

TAO

RESTAURANT

點心

Dim Sum

Imperial Vegetable Egg Roll

Chicken Gyoza with Chili Garlic Sauce (steamed or pan fried)

Bamboo Steamed Vegetable Dumplings with Crunchy Cucumbers

Pork Potstickers with a Chili Sesame Glaze

頭檯

Small Plates

Hot Edamame †

Roasted Shishito Peppers with Yuzu †

Tao Temple Salad †

Satay of Chicken with Peanut Sauce

Spicy Tuna Tartare on Crispy Rice * †

Rock Shrimp Lettuce Cups

Lobster Wontons
with Shiitake Ginger Broth

Wagyu Beef Yakitori

Satay of Chilean Sea Bass
with Miso Glaze †

天麩羅

Tempura

Avocado Tempura

Garlic Green Beans Tempura

Asparagus Tempura

Jumbo Shrimp (4 each)

湯水

Soup

Hot and Sour Soup with Shrimp Toast

海鮮

Noble Treasures From The Sea

Honey Glazed Salmon with Lotus Root, Green Beans and Baby Sweet Peppers *

Thai Sweet and Spicy Shrimp with Tamarind and Bell Pepper

Miso Glazed Chilean Sea Bass with Wok Vegetables †

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

04.7.21

鷄鴨

From The Sky

Crispy Orange Chicken

Black Pepper Chili Chicken with Pepper, Onion, Bamboo Shoot and Celery

Peking Duck for Two

肉類

From The Land

Grilled 12 oz. Imperial Wagyu Ribeye with Yuzu Cilantro Butter * †

Filet Mignon Pepper Steak † *

Wasabi Crusted Filet Mignon with Tempura of Onion Rings *

Beef and Broccoli, Aged NY Strip with Black Bean Sauce *

麵飯

Sophisticated Noodles And Rice

Jasmine White or Brown Rice

Tao Lo Mein with Roast Pork

8 Greens Fried Rice with Brown Rice, Seasonal Vegetables and Egg White †

Pad Thai Noodles with Peanuts, Mushrooms and Tofu †
with Chicken with Shrimp

Triple Pork Fried Rice with Pork Belly, BBQ Roast Pork and Chinese Sausage

Thai Duck Fried Rice

Chinese Sausage and Shrimp Fried Rice with Fried Egg *

Chow Fun with Stir Fried Vegetables and Tofu †

Lobster and Kim Chee Fried Rice †

齋菜

From The Sides

Asian Green Stir Fry †

Chinese Broccoli with Black Bean Sauce

Charred Brussels Sprouts with Cilantro Lime Vinaigrette and Puffed Rice †

Roasted Cauliflower with Sweet and Sour Sauce

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壽司 刺身

Sushi & Sashimi †

Price per Piece

Bin naga Albacore *.....	Hamachi Yellowtail *.....
Sake Salmon*.....	Hotate Sea Scallop *.....
Ebi Cooked Shrimp.....	Unagi Fresh Water Eel *
Smoked Sake Smoked Salmon	Uni Sea Urchin*
Maguro Tuna*	Kani King Crab*.....

Toro Fatty Tuna * per piece

Extras

Udama Quail Egg * **Soy** Paper **Temaki** Handroll **Maki** Roll

Special Dishes

Salmon Sashimi with Avocado, Crispy Onions, Sweet and Spicy Sesame Sauce *

Yellowtail Sashimi with Jalapeno and Ponzu Sauce * †

Trio of Sashimi Tuna, salmon, and yellowtail sashimi with wasabi salsa * †

Special Rolls

Crunchy Spicy Yellowtail Roll with Crushed Onion * †

Shrimp Tempura, Spicy Tuna, Avocado, and Soy Paper Roll *

Crispy Spicy Tuna Roll with Avocado and Soy Paper * †

TAO Angry Dragon Roll with Eel and Kabayaki Sauce *

Chef's Roll with Salmon, Tuna, Avocado, and Aji Amarillo Sauce *

Spicy Shrimp, King Crab, and Asparagus Roll * †

King Crab California Roll †

Spring Mountain Roll with Spicy King Crab and Lobster,
Topped with Spicy Tuna and Avocado * †

