

## 頭檯

small plates

hot edamame<sup>†</sup> 15  
maldon sea salt

shishito peppers<sup>†</sup> 15  
yuzu, sesame

temple salad<sup>†</sup> 17  
asian greens, soy vinaigrette

chicken satay 19  
mango papaya salad, peanut dipping sauce

salmon tartare\* 22  
cucumber, ponzu, tapioca sesame cracker

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

tuna poke\* 26  
pickled ginger, guacamole, wasabi

rock shrimp lettuce cups 26  
spicy mayo, jalapeño lime

satay of chilean sea bass<sup>†</sup> 28  
miso glaze

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

*~Buddha~*

## 湯水

soups

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

## 點心

dim sum

imperial vegetable egg roll 18  
wild mushroom, cabbage, snap peas

chicken gyoza 20  
pan fried or steamed, chili garlic sauce

pork potstickers 21  
chili sesame glaze

crispy bao buns 21  
bbq pork, soy vinegar dipping sauce

bamboo steamed vegetable  
dumplings 22

chicken wing lollipops 23  
peanuts, thai basil, sweet and sour

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

lobster wontons 26  
shiitake ginger broth

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

dim sum dumpling platter 30  
seafood, pork, chicken, vegetable

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 17 each

wagyu beef 26

# 烧烤

barbeque

chinese five spice short ribs 26

crispy chicken 29

# 天婦羅

tempura

green bean 9

asparagus 10

shrimp 13

avocado 12

# 麵飯

noodles and rice

jasmine white or brown rice<sup>†</sup> 9

8 greens fried rice<sup>†</sup> 19

brown rice, seasonal vegetables, egg white

lo mein 21

roast pork, choy sum

olive fried rice 22

olive leaf, french beans, egg

pad thai noodles<sup>†</sup> 23/25/29

peanuts, mushrooms, tofu

add chicken or shrimp

triple pork fried rice 24

pork belly, bbq roast pork, chinese sausage

chow fun<sup>†</sup> 25

stir fried vegetables and tofu

barbeque duck fried rice 26

sundried tomatoes, kaffir lime, mint

shanghai fried rice<sup>†</sup> 27

vegetables, shrimp, pork, egg

hong kong fried noodle 28

chicken, egg, mixed vegetables, roast pork

lobster fried rice 36

kimchi, shallots

drunken lobster pad thai<sup>†</sup> 38

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 38  
lotus root, green beans, baby sweet peppers
- thai sweet and spicy shrimp 39  
tamarind, bell pepper
- grilled branzino<sup>+</sup> 42  
steamed bok choy, ginger kaffir lime vinaigrette
- grilled ahi tuna 46  
maitake mushroom, snow peas,  
ginger-scallion sauce
- miso roasted black cod 48  
grilled tokyo negi, young ginger
- crispy snapper in “sand” 58  
crispy minced garlic, dried chinese olive

## 肉類

### the land

- beef mongolian 52  
snow peas, shimeji mushrooms
- filet mignon “tokyo” style 59  
marrow, mushroom, onion

- beef and broccoli 79  
aged n.y. strip, black bean sauce
- wagyu rib-eye Teppanyaki 98  
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

- asian green stir fry 15  
pea shoots, chinese broccoli leaves
- chinese broccoli 15  
black bean sauce
- spicy eggplant 16  
togarashi yogurt, curry, soybean chili
- steamed bok choy<sup>+</sup> 15  
garlic
- charred brussels sprouts 16  
cilantro lime vinaigrette, puffed rice
- cantonese cauliflower 18  
sweet and sour sauce

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

<b>tako</b> octopus†	8	<b>hamachi</b> yellowtail**	9	<b>unagi</b> fresh water eel*	11
<b>ebi</b> cooked shrimp†	9	<b>maguro</b> tuna**	9	<b>uni</b> sea urchin**	14
<b>ikura</b> salmon roe*	9	<b>kampachi</b> amberjack**	9	<b>kani</b> alaskan king crab†	16
<b>hirame</b> fluke**	9	<b>tai</b> japanese snapper**	9	<b>imperial wagyu beef</b> **	16
<b>sake</b> salmon**	9	<b>hotate</b> sea scallop**	11	<b>toro</b> fatty tuna**	22

**udama** - quail egg\* 6 / **Temaki** - handroll 5 / **Maki** - roll 7 / **Soy Paper** 4 / **caviar**\* 7

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\*† 8 each  
ponzu mignonette

tuna pringles\* 23  
truffle aioli, egg, tomato

yellowtail sashimi\*† 24  
jalapeño, ponzu sauce

seared salmon sashimi\*† 24  
jalapeño, sweet miso

## 寿司卷

### specialty rolls

vegetable roll† 21  
eight treasure vegetables, soy paper

crunchy spicy yellowtail\*† 23  
crispy shallots

angry dragon\* 23  
eel, kabayaki sauce

salmon avocado\*† 24  
salmon tartare, tomato ponzu

soy tuna roll\*† 24  
spicy tuna, avocado, soy paper

shrimp tempura 25  
wasabi honey sauce

chef yoshi\*† 25  
tuna, salmon, kabayaki, aji amarillo

crispy lobster 27  
lobster tempura, chipotle sauce

surf and turf\*† 29  
lobster salad, sesame chimichurri

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

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

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

bread pudding doughnuts 14  
*brandy ice cream*

banana pudding 15  
*tempura banana and fortune cookie crust*

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

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

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

a gift box of TAO chocolate Buddhas 19  
*six assorted white, milk and dark chocolates*

giant fortune cookie 21  
*white and dark chocolate mousse*

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

sweet pray love

dessert platter 45  
*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