

# 頭櫃

## small plates

hot and sour soup 12  
shrimp toast

hot edamame† 12  
maldon sea salt

shishito pepper† 12

lamb yakitori 14/pp  
yaki 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

# 點心

## dim sum

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

“With our thoughts,  
we make the world”

~Buddha~

Please alert your server to any food allergies

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# 麵飯

## noodles and rice

jasmine white or brown rice† 6

chow fun† 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 noodle† 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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# 海鮮

## 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

# 肉類

## the land

filet mignon pepper steak 45

bell peppers, shiitake mushroom,  
onion, shishito pepper

beef and broccoli 59

aged n.y. strip, black bean sauce

aged bone in rib-eye 75

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 34

pepper, onion, bamboo shoot, celery

crispy orange chicken 34

steamed bok choy

peking duck 88

# 齋菜

## 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

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# 寿司刺身

## sushi and sashimi

omakase\* 69 / 99 and up  
chef's selection of assorted items

<b>suzuki</b> striped bass*	6	<b>sake</b> salmon*	7	<b>hotate</b> sea scallop*	8
<b>ebi</b> cooked shrimp*	6	<b>unagi</b> fresh water eel*	7	<b>chu toro</b> medium fatty tuna*	12
<b>ika</b> squid*	6	<b>madai</b> japanese snapper*	7	<b>uni</b> sea urchin*	12
<b>tako</b> octopus*	6	<b>hamachi</b> yellowtail*	8	<b>otoro</b> fatty tuna*	14
<b>ikura</b> salmon roe*	7	<b>akami</b> blue fin tuna*	8	<b>kani</b> alaskan king crab*	16

Udama - quail egg\* 2 / Temaki - handroll 2 / Maki - roll 3 / Soy Paper 2

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## 特別推荐

### specialties

seared salmon sashimi\* 19  
jalapeño, sweet miso

yellowtail sashimi\* 21  
jalapeño, ponzu sauce

yellowtail poke tacos\* 21  
soy vinaigrette, spicy sour cream

tuna pringles\* 21  
truffle aioli, egg, tomato

## 寿司卷

### specialty rolls

vegetable roll 16  
eight treasure vegetables, soy paper

salmon avocado\* 18  
salmon tartare, tomato ponzu

shrimp tempura\* 24  
wasabi honey sauce

crunchy spicy yellowtail\* 17  
crushed onion

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

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

angry dragon\* 18  
eel, kabayaki sauce

california roll 21  
king crab, cucumber, avocado

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# 甜品

## 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  
chefs selection of sweets

a gift box of TAO chocolate buddhas 18  
six assorted white, milk and dark chocolates

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