

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

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

Thai Chicken Lettuce Wraps 24
chilis, thai basil, crispy garlic, fried egg

Spicy Tuna Tartare on Crispy Rice* 25
spicy mayonnaise, kabayaki sauce

Rock Shrimp Lettuce Cups 26
spicy mayo, jalapeño lime

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 14

Hot and Sour Soup with Shrimp Toast 14

點心

Dim Sum

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

Chicken Gyoza 20
pan fried or steamed, chili garlic sauce

Shrimp and Pork Siu Mai 20
shiitake mushroom, garlic chili

Pork Potstickers 21
chili sesame glaze

Bamboo Steamed Vegetable Dumpling 22
ginger oil, scallion dipping sauce

Shrimp and Scallop Spring Roll 24
glass noodle, sweet cilantro dipping sauce

Chicken Wing Lollipops 26
thai basil, sweet and sour, peanuts

Lobster Wontons 27
shiitake ginger broth

King Crab Dumpling 38
ossetra caviar

† Can be made gluten-free. Please alert your server to any food allergies.

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串烧

Yakitori

Lamb 16
1pc

Wagyu 26
2pc

天婦羅

Tempura

Green Beans 10

Asparagus 11

Avocado 12

Shrimp 14

麵飯

Noodles & Rice

Jasmine White or Brown Rice[†] 9

TAO Vegetable Lo Mein 19/21/24/25
add chicken, roast pork or shrimp

8 Greens Fried Rice[†] 22
seasonal vegetables, egg white

Vegetable Fried Rice 23
olive leaf, french green beans, egg, squash

Chow Fun 24
stir fried rice noodles, vegetables, tofu

Pad Thai Noodles[†] 24/26/29
peanuts, mushrooms, tofu
add chicken or shrimp

Triple Pork Fried Rice 26
pork belly, bbq roast pork, chinese sausage

Barbeque Duck Fried Rice 26
sundried tomatoes, kaffir lime, mint

Shanghai Fried Rice[†] 28
vegetables, shrimp, pork, egg

Hong Kong Fried Noodles 29
chicken, egg, mixed vegetables, roast pork

Lobster Fried Rice 36
kimchi, shallots

Drunken Lobster Pad Thai[†] 38
brandy, cashews

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海鮮

The Sea

Honey Glazed Salmon 39

lotus root, green beans, baby sweet peppers

Thai Sweet and Spicy Shrimp 40

tamarind, bell pepper

Grilled Branzino[†] 42

ginger kaffir lime vinaigrette

Miso Roasted Black Cod 52

grilled tokyo negi, young ginger

Crispy Snapper in "Sand" 59

toasted garlic, dried chinese olive

肉類

The Land

Beef Mongolian 54

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 96

for two

齋菜

The Sides

Asian Green Stir Fry 16

pea shoots, chinese broccoli leaves

Steamed Bok Choy[†] 16

garlic sauce

Chinese Broccoli 16

black bean sauce

Charred Brussels Sprouts 16

cilantro lime vinaigrette, puffed rice

Spicy Eggplant 16

togarashi yogurt, soybean chili

Cantonese Cauliflower 18

sweet and sour sauce

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壽司刺身

Sushi and Sashimi

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

Ebi [†] cooked shrimp	9	Botan Ebi ^{††} sweet prawn	11
Ikura [*] salmon roe	9	Hotate ^{††} sea scallop	11
Bincho Maguro ^{††} albacore	9	Unagi fresh water eel	12
Sake ^{††} salmon	9	Charred Tuna ^{††}	12
Tako [†] octopus	9	Uni ^{††} sea urchin	14
Tai ^{††} japanese red snapper	9	Wagyu Beef ^{††}	16
Kampachi ^{††} amberjack	9	Kani [†] alaskan king crab	16
Hiramae ^{††} fluke	9	Toro ^{††} fatty tuna	21
Hamachi ^{††} yellowtail	10	Japanese A5 Wagyu Beef ^{††}	24
Maguro ^{††} tuna	10		

Udama^{*} - quail egg 6 / **Temaki** - handroll 5 / **Maki** - roll 7 / **Soy Paper** 4/ **Caviar**^{*} 7

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特別推荐

Specialties

Fresh Oyster† 8**
ponzu mignonette
add caviar 7

Yellowtail Sashimi† 24**
jalapeño, ponzu sauce

Albacore Poke Tacos* 23
soy vinaigrette, spicy sour cream

Salmon Sashimi 24
truffle ponzu, ikura, puffed rice

Tuna Pringles* 24
truffle aioli, egg, tomato

壽司卷

Specialty Rolls

Vegetable† 21
eight treasure vegetables, soy paper

Salmon Avocado† 24**
salmon tartare, tomato ponzu

Crispy Lobster 29
rice crusted lobster

Crunchy Spicy Yellowtail† 24**
crispy shallots

Shrimp Tempura 26
wasabi honey sauce

Surf & Turf† 32**
lobster salad, american wagyu beef
cucumber, sesame chimichurri sauce
yuzu kosu aioli

Spicy Tuna and Crispy Rice† 24**
mango salsa

Chef† 26**
salmon, yellow fin tuna, avocado
aji amarillo, kabayaki sauce

Rainbow* 38
lobster salad, sweet butter aioli
caviar, tuna, yellowtail, salmon, shrimp

Angry Dragon 24
eel, kabayaki sauce

Double Bluefin Tuna* 27
soy braised jalapeño, kanpyo shiso
cucumber, sesame wasabi sauce

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甜品

Desserts

Tag Us @**taodesserts** to Share Your Sweet Experience

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

TAO Signature Platter 52
selection of signature desserts

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