

Tao Restaurant

3377 S Las Vegas Blvd Las Vegas NV 89109 · +17023888588 · Updated: Jan 14, 2026

[View online menu](#)



DIM SUM 9

| | |
|--|----------------|
| Imperial Vegetable Egg Roll | \$19.00 |
| | |
| Bamboo-Steamed Vegetable Dumplings | \$20.00 |
| with Crunchy Cucumbers | |
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| Chicken Gyoza | \$20.00 |
| with Chili Garlic Sauce (steamed or pan fried) | |
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| Pork Potstickers | \$21.00 |
| with a Chili Sesame Glaze | |
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| Peking Duck Spring Roll | \$21.00 |
| with Hoisin Sauce | |
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| Crispy Shrimp Dumplings | \$21.00 |
| with Cilantro Sweet Soy Sauce | |
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| Crispy Pork Bao Buns | \$22.00 |
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| Caviar King Crab Dumplings* | \$24.00 |
| with Shrimp and Bamboo Shoots | |
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| Lobster Wontons | \$26.00 |
| with Shiitake Ginger Broth | |

SMALL PLATES 13

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|-----------------------------------|----------------|
| Roasted Shishito Peppers** | \$15.00 |
| with Yuzu | |
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| Hot Edamame** | \$15.00 |
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| Lamb Chop Yakitori* ** | \$17.00 |
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| Tao Temple Salad** | \$17.00 |
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| Satay of Chicken | \$19.00 |
| with Peanut Sauce | |
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| Karaage Chicken | \$20.00 |
| with Smoked Tartar Sauce | |
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|--|----------------|
| Thai Chicken Lettuce Wraps* | \$21.00 |
| with Fried Egg | |
| Chicken Wing Lollipops | \$24.00 |
| with Peanuts, Thai Basil and Tamarind Sauce | |
| Spicy Tuna Tartare on Crispy Rice* ** | \$25.00 |
| Crispy Short Rib Buns | \$25.00 |
| with Citrus Black Pepper Sauce and Cilantro Mint Aioli | |
| Rock Shrimp Lettuce Cups | \$26.00 |
| Negima Wag yu Beef Skewers* ** | \$26.00 |
| Satay of Chilean Sea Bass** | \$28.00 |
| with Miso Glaze | |

SOUPS 2

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|----------------------------|----------------|
| Hot and Sour Soup | \$13.00 |
| with Shrimp Toast | |
| Miso Soup** | \$13.00 |
| with Tofu and Manila Clams | |

FROM THE SEA 6

| | |
|--|----------------|
| Honey Glazed Salmon* | \$38.00 |
| with Lotus Root, Green Beans, and Baby Sweet Peppers | |
| Thai Sweet and Spicy Shrimp | \$39.00 |
| with Tamarind and Bell Pepper | |
| Grilled Branzino** | \$42.00 |
| with Ginger Kaffir Lime Vinaigrette | |
| Crispy Coconut Alaskan Halibut* | \$46.00 |
| with Crying Tiger Sauce and Mango Salad | |
| Miso Roasted Chilean Sea Bass** | \$49.00 |
| with Assorted Mushrooms and Asparagus | |
| Crispy Snapper In "Sand" | \$59.00 |
| with Crispy Minced Garlic and Chinese Dried Olives | |

FROM THE SKY 4

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|-----------------------------------|----------------|
| Black Pepper Chili Chicken | \$37.00 |
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|---|----------------|
| Cashew Chicken | \$37.00 |
| with Peppers, Onion, and Dried Birdseye Chili | |
| Crispy Orange Chicken | \$38.00 |
| with Steamed Bok Choy | |
| Peking Duck for Two | \$96.00 |

FROM THE LAND 4

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|--|----------------|
| Filet Mignon Pepper Steak* ** | \$52.00 |
| Filet Mignon* | \$64.00 |
| with Black Garlic-Shiitake Butter and Crispy Sunchokes | |
| Beef and Broccoli, Prime-Aged NY Strip* | \$79.00 |
| with Black Bean Sauce | |
| Grilled Wag yu Ribeye* ** | \$98.00 |
| with Crispy Hon-Shimeji | |

SOPHISTICATED RICE AND NOODLES 11

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|--|--------------------------|
| Steamed Jasmine White or Brown Rice** | \$9.00 |
| Tao Vegetable Lo Mein | AVAILABLE OPTIONS |
| | \$20.00 |
| | With Chicken: \$22.00 |
| | With Roast Pork: \$23.00 |
| | With Shrimp: \$25.00 |
| Vegetable Fried Rice | \$22.00 |
| with Olive Leaf, French Beans, Egg and Squash | |
| Chow Fun | \$24.00 |
| with Stir Fried Vegetables and Tofu | |
| Wild Mushroom Fried Rice* ** | \$24.00 |
| with Green Beans and Sunny Side Up Egg | |
| Pad Thai Noodles** | AVAILABLE OPTIONS |
| with Peanuts, Mushrooms, and Tofu | |
| | \$24.00 |
| | With Chicken: \$25.00 |
| | With Shrimp: \$27.00 |
| Triple Pork Fried Rice | \$25.00 |
| with Pork Belly, BBQ Roast Pork, and Chinese Sausage | |
| Chinese Sausage and Shrimp Fried Rice* | \$26.00 |
| with Fried Egg | |

