

TAO®

LOS ANGELES

The Hush Menu

Available in The Bar and Lounge Only
Monday – Thursday

18% SERVICE CHARGE ADDED TO ALL LOUNGE TABLES FOR YOUR CONVENIENCE

REV 042224

Hush Bites

#8

Miso Soup with Tofu

Small Edamame[†]

maldon sea salt

Imperial Vegetable Egg Roll

wild mushroom, cabbage, snow peas

Tempura Green Beans

#10

Spicy Tuna and Crispy Rice^{††}

mango salsa

Chicken Gyoza

pan fried or steamed, chili garlic sauce

Pork Potstickers

chili sesame glaze

Chicken Wing Lollipops

thai basil, sweet and sour, peanuts

#12

Spicy Tuna Handroll^{††}

cucumber, tempura flake

Spicy Yellowtail Handroll^{††}

spicy yellowtail, jalapeño

Salmon Handroll^{††}

salmon tartare, avocado

Albacore Poke Tacos^{*}

soy vinaigrette, spicy sour cream

[†] Can be made gluten-free. 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.

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
Domain Canton Ginger, Lemon, Cucumber

Midnight in Tokyo 22

Vodka, Licor 43, White Chocolate Liqueur, 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

Macau Mule 21

Jameson Whiskey, Domain de Canton Ginger
Cold Pressed Lime Juice, Q Ginger Beer

Wines by the Glass

Sparkling

Gambino Cuvee , Prosecco, Italy	15
Campo Viejo , Cava Brut Rosé, Spain	15
Domaine Chandon , Brut, Napa Valley, CA	21
Moët & Chandon , 'Impérial' Brut, Epernay, France	31

White

Chardonnay , Laetitia, Arroyo Grande Valley, CA	16
Riesling , Hugel, Alsace, France	16
Pinot Grigio , Il Masso, Italy	17
Sauvignon Blanc , Emmolo, Napa Valley, CA	20
Sauvignon Blanc , Twomey, Napa/Sonoma, CA	22
Chardonnay , Cakebread, Napa Valley, CA	26

Rosé

Grenache , Whispering Angel, Provence, France	16
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Red

Malbec , Terrazas, Mendoza, Argentina	15
Merlot , St. Francis, Sonoma County, CA	15
Sangiovese , La Gerla, Toscana, Italy	17
Pinot Noir , Estancia, Monterey, CA	18
Cabernet Sauvignon , Justin, Paso Robles, CA	20

Sake

Earth

Notes of Earth, Nuts and Umami

	5oz	10oz	720ml	1.8L
TAO House Sake	12	24		
Bride of Fox			90	160
The Seven Spearsmen- Junmai Daiginjo			82	500ml

Spirit

Notes of Fruits and Blossoms

WESAKE - Junmai Ginjo		18		
Cabin in the Snow- Junmai Ginjo	14	27	95	

Tranquil

Light, Clean and Water-like

Beautiful Lily-Honjozo			70	110
SOTO-Junmai	15	30	75	

Eternal

Light, Clean and Water-like

Joto-Nigori	16	32	80	110
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Zero-Proof Cocktails 12

Bird of Paradise

Seedlip Notas de Agave
Dragonfruit Simple Syrup
Cold Pressed Lime, Lychee Purée
Q Soda Water

Bali Sunset

Monin Hibiscus Syrup
Cold Pressed Lemon
Simple Syrup, Q Soda Water

Red Shen

Pomegranate, Cold Pressed Lime
Orange, Pineapple
and Bajan Spices
Sparkling Water

Lajiao Cucumber Buck

Cold Pressed Lemon & Lime
Cucumber Water
Habanero, Ginger Beer

Zhen Bang

Fresh Raspberries, Cold Pressed Lime
Sparkling Water

Beer

Asahi	9
Sapporo	9
Kirin Light	9
Firestone 805	9
Bud Light	9
Michelob Ultra	9
Lagunitas IPA	9
Heineken 0.0	9
Heineken	12
Stella Artois	12
Yo-Ho Sorry Umami IPA	12
Hitachino Nest White Ale	13
Hitachino Nest Red Rice Ale	13

Featured Sake Flight 35

A Trio of Curated Sake Tastings

Sake Bomb 16

Featured Bomb

House Sake

Red Bull Original, Sugar Free or Tropical

The Original

House Sake

Kirin Light Lager

Desserts

TAO Signature Platter 52
selection of signature desserts

Ice Creams and Sorbets[†] 13
assorted seasonal flavors

Chai Crème Brûlée[†] 16
chai custard, caramelized sugar
cinnamon tuile

Exotic Tapioca Parfait[†] 16
coconut tapioca, exotic fruit compôte
passionfruit sorbet

Molten Chocolate Cake 18
salted caramel gelato, cherry sauce

A Gift Box of TAO Chocolate Buddhas[†] 18
six assorted white, milk and dark chocolates

Mandarin[†] 19
orange mousse, mandarin compôte
citrus granita

Potted Carrot Cake 22
vanilla cream, miso caramel
candied micro carrots

Giant Fortune Cookie 24
white and dark chocolate mousse

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Delivery

Mon- Thu 5-10pm | Fri 5-11pm
Sat 5-11pm | Sun 5-10pm
taolosangeles.com/delivery