

Wines by the Glass

Sparkling

Prosecco, Gambino, Brut, NV, Veneto, Italy	15
Champagne, G.H. Mumm 'Grand Cordon', Brut, Champagne, France, MV	25
Champagne, Veuve Clicquot, 'Yellow Label', Brut, Reims, France, MV	37
Rosé Champagne, Moët & Chandon, Impérial, Brut, France, MV	42

White Wines

Pinot Grigio, Pasqua, Veneto, Italy, 2021	15
Riesling, Mönchhof, Mosel, Germany 2020,	17
Chardonnay, Crossbarn by Paul Hobbs, Sonoma Coast, California, 2021	21
Chardonnay, DAOU Reserve, Paso Robles, California, 2020	26
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2022	28

Rosé Wines

Grenache Blend, Château D'Esclans 'Whispering Angel', Provence, France, 2022	18
--	----

Red Wines

Malbec, Terrazas de Los Andes 'High Altitude' Reserva, Mendoza, Argentina, 2020	18
Merlot, Decoy by Duckhorn, California, 2020	20
Pinot Noir, Davis Bynum, Sonoma County, California, 2018	20
Cabernet Sauvignon, Austin by Hope, Paso Robles, California, MV	21
Cabernet Sauvignon, Beaulieu Vineyard, Napa Valley, California, 2019	28

Sake By The Glass

5oz • 10oz • Bottle

TAO House Sake

- Served Hot or Cold -

	12 • 24
Kigen One Cup / Junmai, Fukushima	16
Kurosawa / Nigori, Nagano	16 • 32 • 75
Makiri Kimoto / Junmai Daiginjo, Iwate	23 • 46 • 115
Moon Bloom / Junmai Ginjo, Nagano	27 • 54 • 135

Sake Bombs

16

presented in our custom sake bomber

Traditional - 1.5oz House Sake & Asahi Beer

TAO Bomb - 1.5oz House Sake & Red Bull

Draft Beer

Asahi Super Dry, Kirin Ichiban,

Voodoo Ranger Juicy Haze IPA, Tenaya Creek Hefeweizen

14

Bottle Beer & Seltzer

Bud Light, Sapporo Pure

9

Dos Equis, Heineken, Heineken Silver, Heineken O.O,

High Noon Watermelon Seltzer, Kirin Light, Sapporo, Stella Artois, Tsing Tao

10

Kawaba Snow Weizen

12

Zero-Proof Cocktails

Zhen Bang

Fresh Raspberries, Cold-Pressed Lime, Organic Agave Nectar, Sparkling Water

14

Red Shen

Cold-Pressed Lime, Orange & Pineapple, Pomegranate, Nutmeg, Sparkling Water

12

Lajiao Cucumber Buck

Cold-Pressed Lemon and Lime, Cucumber Water, Habanero, Ginger Beer

12

Sake Bottles

Wesake / Junmai Ginjo, Kobe	(carafe service) 200ml	30
Ozeki Hana-Awaka 'Mixed Berry' / Sparkling, Junmai Daiginjo, Hyogo	250ml	35
Heavensake 'Sake Baby!' / Junmai Daiginjo, Hyogo	300ml	80
Asabiraki 'Sujiin' / Junmai, Iwate	720ml	100
Hakkasian 'Eight Peaks' / Junmai, Niigata	720ml	85
Brooklyn Kura 'Blue Door' / Junmai, Niigata	720ml	105
Heavensake 'Urakasumi' / Junmai Ginjo, Miyagi	720ml	105
Shirataki 'Jozen Mizunogotoshi' / Junmai Ginjo, Niigata	720ml	100
Kamoshibito Kuheji 'Eau Du Désir' / Junmai Daiginjo, Hyogo. 2021	720ml	191
Kurosawa Ginrei 'Black River' / Junmai Daiginjo, Nagano	720ml	85
Soto / Junmai Daiginjo, Niigata	720ml	110
Wakatake 'Demon Slayer' / Junmai Daiginjo, Shizuoka	720ml	118
Dassai '45' / Junmai Daiginjo, Yamaguchi	1800ml	160
Kikusui 'Chrysanthemum Water' / Junmai Ginjo, Niigata	1800ml	120

TAO Specialty Cocktails

Casa de Clase

Clase Azul Reposado Tequila, Mango, Lime, Habanero, Angostura

65 Serves One • 130 Serves Two

TAO-tini

New Amsterdam Mango Vodka, RumHaven Coconut Rum,
Cold-Pressed Lemon, Cranberry, Egg White *

22

Nirvana

Herradura Silver Tequila, Passionfruit, Ginger,
Cold-Pressed Lime, Thai Chili, Red Bull Yellow Edition (Tropical)

22

Lychee Martini

Absolut Elyx Vodka, Lychee Liqueur,
Cold-Pressed Citrus

23

Okinawa Old Fashioned

Suntory Toki Japanese Whisky, Okinawa Black Sugar,
Shiso Bitters, Shiso Leaf

23

Bubbles & Berries

Grey Goose Vodka, G.H. Mumm 'Grand Cordon' Brut Champagne,
St. Germain Elderflower, Lemon, Strawberries

25

Sakura Gin & Tonic

Roku Japanese Gin, Juniper, Laurel Bay Leaf,
Lemon, Ginger, Fever-Tree Tonic

22

Momo Sour

Volcán de Mi Tierra Blanco Tequila,
Peach, Lime, Gochujang Nectar

23

Heart of Gold

Mount Gay 'Eclipse' Rum,
Thai Basil, Lemon, Kimino Yuzu Soda

21

Jade Scorpion

Ketel One Vodka, Junmai Sake,
St. Germain Elderflower, Lemon, Matcha Green Tea

20

Cucumber Crush

Beefeater Gin, Cointreau, Lime & Agave, Cucumber Ice

22

*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.