



TAO DINNER MENU

SUSHI & SASHIMI

Taiheiyo Pacific Ocean

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| Anago <i>Sea Eel</i> | \$4 |
| Hamachi <i>Yellowtail</i> | \$4 |
| Suzuki <i>Striped Bass</i> | \$3 |
| Uni <i>Sea Urchin</i> | \$5 |
| Hotate <i>Sea Scallop</i> | \$4 |
| Ebi <i>Cooked Shrimp</i> | \$4 |
| Botan Ebi <i>Jumbo Sweet Shrimp</i> | \$5 |
| Katsuo <i>Baby Tuna</i> | \$4 |
| Tako <i>Octopus</i> | \$3 |

Taiseiyo Atlantic Ocean

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|---|-----|
| Sake <i>Salmon</i> | \$3 |
| Maguro <i>Tuna</i> | \$4 |
| Toro <i>Fatty Tuna</i> | P/A |
| Bin Naga <i>White Tuna</i> | \$4 |
| Unagi <i>Fresh Water Eel</i> | \$4 |
| Ikura <i>Salmon Roe</i> | \$4 |
| Ika <i>Squid</i> | \$3 |
| Smoked Sake <i>Smoked Salmon</i> | \$4 |
| Charred Tuna | \$4 |

Extras

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| Udama <i>Quail Egg</i> | \$2 |
| Temaki <i>Handroll</i> | \$4 |
| Maki <i>Roll</i> | |

SPECIAL DISHES

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| Japanese Seaweed Salad Sampler | \$10 |
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| Alaskan Salmon and Avocado with Yuzu Sesame Dressing | \$12 |
| Yellowtail Sashimi with Jalapeno and Ponzu Sauce | \$14 |
| Sashimi Tasting with Three Dipping Sauces | \$15 |
| Lobster, Mango and Truffle Salad with Wasabi Caviar | \$16 |
| Omakase of Sushi and/or Sashimi (Chef's Choice) | \$35/45/55 & up |

SPECIAL ROLLS

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|---|------|
| Spicy Tuna Roll | \$8 |
| Shrimp Tempura Roll <i>with Curry Sauce</i> | \$10 |
| Crunchy Spicy Yellowtail Roll <i>with Crushed Onion Rings</i> | \$10 |
| King Crab California Roll | \$12 |
| Alaskan Salmon, Crab and Avocado Roll | \$12 |
| TAO Angry Dragon Roll <i>with Eel & Kabayaki Sauce</i> | \$14 |
| Fried Soft Shell Crab and Shiso Roll <i>with Yuzu Mayonaise</i> | \$14 |
| Spicy Smoked Salmon Roll <i>with Sweet Wasabi Sauce</i> | \$14 |
| Chef's Roll with Tuna, Salmon, Tobiko and Tempura Flakes | \$15 |
| Spicy Lobster Roll with Shiso and Black Caviar | \$16 |

SMALL PLATES

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| Edamame | \$7 |
| Tao Temple Salad | \$7 |
| Satay of Chicken <i>with Peanut Sauce</i> | \$8 |
| Lacquered Roast Filet of Pork | \$11 |
| Satay of Chilean Sea Bass <i>with Wok Roasted Asparagus</i> | \$12 |
| Thai Stuffed Shrimp <i>with Garlic, Lime and Thai Chili Sauce</i> | \$12 |
| Hijiki Stuffed Negimaki | \$12 |
| Chilled Sake Shrimp <i>with Sesame Crusted Beefsteak Tomatoes</i> | \$13 |
| Squab Lettuce Wraps | \$13 |
| Dragon Tail Spare Ribs | \$13 |
| Crispy Tuna Sashimi Roll <i>with Edamame</i> | \$14 |
| Handcut Tuna Tartar <i>with Ginger Juice and Wasabi Oil</i> | \$14 |
| Lobster Wontons <i>with Shiitake Ginger Broth</i> | \$15 |
| Jumbo Shrimp Tempura <i>with Garlic Chile Sauce</i> | \$16 |

