

# Specialty Cocktails

## **TAO-tini 22**

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

## **Mango Chili Martini 20**

Herradura Blanco Tequila  
St. Germain, Elderflower  
House Spiced Mango Purée, Lemon

## **Nirvana 21**

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

## **Lychee Martini 21**

Absolut Elyx Vodka, St. Germain  
Japanese Lychee Infused Nectar

## **Tongue Thai'd 19**

Don Julio Blanco Tequila  
Giffard Peche de Vigne  
Thai Chili and Cilantro Nectar  
Cold Pressed Lemon Juice

## **Year of the Rabbit 20**

SOTO Black Junmai Sake, The Botanist Gin  
Domaine de Canton Ginger, Lemon, Cucumber

## **Sleepless Dragon 22**

Vodka, White Chocolate Liqueur  
Raspberry, Espresso

## **Okinawa Old Fashioned 22**

Suntory Toki Whisky  
Okinawa Black Sugar, Shiso Bitters

## **Bubbles & Berries 25**

Belvedere Vodka, Chandon Sparkling Wine  
St. Germain Elderflower, Strawberries, Lemon

## **Art of War 20**

Casa Dragones Blanco Tequila  
Cointreau, Green Tea, Peach  
Lemon, Orange Zest

## **Flight of the Butterfly 22**

Courvoisier VS Cognac, Rémy Martin XO  
Licor 43 Vanilla, Lemon, Sparkling Wine

# Wines by the Glass

## Sparkling

<b>Gambino Cuvée</b> , Prosecco, Italy	15
<b>Campo Viejo</b> , Cava Brut Rosé, Spain	15
<b>Domaine Chandon</b> , Brut, Napa Valley, CA	21
<b>Moët &amp; Chandon</b> , 'Impérial' Brut, Epernay, France	31

## White

<b>Pinot Grigio</b> , Bollini, Trentino, Italy	15
<b>Chardonnay</b> , Laetitia, Arroyo Grande Valley, CA	16
<b>Riesling</b> , Hugel, Alsace, France	16
<b>Sauvignon Blanc</b> , Emmolo, Napa Valley, CA	20
<b>Chardonnay</b> , Cakebread, Napa Valley, CA	26

## Rosé

<b>Grenache</b> , Whispering Angel, Provence, France	15
--	----

## Red

<b>Malbec</b> , Terrazas, Mendoza, Argentina	15
<b>Merlot</b> , St. Francis, Sonoma County, CA	15
<b>Pinot Noir</b> , Estancia, Monterey, CA	17
<b>Sangiovese</b> , La Gerla, Italy	17
<b>Cabernet Sauvignon</b> , Justinn, Paso Robles, CA	20

# 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

"With our thoughts,  
we make the world"

~Buddha~

# 湯水

## Soups

**Miso with Tofu and Manila Clams** 13

**Hot and Sour Soup with Shrimp Toast** 13

# 點心

## Dim Sum

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

**Chicken Gyoza** 19  
pan fried or steamed, chili garlic sauce

**Chicken Mushroom Siu Mai** 20  
water chestnuts, garlic chili

**Pork Potstickers** 20  
chili sesame glaze

**Shrimp Har Gow** 22  
wasabi, mustard oil

**Bamboo Steamed Vegetable Dumpling** 22  
ginger oil, scallion dipping sauce

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

**Lobster Wontons** 27  
shiitake ginger broth

**King Crab Dumpling** 38  
ossetra 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.

# 串烧

## Yakitori

Lamb 14  
1pc

Wagyu 24  
2pc

# 天婦羅

## Tempura

Green Beans 10

Asparagus 11

Avocado 11

Shrimp 13

# 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.

# 寿司刺身

## Sushi and Sashimi

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

<b>Ebi</b> cooked shrimp	9	<b>Maguro*</b> tuna	10
<b>Ikura*</b> salmon roe	9	<b>Botan Ebi*</b> sweet prawn	11
<b>Bincho Maguro*</b> albacore	9	<b>Hotate*</b> sea scallop	11
<b>Sake*</b> salmon	9	<b>Unagi</b> fresh water eel	12
<b>Tako</b> octopus	9	<b>Charred Tuna*</b>	12
<b>Tai*</b> japanese red snapper	9	<b>Uni*</b> sea urchin	14
<b>Kampachi*</b> amberjack	9	<b>Wagyu Beef*</b>	15
<b>Hirnae*</b> fluke	9	<b>Kani</b> alaskan king crab	16
<b>Hamachi*</b> yellowtail	10	<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.

# 特别推荐

## 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

# 寿司卷

## 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 kosho 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

### **The Popsicles 21**

3 Assorted flavors of Ice Cream & Sorbet

### **Chai Creme Brulee 16**

Chai Custard, Caramelized Sugar, Cinnamon Tuile

### **"Mandarin" 19**

Orange Mousse, Mandarin Compote, Citrus Granita

### **Molten Chocolate Cake 18**

Salted Caramel Gelato, Cherry Sauce

### **Giant Fortune Cookie 24**

White and Dark Chocolate Mousse

### **TAO Signature Dessert Platter 52**

Selection of signature desserts

### **A Gift Box of TAO Chocolate Buddhas 18**

six assorted white, milk and dark chocolates

### **Ice Cream and Sorbet 13**

Selection

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.