

# 頭檯

small plates

hot and sour soup 13  
*shrimp toast*

hot edamame† 15  
*maldon sea salt*

shishito peppers† 15  
*yuzu, sesame*

sizzling soy chicken 17  
*ginger, scallions, peppers*

chicken satay 19  
*mango papaya salad, peanut dipping sauce*

rock shrimp lettuce cups 19  
*spicy mayonnaise, jalapeño lime*

spicy tuna tartare  
on crispy rice\* 25  
*spicy mayonnaise, kabayaki sauce*

tuna poke 25  
*pickled ginger, guacamole, wasabi*

chinese five spice short ribs 26  
*soy, scallions, peppers*

satay of chilean sea bass† 28  
*miso glaze*

“With our thoughts,  
we make the world”

~Buddha~

# 天婦羅

tempura

avocado 9

green bean 9

asparagus 10

shrimp 13

# 串燒

yakitori

shrimp 14

lamb 17 each

wagyu 26

# 點心

dim sum

imperial vegetable egg roll 18  
*wild mushroom, cabbage, snow peas*

chicken gyoza 18  
*pan fried or steamed, chili garlic sauce*

pork potstickers 19  
*chili sesame glaze*

crispy bao buns 21  
*bbq pork, water chestnut*

bamboo steamed  
vegetable dumplings 22  
*ginger oil, scallion dipping sauce*

chicken wing lollipops 24  
*peanuts, thai basil, sweet and sour*

lobster and shrimp spring rolls 26  
*shiitake mushrooms, spicy pineapple sauce*

lobster wontons 26  
*shiitake ginger broth*

dim sum sampler 28  
*seafood, pork, chicken, vegetable*

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# 麵飯

## noodles and rice

jasmine white or brown rice† 6

8 greens fried rice† 19

*brown rice, seasonal vegetables, egg white*

chow fun† 20

*stir fried vegetables and tofu*

lo mein 21

*roast pork, choy sum*

olive fried rice† 22

*olive leaf, french beans, egg*

pad thai noodles† 23/25/29

*peanuts, mushrooms, tofu add chicken or shrimp*

triple pork fried rice 24

*pork belly, bbq roast pork, chinese sausage*

barbeque duck fried rice 26

*sundried tomatoes, kaffir lime, mint*

shanghai fried rice† 27

*vegetables, shrimp, pork, egg*

hong kong noodles 28

*chicken, egg, mixed vegetables, roast pork*

lobster fried rice 36

*kimchi, shallots*

drunken lobster pad thai 38

*brandy, cashews*

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# 海鮮

## the sea

- honey glazed salmon 38  
*lotus root, green beans, baby sweet peppers*
- grilled branzino<sup>+</sup> 39  
*steamed bok choy, ginger kaffir lime vinaigrette*
- thai sweet and spicy shrimp 39  
*tamarind, bell pepper*
- jumbo diver scallops\*<sup>+</sup> 42  
*red curry, thai basil*
- grilled ahi tuna 44  
*maitake mushrooms, snow peas, ginger-scallion sauce*
- miso roasted black cod<sup>+</sup> 48  
*grilled tokyo negi, young ginger*
- crispy snapper in “sand” 56  
*toasted garlic, dried chinese olive*

# 肉類

## the land

- filet mignon pepper steak 52  
*bell peppers, shiitake mushroom, onion, shishito pepper*
- filet mignon “tokyo” style 59  
*marrow, mushroom, onion*
- beef and broccoli 79  
*aged n.y. strip, black bean sauce*
- aged bone in rib-eye 93  
*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 36  
*pepper, onion, bamboo shoot, celery*
- crispy orange chicken 37  
*steamed bok choy*
- peking duck 94  
*for two*

# 齋菜

## the sides

- chinese broccoli 15  
*black bean sauce*
- steamed bok choy<sup>+</sup> 15  
*garlic sauce*
- spicy szechuan potatoes<sup>+</sup> 15  
*chili, garlic*
- charred brussels sprouts 16  
*cilantro lime vinaigrette, puffed rice*
- spicy eggplant 16  
*togarashi yogurt, soybean chili*
- cantonese cauliflower 18  
*sweet and sour sauce*

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# 寿司刺身

## sushi and sashimi

**omakase**\*+ 119 / 139 / 159 and up  
chef's selection of assorted items

<b>ebi</b> cooked shrimp <sup>+</sup>	8	<b>unagi</b> fresh water eel	8	<b>hotate</b> sea scallop**	9
<b>ika</b> squid**	8	<b>madai</b> japanese snapper**	8	<b>shima aji</b> striped jack**	9
<b>tako</b> octopus <sup>+</sup>	8	<b>hamachi</b> yellowtail**	9	<b>uni</b> sea urchin**	14
<b>ikura</b> salmon roe*	8	<b>akami</b> blue fin tuna**	9	<b>kani</b> alaskan king crab <sup>+</sup>	17
<b>sake</b> salmon**	8	<b>kampachi</b> amberjack <sup>+</sup>	9	<b>toro</b> fatty tuna**	19

**udama** - quail egg\* 4 / **temaki** - handroll 5 / **maki** - roll 6 / **soy paper** 3 / **caviar**\* 7

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## 特别推荐

### specialties

fresh oyster\*† 8  
*ponzu mignonette*

yellowtail poke tacos\* 22  
*soy vinaigrette, spicy sour cream*

tuna pringles\* 23  
*truffle aioli, egg, tomato*

seared salmon sashimi\*† 24  
*jalapeño, sweet miso*

yellowtail sashimi\* 24  
*jalapeño, ponzu sauce*

trio of sashimi† 27  
*wasabi salsa, ponzu gelee*

## 寿司卷

### specialty rolls

vegetable roll† 20  
*eight treasure vegetables, soy paper*

crunchy spicy yellowtail\*† 20  
*crushed onion*

angry dragon 21  
*eel, kabayaki sauce*

soy tuna roll\*† 21  
*soy paper, spicy tuna, avocado, tempura flakes*

salmon avocado\*† 22  
*salmon tartare, tomato ponzu*

vegas roll\* 22  
*shrimp tempura, spicy tuna, kabayaki sauce, cucumber*

shrimp tempura 24  
*wasabi honey sauce*

crispy thai lobster 36  
*seared toro, avocado, thai soy vinaigrette*

rainbow roll\*† 38  
*lobster salad, sweet butter aioli, caviar*

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# 甜品

## desserts

ice creams and sorbets<sup>†</sup> 13  
*assorted seasonal flavors*

banana pudding 14  
*tempura banana and fortune cookie crust*

bread pudding doughnuts 14  
*brandy ice cream*

mochi tasting<sup>†</sup> 17  
*assorted flavors*

fruit plate<sup>†</sup> 18  
*seasonal selections*

molten chocolate cake 18  
*salted caramel gelato, cherry sauce*

giant fortune cookie 21  
*white and dark chocolate mousse*

potted carrot cake 22  
*vanilla cream, miso caramel, candied micro carrots*

TAO signature dessert platter 45  
*chef's selection of sweets*

### **sweet pray love**

A Gift Box of TAO Chocolate Buddhas 19  
*six assorted white, milk and dark chocolates*

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