甜品

Tao Desserts

Ice Creams and Sorbets †

Yuzu Sugar Dusted Doughnuts with Trio of Sauces

Molten Chocolate Cake with Salted Caramel Gelato and Cherry Sauce

Giant Fortune Cookie White with White and Dark Chocolate Mousse

Mochi Tasting † Assorted Flavors

Potted Carrot Cake with Cream, Miso Caramel, Candied Micro Carrots

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Tao Specialty Cocktails

TAO-tini

New Amsterdam Mango Vodka, RumHaven Coconut Rum
Cold Pressed Lemon, Cranberry

Lychee Martini

Absolut Elyx Vodka
Shimmering Lychee Liqueur, Cold Pressed Citrus

Divinity

Grey Goose Le Citron Vodka, St. Germain
Cold Pressed Pineapple, Lemon, Butterfly Pea Flower

Harmony

The Botanist Islay Dry Gin, Cointreau 'Suds'
Luxardo Maraschino, Cold Pressed Watermelon, Citrus

Zen Garden

Avion Silver Tequila, Midori Melon Liqueur
Sugar Snap Pea, Cold Pressed Lime, Ginger Beer

Wu Wei

Absolut Elyx Vodka, Plymouth Gin, Avion Silver Tequila
Flaming Green Chartreuse, Cold Pressed Citrus

Essence

Diplomatico Planas Rum, Domaine de Canton Ginger
Wild Blueberry, Coconut, Cold Pressed Lime, Essential Mint Oil

Nirvana

Camarena Blanco Tequila, Passionfruit
Ginger, Cold Pressed Lime, Thai Chili, Red Bull Tropical

Enlightenment

Barrel Aged Illegal Joven Mezcal, Dolin Blanc Vermouth
Cocchi Americano Aperitivo, Honeysuckle, Szechuan Peppercorn

Bubbles & Berries

G.H. Mumm Brut Rose Champagne, Absolut Elyx Vodka
St. Germain, Strawberries

Smoking Dragon

TABLESIDE DECANTER SERVICE

Angel's Envy Rye Whiskey, Martini & Rossi 'Rubino' Sweet Vermouth
Rosemary Port Wine Reduction, Peychaud's, Hickory Smoke
Serves Two | Serves Four

Sake By The Glass

5oz • 10oz

TAO House Sake

- Hot or Cold -

Eternal - Sakes beyond definition, fun and unusual
Dreamy Clouds/ (fruity and Complex)

Earth - Sake rooted in the classics; region, water, rice
Drunken Snapper/ Narutotai (JNAGN)

Spirit - Sakes with bouquets and flavors of fruits and blossoms
Demon Slayer/ Wakatake (jd)

Draft Beer

Asahi Super Dry, Kirin Ichiban
Voodoo Ranger Juicy Haze IPA, Big Dogs Tail Wagger Wheat

Bottle Beer

Tiger, Tsing Tao, Kirin Light
Coedo Shikkoku Black Lager, Sapporo, Bud Light,
Miller High Life, Corona, Stella Artois

Non-Alcoholic Cocktails

Zhen Bang

Fresh Raspberries, Cold Pressed Lime
Organic Agave Nectar, Sparkling Water

Red Shen

Cold Pressed Lime, Orange & Pineapple
Pomegranate, Nutmeg, Sparkling Water

Lajiao Cucumber Buck

Cold Pressed Lemon and Lime
Cucumber Water, Habanero, Ginger Beer

Large Format Sake

1800ml - 60oz

Water God / Suijin (tj) Iwate

Chrysanthemum Water / Kikusui (jg) Niigata

Cabin in the Snow / Yuki no Bosha (jg) Akita

Demon Slayer / Wakatake Onigorishi (jd) Shizuoka



Sake Bombs - brought to your table in our custom sake bomber

Traditional - 1.5oz House Sake and Asahi Beer

Tao Bomb - 1.5oz House Sake and Red Bull

(h) = Honjozo
(j) = Junmai

(n) = Nigori
(GN) = Genshu

(g) = Ginjo
(d) = Daiginjo

(f) = Futsu
(na) = Nama

Sake Bottles

720ml

Earth - Sake rooted in the classics; region, water, rice

Drunken Snapper / Narutotai (jNAGN) Tokushima

Sookuu / Enter (j) Kyoto (500ml)

