

頭檯

small plates

- hot edamame[†] 11
maldon sea salt
- hot and sour soup 11
- miso soup with tofu and manila clams[†] 12
- shishito peppers[†] 12
yuzu, sesame
- temple salad[†] 14
asian greens, soy vinaigrette
- king crab egg drop soup 15
corn, chili oil, crispy wonton
- tuna poke[†] 21
pickled ginger, avocado, wasabi
- rock shrimp lettuce cups* 22
spicy mayonnaise, jalapeño lime
- spicy tuna tartare on crispy rice^{†*} 22
spicy mayonnaise, kabayaki sauce
- satay of chilean sea bass[†] 25
miso glaze

點心

dim sum

- imperial vegetable egg roll 15
wild mushroom, cabbage, snap peas
- chicken gyoza 16
pan fried or steamed, chili garlic sauce
- bamboo steamed vegetable dumplings 16
ginger oil, scallion dipping sauce
- pork potstickers 18
chili sesame glaze
- chicken wing lollipops 18
peanuts, thai basil, sweet and sour
- lobster wontons 25
shiitake ginger broth

壽司刺身

sushi and sashimi

- ebi** cooked shrimp* 7
- tako** octopus* 7
- hirame** fluke* 7
- sake** salmon* 8
- hotate** sea scallop* 8
- hamachi** yellowtail* 8
- maguro** tuna* 8
- ikura** salmon roe 8
- unagi** fresh water eel* 9
- kani** alaskan king crab* 14
- uni** sea urchin 14
- wagyu** beef* 15
- toro** fatty tuna* 19

- soy paper 3
- temaki handroll 6
- maki roll 9

海鮮

the sea

- grilled branzino[†] 33
steamed bok choy, ginger kaffir lime vinaigrette
- thai sweet and spicy shrimp 35
tamarind, bell pepper
- honey glazed salmon 36
lotus root, green beans, baby sweet peppers
- miso roasted black cod[†] 41
grilled tokyo negi, young ginger
- crispy snapper in "sand" 48
crispy minced garlic, dried chinese olive

肉類

the land

- filet mignon "tokyo" style[†] 59
marrow, mushroom, onion
- beef and broccoli 72
prime aged n.y. strip, black bean sauce
- prime aged ribeye pepper steak[†] 88
black pepper, asparagus, shiitake
- wagyu ribeye Teppanyaki[†] 95
sophisticated dips and sauces

- surf and turf 199
32oz prime tomahawk steak
salt and pepper lobster
hand cut noodles, chili garlic sauce

鷄鴨

the sky

- japanese fried chicken 30
togarashi, tonkatsu, wasabi honey
- black pepper chili chicken 32
pepper, onion, bamboo shoot, celery
- crispy orange chicken 36
steamed bok choy
- peking duck 88
for two

特別推荐

specialties

- fresh oyster and caviar^{†*} 6
ponzu mignonette
- tuna pringle* 20
truffle aioli, egg, tomato
- yellowtail sashimi^{†*} 21
jalapeño, ponzu sauce
- trio of sashimi^{†*} 26
salmon, tuna and yellowtail sashimi
with wasabi salsa

甜品

desserts

- ice creams and sorbets 9
assorted seasonal flavors
- sugar dusted doughnuts 12
trio of dipping sauces
- fruit plate 13
seasonal selections

- mochi tasting[†] 15
assorted flavors
- gift box of tao chocolate buddhas[†] 16
six assorted white, milk and dark chocolates
- molten chocolate cake 16
salted caramel gelato, cherry sauce

- TAO signature dessert platter 42
giant fortune cookie, molten chocolate cake, doughnuts

燒烤

barbeque

- lamb yakitori 12 per piece
yaki dare
- chicken satay 17
mango papaya salad,
peanut dipping sauce
- dragon tail spare ribs 20
honey soy glaze
- crackling pork belly 23
steamed buns, toasted chili, hot honey

麵飯齋菜

noodles, rice and sides

- jasmine white or brown rice[†] 5
- lo mein 19
roast pork, choy sum
- olive fried rice[†] 19
olive leaf, french beans, egg
- pad thai noodles[†] 22/24/27
peanuts, mushrooms, tofu
add chicken or shrimp
- triple pork fried rice[†] 24
pork belly, bbq roast pork, chinese sausage
- barbeque duck fried rice 24
sundried tomatoes, kaffir lime, mint
- shanghai fried rice[†] 26
vegetables, shrimp, pork, egg
- hong kong fried noodles 27
chicken, egg, mixed vegetables, roast pork
- lobster fried rice[†] 34
kimchi, shallots

壽司卷

specialty rolls

- vegetable roll[†] 18
eight treasure vegetables
soy paper
- crunchy spicy yellowtail^{†*} 18
crushed onion
- angry dragon 18
eel, kabayaki sauce
- shrimp tempura 19
wasabi honey sauce
- chef yoshi^{†*} 20
tuna, salmon, kabayaki
aji amarillo
- salmon avocado^{†*} 20
salmon tartare, tomato ponzu
- soy tuna roll^{†*} 21
spicy tuna, avocado, soy paper
- chirashi roll* 22
hamachi, maguro, salmon
scallion, chili sesame
- beef tartare* 23
tempura rock shrimp
- spicy king crab roll[†] 27
yuzu soy butter
- crispy lobster roll 27
avocado, chipotle sauce

- potted carrot cake 18
vanilla cream, miso caramel
candied micro carrots
- giant fortune cookie 18
white and dark chocolate mousse

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 prepared gluten-free, please ask your server.