

# 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*

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.

# 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*

\*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.

# 寿司刺身

sushi and sashimi

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

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

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

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.

## 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*

\*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.

# 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*

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.

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.