

cocktails

TAO-tini 16

Belvedere Mango Passion Vodka, Malibu Rum, Cranberry,
Cold Pressed Lime Juice

Lychee Martini 16

Absolut Elyx Vodka, Japanese Lychee Infused Syrup

Yin or Yang 16

Yin is served up with an edible flower

Yang is served in a lowball with candied ginger

Suntory Toki Whisky, Yellow Chartreuse, Maraschino Liqueur, Cold Pressed Lemon Juice

TAO-rita 16

Herradura Silver Tequila, Cointreau, Cold Pressed Lime juice & Organic Agave Nectar

58th Street 16

Our homage to the birthplace of TAO in NYC

Eastside Distilling 'Cherry Bomb' Whiskey, Carpano Antica Sweet Vermouth,
Peychaud's, Filthy Black Cherry

Phuket 16

Avion Silver Tequila, Habanero Pepper, Crème de violette,
Cold Pressed Lime Juice, Mezcal Mist

California Dreaming 16

Knob Creek Rye Whiskey, Apricot Liqueur, Olorosso Sherry, Lillet Rouge,
Cold Pressed Lemon Juice

Feng Shui 16

Bulldog Gin, Maraschino Liqueur, Cold Pressed Grapefruit & Lime Juice

Cucumber Sparkler 16

Effen Cucumber Vodka, Sparkling Wine, Cold Pressed Lime Juice & Mint

Macau Mule 16

Stoli Elit Vodka, Canton Ginger Liqueur, Ginger Beer, Cold Pressed Lime Juice

TAO-hito 16

Our Version of the Classic Mojito with Mt. Gay 'Eclipse' Rum

Bubbles & Berries 19

Moet Imperial Champagne, Belvedere Vodka, St. Germain, Strawberries

wines by the glass

sparkling

Taittinger , 'La Francaise' NV, Reims, France	19
Moet Chandon , 'Imperial' NV, Epernay, France	23
Dom Perignon 2004 , Epernay, France	48

white

Riesling, Covey Run , 2014, Columbia Valley, Washington	11
Pinot Grigio , Masi 2015, 'Masianco', Friuli, Italy	13
Sauvignon Blanc , William Hill 2015, Sonoma County, California	13
Albarino , Don Olegario 2015, Rias Baixas, Spain	14
Chardonnay , Smoke Tree 2015, Sonoma, California	15
Riesling, Hugel 2014 , Alsace, France	16
Sauvignon Blanc , Craggy Range 2016, 'Te Muna Road Vineyard', New Zealand	17
Chardonnay , Newton 2013, 'Unfiltered', Napa Valley, California	22
Chardonnay , Cakebread Cellars 2014, Napa Valley, California	28

rose

Grenache/Cinsault/Syrah , Bertaud Belieu 2016, Provence, France	15
Cabernet Sauvignon , Louis Martini 2015, 'Cellar No. 254', Napa Valley, California	18

red

Tempranillo , Campo Viejo 2012, 'Reserva', Rioja, Spain	13
Pinot Noir , MacMurray Estate Vineyard 2014, Russian River Valley, California	14
Malbec , Terrazas 2014, 'Reserva', Mendoza, Argentina	15
Cabernet Sauvignon , Kenwood 2013, 'Jack London', Sonoma, California	16
Rhone Blend , Summerland Winery 2014, 'Trio', Paso Robles, California	18
Pinot Noir , Bodega Chacra 2015, 'Barda', Patagonia, Argentina	18
Cabernet Sauvignon , Orin Swift 2014, 'Palermo', Napa Valley, California	25
Cabernet Sauvignon , Stag's Leap Wine Cellar 2014, 'Artemis', Napa Valley, California	30

Please ask your server about our selection of beer and sake.

頭檯

small plates

hot edamame* 12
maldon sea salt

shishito peppers 13
yuzu, sesame

temple salad 14
asian greens, soy vinaigrette

agedashi tofu 14
crispy tofu, eggplant, shishito

chicken satay 15
mango papaya salad,
peanut dipping sauce

chirashi salad 18
salmon, hamachi, tuna,
sesame rice cracker

sizzling soy chicken 20
ginger, peppers, scallions

crispy rice tuna 22
spicy mayonnaise, kabayaki sauce

thai chicken
lettuce cups 22
chilis, thai basil, crispy garlic, fried egg

satay of chilean
sea bass 23
miso glaze

tuna poke 23
pickled ginger guacamole, wasabi

*"With our thoughts,
we make the world"*

~Buddha~

湯水

soups

hot and sour with shrimp toast 12

miso with tofu and manila clams* 13

點心

dim sum

vegetable spring roll 16
wild mushroom, cabbage, carrots

chicken gyoza 17
steamed or pan fried

shanghai vegetable
dumplings 18
spinach, watercress

pork potstickers 18
gochujang, sesame

bbq pork buns 19
duroc pork, black vinegar dip

crispy vegetable bao 20
pea shoot, mushroom

chicken wing lollipops 20
thai basil, sweet and sour, peanuts

spicy szechuan dumplings 21
pork, shrimp, peanuts

crab and lobster egg rolls 23
ginger, cabbage, duck sauce, toasted chili

lobster wontons 24
shiitake ginger broth

dim sum dumpling platter 34
seafood, pork, chicken, vegetable

*denotes gluten free

串烧

yakitori

- asparagus 9 jumbo scallop 11
shishito pepper 9 tomato and bacon 12
shiitake mushroom 10 lamb chop 21
wagyu beef 21

