

This October, Tao Group Hospitality team members worldwide will be joining in the fight against breast cancer. As part of our fundraising efforts we will donate 10% from the sale of select menu items and packages to the American Cancer Society and Cancer Research UK.

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* 27
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* 17 each

iberico thai 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
seafood, pork, chicken, vegetable

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

^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.

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.

麵飯

noodles and rice

jasmine white or brown rice 6

8 greens fried rice 19

brown rice, 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, egg, squash

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 40
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

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

壽司卷

specialty rolls

vegetable roll 20
eight treasure vegetables, soy paper

crunchy spicy yellowtail* 20
crushed onion

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
seared toro, avocado, thai soy vinaigrette

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 brulee 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

giant fortune cookie 26
white and dark chocolate mousse

TAO signature dessert platter 52
chef's selection of sweets

sweet pray love

A Gift Box of TAO Chocolate Buddhas 19
six assorted white, milk and dark chocolates

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