

壽司 刺身

SUSHI & SASHIMI

Price per Piece

Ebi Cooked Shrimp	8	Hotate Sea Scallop*	9
Ikura Salmon Roe*	8	Unagi Fresh Water Eel	9
Smoked Sake Smoked Salmon*	8	Botan Ebi Sweet Shimp*	10
Tako Octopus	8	Charred Tuna*	11
Sake Salmon*	9	Uni Sea Urchin*	12
Hamachi Yellowtail*	9	King Crab	13
Maguro Tuna*	9	Imperial Wagyu Beef*	14

Toro Fatty Tuna* 19 per piece

Extras – Temaki Handroll 4 Maki Roll 6 Soy Paper 3

SPECIAL DISHES

Salmon Sashimi with Avocado, Crispy Onions, Sweet and Spicy Sesame Sauce* 20

Yellowtail Sashimi with Jalapeno and Ponzu Sauce 21

Trio of Salmon, Tuna, and Yellowtail Sashimi with Wasabi Salsa* 24

Chef's Choice of Sushi and/or Sashimi Platter* 99/119/149 and up

SPECIAL ROLLS

Shrimp Tempura Roll with Curry Sauce 20

Crunchy Spicy Yellowtail Roll with Crushed Onion* † 20

Vegetable Roll with Eight Treasure Vegetables and Soy Paper* † 20

Spicy Smoked Salmon Roll with Sweet Wasabi Sauce* † 21

Crispy Spicy Tuna Roll with Avocado and Soy Paper* 22

TAO Angry Dragon Roll with Eel and Kabayaki Sauce* 22

Chef's Roll with Tuna, Salmon, Avocado, Kabayaki, Aji Amarillo* 23

King Crab California Roll 23

Surf and Turf with Wagyu, Lobster Salad and Sesame Chimichurri* † 26

點心

DIM SUM

Imperial Vegetable Egg Roll 17

Bamboo Steamed Vegetable Dumplings with Crunchy Cucumbers 17

Chicken Gyoza with Chili Garlic Sauce (steamed or pan fried) 18

Pork Potstickers with a Chili Sesame Glaze 19

Peking Duck Spring Roll with Hoisin Sauce 20

Lobster and Shrimp Spring Roll with Shiitake Mushrooms and Spicy Pineapple Sauce 22

頭檯

SMALL PLATES

Roasted Shishito Peppers with Yuzu † 12

Hot Edamame † 14

TAO Temple Salad † 16

Satay of Chicken with Peanut Sauce 17

Thai Chicken Lettuce Wraps with Fried Egg 19

Jumbo Shrimp Tempura 21

Tuna Pringles with Truffle Aioli, Egg, and Tomato* 22

Rock Shrimp Lettuce Cups 22

Spicy Tuna Tartare on Crispy Rice* 23

Lobster Wontons with Shiitake Ginger Broth 24

Satay of Chilean Sea Bass with Miso Glaze † 26

湯水

SOUPS

Hot and Sour Soup with Shrimp Toast 12

Miso Soup with Tofu and Mahogany Clams † 12

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

烧烤

BBQ

Lacquered Roast Pork 17

Chinese Five Spice Short Ribs 24

Dragon Tail Spare Ribs 24

海鮮

NOBLE TREASURES FROM THE SEA

Honey Glazed Salmon with Lotus Root, Green Beans and Baby Sweet Peppers* 37

Thai Sweet and Spicy Shrimp with Tamarind and Bell Pepper 38

Grilled Branzino with Steamed Bok Choy and Ginger Kaffir Lime Vinaigrette † 40

Diver Sea Scallops with Red Curry and Thai Basil † 42

Miso Glazed Chilean Sea Bass with Wok Vegetables † 46

Salt and Pepper Lobster with Crispy Garlic and Chili Black Bean Sauce 69

鷄鴨

FROM THE SKY

Crispy Orange Chicken 34

Roasted Thai Buddha Chicken † 35

Kung Pao Chicken 35

Peking Duck for two 88

肉類

FROM THE LAND

TAO SHABU SHABU

Imperial Wagyu Beef or Filet Mignon Cooked in a Ginger Scallion Broth with Wasabi Dipping Sauce

Filet Mignon* 48 Imperial Wagyu Sirloin* 25 per oz.

Peking Pork Chop with Sticky Mandarin Glaze and Chinese Mushrooms 44

Filet Mignon Pepper Steak † 48

Wasabi Crusted Filet Mignon with Tempura of Onion Rings* 56

Beef and Broccoli, Aged NY Strip with Black Bean Sauce* 75

Grilled 12 oz. Imperial Wagyu Ribeye with Yuzu Cilantro Butter* 96

麵飯

SOPHISTICATED NOODLES AND RICE

Steamed Jasmine or Brown Rice † 8

8 Greens Fried Rice with Brown Rice, Seasonal Vegetables and Egg White † 18

TAO Lo Mein with Roast Pork 19

Chow Fun with Stir Fried Vegetables and Tofu † 21

Triple Pork Fried Rice with Pork Belly, BBQ Roast Pork and Chinese Sausage 22

Pad Thai Noodles with Peanuts, Mushrooms and Tofu † 22 with Chicken 23 with Shrimp 26

Chinese Sausage and Shrimp Fried Rice with Fried Egg* 23

Lobster and Kimchee Fried Rice 34

齋菜

FROM THE SIDES

Bok Choy † 12

Chinese Broccoli with Black Bean Sauce 14

Asian Green Stir Fry † 14

Spicy Hoi Yin Eggplant 15

Charred Brussels Sprouts with Cilantro Lime Vinaigrette and Puffed Rice 15

Cantonese Cauliflower with Sweet and Sour Sauce 16