Holiday Hits

All at table must participate and will be served family style. Minimum 4 people to order.

$138 per person

satay of chilean sea bass†

negima wagyu beef yakitori*†

chicken satay

spicy tuna tartare on crispy rice*†

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dim sum celebration tasting platter
king crab dumplings, shrimp & pork shiu mai,
bbq pork bao buns, crispy shrimp dumplings

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chefs omakase sushi platter*
selection of maki, nigiri and sashimi

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honey chili lemon shrimp

crispy orange chicken

cantonese cauliflower

short rib fried rice
black truffle, roasted bone marrow

choice of
wagyu ribeye teppanyaki*†
or
peking duck
(+$15/pp to include both)

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dessert platter

$118 per person

satay of chilean sea bass†

negima wagyu beef yakitori*†

chicken satay

spicy tuna tartare on crispy rice*†

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chefs omakase sushi platter*
selection of maki, nigiri and sashimi

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honey chili lemon shrimp

crispy orange chicken

short rib fried rice
black truffle, roasted bone marrow

vegetable lo mein

choice of
wagyu ribeye teppanyaki*†
or
peking duck
(+$15/pp to include both)

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dessert platter

$98 per person

satay of chilean sea bass†

chicken satay

spicy tuna tartare on crispy rice*†

imperial vegetable egg roll

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chefs omakase sushi platter*
selection of maki, nigiri and sashimi

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honey chili lemon shrimp

crispy orange chicken

short rib fried rice
black truffle, roasted bone marrow

vegetable lo mein

beef and broccoli*

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dessert platter

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.

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

頭檯
small plates

shishito peppers† 16
yuzu, sesame

hot edamame† 16
maldon sea salt

temple salad† 17
asian greens, soy vinaigrette

lemongrass fried chicken 19
coconut sweet chili

chicken satay 20
mango papaya salad,
peanut dipping sauce

crispy bao buns 21
bbq pork, soy vinegar dipping sauce

chicken wing lollipops 25
peanuts, thai basil, sweet and sour

spicy tuna tartare
on crispy rice* 26
spicy mayonnaise, kabayaki sauce

short rib bao buns 27
citrus black pepper sauce, cilantro mint aioli

satay of chilean sea bass† 28
miso glaze

湯水
soups

hot and sour with shrimp toast 14

miso with tofu and manila clams† 14

"With our thoughts,
we make the world"

~Buddha~

串燒
yakitori

asparagus 9

lamb chop* 17 each

negima wagyu beef*† 26

a5 japanese wagyu*† 30 each

點心
dim sum

imperial vegetable egg roll 19
wild mushroom, cabbage, snap peas

black pepper asparagus
dumplings 19
carrot, water chestnuts, mushroom

chicken gyoza 21
pan fried or steamed, chili garlic sauce

pork potstickers 21
chili sesame glaze

szechuan chicken wontons 22
mushroom, water chestnuts, chili sesame sauce

crispy shrimp dumplings 22
cilantro sweet soy sauce

bamboo steamed vegetable
dumplings 22

WAGYU BEEF AND POTATO SPRING ROLL 24
parmigiano reggiano, chili hoisin sauce

caviar king crab dumplings* 26
shrimp, bamboo shoot

lobster wontons 27
shiitake ginger broth

dim sum dumpling platter 36
king crab, pork, chicken, vegetable

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特別推荐

specialties

fresh oyster*† 8 each
ponzu mignonette
add caviar 7

yellowtail sashimi*† 24
jalapeño, ponzu sauce

salmon sashimi* 26
truffle ponzu, ikura, puffed rice

TUNA SASHIMI PIZZA* 25
thai basil pesto, parmigiano reggiano

壽司刺身

sushi and sashimi

tako octopus†	8	**kampachi** amberjack*†	9	**unagi** fresh water eel	11
ebi cooked shrimp†	9	**tai** japanese snapper*†	9	**uni** sea urchin*†	14
hirame fluke*†	9	**sake** salmon*†	10	**wagyu beef** *†	16
hamachi yellowtail*†	9	**ikura** salmon roe*	10	**kani** alaskan king crab†	17
maguro tuna*†	9	**hotate** sea scallop*†	11	**toro** fatty tuna*†	22

add "The Only" caviar topping* 7

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

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东京塔可

tokyo taco

crispy nori shell

vegetable 9
shiitake, avocado, cucumber, shiso, yamagobo

sweet soy salmon tartare* 12
pickled daikon & carrot, shiso

bbq eel 13
truffle kabayaki sauce, cucumber

dynamite lobster* 18
caviar, tobiko spicy sauce

toro caviar* 25
wasabi soy

omakase 129 / 149 / 169 and up
chef's selection of rolls, nigiri, sashimi and specialties