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|---|----------------|
| Thai Duck Fried Rice | \$27.00 |
| with Sun-Dried Tomato and Thai Basil | |
| Lobster and Kimchee Fried Rice** | \$37.00 |
| with Fried Shallots | |
| Drunken Lobster Pad Thai** | \$38.00 |
| with Brandy and Cashews | |

TEMPURA 4

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|---------------------------|----------------|
| Avocado | \$10.00 |
| Garlic Green Beans | \$10.00 |
| Shimeji Mushrooms | \$10.00 |
| Jumbo Shrimp | \$24.00 |

SUSHI & SASHIMI 15

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|---------------------|----------------|
| Tako** | \$10.00 |
| Octopus | |
| Ebi** | \$10.00 |
| Cooked Shrimp | |
| Hirame* ** | \$10.00 |
| Fluke | |
| Sake* ** | \$10.00 |
| Salmon | |
| Hamachi* ** | \$10.00 |
| Yellowtail | |
| Kampachi* ** | \$10.00 |
| Amberjack | |
| Tai* ** | \$10.00 |
| Snapper | |
| Ikura* | \$10.00 |
| Salmon Roe | |
| Unagi | \$10.00 |
| Fresh Water Eel | |
| Maguro* ** | \$11.00 |
| Tuna | |

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|--------------------------------|----------------|
| Hotate* ** | \$11.00 |
| Sea Scallop | |
| Uni* ** | \$15.00 |
| Sea Urchin | |
| Imperial Wagyu Beef* ** | \$17.00 |
| Kani** | \$17.00 |
| Alaskan King Crab | |
| Toro* ** | \$20.00 |
| Fatty Tuna | |

FEATURED ITEM 1

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|--|--------------------------|
| Omakase* | AVAILABLE OPTIONS |
| Chef's selection of rolls, nigiri, sashimi and specialties | \$119.00 |
| | \$139.00 |
| | \$159.00 |

TOKYO TACOS 5

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|--|----------------|
| Vegetable | \$9.00 |
| with Shiitake, Avocado, Cucumber, and Yamagobo | |
| Sweet Soy Salmon Tartare* | \$12.00 |
| with Pickled Daikon, and Shiso | |
| BBQ Eel | \$13.00 |
| with Truffle Kabayaki Sauce and Cucumber | |
| Dynamite Lobster* | \$16.00 |
| with Caviar and Spicy Tobiko Sauce | |
| Toro Caviar* | \$25.00 |
| with Wasabi Soy | |

SPECIAL DISHES 3

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|--|----------------|
| Fresh Oyster* ** | \$8.00 |
| with Ponzu Mignonette | |
| Yellowtail Sashimi* ** | \$23.00 |
| with Jalapeno and Ponzu Sauce | |
| Trio of Salmon, Tuna and Yellowtail Sashimi* ** | \$29.00 |
| with Wasabi Salsa | |

SPECIAL ROLLS 10

| | |
|--|----------------|
| Spicy Tuna Roll* ** | \$21.00 |
| with Avocado, Tempura Flakes, and Soy Paper | |
| Vegetable Roll** | \$21.00 |
| with Eight Treasures Vegetables and Soy Paper | |
| Crunchy Spicy Yellowtail Roll* ** | \$22.00 |
| with Crushed Shallots | |
| Salmon Avocado Roll* ** | \$22.00 |
| with Salmon Tartare and Tomato Ponzu | |
| Angry Dragon Roll | \$23.00 |
| with Eel and Kabayaki Sauce | |
| Shrimp Tempura, Spicy Tuna, Avocado Roll* | \$23.00 |
| with Soy Paper | |
| Chef's Roll* ** | \$24.00 |
| with Salmon, Tuna, Avocado and Aji Amarillo Sauce | |
| Shrimp Tempura Roll | \$24.00 |
| with Wasabi Honey Aioli | |
| Spring Mountain Roll* ** | \$29.00 |
| with Spicy King Crab, Lobster, Avocado Topped with Spicy Tuna | |
| Rainbow Roll* ** | \$39.00 |
| with Lobster Salad, Sweet Butter Aioli, Caviar, Tuna, Salmon, Yellowtail, and Shrimp | |

