

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



small plates

hot edamame⁺ 11 maldon sea salt

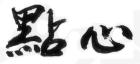
shishito peppers⁺ 12 yuzu, sesame

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}



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

+denotes gluten-free



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.



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



the sky

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

crispy orange chicken 31 steamed bok choy

peking duck 82

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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



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

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特别推荐

specialties

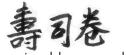
seared salmon sashimi* 18 jalapeño, sweet miso

> tuna pringle* 19 truffle aioli, egg, tomato

yellowtail poke tacos* 19 soy vinaigrette, spicy sour cream

sog vindigrette, spicg soor crediti

yellowtail sashimi* 19 jalapeño, ponzu sauce



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

專利身

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
SUZUKİ striped bass	6
akami blue fin tuna	7
hamachi yellowtail	7
madai Japanese snapper	7
UNAGİ fresh water eel	7
hotate scallop	8
chu toro medium fatty tuna	11
o toro fatty tuna	12
UNİ sea urchin	12

temaki handroll 2 / maki roll 3 / soy paper 2

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Thank You for joining us

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