烧烤

barbeque

- crispy chicken 20
dragon tail spare ribs 21
chinese five spice short ribs 21

天婦羅

tempura

- sweet onion 8 asparagus 10
eggplant 8 avocado 10
green bean 9 shrimp 12

麵飯

noodles and rice

- jasmine white rice* 8
lo mein 17
roast pork, choy sum
olive fried rice* 20
olive leaf, french beans, egg
vegetable udon 20
shiitake, cabbage, bean sprouts
pork belly red rice 21
chinese long beans, chili, garlic
pad thai noodles* 21/23/26
add chicken or shrimp
barbeque duck fried rice 22
sundried tomatoes, kaffir lime, mint
shanghai fried rice 22
vegetables, shrimp, pork, egg
hong kong fried noodle 23
chicken egg, mixed vegetables, roast pork
dan dan noodles 28
crispy duroc pork, szechuan peppercorn, peanuts
seafood black rice 29
lobster, shrimp, crab, crispy squid
lobster fried rice 31
kimchi, shallots
drunken pad thai* 34
lobster, brandy, cashew

海鮮

the sea

glazed salmon 33
shrimp curry, pineapple sambal,
chinese long beans

thai sweet and
spicy shrimp 37
tamarind, bell pepper

banana leaf black bass 39
black bean, chili, cilantro

grilled rare tuna 39
asian green stir fry, peppercorn sauce

grilled branzino* 39
coconut, snap pea, shiitake mushroom

miso roasted black cod* 43
grilled tokyo negi, young ginger

crispy snapper in "sand" 47
crispy minced garlic, dried chinese olive

black pepper e-fu
lobster noodles 48
1lb maine lobster, garlic, chilis

肉類

the land

crispy thai pork 34
roasted squash, thai basil, lime

beef mongolian 43
snow peas, shimeji mushrooms

filet mignon "tokyo" style 44
marrow, mushroom, onion

vietnamese bone in sirloin 58
18 oz. prime, nuoc chom, potato spring roll

wagyu rib-eye teppanyaki 91
sophisticated dips and sauces

monsoon lobster 51
mushroom, cauliflower, sweet and sour sauce

鷄鴨

the sky

glazed thai bbq chicken 32
pickled cucumber, tomato salad, sweet spicy thai chili

mandarin orange chicken 34
chilis, garlic, ginger

szechuan crispy duck* 34
onion, pepper, chilis

peking duck 82
for two

齋菜

the sides

asian green stir fry 13
pea shoots, chinese broccoli leaves

chinese broccoli 13
black bean sauce

cantonese cauliflower 14
sweet and sour sauce

spicy eggplant 14
togarashi yogurt, curry, soybean chili

steamed bok choy 14
garlic

charred brussels sprouts 14
cilantro lime vinaigrette, puffed rice

壽司刺身

sushi and sashimi

omakase 69/ 89/ 99 and up
chef's selection of assorted items

kuro dai black sea bream	7	hirame fluke	7	unagi fresh water eel	9
ebi cooked shrimp	7	hamachi yellowtail	8	tai japanese snapper	9
bincho albacore	7	maguro tuna	8	charred tuna	10
ikura salmon roe	7	botan ebi sweet prawn	9	uni sea urchin	10
smoked sake smoked salmon	7	hotate sea scallop	9	wagyu beef	11
sake salmon	7	saba mackerel	9	kani alaskan king crab	11
tako octopus	7	kanpachi amberjack	9	toro fatty tuna	18

udama - quail egg 4 / **Temaki** - handroll 4 / **Maki** - roll 6 / **Soy Paper** 3

特別推荐

specialities

fresh oysters 5 each
yuzu gelee, chili daikon

snapper sashimi 19
white ponzu, chili, capers

yellowtail sashimi 20
jalapeño, ponzu sauce

live sea scallop 21
cucumber chimichurri, orange, truffle balsamic

octopus salad 21
yuzu pepper vinaigrette

king salmon tataki 21
tomato, chive oil, radish

tuna pringles 22
wonton chip, heirloom tomato, truffle aioli

kanpachi 22
aji amarillo, baby lettuces

toro tartare 26
dashi soy, creme fraiche, caviar

寿司卷

speciality rolls

crunchy spicy yellowtail 18
crushed onion

spicy tuna rice crispy 18
mango salsa

vegetable roll 19
eight treasure vegetables, soy paper

inari roll 19
tofu, vegetables, soy paper

soy granola 21
eel, avocado, kabayaki sauce

salmon avocado 21
salmon tartare, tomato ponzu

crunchy quinoa crab roll 23
avocado, tempura asparagus, salmon roe

shrimp tempura 22
avocado, cucumber, spicy almond aioli

surf and turf 23
king crab, wagyu, yuzu kosho aioli

crispy crab 23
soft shell crab, chipotle kabayaki, soy paper

crispy lobster 24
lobster tempura, tomato ginger dressing, soy paper

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.

甜品

desserts

lemongrass crème brulee 11
strawberry ice cream, candied ginger

bread pudding doughnuts 12
banana foster, brandy ice cream

assorted ice creams & sorbets 12

giant fortune cookie 14
white & dark chocolate mousse

molten chocolate cake 14
salted caramel ice cream, cherry sauce

yuzu cheesecake 14
mango granita, raspberry macaroon, thai basil sauce

grasshopper cake 14
tokyo chocolate cookie, mint mousse

mochi tasting 14

six pack of TAO chocolate buddha 14
assorted white, milk, & dark chocolate

japanese tea garden 15
matchamisu, chocolate branch, shiso foam

fruit plate 15
seasonal selections