

# 頭檯

## small plates

hot edamame<sup>†</sup> 9  
maldon sea salt

shishito peppers<sup>†</sup> 11  
yuzu, sesame

hot and sour soup 11

miso soup with tofu  
and manila clams<sup>†</sup> 12

temple salad<sup>†</sup> 14  
asian greens, soy vinaigrette

king crab egg drop soup 15  
corn, chili oil, crispy wonton

tuna poke<sup>†</sup> 19  
pickled ginger, avocado, wasabi

rock shrimp lettuce cups\* 19  
spicy mayonnaise, jalapeño lime

spicy tuna tartare  
on crispy rice<sup>†\*</sup> 22  
spicy mayonnaise, kabayaki sauce

satay of chilean sea bass<sup>†</sup> 24  
miso glaze

# 點心

## dim sum

imperial vegetable egg roll 14  
wild mushroom, cabbage, snap peas

chicken gyoza 15  
pan fried or steamed, chili garlic sauce

bamboo steamed  
vegetable dumplings 15  
ginger oil, scallion dipping sauce

pork potstickers 16  
chili sesame glaze

chicken wing lollipops 18  
peanuts, thai basil, sweet and sour

lobster wontons 23  
shiitake ginger broth

# 海鮮

## the sea

grilled branzino<sup>†</sup> 31  
steamed bok choy, ginger kaffir lime  
vinaigrette

thai sweet and spicy shrimp 35  
tamarind, bell pepper

honey glazed salmon 36  
lotus root, green beans, baby sweet  
peppers

miso roasted black cod<sup>†</sup> 39  
grilled tokyo negi, young ginger

crispy snapper in "sand" 47  
crispy minced garlic, dried chinese olive

# 肉類

## the land

filet mignon "tokyo" style<sup>†</sup> 52  
marrow, mushroom, onion

beef and broccoli 59  
prime aged n.y. strip, black bean sauce

prime aged ribeye  
pepper steak<sup>†</sup> 72  
black pepper, asparagus, shiitake

wagyu ribeye Teppanyaki<sup>†</sup> 95  
sophisticated dips and sauces

surf and turf 188  
32oz prime tomahawk steak  
salt and pepper lobster  
hand cut noodles, chili garlic sauce

# 鷄鴨

## the sky

japanese fried chicken 30  
togarashi, tonkatsu, wasabi honey

black pepper chili chicken 32  
pepper, onion, bamboo shoot, celery

crispy orange chicken 36  
steamed bok choy

peking duck 88  
for two

# 燒烤

## barbeque

lamb yakitori 11 per piece  
yaki dare

chicken satay 16  
mango papaya salad  
peanut dipping sauce

dragon tail spare ribs 19  
honey soy glaze

crackling pork belly 21  
steamed buns, toasted chili, hot honey

# 麵飯 齋菜

## noodles, rice and sides

jasmine white or brown rice<sup>†</sup> 5

lo mein 18  
roast pork, choy sum

olive fried rice<sup>†</sup> 19  
olive leaf, french beans, egg

pad thai noodles<sup>†</sup> 21/23/27  
peanuts, mushrooms, tofu  
add chicken or shrimp

triple pork fried rice<sup>†</sup> 22  
pork belly, bbq roast pork, chinese  
sausage

barbeque duck fried rice 23  
sundried tomatoes, kaffir lime, mint

shanghai fried rice<sup>†</sup> 23  
vegetables, shrimp, pork, egg

hong kong fried noodles 26  
chicken, egg, mixed vegetables, roast pork

lobster fried rice<sup>†</sup> 32  
kimchi, shallots

chinese broccoli<sup>†</sup> 12  
black bean sauce

cantonese cauliflower<sup>†</sup> 12  
sweet and sour sauce

steamed bok choy<sup>†</sup> 12  
garlic

charred brussels sprouts<sup>†</sup> 12  
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.

<sup>†</sup>Can be prepared gluten-free, please ask your server.

# 壽司刺身

## sushi and sashimi

- ebi** cooked shrimp\* 7
- tako** octopus\* 7
- hirame** fluke\* 7
- sake** salmon\* 8
- hotate** sea scallop\* 8
- hamachi** yellowtail\* 8
- maguro** tuna\* 8
- ikura** salmon roe 8
- unagi** fresh water eel\* 9
- kani** alaskan king crab\* 13
- uni** sea urchin 13
- wagyu** beef\* 14
- toro** fatty tuna\* 18

- soy paper** 3
- udama** quail egg\* 4
- temaki** handroll 6
- maki** roll 9

ice creams and sorbets 9  
assorted seasonal flavors

fruit plate 10  
seasonal selections

sugar dusted doughnuts 12  
trio of dipping sauces

# 特別推荐

## specialties

- fresh oyster and caviar**\* 6  
ponzu mignonette
- tuna pringle**\* 19  
truffle aioli, egg, tomato
- yellowtail sashimi**\* 21  
jalapeño, ponzu sauce
- trio of sashimi**\* 26  
salmon, tuna and yellowtail sashimi  
with wasabi salsa

# 壽司卷

## specialty rolls

- vegetable roll**<sup>†</sup> 16  
eight treasure vegetables, soy paper
- crunchy spicy yellowtail**\* 18  
crushed onion
- angry dragon** 18  
eel, kabayaki sauce
- shrimp tempura** 19  
wasabi honey sauce
- chef yoshi**\* 19  
tuna, salmon, kabayaki, aji amarillo
- salmon avocado**\* 20  
salmon tartare, tomato ponzu
- soy tuna roll**\* 20  
spicy tuna, avocado, soy paper
- chirashi roll**\* 21  
hamachi, maguro, salmon  
scallion, chili sesame
- beef tartare**\* 21  
tempura rock shrimp
- spicy king crab roll**<sup>†</sup> 26  
yuzu soy butter
- crispy lobster roll**\* 26  
avocado, chipotle sauce

# 甜品

## desserts

mochi tasting<sup>†</sup> 15  
assorted flavors

gift box of  
tao chocolate buddhas<sup>†</sup> 16  
six assorted white, milk and dark chocolates

molten chocolate cake 16  
salted caramel gelato, cherry sauce

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

giant fortune cookie 18  
white and dark chocolate mousse

TAO signature dessert platter 42  
giant fortune cookie, molten chocolate cake, doughnuts

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