

# Specialty Cocktails

## **Bubbles & Berries** 25

Grey Goose Vodka, Chandon Sparkling Wine  
St. Germain, Strawberries

## **Cucumber Sparkler** 17

Cucumber infused The Botanist Gin, Sparkling Wine  
Cold Pressed Lime Juice, Organic Agave  
Essential Mint Oil

## **Mango Chili Martini** 19

Herradura Blanco Tequila  
St. Germain, House Spiced Mango Purée

## **Watermelon Mint Lemonade** 19

Haku Vodka, Cold Pressed Watermelon  
& Citrus Juice, Essential Mint Oil

## **Tongue Thai'd** 19

Tres Generaciones Blanco Tequila  
Giffard Peche de Vigne  
Thai Chili and Cilantro Nectar  
Cold Pressed Lemon Juice

## **Lychee Martini** 20

Absolut Elyx Vodka, St. Germain  
Japanese Lychee Infused Nectar

## **TAO-tini** 19

New Amsterdam Mango Vodka, Malibu Rum  
Cointreau Liqueur, Cranberry, Cold Pressed Lime Juice

## **Ruby Red Dragon** 19

Ketel One Grapefruit Rose Botanical Vodka  
Yuzu Citrus, Hint of Pomegranate

## **Nirvana** 21

Patrón Silver Tequila, Passion Fruit Purée  
Ginger & Cold Pressed Lime Juice  
Chili Pepper, Red Bull Tropical Edition

# Wines by the Glass

## Sparkling

<b>Campo Viejo</b> , Spain, NV	15
<b>Taittinger</b> , 'La Francaise', Reims, France, NV	21

## White

<b>Pinot Grigio</b> , Bollini, Trentino, Italy, 2018	15
<b>Chardonnay</b> , Laguna, Russian River Valley, California, 2017	16
<b>Riesling</b> , Jean-Baptiste Adam, 'Les Natures', Alsace, France, 2017	16
<b>Sauvignon Blanc</b> , Orin Swift, 'Blank Stare' Russian River Valley, Sonoma, California, 2018	21
<b>Chardonnay</b> , Cakebread, Napa Valley, California, 2018	26

## Rosé

<b>Grenache</b> , Domaine La Colombette, 'Notorious Pink' Languedoc-Roussillon, France, 2018	15
--	----

## Red

<b>Malbec</b> , Terrazas, Mendoza, Argentina, 2018	15
<b>Merlot</b> , St. Francis, Sonoma County, California, 2016	15
<b>Pinot Noir</b> , J Vineyard, California, 2017	17
<b>Cabernet Sauvignon</b> , Louis M. Martini, Napa Valley, California, 2016	21

# 湯水

## Soups

Miso with Tofu and Manila Clams 13

Hot and Sour Soup with Shrimp Toast 13

"With our thoughts,  
we make the world"

~Buddha~

# 串烧

## Yakitori

Lamb 14      Wagyu 24  
1pc              2pc

# 點心

## Dim Sum

Imperial Vegetable Egg Roll 19  
wild mushroom, cabbage, snow peas

Chicken Gyoza 19  
pan fried or steamed, chili garlic sauce

Pork Potstickers 20  
chili sesame glaze

Chicken Wing Lollipops 24  
thai basil, sweet and sour, peanuts

Lobster Wontons 27  
shiitake ginger broth

# 天婦羅

## Tempura

Green Beans 10      Avocado 11  
Asparagus 11      Shrimp 13

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.

