

# 頭檯

small plates

hot edamame<sup>†</sup> 12  
maldon sea salt

shishito peppers<sup>†</sup> 14  
yuzu, sesame

temple salad<sup>†</sup> 16  
asian greens, soy vinaigrette

chicken satay 18  
mango papaya salad, peanut dipping sauce

salmon tartare\* 21  
cucumber, ponzu, tapioca cracker

spicy tuna tartare  
on crispy rice\* 23  
spicy mayonnaise, kabayaki sauce

tuna poke\* 24  
pickled ginger, guacamole, wasabi

rock shrimp lettuce cups 26  
spicy mayo, jalapeño lime

satay of chilean sea bass<sup>†</sup> 26  
miso glaze

*"With our thoughts,  
we make the world"*

*~Buddha~*

# 湯水

soups

hot and sour with shrimp toast 12  
miso with tofu and manila clams<sup>†</sup> 13

# 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

crispy bao buns 19  
bbq pork, soy vinegar dipping sauce

bamboo steamed vegetable  
dumplings 20

chicken wing lollipops 22  
peanuts, thai basil, sweet and sour

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

lobster wontons 24  
shiitake ginger broth

dim sum dumpling platter 26  
seafood, pork, chicken, vegetable

vegan dim sum  
dumpling platter 28  
mushroom & truffle, pea shoots, edamame

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 made gluten-free, please ask your server

# 串烧

yakitori

asparagus 9

jumbo shrimp 12

lamb chop 14 each

wagyu beef 24

# 烧烤

barbeque

chinese five spice short ribs 24

crispy chicken 26

# 天婦羅

tempura

green bean 9

asparagus 10

shrimp 12

avocado 12

# 麵飯

noodles and rice

jasmine white or brown rice<sup>†</sup> 8

8 greens fried rice<sup>†</sup> 18

brown rice, seasonal vegetables, egg white

lo mein 19

roast pork, choy sum

olive fried rice 20

olive leaf, french beans, egg

pad thai noodles<sup>†</sup> 22/24/28

peanuts, mushrooms, tofu

add chicken or shrimp

triple pork fried rice 23

pork belly, bbq roast pork, chinese sausage

chow fun<sup>†</sup> 24

stir fried vegetables and tofu

barbeque duck fried rice 24

sundried tomatoes, kaffir lime, mint

shanghai fried rice<sup>†</sup> 24

vegetables, shrimp, pork, egg

hong kong fried noodle 26

chicken, egg, mixed vegetables, roast pork

lobster fried rice 34

kimchi, shallots

drunken lobster pad thai<sup>†</sup> 36

brandy, cashews

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 made gluten-free, please ask your server

## 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<sup>†</sup> 39  
steamed bok choy, ginger kaffir lime vinaigrette
- grilled ahi tuna 44  
maitake mushroom, snow peas,  
ginger-scallion sauce
- 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 56  
marrow, mushroom, onion

- beef and broccoli 75  
aged n.y. strip, black bean sauce
- wagyu rib-eye Teppanyaki 96  
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

## 齋菜

### the sides

- asian green stir fry 14  
pea shoots, chinese broccoli leaves
- chinese broccoli 14  
black bean sauce
- cantonese cauliflower 14  
sweet and sour sauce
- spicy eggplant 14  
togarashi yogurt, curry, soybean chili
- steamed bok choy<sup>†</sup> 14  
garlic
- charred brussels sprouts 14  
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 made gluten-free, please ask your server

# 壽司刺身

sushi and sashimi

**omakase\*** 99 / 119 / 149 and up  
chef's selection of assorted items

<b>smoked sake</b> smoked salmon*	7	<b>hirame</b> fluke*	8	<b>hotate</b> sea scallop*	10
<b>tako</b> octopus*	7	<b>sake</b> salmon*	9	<b>unagi</b> fresh water eel*	10
<b>suzuki</b> striped bass*	8	<b>hamachi</b> yellowtail*	9	<b>uni</b> sea urchin*	12
<b>ebi</b> cooked shrimp*	8	<b>maguro</b> tuna*	9	<b>kani</b> alaskan king crab*	12
<b>ikura</b> salmon roe*	8	<b>kampachi</b> wild yellowtail*	9	<b>toro</b> fatty tuna*	19
		<b>tai</b> japanese snapper*	9		

**udama** - quail egg\* 4 / **Temaki** - handroll 4 / **Maki** - roll 6 / **Soy Paper** 3

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

## 特别推荐

### specialties

fresh oyster\*† 6 each  
ponzu mignonette

yellowtail sashimi\*† 22  
jalapeño, ponzu sauce

seared salmon sashimi\* 21  
jalapeño, sweet miso

tuna pringles\* 22  
truffle aioli, egg, tomato

## 寿司卷

### 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

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

# 甜品

## desserts

bread pudding doughnuts 12  
*brandy ice cream*

banana pudding 13  
*tempura banana and fortune cookie crust*

ice creams and sorbets<sup>†</sup> 12  
*assorted seasonal flavors*

molten chocolate cake 16  
*salted caramel gelato, cherry sauce*

mochi tasting<sup>†</sup> 16  
*assorted flavors*

fruit plate<sup>†</sup> 16  
*seasonal selections*

a gift box of TAO chocolate Buddhas 16  
*six assorted white, milk and dark chocolates*

giant fortune cookie 18  
*white and dark chocolate mousse*

potted carrot cake 19  
*anilla cream, miso caramel, candied micro carrots*

sweet pray love

dessert platter 41  
*chef's selection of sweets*

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 made gluten-free, please ask your server