



HAPPY NEW YEAR



# SPECIALTY COCKTAILS

## **TAO-tini 22**

Malibu Rum, Mango Vodka  
Cranberry, Cold Pressed Lime Juice

## **Mango Chili Martini 20**

Patron Blanco Tequila, St. Germain Elderflower  
House Spiced Mango Purée, Lemon

## **Nirvana 21**

Herradura Silver Tequila, Passion Fruit Purée  
Ginger & Cold Pressed Lime Juice  
Chili Pepper, Red Bull Yellow Edition (Tropical)

## **Lychee Martini 22**

Tito's Vodka, St. Germain Elderflower  
Japanese Lychee Infused Nectar

## **Shinobi Sidecar 25**

Rémy Martin XO, Vanilla Liqueur, Lemon

## **Shu Mei Sour 22**

Roku Gin, Raspberry Liqueur Lemon, Egg White

## **Midnight in Tokyo 22**

Aspen Vodka, White Chocolate Liqueur  
Licor 43, Espresso

## **Bubbles & Berries 25**

Belvedere Vodka, St. Germain Elderflower  
Chandon Sparkling Wine, Strawberries, Lemon

## **Watermelon Mint Lemonade 22**

Codigo 1530 Blanco Tequila  
Red Bull Red Edition (Watermelon)  
Q Soda, Lime, Mint

## **Year of the Snake 20**

Sake Ono, Botanist Gin, Midori, Lime  
Mint, Cucumber

## **Art of War 20**

Don Julio Blanco Tequila, Cointreau  
Green Tea, Peach, Lemon, Orange Zest

## **Okinawa Old Fashioned 26**

Sir Davis Rye, Okinawa Brown Sugar, Shiso Bitters

## **Tongue Thai'd 20**

1800 Tequila, Giffard Peche de Vigne  
Thai Chili and Cilantro Nectar  
Cold Pressed Lemon Juice



# WINES BY THE GLASS

## Sparkling

<b>Gambino Cuvee</b> , Prosecco, Italy	15
<b>Campo Viejo</b> , Cava Brut Rosé, Spain	15
<b>Domaine Chandon</b> , Brut, Napa Valley, Ca	19
<b>Moët &amp; Chandon</b> , 'Impérial' Brut, Champagne, France	29

## White

<b>Masi</b> , Pinot Grigio, Italy	15
<b>The Calling</b> , Chardonnay, Sonoma Coast, CA	15
<b>Hugel</b> , Riesling, Alsace, France	16
<b>Zagara</b> , Moscato, Barolo, Italy	17
<b>Twomey</b> , Sauvignon Blanc, Napa Valley, CA	18
<b>Cakebread</b> , Chardonnay, Napa Valley, CA	19

## Rosé

<b>Whispering Angel</b> , Grenache, Provence, France	15
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## Red

<b>Estancia</b> , Pinot Noir, Monterey, CA	15
<b>Terrazas</b> , Malbec, Mendoza, Argentina	15
<b>St. Francis</b> , Merlot, Sonoma County, CA	16
<b>Justin</b> , Cabernet Sauvignon, Paso Robles, CA	18

# 頭 檯

## SMALL PLATES

**hot edamame†**  
maldon sea salt

**shishito peppers†**  
mustard miso yaki, ponzu

**temple salad†**  
asian greens, soy vinaigrette

**chicken satay**  
mango papaya salad, peanut dipping sauce

**thai chicken lettuce wraps**  
chilis, thai basil, crispy garlic, fried egg

**spicy tuna tartare on crispy rice\*†**  
spicy mayonnaise, kabayaki sauce

**rock shrimp lettuce cups**  
spicy mayonnaise, jalapeño lime

**satay of chilean sea bass†**  
miso glaze

# 串 焼

## YAKITORI

asparagus†

negima wagyu beef\*†

lamb chop\*

a5 japanese wagyu\*† 10

# 點 心

## DIM SUM

**imperial vegetable egg roll**  
wild mushroom, cabbage, snap peas

**chicken gyoza**  
pan fried or steamed, chili garlic sauce

**pork potstickers**  
chili sesame glaze

**crispy shrimp dumplings**  
cilantro sweet soy sauce

**bamboo steamed vegetable dumplings**  
ginger oil, scallion dipping sauce

**lobster and scallop dumplings**  
parmigiano reggiano cream  
chinkiang black vinegar

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

**lobster wontons**  
shiitake ginger broth

Please alert your server to any food allergies.