# 頭檯

## Small Plates

**Hot Edamame** 15  
maldon sea salt

**Shishito Peppers** 15  
yuzu, sesame

**TAO Temple Salad** 17  
asian greens, soy vinaigrette

**Chicken Satay** 19  
mango papaya salad, peanut dipping sauce

**Spicy Tuna Tartare on Crispy Rice\*** 25  
spicy mayonnaise, kabayaki sauce

**Thai Chicken Lettuce Cups** 26  
chilis, thai basil, crispy garlic, fried egg

**Sizzling Soy Chicken** 26  
chicken thigh, sweet peppers, tokyo negi

**Satay of Chilean Sea Bass** 28  
miso glaze

# 麵飯

## Noodles & Rice

**Jasmine White or Brown Rice** 9

**BBQ Pork Lo Mein** 22  
roast pork, choy sum

**8 Greens Fried Rice** 22  
brown rice, seasonal vegetables, egg white

**Olive Fried Rice** 23  
olive leaf, french green beans, egg

**Chow Fun** 24  
stir fried vegetables and tofu

**Pad Thai Noodles** 24/26/29  
peanuts, mushrooms, tofu  
add chicken or shrimp

**Triple Pork Fried Rice** 25  
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 Fried Noodles** 28  
chicken, egg, mixed vegetables, roast pork

**Lobster Fried Rice** 36  
kimchi, shallots

**Drunken Lobster Pad Thai** 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.

# 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 42

steamed bok choy, ginger kaffir lime vinaigrette

### Grilled Ahi Tuna 46

maitake mushrooms, snow peas  
ginger-scallion sauce

### Miso Roasted Black Cod 48

grilled tokyo negi, young ginger

### Crispy Snapper in "Sand" 58

toasted 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

### Steamed Bok Choy 15

garlic sauce

### Chinese Broccoli 15

black bean sauce

### Charred Brussels Sprouts 16

cilantro lime vinaigrette, puffed rice

### Spicy Eggplant 16

togarashi yogurt, curry, soybean chili

### 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.

# 壽司刺身

## Sushi and Sashimi

<b>Ebi</b> cooked shrimp	9	<b>Hotate*</b> sea scallop	11
<b>Ikura*</b> salmon roe	9	<b>Unagi</b> fresh water eel	12
<b>Sake*</b> salmon	9	<b>Charred Tuna*</b>	12
<b>Tako</b> octopus	9	<b>Uni*</b> sea urchin	14
<b>Hamachi*</b> yellowtail	10	<b>Wagyu Beef*</b>	15
<b>Maguro*</b> tuna	10	<b>Kani</b> alaskan king crab	16
<b>Botan Ebi*</b> sweet prawn	11	<b>Toro*</b> fatty tuna	21

**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.

# 特別推荐

## Specialties

**Fresh Oyster\*** 8  
ponzu mignonette

**Albacore Poke Tacos\*** 23  
soy vinaigrette, spicy sour cream

**Seared Salmon Sashimi\*** 24  
jalapeño, sweet miso

**Yellowtail Sashimi\*** 24  
jalapeño, ponzu sauce

**Tuna Pringles\*** 24  
truffle aioli, egg, tomato

# 壽司卷

## Specialty Rolls

**Vegetable** 21  
eight treasure vegetables, soy paper

**Salmon Avocado\*** 24  
salmon tartare, tomato ponzu

**Crispy Lobster** 27  
lobster tempura, chipotle sauce

**Crunchy Spicy Yellowtail\*** 23  
crushed onion

**Shrimp Tempura** 25  
wasabi honey sauce

**Surf & Turf\*** 29  
lobster salad, american wagyu beef  
cucumber, sesame chimichurri sauce  
yuzu koshu aioli

**Spicy Tuna and Crispy Rice\*** 23  
mango salsa

**Angry Dragon** 23  
eel, kabayaki sauce

**Chef\*** 26  
salmon, yellow fin tuna, avocado  
aji amarillo, kabayaki sauce

**Rainbow\*** 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.

# 甜品

## Desserts

**Ice Creams and Sorbets** 13  
assorted seasonal flavors

**Bread Pudding Doughnuts** 14  
brandy ice cream

**Banana Pudding** 15  
tempura banana and fortune cookie crust

**Molten Chocolate Cake** 17  
salted caramel gelato, cherry sauce

**Mochi Tasting** 17  
assorted flavors

**Fruit Plate** 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

**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.