

壽司 刺身

SUSHI & SASHIMI

Price per Piece

Sake Salmon * †	9	Tako Octopus †	9
Ikura Salmon Roe *	9	Kampachi Amberjack * †	9
Ebi Cooked Shrimp †	9	Hotate Sea Scallop * †	10
Tai Snapper *	9	Maguro Tuna * †	10
Smoked Sake Smoked Salmon *	9	Uni Sea Urchin * †	14
Hamachi Yellowtail * †	9	Kani King Crab †	16
Hirame Fluke * †	9	Wagyu Imperial Wagyu Beef * †	16
Unagi Fresh Water Eel *	9	Toro Fatty Tuna *	19

Omakase Chef's Selection of Assorted Items * †
119 • 139 • 169

EXTRAS

Udama Quail Egg * 3 **Soy Paper** 3 **Temaki** Handroll 4
Maki Roll 6 **Kyabia** Caviar * 7

SPECIAL DISHES

Salmon Sashimi with Avocado, Crispy Onions, Sweet and Spicy Sesame Sauce * † 17
Yellowtail Sashimi with Jalapeno and Ponzu Sauce * † 20
Trio of Salmon, Tuna and Yellowtail Sashimi with Wasabi Salsa * † 28

SPECIAL ROLLS

Crunchy Spicy Yellowtail Roll with Crushed Onion * † 17
Crispy Spicy Tuna Roll with Avocado and Soy Paper * † 18
TAO Angry Dragon Roll with Eel and Kabayaki Sauce 18
Shrimp Tempura, Spicy Tuna, Avocado, and Soy Paper Roll * 19
Chef's Roll with Salmon, Tuna, Avocado, and Aji Amarillo Sauce * † 19
Vegetable Roll with Eight Treasure Vegetables & Soy Paper † 20
Salmon Avocado, Salmon Tartare, Tomato Ponzu * † 21
Rainbow Roll with Lobster Salad, Sweet Butter Aioli, Caviar * † 38
Spring Mountain Roll with Spicy King Crab, Lobster, and Avocado
Topped with Spicy Tuna * † 25

點心

DIM SUM

Imperial Vegetable Egg Roll 18

Bamboo-Steamed Vegetable Dumplings with Crunchy Cucumbers 18
Chicken Gyoza with Chili Garlic Sauce (steamed or pan-fried) 19
Pork Potstickers with a Chili Sesame Glaze 20
Peking Duck Spring Roll with Hoisin Sauce 21

頭檯

SMALL PLATES

Hot Edamame † 15
Roasted Shishito Peppers with Yuzu † 15
Lamb Chop * † 17
Tao Temple Salad † 17
Satay of Chicken with Peanut Sauce 18
Sizzling Soy Sauce Chicken 18
Thai Chicken Lettuce Wrap with Fried Egg * 20
Crispy Pork Bao Buns 21
Chicken Wing Lollipops 23
Spicy Tuna Tartare on Crispy Rice * † 25
Rock Shrimp Lettuce Cups 26
Lobster Wontons with Shiitake Ginger Broth 26
Wagyu Beef Yakitori * 26
Satay of Chilean Sea Bass with Miso Glaze † 28

湯水

SOUPS

Hot and Sour Soup with Shrimp Toast 13
Miso Soup with Tofu and Manila Clams † 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.

†Can be made gluten-free, please ask your server

烧烤

BBQ

Lacquered Roast Pork 18

Chinese Five Spice Short Ribs 26

天婦羅

TEMPURA

Avocado 9

Garlic Green Beans 9

Asparagus 10

Jumbo Shrimp (4 each) 21

海鮮

NOBLE TREASURES FROM THE SEA

Honey Glazed Salmon with Lotus Root, Green Beans and Baby Sweet Peppers * 38

Thai Sweet and Spicy Shrimp with Tamarind and Bell Pepper 39

Grilled Branzino with Steamed Bok Choy and Ginger Kaffir Lime Vinaigrette 42

Diver Sea Scallops with Red Curry and Thai Basil * 43

Miso Glazed Chilean Sea Bass with Wok Vegetables † 48

Grilled Ahi Tuna with Maitake Mushrooms, Snow Peas, and Ginger-Scallion Sauce * 46

Crispy Snapper in "Sand" with Crispy Minced Garlic and Dried Chinese Olive 58

鷄鴨

FROM THE SKY

Crispy Orange Chicken 37

Black Pepper Chili Chicken with Pepper, Onion, Bamboo Shoot and Celery 36

Peking Duck for Two 94

肉類

FROM THE LAND

Grilled 12 oz. Imperial Wagyu Ribeye with Yuzu Cilantro Butter * † 98

Filet Mignon Pepper Steak †* 52

Wasabi Crusted Filet Mignon with Tempura of Onion Ring * 58

Beef and Broccoli, Aged NY Strip with Black Bean Sauce * 79

麵飯

SOPHISTICATED NOODLES AND RICE

Jasmine White or Brown Rice 8

Tao Lo Mein with Roast Pork 21

8 Greens Fried Rice with Brown Rice, Seasonal Vegetables and Egg White † 19

Chinese Sausage and Shrimp Fried Rice with Fried Egg * 25

Triple Pork Fried Rice with Pork Belly, BBQ Roast Pork and Chinese Sausage 24

Pad Thai Noodles with Peanuts, Mushrooms and Tofu † 23
with Chicken 24 with Shrimp 27

Chow Fun with Stir Fried Vegetables and Tofu † 22

Thai Duck Fried Rice 26

Lobster and Kim Chee Fried Rice † 36

Drunken Lobster Pad Thai with Brandy and Cashews 38

齋菜

FROM THE SIDES

Asian Green Stir Fry † 14

Chinese Broccoli with Black Bean Sauce 15

Charred Brussels Sprouts with Cilantro Lime Vinaigrette and Puffed Rice † 16

Roasted Cauliflower with Sweet and Sour Sauce 18