Tranquil - Sake of purity, and balance, cleansing like water

Melody of Water / Mizu no Shirabe (jg) Kyoto

Pure Dawn / Shimizu no Mai (jg) Akita

Water Flow / Jozen Mizunogotshi (js) Niigata

Spirit - Sakes with bouquets and flavors of fruits and blossoms

Azure / Tosaturu (g) Kochi

Demon Slayer / Wakatake Onigorishi (jd) Shizuoka

Shuhari / Enter (jd) Kyoto

DY-23 / Dassai (jd) Yamagata

Eternal - Sakes beyond definition, fun and unusual (sizes vary)

Tyku Cucumber / (jg) Nara

Dreamy Clouds / Rihaku (n) (Cloudy)

(h) = Honjozo

(j) = Junmai

(n) = Nigori

(GN) = Genshu

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Wines by the Glass

Sparkling

Taittinger, 'La Française' NV, Champagne, France

White Wines

Pinot Grigio, Bollini, Trentino-Alto Adige, Italy 2018

Riesling, Debts and Lessons, Monterey, California, 2018

Sauvignon Blanc, Craggy Range, Marlborough, New Zealand, 2019

Chardonnay, Lu & Oly, Columbia Valley, Washington, 2018

Rosé Wines

Tempranillo, Hacienda de Arinzano, Spain, 2016

Red Wines

Super Tuscan, Brancaia 'Tre', Tuscany, Italy, 2015

Malbec, Nieto Senetiner, Mendoza, Argentina, 2018

Pinot Noir, J Vineyards, California, 2017

Zinfandel, Saldo, California, 2017

Cabernet, Kenwood, 'Limited Release', Sonoma Valley, California, 2011

Wines by the Bottle

Sparkling

Cava, Campo Viejo NV, Spain

G.H. Mumm, Brut NV, Champagne, France

Taittinger NV, Brut, 'La Française', Champagne, France

Veuve Clicquot NV, 'Yellow Label', Champagne, France

Perrier-Jouët, 'Blanc de Blancs', Champagne, France, NV

Veuve Clicquot NV, 'Yellow Label', Champagne, France 1.5L

Perrier-Jouët, 'Belle Epoque', Champagne, France, 2006

Dom Perignon, Brut, Champagne, France, 2006

Louis Roederer NV, 'Cristal', Champagne, France

Armand De Brignac NV, 'Ace of Spades', Champagne, France

* vintages subject to change

Wines by the Bottle

Rosé

Grenache, Fleur de Mer, Côtes de Provence Rosé, Provence, France, 2018
Grenache, Château Gassier, Esprit, Provence, France, 2017
Tempranillo, Hacienda de Arinzano, Spain, 2016
Grenache/Cinsault/Mourvedre, Dive Into Hampton Water, Languedoc, France, 2017
Grenache, Domaines OTT Côtes de Provence Rosé, Provence, France, 2017

White

Pinot Grigio, Bollini, Trentino-Alto Adige, Italy 2018
Riesling, Chateau Ste. Michelle, 'Eroica', Washington, 2016
Pinot Gris, Duck Pond, Willamette Valley, Oregon, 2018
Albarino, Martin Codax, Rias Baixas, Spain, 2018
Riesling, Debts and Lessons, Monterey, California, 2018
Sauvignon Blanc, Craggy Range, Marlborough, New Zealand, 2019
Chardonnay, Laguna Winery, Russian River Valley, California, 2016
Sancerre, Château de Sancerre, Loire, France, 2018
Riesling, Leon Beyer, Alsace, France, 2017
Chardonnay, Luminus By Beringer, Napa Valley, California, 2016
Sauvignon Blanc, Cakebread Cellars, Napa Valley, California, 2017
Chardonnay, Jordan, Russian River Valley, California, 2017
Riesling, Trimbach, Alsace, France, 2016
Sancerre, Michel Redde, 'Les Tuilières', Sancerre, France, 2017
Chardonnay, Orin Swift, 'Mannequin', Napa Valley, California, 2015
Chardonnay, Cakebread Cellars, Napa Valley, California, 2018
Pouilly-Fuissé, Domaine J. A. Ferret, Burgundy, France, 2016
Chardonnay, Rombauer Vineyards, Carneros, California, 2016
Chardonnay, Far Niente, Napa Valley, California, 2017
Châteauneuf-du-Pape Blanc, Château la Nerthe, Rhône, France, 2016
Meursault, Maison Louis Jadot, Burgundy, France, 2013
Chassagne Montrachet, Joseph Drouhin, Burgundy, France, 2014
Chardonnay, Hacienda de Arinzano, 'Gran Vino', Navarre, Spain, 2010

