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small plates	
hot and sour soup 12 shrimp toast	
hot edamame ⁺ 12 maldon sea salt	"With
shishito peppers† 12 yuzu, sesame	
lamb yakitori 14pp _{yadi dare}	
chicken satay 17 mango papaya salad, peanut dipping sauce	
spicy tuna tartare On crispy rice* 21 spicy mayonnaise, kabayaki sauce	
rock shrimp lettuce cups 21 spicy mayonnaise, jalapeño lime	

satay of chilean sea bass† 24 miso glaze "With our thoughts, we make the world"

~Buddha~

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imperial vegetable egg roll 17 wild mushroom, cabbage, snow peas

> chicken gyoza 17 pan fried or steamed, chili garlic sauce

> > pork potstickers 18 chili sesame glaze

bamboo steamed vegetable dumplings 19 ginger oil, scallion dipping sauce

lobster and shrimp spring rolls 24 shiitake mushrooms, spicy pineapple sauce

> lobster wontons 24 shiitake ginger broth

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noodles and rice

jasmine white or brown rice† 6

chow funt 17 stir fried vegetables and tofu

lo mein 18 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† 20/23/26 peanuts, mushrooms, tofu add chicken or shrimp triple pork fried rice 21 pork belly, bbq roast pork, chinese sausage

barbeque duck fried rice 21 sundried tomatoes, kaffir lime, mint

shanghai fried rice† 23 vegetables, shrimp, pork, egg

hong kong noodles 25 chicken, egg, mixed vegetables, roast pork

> lobster fried rice 34 kimchi, shallots

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filet mignon pepper steak 45 bell peppers, shiitake mushroom, onion, shishito pepper

> beef and broccoli 72 aged n.y. strip, black bean sauce

aged bone in rib-eye 110 maple soy glaze, maitake mushroom, spicy bean sprouts

wagyu rib-eye teppanyaki† 92 sophisticated dips and sauces



the sky

black pepper chili chicken 33 pepper, onion, bamboo shoot, celery

crispy orange chicken 33 steamed bok choy

peking duck 88

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the sides

chinese broccoli 13 black bean sauce

steamed bok choy† 13 garlic sauce

cantonese cauliflower 15 sweet and sour sauce

charred brussels sprouts 15 cilantro lime vinaigrette, puffed rice

†Can be made gluten-free, please ask your server



the sea

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

grilled branzino† 36 steamed bok choy, ginger kaffir lime vinaigrette

thai sweet and spicy shrimp 38 tamarind, bell pepper

jumbo diver scallops*† 38 red curry, thai basil

crispy snapper in "sand" 48 toasted garlic, dried chinese olive



sushi and sashimi

		omakase* 69 / 99 chef's selection of assort			
suzuki striped bass*	6	sake salmon*	7	hotate sea scallop*	8
ebi cooked shrimp*	6	unagi fresh water eel*	7	chu toro medium fatty tuna*	11
ika squid*	6	madai japanese snapper*	7	uni sea urchin*	12
tako octopus*	6	hamachi yellowtail*	8	Otoro fatty tuna*	14
ikura salmon roe*	7	akami blue fin tuna*	8	kani alaskan king crab*	15
	Udama - qu	uail egg* 2 / Temaki - handroll 2 / I	Maki-roll 3 / S	oy Paper 2	

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特别推荐

specialties

yellowtail sashimi* 21 jalapeño, ponzu sauce

tuna pringles* 21 truffle aioli, egg, tomato

seared salmon sashimi* 19 jalapeño, sweet miso

壽司卷

specialty rolls

salmon avocado* 18 salmon tartare, tomato ponzu

soy tuna roll* 18 soy paper, spicy tuna, avocado, tempura flakes

> california roll 21 king crab, cucumber, avocado

shrimp tempura* 24 wasabi honey sauce

yellowtail poke tacos* 21

soy vinaigrette, spicy sour cream

rainbow* 32 king crab california roll topped with avocado, tuna, salmon, and yellowtail sashimi

vegetable roll 16 eight treasure vegetables, soy paper

crunchy spicy yellowtail* 17 crushed onion

> angry dragon* 18 eel, kabayaki sauce

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desserts

fruit plate† 12 seasonal selections

ice creams and sorbets† 12 assorted seasonal flavors

banana pudding 12 tempura banana and fortune cookie crust

bread pudding doughnuts 14 brandy ice cream

molten chocolate cake 16 salted caramel gelato, cherry sauce

> mochi tasting † 16 assorted flavors

giant fortune cookie 18 white and dark chocolate mousse

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

TAO signature dessert platter 42 chef's selection of sweets

sweet pray love

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A Gift Box of TAO Chocolate Buddhas 15 six assorted white, milk and dark chocolates

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