SOUPS

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| Miso Soup <i>with Tofu and Mahogany Clams</i> | \$7 |
| Hot and Sour Soup <i>with Shrimp Toast</i> | \$8 |
| Velvet Corn and Crab Soup <i>with Crab Stick</i> | \$9 |

DUMPLINGS

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|---|------|
| Bamboo Steamed Vegetable Dumplings <i>with Crunchy Cucumbers</i> | \$8 |
| Bamboo Steamed Chicken and Water Chestnut Dumplings | \$9 |
| Crispy Lobster and Shrimp Dumplings <i>with Ginger Jiang Kong Sauce</i> | \$12 |
| Dim Sum "Tasting" <i>with Soy Scallion Dipping Sauce</i> | \$16 |

SPRING ROLLS

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| Imperial Vegetable Egg Roll | \$8 |
| Pork Spring Roll <i>with Thai Chili Sauce</i> | \$9 |
| Peking Duck Spring Roll <i>with Hoisin Sauce</i> | \$11 |

FROM THE SEA

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| Soy Ginger Glazed Salmon <i>with Udon Noodles and Spinach</i> | \$20 |
| Thai Fish Hot Pot <i>with Lobster, Scallops, Shrimp, Squid and Clams</i> | \$23 |
| Braised Spicy Shrimp <i>with Chive Flowers</i> | \$25 |
| Grilled Rare Yellowfin Tuna <i>with Flash Cooked Bean Sprouts and Scallions</i> | \$25 |
| Hong Kong XO Shrimp <i>with Long Beans and Jasmine Rice</i> | \$27 |
| Miso Glazed Chilean Sea Bass <i>with Wok Vegetables</i> | \$28 |
| 2 1/2 lb. Maine Lobster Served Warm <i>with a Trio of Dipping Sauces</i> | \$38 |

FROM THE SKY

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| Peking Duck for two | \$29/per person |
| Roasted Buddha Chicken | \$20 |
| Kung Pao Chicken | \$21 |
| Hoisin Explosion Chicken | \$22 |

FROM THE LAND

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| Kobe Beef Cooked in a Ginger Scallion Broth <i>with Wasabi Dipping Sauce</i> | \$26 |
| Filet Mignon Cooked in a Ginger Scallion Broth <i>with Wasabi Dipping Sauce</i> | \$12/per oz. |
| 12 oz. Grilled Kobe Ribeye <i>with Yuzu Cilantro Butter</i> | \$88 |
| Black Pepper Sizzled Filet Mignon <i>with Udon Noodles</i> | \$26 |
| Wok Seared New York Sirloin <i>with Shiitake Mushrooms and Szechwan Potatoes</i> | \$27 |
| Wasabi Crusted Filet Mignon <i>with Tempura of Onion Rings</i> | \$29 |

FROM THE SIDES

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|--|--------|
| Buddha's Harmonized Vegetable Feast for the Minor Gods | \$8/17 |
| Chinese Broccoli with Black Bean Sauce | \$7 |
| XO Chinese Long Beans | \$8 |
| Spicy Hoi Yin Eggplant | \$8 |
| Sake Braised Shiitake Mushrooms | \$9 |

SOPHISTICATED NOODLES & RICE

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|---|------|
| Jasmine White Rice | \$3 |
| Tao Lo Mein with Roast Pork | \$12 |
| Mandarin Sizzled Fried Rice <i>with Roast Pork or Peking Duck</i> | \$12 |
| <i>with Shrimp</i> | \$16 |
| Pad Thai Noodles | \$15 |

with Chicken

\$18

with Shrimp

\$21

Five Plus Five Ingredient Fried Rice

\$14

**Following the tradition of Asian cultures,
we have designed our menu for sharing.
We suggest that you pass our plates
amongst your friends and companions
and embrace this custom as well.**

**Our servers are here to guide you, so please
call upon them for the smallest of favors.**

TAO has no set rules.

**Be creative, live long, be happy and
follow your own path.**

... And the Emperor said, "let the party begin! "

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF EIGHT OR MORE