Red

Super Tuscan, Brancaia, 'TRE', Tuscany, Italy, 2015
Malbec, Nieto Senetiner, Mendoza, Argentina, 2018
Pinot Noir, J Vineyards, California, 2017
Red Blend, Kuleto, 'Native Son', Napa County, California, 2016
Zinfandel, Saldo, California, 2017
Cabernet, Kenwood, 'Limited Release', Sonoma Valley, California, 2011
Cabernet, Beringer 'Knights Valley', Sonoma Valley, California, 2016

* vintages Subject To Change

Red

Pinot Noir, Maggy Hawk, Anderson Valley, California, 2013
Red Blend, Prisoner, Napa Valley, California, 2018
Petite Sirah, Stags' Leap, Napa Valley, California, 2016
Merlot, Thorn, Napa Valley, California, 2016
Cabernet Sauvignon, Orin Swift, 'Palermo', Napa Valley, California, 2017
Pinot Noir, Flowers, Sonoma Coast, California, 2017
Bordeaux, Château Lassègue, Bordeaux, France, 2016
Brunello Di Montalcino, Villa Al Cortile, Tuscany, Italy, 2014
Cabernet, Freemark Abbey Winery, Napa Valley, California, 2015
Pinot Noir, Eternally Silenced, Napa Valley, California, 2017
Tempranillo, Numanthia, Toro, Spain, 2014
Malbec, Terrazas, 'Las Compuertas', Mendoza, Argentina, 2015
Cabernet Sauvignon, Cakebread Cellars, Napa Valley, California, 2016
Amarone, Allegrini, Veneto, Italy, 2014
Cabernet, Mt. Brave, Mt. Veeder, Napa Valley, California, 2011
Chateauneuf-du-Pape, Vieux Telegraphe, Rhone Valley, France, 2016
Cabernet Blend, Pride Mountain Vineyards, Napa Valley, California, 2016
Cabernet, Chimney Rock, 'SLD', Napa Valley, California, 2016
Cabernet Sauvignon/Merlot, Quintessa, Rutherford, Napa Valley, California, 2016
Cabernet Sauvignon, Silver Oak, Napa Valley, California, 2014
Cabernet, Caymus, 'Special Selection', Napa Valley, California, 2015
Super Tuscan, Tenuta San Guido, 'Sassicaia', Tuscany, Italy, 2016
Opus One, Napa Valley, California, 2016
Burgundy, Louis Jadot, Echézeaux, Grand Cru, France, 2016
Super Tuscan, Antinori, 'Tignanello', Tuscany, Italy, 1990
Cabernet Sauvignon, Hundred Acre, 'Ark Vineyard', Napa Valley, California, 2015

Generous Selections

Grenache, Fleur de Mer Rosé, Provence, France, 2017	1.5L
Cabernet Sauvignon, Kenwood, 'Jack London', Sonoma, California, 2013	1.5L
Zinfandel, Prisoner, Napa Valley, California, 2018	1.5L
Chardonnay, Cakebread Cellars, Napa Valley, California, 2017	1.5L
Cabernet, Faust, Napa Valley, California, 2016	1.5L
Cabernet, Cakebread, Napa Valley, California, 2016	1.5L
Cabernet Sauvignon, Silver Oak, Napa Valley, California, 2014	1.5L
Cabernet, Silver Oak, Napa Valley, California, 2016	3L
Cabernet, Silver Oak, Napa Valley, California, 2016	6L

* Vintages Subject To Change

Bottle Service

Vodka

Grey Goose
Tito's Handmade
Haku
Ketel One

Gin

Bombay Sapphire
Roku
Botanist

Tequila

Don Julio 1942
Avion 44
Don Julio (Silver and Añejo)
Avion (Silver, Repo, and Añejo)

Cognac

Rémy Martin XO
Rémy Martin Tercet
Rémy Martin VSOP
Rémy Martin 1738

Japanese Whisky

Suntory Yamazaki
Hakushu
Hibiki Harmony
Suntory Toki

Scotch

Johnnie Walker Blue Label
Glenlivet 18 year
Johnnie Walker Black Label
Glenlivet 12 year
Laphroaig 10 year

Whiskey / Bourbon

Jack Daniel's
Maker's Mark
Crown Royal
Basil Hayden's
Jameson
Woodford Reserve
Angel's Envy
Smooth Ambler 'Contradiction'

10.01.2020