壽司卷

specialty rolls

vegetable roll† 18
eight treasure vegetables, soy paper

crunchy spicy yellowtail*† 23
crispy shallots

angry dragon* 23
eel, kabayaki sauce

salmon avocado*† 25
salmon tartare, tomato ponzu

spicy tuna roll*† 25
avocado, soy paper, tempura flakes

chef yoshi*† 26
tuna, salmon, avocado, aji amarillo

shrimp tempura 26
wasabi honey sauce

double blue fin tuna roll* 28
soy braised jalapeño, kanpyo, shiso, cucumber, sesame wasabi sauce

crispy lobster 29
lobster tempura, chipotle sauce

seared wagyu roll*† 36
lobster, sesame chimichurri

rainbow roll*† 36
lobster salad, tuna, salmon, yellowtail, shrimp, sweet butter aioli
add caviar 28

alaskan king crab california roll 48
avocado, cucumber

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海鮮
the sea

honey chili lemon shrimp 39
baby zucchini, long beans, almonds

grilled branzino† 42
ginger kaffir lime vinaigrette

lime soy caramel salmon* 42
charred cauliflower, crispy maitake mushroom

miso roasted chilean sea bass† 54
assorted mushrooms, asparagus

crispy whole snapper 65
toasted garlic "sand", cilantro lime dipping sauce

肉類
the land

beef mongolian* 58
snow peas, shimeji mushrooms

filet mignon "tokyo" style* 65
marrow, mushroom, onion

prime beef and broccoli* 79
aged n.y. strip, black bean sauce

wagyu rib-eye teppanyaki* 110
sophisticated dips and sauces

a5 japanese wagyu teppanyaki* 225

鷄鴨
the sky

peking duck 94
scallion, cucumber, hoisin sauce

thai bbq chicken† 38
sweet thai chili garlic sauce

sesame chicken 41
rainbow cauliflower, ginger, sweet chili sauce

crispy orange chicken 43
steamed bok choy

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飯

specialty rice

vegetable fried rice 24
olive leaf, french beans, egg, squash

triple pork fried rice 27
pork belly, bbq roast pork, chinese sausage

barbeque duck fried rice 27
sundried tomatoes, kaffir lime, mint

shanghai fried rice† 27
vegetables, shrimp, pork, egg

lobster fried rice 39
kimchi, shallots

sizzling seafood fried rice 46
lobster, crab, shrimp, asparagus

jasmine white or brown rice† 9

麵

signature noodles

TAO lo mein 22
wok-fried noodle, choy sum, savory soy
chicken +2 / roast pork +3 / shrimp +4

pad thai† 24
rice noodle, tamarind, peanuts, mushroom, tofu
chicken +3 / shrimp +5

hong kong fried noodle 28
chicken, egg, mixed vegetables, roast pork

drunken lobster pad thai† 38
brandy, cashews

齋菜

the sides

crispy tofu 16
spinach, enoki, sesame garlic vinaigrette

asian green stir fry 16
pea shoots, chinese broccoli leaves

chinese broccoli 16
black bean sauce

baby bok choy† 16
crispy garlic, crystal sauce

charred brussels sprouts 16
cilantro lime vinaigrette, puffed rice

cantonese cauliflower 18
sweet and sour sauce

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甜品
desserts

20 layer pineapple cake 23
toasted coconut, coconut cream, pineapple crème anglaise

banana pudding 18
sea salt caramel, fortune cookie crumb, caramelized banana

imperial fruit parfait 21
vanilla cream, cherry compote, mango and passion fruit sorbet

potted carrot cake 19
vanilla cream, miso caramel, candied micro carrots

chocolate buddha† 24
dark chocolate mousse, warm hazelnut brownie, vanilla ice cream

giant fortune cookie 25
white and dark chocolate mousse

TAO dessert platter 65/130
selection of signature desserts

gift box of tao chocolate buddha† 25
six assorted white, milk and dark chocolate

ice cream and sorbet† 13
chefs selection

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