

# 頭檯

## small plates

hot and sour soup 12  
*shrimp toast*

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

shishito peppers<sup>†</sup> 12  
*yuzu, sesame*

chicken satay 17  
*mango papaya salad, peanut dipping sauce*

sizzling soy chicken 17  
*ginger, scallions, peppers*

spicy tuna tartare  
on crispy rice\* 22  
*spicy mayonnaise, kabayaki sauce*

rock shrimp lettuce cups 21  
*spicy mayonnaise, jalapeño lime*

tuna poke 23  
*pickled ginger, guacamole, wasabi*

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

“With our thoughts,  
we make the world”

~Buddha~

# 天婦羅

## tempura

avocado 8

green bean 8

asparagus 9

shrimp 12

# 串燒

## yakitori

shrimp 12

lamb 14 each

wagyu 24

# 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*

crispy bao buns 20  
*bbq pork, water chestnut*

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

lobster wontons 24  
*shiitake ginger broth*

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*

triple pork fried rice 23

*pork belly, bbq roast pork, chinese sausage*

lo mein 18

*roast pork, choy sum*

barbeque duck fried rice 23

*sundried tomatoes, kaffir lime, mint*

8 greens fried rice† 19

*brown rice, seasonal vegetables, egg white*

shanghai fried rice† 23

*vegetables, shrimp, pork, egg*

olive fried rice† 19

*olive leaf, french beans, egg*

hong kong noodles 25

*chicken, egg, mixed vegetables, roast pork*

pad thai noodles† 22/24/26

*peanuts, mushrooms, tofu add chicken or shrimp*

lobster fried rice 34

*kimchi, shallots*

drunken lobster pad thai 34

*brandy, cashews*

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# 海鮮

## the sea

- honey glazed salmon 36  
*lotus root, green beans, baby sweet peppers*
- grilled branzino<sup>†</sup> 36  
*steamed bok choy, ginger kaffir lime vinaigrette*
- thai sweet and spicy shrimp 38  
*tamarind, bell pepper*
- jumbo diver scallops\*<sup>†</sup> 38  
*red curry, thai basil*
- miso roasted black cod<sup>†</sup> 44  
*grilled tokyo negi, young ginger*
- 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 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<sup>†</sup> 92  
*sophisticated dips and sauces*

# 鷄鴨

## the sky

- black pepper chili chicken 33  
*pepper, onion, bamboo shoot, celery*
- crispy orange chicken 33  
*steamed bok choy*
- peking duck 88  
*for two*

# 齋菜

## the sides

- chinese broccoli 14  
*black bean sauce*
- steamed bok choy<sup>†</sup> 14  
*garlic sauce*
- spicy szechuan potatoes<sup>†</sup> 14  
*chili, garlic*
- 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\** 129 / 159 and up  
chef's selection of assorted items

<i>suzuki</i> striped bass*	6	<i>sake</i> salmon*	7	<i>hotate</i> sea scallop*	8
<i>ebi</i> cooked shrimp*	6	<i>unagi</i> fresh water eel*	7	<i>chu toro</i> medium fatty tuna*	11
<i>ika</i> squid*	6	<i>madai</i> japanese snapper*	7	<i>uni</i> sea urchin*	12
<i>tako</i> octopus*	6	<i>hamachi</i> yellowtail*	8	<i>otoro</i> fatty tuna*	14
<i>ikura</i> salmon roe*	7	<i>akami</i> blue fin tuna*	8	<i>kani</i> alaskan king crab*	15
		<i>kampachi</i> amberjack	8		

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

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## 特別推荐

### specialties

fresh oyster\*† 5  
*ponzu mignonette*

yellowtail sashimi\* 21  
*jalapeño, ponzu sauce*

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

seared salmon sashimi\* 19  
*jalapeño, sweet miso*

tuna pringles\* 21  
*truffle aioli, egg, tomato*

## 壽司卷

### specialty rolls

vegetable roll 16  
*eight treasure vegetables, soy paper*

salmon avocado\* 18  
*salmon tartare, tomato ponzu*

california roll 21  
*king crab, cucumber, avocado*

crunchy spicy yellowtail\* 17  
*crushed onion*

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

shrimp tempura\* 24  
*wasabi honey sauce*

angry dragon\* 18  
*eel, kabayaki sauce*

vegas roll\* 21  
*shrimp tempura, spicy tuna, kabayaki sauce, cucumber*

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

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# 甜品

## desserts

fruit plate<sup>†</sup> 12  
*seasonal selections*

ice creams and sorbets<sup>†</sup> 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<sup>†</sup> 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**

A Gift Box of TAO Chocolate Buddhas 18  
*six assorted white, milk and dark chocolates*

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