

壽司 刺身

SUSHI AND SASHIMI

Price per Piece

Saba Mackerel *	4	Bin Naga Albacore *	4
Shiro Maguro White Tuna *	5	Tako Octopus	5
Sake Salmon *	5	Ebi Cooked Shrimp	5
Hirame Halibut *	5	Smoked Sake Smoked Salmon	5
Ikura Salmon Roe *	5	Hamachi Yellowtail *	6
Maguro Tuna *	6	Tai Snapper *	6
Botan Ebi Sweet Shrimp *	7	Hotate Sea Scallop *	7
Kampachi Wild Yellowtail *	7	Unagi Fresh Water Eel *	7
Uni Sea Urchin *	8	Imperial Wagyu Beef *	9

Toro Fatty Tuna * 15 per piece

EXTRAS

Udama Quail Egg * 2 **Temaki** Handroll 2 **Maki** Roll 5 **Soy Paper** 2

SPECIAL DISHES

Salmon Sashimi with Avocado, Crispy Onions, Sweet and Spicy Sesame Sauce * 16
 Chirashi Salad, Tuna, Salmon, Hamachi with Wasabi Yuzu Vinaigrette * 16
 Yellowtail Sashimi with Jalapeño and Ponzu Sauce * 18
 Octopus Salad with Aji Amarillo and Baby Watercress 19
 Trio of Salmon, Tuna and Yellowtail Sashimi with Wasabi Salsa * 28
 Omakase Chef's Choice Sushi and/or Sashimi * 48/58/68 and up

SPECIAL ROLLS

Crunchy Spicy Yellowtail Roll with Crushed Onion * 15
 Shrimp Tempura, Spicy Tuna, Avocado, and Soy Paper Roll * 16
 Crispy Spicy Tuna Roll with Avocado and Soy Paper * 17
 Crispy Soft Shell Crab with Yuzu Mayonnaise 17
 Spicy Shrimp, King Crab, and Asparagus Roll * 17
 King Crab California Roll 19
 Halibut Ceviche Roll with Tuna and Wasabi Sauce * 19
 TAO Angry Dragon Roll with Eel and Kabayaki Sauce * 20
 Spicy Lobster Roll with Black Tobiko * 20
 Crunchy Quinoa Roll with King Crab, Asparagus, and Avocado 21
 Spring Mountain Roll with Spicy King Crab and Lobster, Topped with Spicy Tuna and Avocado * 25
 Surf and Turf Roll * 26

點心

DIM SUM

Imperial Vegetable Egg Roll 13
 Bamboo Steamed Vegetable Dumplings with Crunchy Cucumbers 14
 Chicken Gyoza with Napa Cabbage and Soy Dipping Sauce (steamed or pan fried) 14
 Pork Potstickers with a Chile Sesame Glaze 15
 Peking Duck Spring Roll with Hoisin Sauce 16
 Crispy Pork Bao Buns 17
 Lobster and Shrimp Spring Roll with Spicy Pineapple Sauce 19

頭檯

SMALL PLATES

Roasted Shishito Peppers with Yuzu 10
 Hot or Cold Edamame ** 11
 TAO Temple Salad 12
 Satay of Chicken with Peanut Sauce 14
 Squab Lettuce Wraps 15
 Sizzling Soy Chicken 16
 Crispy Tuna Sashimi Roll with Edamame * 17
 Chicken Wing Lollipops 18
 Spicy Tuna Tartare on Crispy Rice * 19
 Thai Crab Cakes with Mango Chili Sauce 19
 Rock Shrimp Lettuce Cups 20
 Satay of Chilean Sea Bass with Edamame Hijiki Salad 21
 Lobster Wontons with Shiitake Ginger Broth 21
 Imperial Wagyu Tartare Tempura * 22

湯水

SOUPS

Hot and Sour Soup with Shrimp Toast 10
 Miso Soup with Tofu and Manila Clams ** 11
 Spicy Thai Dumpling Soup 13

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.

** Gluten Free

FOR TAO DINNER RESERVATIONS, CALL 702.388.8338

烧烤

BBQ

- Lacquered Roast Pork 14
- Chinese Five Spice Short Ribs 18
- Dragon Tail Spare Ribs 19

天婦羅

TEMPURA

- Sweet Onion Rings 4
- Sweet Potato 4
- Eggplant 6
- Avocado 6
- Garlic Green Beans 6
- Asparagus 7
- Shrimp 8
- Scallop 10

海鮮

NOBLE TREASURES FROM THE SEA

- Glazed Salmon with Sesame Eggplant and Shiso Vinaigrette * 31
- Crispy Coconut Shrimp with Spicy Thai Peanut Sauce 33
- “Mr. Wong’s” Jumbo Shrimp 34
- Diver Sea Scallops with Red Curry and Thai Basil 35
- Grilled Branzino with Steamed Bok Choy and Ginger Kaffir Lime Vinaigrette ** 36
- Grilled Rare Tuna with Asian Green Stir Fry and Peppercorn Sauce * 37
- Miso Glazed Chilean Sea Bass with Wok Vegetables 39
- Sand Pot Lobster, Shrimp and Scallops with Black Bean Sauce 42
- Crispy Snapper in the Sand 42
- Typhoon Lobster with Fingerling Potatoes and Spicy Stir Fry 48

鷄鴨

FROM THE SKY

- Crispy Orange Chicken 29
- Roasted Thai Buddha Chicken ** 31
- Spicy Chili Chicken with Pineapple and Soy 31
- Peking Duck for Two 39 per person

肉類

FROM THE LAND

TAO SHABU SHABU

- Imperial Wagyu Beef or Filet Mignon Cooked in a Ginger Scallion Broth with Wasabi Dipping Sauce *
- Filet Mignon 38 Imperial Wagyu Sirloin 19 per oz.

Grilled 12 oz. Imperial Wagyu Ribeye with Yuzu Cilantro Butter * 85

- Crispy Thai Pork with Shiitake and Lime 31
- Filet Mignon Pepper Steak * ** 38
- Wasabi Crusted Filet Mignon with Tempura of Onion Rings * 40
- Aged Prime Sirloin and Broccoli with Black Bean Sauce * 54

麵飯

SOPHISTICATED NOODLES AND RICE

- Jasmine White Rice 5
- Vegetable Fried Brown Rice ** 13
- TAO Lo Mein with Roast Pork 15
- Mandarin Sizzled Fried Rice with Roast Pork 16 with Shrimp 18
- Pad Thai Noodles ** 17 with Chicken 19 with Shrimp 22
- Thai Duck Fried Rice 17
- Pork Belly Red Rice 18
- Chinese Sausage Fried Rice with Fried Egg * 19
- Lobster and Kim Chee Fried Rice 23
- Singapore Mei Fun Noodles ** 26
- Drunken Lobster Pad Thai 32

齋菜

FROM THE SIDES

- Buddha’s Harmonized Vegetable Feast for the Minor Gods with Udon Noodles 9 / 17
- Asian Green Stir Fry 11
- Spicy Hoi Yin Eggplant 12
- Chinese Broccoli with Black Bean Sauce 12
- Asparagus with Crispy Brown Rice and Sesame 12
- XO Chinese Long Beans 13
- Sake Braised Shiitake Mushrooms ** 13
- Roasted Cauliflower with Sweet and Sour Sauce 13