipops 21
peanuts, thai basil, sweet and sour
spicy tuna tartare on crispy rice* 22
spicy mayonnaise, kabayaki sauce
tuna poke 23
pickled ginger, guacamole, wasabi
satay of chilean sea bass † 26
miso glaze

點心

- dim sum
imperial vegetable egg roll 16
wild mushroom, cabbage, snap peas
chicken gyoza 18
pan fried or steamed, chili garlic sauce
pork potstickers 19
chili sesame glaze
bamboo steamed vegetable dumplings 20
ginger oil, scallion dipping sauce
lobster wontons 24
shiitake ginger broth

海鮮

- the sea
honey glazed salmon 36
lotus root, green beans, baby sweet peppers
thai sweet and spicy shrimp 37
tamarind, bell pepper
grilled branzino 39
steamed bok choy, ginger kaffir lime vinaigrette
miso roasted black cod 46
grilled tokyo negi, young ginger
crispy snapper in "sand" 49
crispy minced garlic, dried chinese olive

肉類

- the land
beef mongolian 43
snow peas, shimeji mushrooms
filet mignon "tokyo" style 45
marrow, mushroom, onion
beef and broccoli 56
aged n.y. strip, black bean sauce
wagyu rib-eye Teppanyaki 93
sophisticated dips and sauces

鷄鴨

- the sky
black pepper chili chicken 34
pepper, onion, bamboo shoot, celery
crispy orange chicken 34
steamed bok choy
peking duck 88
for two

麵飯 齋菜

- noodles, rice and sides
jasmine white † 8
lo mein 18
roast pork, choy sum
8 greens fried rice † 18
brown rice, seasonal vegetables, egg white
olive fried rice 20
olive leaf, french beans, egg
triple pork fried rice 22
pork belly, bbq roast pork, chinese sausage
pad thai noodles † 21/23/27
peanuts, mushrooms, tofu
add chicken or shrimp
barbeque duck fried rice 23
sundried tomatoes, kaffir lime, mint
shanghai fried rice † 23
vegetables, shrimp, pork, egg
hong kong fried noodle 25
chicken, egg, mixed vegetables, roast pork
lobster fried rice 32
kimchi, shallots
chinese broccoli 14
black bean sauce
cantonese cauliflower 14
sweet and sour sauce
steamed bok choy † 14
garlic
charred brussels sprouts 14
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 made gluten-free, please ask your server

壽司刺身

sushi and sashimi

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* 11

o toro fatty tuna* 18

特別推荐

specialties

yellowtail sashimi* † 21
jalapeño, ponzu sauce

seared salmon sashimi* 21
jalapeño, sweet miso

tuna pringles 21
truffle aioli, egg, tomato

壽司卷

specialty rolls

crunchy spicy yellowtail* † 19
crushed onion

shrimp tempura* 19
wasabi honey sauce

vegetable roll † 19
eight treasure vegetables, soy paper

angry dragon* 21
cel, kabayaki sauce

salmon avocado* 21
salmon tartare, tomato ponzu

chef yoshi* 22
tuna, salmon, kabayaki, aji amarillo

soy tuna roll* 22
spicy tuna, avocado, soy paper

crispy lobster 24
lobster tempura, chipotle sauce

surf and turf* 26
lobster salad, sesame chimichurri

甜品

desserts

bread pudding doughnuts 12
brandy ice cream

giant fortune cookie 18
white and dark chocolate mousse

molten chocolate cake 16
salted caramel gelato, cherry sauce

mochi tasting † 15
assorted flavors

potted carrot cake 18
vanilla cream, miso caramel, candied micro carrots

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

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