

# 壽司 刺身

## SUSHI & SASHIMI

Price per Piece

<b>Sake</b> Salmon * †	13	<b>Tako</b> Octopus †	13
<b>Ikura</b> Salmon Roe *	13	<b>Kampachi</b> Amberjack * †	13
<b>Ebi</b> Cooked Shrimp †	13	<b>Hotate</b> Sea Scallop * †	14
<b>Tai</b> Snapper *	13	<b>Maguro</b> Tuna * †	14
<b>Smoked Sake</b> Smoked Salmon *	13	<b>Uni</b> Sea Urchin * †	18
<b>Hamachi</b> Yellowtail * †	13	<b>Kani</b> King Crab †	20
<b>Hirame</b> Fluke * †	13	<b>Wagyu</b> Imperial Wagyu Beef * †	20
<b>Unagi</b> Fresh Water Eel *	13	<b>Toro</b> Fatty Tuna *	23

Omakase Chef's Selection of Assorted Items \* †  
145 • 165 • 205

## EXTRAS

**Soy Paper** 4   **Udama** Quail Egg \* 5   **Temaki** Handroll 5  
**Maki** Roll 7   **Kyabia** Caviar \* 8

## SPECIAL DISHES

Salmon Sashimi with Avocado, Crispy Onions, Sweet and Spicy Sesame Sauce \* † 23  
Yellowtail Sashimi with Jalapeno and Ponzu Sauce \* † 25  
Trio of Salmon, Tuna and Yellowtail Sashimi with Wasabi Salsa \* † 35

## SPECIAL ROLLS

Crunchy Spicy Yellowtail Roll with Crushed Onion \* † 22  
Crispy Spicy Tuna Roll with Avocado and Soy Paper \* † 23  
TAO Angry Dragon Roll with Eel and Kabayaki Sauce 24  
Chef's Roll with Salmon, Tuna, Avocado, and Aji Amarillo Sauce \* † 23  
Vegetable Roll with Eight Treasure Vegetables & Soy Paper † 23  
Salmon Avocado, Salmon Tartare, Tomato Ponzu \* † 23  
Shrimp Tempura, Spicy Tuna, Avocado, and Soy Paper Roll \* 24  
Spring Mountain Roll with Spicy King Crab, Lobster, and Avocado topped with Spicy Tuna \* † 32  
Rainbow Roll with Lobster Salad, Sweet Butter Aioli, Caviar \* † 45

# 點心

## DIM SUM

Imperial Vegetable Egg Roll 20

Bamboo-Steamed Vegetable Dumplings with Crunchy Cucumbers 20  
Chicken Gyoza with Chili Garlic Sauce (steamed or pan-fried) 21  
Pork Potstickers with a Chili Sesame Glaze 23  
Peking Duck Spring Roll with Hoisin Sauce 24

# 頭檯

## SMALL PLATES

Hot Edamame † 17  
Roasted Shishito Peppers with Yuzu † 17  
Lamb Chop \* † 19  
Tao Temple Salad † 19  
Sizzling Soy Sauce Chicken 20  
Satay of Chicken with Peanut Sauce 22  
Thai Chicken Lettuce Wrap with Fried Egg \* 22  
Crispy Pork Bao Buns 23  
Lobster Wontons with Shiitake Ginger Broth 26  
Chicken Wing Lollipops 28  
Rock Shrimp Lettuce Cups 29  
Spicy Tuna Tartare on Crispy Rice \* † 30  
Wagyu Beef Yakitori \* 31  
Satay of Chilean Sea Bass with Miso Glaze † 34

# 湯水

## SOUPS

Hot and Sour Soup with Shrimp Toast 16  
Miso Soup with Tofu and Manila Clams † 16

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 22

Chinese Five Spice Short Ribs 31

# 天婦羅

## TEMPURA

Avocado 11

Garlic Green Beans 11

Asparagus 12

Jumbo Shrimp (4 each) 23

# 海鮮

## NOBLE TREASURES FROM THE SEA

Honey Glazed Salmon with Lotus Root, Green Beans and Baby Sweet Peppers \* 44

Thai Sweet and Spicy Shrimp with Tamarind and Bell Pepper 44

Grilled Branzino with Steamed Bok Choy and Ginger Kaffir Lime Vinaigrette 46

Diver Sea Scallops with Red Curry and Thai Basil \* 47

Grilled Ahi Tuna with Maitake Mushrooms, Snow Peas, and Ginger-Scallion Sauce \* 51

Miso Glazed Chilean Sea Bass with Wok Vegetables † 57

Crispy Snapper in "Sand" with Crispy Minced Garlic and Dried Chinese Olive 69

# 鷄鴨

## FROM THE SKY

Black Pepper Chili Chicken with Pepper, Onion, Bamboo Shoot and Celery 43

Crispy Orange Chicken 44

Peking Duck for Two 112

# 肉類

## FROM THE LAND

Grilled 12 oz. Imperial Wagyu Ribeye with Yuzu Cilantro Butter \* † 112

Filet Mignon Pepper Steak †\* 62

Wasabi Crusted Filet Mignon with Tempura of Onion Ring \* 67

Beef and Broccoli, Aged NY Strip with Black Bean Sauce \* 89

# 麵飯

## SOPHISTICATED NOODLES AND RICE

Jasmine White or Brown Rice 9

8 Greens Fried Rice with Brown Rice, Seasonal Vegetables and Egg White † 22

Tao Lo Mein with Roast Pork 24

Chow Fun with Stir Fried Vegetables and Tofu † 25

Pad Thai Noodles with Peanuts, Mushrooms and Tofu † 28  
with Chicken 29 with Shrimp 33

Triple Pork Fried Rice with Pork Belly, BBQ Roast Pork and Chinese Sausage 29

Chinese Sausage and Shrimp Fried Rice with Fried Egg \* 30

Thai Duck Fried Rice 31

Lobster and Kim Chee Fried Rice † 41

Drunken Lobster Pad Thai with Brandy and Cashews 43

# 齋菜

## FROM THE SIDES

Asian Green Stir Fry † 17

Chinese Broccoli with Black Bean Sauce 18

Roasted Cauliflower with Sweet and Sour Sauce 19

Charred Brussels Sprouts with Cilantro Lime Vinaigrette and Puffed Rice † 21