

# TAO<sup>®</sup>

CHICAGO



Dinner Menu

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224.888.0383 | [taochicago.com](http://taochicago.com)  
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# 頭檯

## small plates

hot edamame<sup>†</sup> 11  
maldon sea salt

shishito peppers<sup>†</sup> 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<sup>†</sup> 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<sup>†</sup> 5

chow fun<sup>†</sup> 17

stir fried vegetables and tofu

lo mein 17

roast pork, choy sum

8 greens fried rice<sup>†</sup> 19

brown rice, seasonal vegetables, egg white

olive fried rice<sup>†</sup> 19

olive leaf, french beans, egg

pad thai noodles<sup>†</sup> 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<sup>†</sup> 23

vegetables, shrimp, pork, egg

hong kong fried noodle 24

chicken, egg, mixed vegetables, roast pork

lobster fried rice 34

kimchi, shallots

<sup>†</sup>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<sup>†</sup> 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<sup>†</sup> 12

garlic

cantonese cauliflower 14

sweet and sour sauce

charred brussels sprouts 15

cilantro lime vinaigrette, puffed rice

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# 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

# 寿司刺身

## 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
ika	squid	6
ikura	salmon roe	6
suzuki	striped bass	6
akami	blue fin tuna	7
hamachi	yellowtail	7
madai	Japanese snapper	7
unagi	fresh water eel	7
hotate	scallop	8
chu toro	medium fatty tuna	11
o toro	fatty tuna	12
uni	sea urchin	12

temaki handroll 2 / maki roll 3 / soy paper 2

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# 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

potted carrot cake 18

vanilla cream, miso caramel, candied micro carrots



Thank You for joining us

Ask about our cocktail kits to go.

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