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† Can be made gluten-free. Please ask your server.



# 特別推荐

## SPECIALTIES

**fresh oyster\*†**  
ponzu mignonette  
add "The Only" caviar 7

**yellowtail sashimi\*†**  
jalapeño, ponzu sauce

**tuna pringles\***  
truffle aioli, egg, tomato

**aburi salmon nigiri set\***  
salmon toro, parmigiano reggiano  
yuzu kosho

**Dom Pérignon White Luminous**  
– Vintage 2015 750ml with  
"The Only" white sturgeon caviar 2oz.  
wagyu tartare, spicy tuna  
1000

**"The Only" white sturgeon caviar 2 oz.**  
200

# 寿司卷

## SPECIALTY ROLLS

**vegetable roll†**  
eight treasure vegetables, soy paper

**crunchy spicy yellowtail\*†**  
crispy shallots

**angry dragon\***  
eel, kabayaki sauce

**salmon avocado\*†**  
salmon tartare, tomato ponzu

**spicy tuna roll\*†**  
mango salsa, crispy rice

**surf and turf\*†**  
lobster salad, sesame chimichurri

**shrimp tempura**  
wasabi honey sauce

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

**chef's roll\*†**  
tuna, salmon, kabyaki, aji amarillo

**crispy lobster**  
lobster tempura, chipotle sauce

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# 寿司刺身

## SUSHI AND SASHIMI

tako octopus†

ebi cooked shrimp†

bincho maguro albacore\*†

ikura salmon roe

sake salmon\*†

hamachi yellowtail\*†

maguro tuna\*†

hotate sea scallop\*†

unagi fresh water eel

tai snapper\*†

uni sea urchin\*†

add "The Only" caviar topping \*† 7

Temaki - handroll / Maki - roll / Soy Paper

new year's eve omakaze  
chef's selection of rolls and nigiri

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## 海鮮 THE SEA

### **honey glazed salmon\***

lotus root, green beans, baby sweet peppers

### **thai sweet and spicy shrimp**

tamarind, bell pepper

### **grilled branzino†**

ginger kaffir lime vinaigrette

### **miso roasted black cod†**

assorted mushrooms, edamame, asparagus,  
snow peas, tokyo negi

### **crispy snapper in "sand"**

crispy minced garlic, cilantro lime dipping sauce

## 肉類 THE LAND

### **beef mongolian\***

snow peas, shimeji mushrooms

### **filet mignon "tokyo" style\***

marrow, mushroom, onion

### **beef and broccoli\***

prime aged n.y. strip, black bean sauce

### teppanyaki

*american wagyu rib-eye\* 60*

*a5 japanese wagyu rib-eye\* 98*

## 鷄鴨 THE SKY

### **cashew chicken**

peppers, onion, dried bird eye chili

### **crispy orange chicken**

steamed bok choy

## 齋菜 THE SIDES

### **spicy eggplant**

togarashi yogurt, soybean chili

### **chinese broccoli**

black bean sauce

### **baby bok choy†**

crispy garlic, crystal sauce

### **charred brussels sprouts**

cilantro lime vinaigrette, puffed rice

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麵

NOODLES

**TAO vegetable lo mein**

add chicken, roast pork or shrimp

**pad thai noodles<sup>†</sup>**

peanuts, mushrooms, tofu

add chicken or shrimp

**hong kong fried noodle**

chicken, egg, mixed vegetables, roast pork

**drunken lobster pad thai<sup>†</sup>**

brandy, cashews

**wagyu chow fun<sup>\*</sup>**

stir fried rice noodle

飯

RICE

**vegetable fried rice**

olive leaf, french beans, egg, squash

**wild mushroom fried rice<sup>\*†</sup>**

green beans, sunny side up egg

**triple pork fried rice**

pork belly, bbq roast pork, chinese sausage

**barbeque duck fried rice**

sundried tomatoes, kaffir lime, mint

**shanghai fried rice<sup>†</sup>**

vegetables, shrimp, pork, egg

**lobster fried rice**

kimchi, shallots

**jasmine white or brown rice<sup>†</sup>**

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# 甜品

## DESSERTS

TAO dessert platter  
selection of signature desserts

### **banana pudding**

sea salt caramel, fortune cookie crumb, caramalized banana

### **potted carrot cake**

vanilla cream, miso caramel, candied micro carrots

### **giant fortune cookie**

white and dark chocolate mousse

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