

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 18
mango papaya salad, peanut dipping sauce
- chicken wing lollipops 22
peanuts, thai basil, sweet and sour
- spicy tuna tartare on crispy rice* 23
spicy mayonnaise, kabayaki sauce
- tuna poke* 24
pickled ginger, guacamole, wasabi
- satay of chilean sea bass † 26
miso glaze

點心

- dim sum
- imperial vegetable egg roll 17
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 37
lotus root, green beans, baby sweet peppers
- thai sweet and spicy shrimp 38
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 48
snow peas, shimeji mushrooms
- filet mignon "tokyo" style 49
marrow, mushroom, onion
- beef and broccoli 59
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 35
steamed bok choy
- peking duck 88
for two

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

麵飯 齋菜

- noodles, rice and sides
- jasmine white † 8
- lo mein 19
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 23
pork belly, bbq roast pork, chinese sausage
- pad thai noodles † 22/24/28
peanuts, mushrooms, tofu
add chicken or shrimp
- barbeque duck fried rice 24
sundried tomatoes, kaffir lime, mint
- shanghai fried rice † 24
vegetables, shrimp, pork, egg
- hong kong fried noodle 26
chicken, egg, mixed vegetables, roast pork
- lobster fried rice 34
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

壽司刺身

sushi and sashimi

ebi cooked shrimp* 8

tako octopus* 8

sake salmon* 9

hamachi yellowtail* 9

maguro tuna* 9

unagi fresh water eel* 10

kani alaskan king crab* 12

o toro fatty tuna* 19

特別推荐

specialties

seared salmon sashimi* 21
jalapeño, sweet miso

yellowtail sashimi* † 22
jalapeño, ponzu sauce

tuna pringles* 22
truffle aioli, egg, tomato

壽司卷

specialty rolls

crunchy spicy yellowtail* † 20
crushed onion

shrimp tempura* 20
wasabi honey sauce

vegetable roll † 20
eight treasure vegetables, soy paper

angry dragon* 22
eel, kabayaki sauce

salmon avocado* 22
salmon tartare, tomato ponzu

chef yoshi* 23
tuna, salmon, kabayaki, aji amarillo

soy tuna roll* 23
spicy tuna, avocado, soy paper

crispy lobster 25
lobster tempura, chipotle sauce

surf and turf* 27
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

fruit plate † 16
assorted seasonal fruit

mochi tasting † 16
assorted flavors

potted carrot cake 19
vanilla cream, miso caramel, candied micro carrots

banana pudding 13
tempura banana, fortune cookie crust

TAO signature dessert platter 41

giant fortune cookie, molten chocolate cake, bread pudding doughnuts

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