

“With our thoughts,  
we make the world”

~Buddha~

## 頭檯

small plates

**hot edamame** 12  
maldon sea salt

**shishito peppers** 14  
yuzu, sesame

**bbq glazed chicken satay** 17  
mango papaya salad  
peanut dipping sauce

**spicy tuna tartare on crispy rice\*** 23  
spicy mayonnaise, kabayaki sauce

**satay of chilean sea bass** 26  
miso glaze

## 湯水

soups

**miso with tofu & manila clams** 13

## 點心

dim sum

**pork potstickers** 15  
chili sesame glaze

**imperial vegetable egg roll** 17  
wild mushroom, cabbage, snap peas

**chicken gyoza** 18  
pan fried or steamed, chili garlic sauce

**lobster wontons** 26  
shiitake ginger broth

## 海鮮

the sea

**honey glazed salmon** 36  
lotus root, green beans, baby sweet peppers

**thai sweet & spicy shrimp** 37  
tamarind, bell pepper

**miso roasted black cod** 44  
grilled tokyo negi, young ginger

**crispy snapper in “sand”** 48  
crispy minced garlic, dried chinese olive

## 鷄鴨

the sky

**black pepper chili chicken** 34  
pepper, onion, bamboo shoot, celery

**crispy orange chicken** 36  
steamed bok choy

**peking duck** 82  
for two

## 肉類

the land

**beef mongolian** 44  
snow peas, shimeji mushrooms

**filet mignon “tokyo” style** 46  
marrow, mushroom, onion

**beef & broccoli** 54  
aged n.y. strip, black bean sauce

## 齋菜

the sides

**asian green stir fry** 14  
pea shoots, chinese broccoli leaves

**cantonese cauliflower** 14  
sweet and sour sauce

**steamed bok choy** 14  
garlic

**charred brussels sprouts** 14  
cilantro lime vinaigrette, puffed rice

# TAO

LOS ANGELES

## 壽司刺身

sushi & sashimi\*

<b>ebi</b> cooked shrimp .....7	<b>hotate</b> sea scallop.....9
<b>bincho</b> albacore .....7	<b>unagi</b> fresh water eel.....9
<b>ikura</b> salmon roe.....7	<b>charred tuna</b> .....10
<b>sake</b> salmon .....7	<b>uni</b> sea urchin .....11
<b>tako</b> octopus.....7	<b>wagyu</b> beef .....14
<b>hamachi</b> yellowtail .....8	<b>kani</b> alaskan king crab .....16
<b>maguro</b> tuna.....8	<b>toro</b> fatty tuna.....18
<b>botan ebi</b> sweet prawn .....9	

**udama** quail egg\* 4 / **temaki** handroll 4 / **maki** roll 6 / **soy paper** 3

## 壽司卷

speciality rolls

**crunchy spicy yellowtail\*** 20  
crushed onion

**spicy tuna and crispy rice\*** 20  
mango salsa

**vegetable** 19  
eight treasure vegetables, soy paper

**angry dragon** 21  
eel, kabayaki sauce

**salmon avocado\*** 21  
salmon tartare, tomato ponzu

**shrimp tempura** 22  
wasabi honey sauce

**crispy lobster** 24  
lobster tempura, chipotle sauce

## 特別推荐

specialities

**fresh oysters\*** 6  
ponzu mignonette

**seared salmon sashimi\*** 21  
jalapeño, sweet miso

**albacore poke tacos\*** 21  
soy vinaigrette, spicy sour cream

**yellowtail sashimi\*** 22  
jalapeño, ponzu sauce

**tuna pringles\*** 24  
wonton chip, heirloom tomato, truffle aioli

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.

## 麵飯

noodles & rice

**jasmine white or brown rice** 8

**olive fried rice** 21  
olive leaf, french beans, egg

**chow fun** 22  
stir fried vegetables and tofu

**pad thai noodles** 22/24/27  
peanuts, mushrooms, tofu  
add chicken or shrimp

**barbeque duck fried rice** 23  
sundried tomatoes, kaffir lime, mint

**shanghai fried rice** 24  
vegetables, shrimp, pork, egg

**hong kong fried noodle** 26  
chicken egg, mixed vegetables, roast pork

**lobster fried rice** 32  
kimchi, shallots

**drunken lobster pad thai** 36  
brandy, cashews

## 甜品

desserts

**bread pudding doughnuts** 12  
brandy ice cream

**giant fortune cookie** 14  
white and dark chocolate mousse

**molten chocolate cake** 14  
salted caramel gelato, cherry sauce

**banana pudding** 15  
tempura banana, fortune cookie crumbs

**mochi tasting** 15  
assorted flavors

**sweet pray love** 15  
gift box of six assorted TAO  
chocolate buddhas

Available Daily

Date Night ~ \$40/pp

minimum 2 people

hot edamame

(choose one)

yellowtail sashimi

spicy tuna tartare on crispy rice

chicken gyoza

(choose one)

barbeque duck fried rice

vegetable pad thai

(choose one)

crispy orange chicken

beef mongolian

honey glazed salmon\*

peking duck (+\$50)

beef and broccoli (+\$20)

(choose one)

cantonese cauliflower

steamed bok choy

mochi tasting

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## Beverage Menu

bottles are 750ml unless otherwise indicated

### champagne

Perrier-Jouët Belle Epoque	150
Moët	60
Taittinger	50

### wine

Cabernet Sauvignon, Caymus Special Selection	150
Cabernet Sauvignon, Louis M Martini	50
Chardonnay, Cakebread	40
Sauvignon Blanc, Orin Swift Blank Stare	30
Pinot Noir, J Vineyard	30

### liquor

Cincoro Añejo	140
Maestro Dobel Silver	60
Haku Vodka	1L 35

### beer

Lucky Buddha	5
Bohemia	5

### sake

Joto Nigori Blue	1.8L 90
Tozai Typhoon Futsushu	720ml/1.8L 24/54
Banzai Bunny - Blueberry Sparkling - Yamagata	300ml 15

Available Daily

## Beverage Menu

hand-crafted, ready to serve  
cocktails 12 100ml

Old Fashioned  
bourbon whiskey, cane sugar  
bitters, citrus oil

Gin Martini  
london dry gin, dry vermouth, citrus oil

1934 Cosmo  
premium vodka, dry curacao  
raspberry gomme  
fresh lime juice, citrus oil

Manhattan  
rye whiskey, sweet vermouth  
bitters, citrus oil

Ginger Buck  
premium vodka, ginger beer  
fresh lime juice, citrus oil

Negroni  
london dry gin, sweet vermouth  
bitter liqueur, citrus oil