

頭檯

small plates

hot and sour soup 13
shrimp toast

hot edamame† 15
maldon sea salt

shishito peppers† 15
yuzu, sesame

sizzling soy chicken 17
ginger, scallions, peppers

chicken satay 19
mango papaya salad, peanut dipping sauce

rock shrimp lettuce cups 19
spicy mayonnaise, jalapeño lime

spicy tuna tartare
on crispy rice* 25
spicy mayonnaise, kabayaki sauce

tuna poke 25
pickled ginger, guacamole, wasabi

chinese five spice short ribs 26
soy, scallions, peppers

satay of chilean sea bass† 28
miso glaze

“With our thoughts,
we make the world”

~Buddha~

天婦羅

tempura

avocado 9

green bean 9

asparagus 10

shrimp 13

串燒

yakitori

lamb chop 17 each

iberico pork 18

wagyu† 26

點心

dim sum

imperial vegetable egg roll 18
wild mushroom, cabbage, snow peas

chicken gyoza 18
pan fried or steamed, chili garlic sauce

pork potstickers 19
chili sesame glaze

crispy bao buns 21
bbq pork, water chestnut

bamboo steamed
vegetable dumplings 22
ginger oil, scallion dipping sauce

shrimp and scallop spring roll 23
glass noodle, sweet cilantro dipping sauce

chicken wing lollipops 24
peanuts, thai basil, sweet and sour

lobster wontons 26
shiitake ginger broth

dim sum sampler 28
king crab, pork, chicken, vegetable

Please alert your server to any food allergies

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†Can be made gluten-free, please ask your server

麵飯

noodles and rice

jasmine white or brown rice[†] 6

8 greens fried rice[†] 19
seasonal vegetables, egg white

chow fun[†] 20
stir fried vegetables and tofu

TAO vegetable lo mein 20/21/22/25
add chicken, roast pork or shrimp

vegetable fried rice[†] 22
olive leaf, french beans, squash, egg

pad thai noodles[†] 23/25/29
peanuts, mushrooms, tofu add chicken or shrimp

triple pork fried rice 24
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 noodles 28
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 38
lotus root, green beans, baby sweet peppers
- grilled branzino[†] 39
ginger kaffir lime vinaigrette
- thai sweet and spicy shrimp 39
tamarind, bell pepper
- jumbo diver scallops^{*†} 42
red curry, thai basil
- miso roasted black cod[†] 48
grilled tokyo negi, young ginger
- crispy snapper in “sand” 56
toasted garlic, dried chinese olive

肉類

the land

- filet mignon pepper steak 52
*bell peppers, shiitake mushroom,
onion, shishito pepper*
- filet mignon “tokyo” style 59
marrow, mushroom, onion
- beef and broccoli 79
aged n.y. strip, black bean sauce

wagyu rib-eye teppanyaki[†] 92
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

- chinese broccoli 15
black bean sauce
- steamed bok choy[†] 15
garlic sauce
- spicy szechuan potatoes[†] 15
chili, garlic
- 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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寿司刺身

sushi and sashimi

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

ebi cooked shrimp ⁺	8	unagi fresh water eel	8	hotate sea scallop**	9
ika squid**	8	madai japanese snapper**	8	shima aji striped jack**	9
tako octopus ⁺	8	hamachi yellowtail**	9	uni sea urchin**	14
ikura salmon roe*	8	akami blue fin tuna**	9	kani alaskan king crab ⁺	17
sake salmon**	8	kampachi amberjack**	9	toro fatty tuna**	19

udama - quail egg* 4 / **temaki** - handroll 5 / **maki** - roll 6 / **soy paper** 3 / **caviar*** 7

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特別推荐

specialties

fresh oyster*† 8
ponzu mignonette
add caviar 7
yellowtail poke tacos* 22
soy vinaigrette, spicy sour cream

tuna pringles* 23
truffle aioli, egg, tomato

salmon sashimi*† 24
truffle ponzu, ikura, puffed rice

yellowtail sashimi* 24
jalapeño, ponzu sauce

trio of sashimi† 27
wasabi salsa, ponzu gelee

寿司卷

specialty rolls

vegetable roll† 20
eight treasure vegetables, soy paper
crunchy spicy yellowtail*† 20
crispy shallots
angry dragon 21
eel, kabayaki sauce
soy tuna roll*† 21
soy paper, spicy tuna, avocado, tempura flakes

salmon avocado*† 22
salmon tartare, tomato ponzu

vegas roll* 22
shrimp tempura, spicy tuna, kabayaki sauce, cucumber

shrimp tempura 24
wasabi honey sauce

crispy lobster roll 27
avocado, chipotle sauce

double blue fin tuna roll* 27
soy braised jalapeno, kanpyo, shiso, cucumber, sesame wasabi sauce

rainbow roll*† 38
lobster salad, sweet butter aioli, caviar tuna, salmon, yellowtail, shrimp

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甜品

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 compote, passionfruit sorbet

molten chocolate cake 18
salted caramel gelato, cherry sauce

“mandarin”[†] 19
orange mousse, mandarin compote, citrus granita

gift box of tao chocolate buddhas[†] 19
six assorted white, milk and dark chocolates

giant fortune cookie 24
white and dark chocolate mousse

sweet pray love

TAO signature dessert platter 52
chef's selection of sweets

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To mitigate the impact of escalating costs related to goods and inflation, a 3.5% surcharge has been applied to all individual checks instead of adjusting menu prices. Upon request, the 3.5% surcharge will be removed from your check. Please note that this surcharge is not a gratuity or service charge and is not payable to the employees who provide service.