THE SIDES 6

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|--|----------------|
| Crispy Tofu | \$15.00 |
| with Spinach, Enoki, and Sesame Garlic Vinaigrette | |
| Asian Green Stir Fry** | \$15.00 |
| with Pea Shoots and Chinese Broccoli Leaves | |
| Baby Bok Choy** | \$15.00 |
| with Crispy Garlic and Crystal Sauce | |
| Chinese Broccoli | \$16.00 |
| with Black Bean Sauce | |
| Charred Brussels Sprouts** | \$16.00 |
| with Cilantro Lime Vinaigrette and Puffed Rice | |
| Cantonese Cauliflower | \$18.00 |
| with Sweet and Sour Sauce | |

SAKE BY THE GLASS 4

TAO House Sake

Served Hot or Cold

AVAILABLE OPTIONS

5oz: \$14.00

10oz: \$28.00

Kurosawa / Nigori, Nagano

AVAILABLE OPTIONS

5oz: \$17.00

10oz: \$34.00

Bottle: \$75.00

Heavensake 12 / Junmai, Hyogo

AVAILABLE OPTIONS

5oz: \$24.00

10oz: \$48.00

Bottle: \$115.00

Moon Bloom Genshu / Junmai Ginjo, Nagano

AVAILABLE OPTIONS

5oz: \$30.00

10oz: \$60.00

Bottle: \$135.00

SAKE BOMBS ²

Traditional

\$18.00

1.5oz House Sake & Asahi Beer

TAO Bomb

\$18.00

1.5oz House Sake & Red Bull

CHAMPAGNE & CAVIAR ¹

Champagne & Caviar

\$1,000.00

Dom Pérignon 'White Luminous' - Vintage 2015. Paired with 2 oz "The Only" White Sturgeon Caviar with Wagyu Tartare and Spicy Tuna

DRAFT BEER ⁴

Kirin Ichiban

\$14.00

Sapporo

\$14.00

Tenaya Creek Hefeweizen

\$14.00

Voodoo Ranger Juicy Haze IPA

\$14.00

BOTTLE BEER & SELTZER ¹³

Bud Light

\$9.00

Budweiser

\$9.00

Michelob ULTRA

\$9.00

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| Michelob ULTRA Zero | \$9.00 |
| Dos Equis | \$10.00 |
| Heineken | \$10.00 |
| Heineken Silver | \$10.00 |
| Heineken 0.0 | \$10.00 |
| High Noon Watermelon Seltzer | \$10.00 |
| Kirin Light | \$10.00 |
| Stella Artois | \$10.00 |
| Tsing Tao | \$10.00 |
| Kawaba Snow Weizen | \$12.00 |

ZERO-PROOF COCKTAILS 3

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|--|----------------|
| Zhen Bang | \$14.00 |
| Fresh Raspberries, Lime, Organic Agave Nectar, Q Premium Mixers Club Soda | |
| Grove Cosmo | \$15.00 |
| Seedlip Grove 42, Pomegranate, Lime, Red Bull Sugarfree Red Edition (Watermelon) | |
| Pink Dove | \$15.00 |
| Lyre's Agave Spirit, Italian Orange, Lime, Q Premium Mixers Sparkling Grapefruit | |

SAKE BOTTLES 15

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|--|-----------------|
| Ozeki 'Mixed Berry' / Sparkling, Hana-Awaka, Hyogo | \$35.00 |
| Asabiraki 'Suijin' Super Dry / Junmai, Iwate | \$100.00 |
| Hakkasian 'Eight Peaks' / Junmai, Niigata | \$85.00 |
| Fuku Chitose 'Happy Owl' / Ginjo, Fukui | \$110.00 |
| Midorikawa 'Green River' / Daiginjo, Niigata | \$497.00 |
| Dassai '23' / Junmai Daiginjo, Yamaguchi | \$220.00 |
| Heavensake 'Urakasumi' / Junmai Daiginjo, Miyagi | \$150.00 |
| Kamoshibito Kuhejii 'Eau du Désir' / Junmai Daiginjo, Hyogo, 2021 | \$191.00 |
| Kurosawa Ginrei / Junmai Daiginjo, Nagano | \$100.00 |
| ONO / Junmai Daiginjo, Niigata | \$130.00 |
| Soto / Junmai Daiginjo, Niigata | \$110.00 |

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| Tatenokawa '8 Kyokugen' / Junmai Daiginjo, Yamagata, 2019 | \$950.00 |
| Wakatake 'Demon Slayer' / Junmai Daiginjo, Shizuoka | \$118.00 |
| Dassai '45' / Junmai Daiginjo, Yamaguchi | \$175.00 |
| Wakatake Onikoroshi 'Demon Slayer' / Junmai Daiginjo, Shizuoka | \$210.00 |

TAO SPECIALTY COCKTAILS 12

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| TAO-Tini | \$22.00 |
| Citrusy, velvety, exotic. Elyx Single Estate Vodka, RumHaven Coconut Rum, Lemon, Cranberry, Egg White* | |
| Okinawa Old Fashioned | \$23.00 |
| Rich, earthy, complex. Pendleton Midnight, Japanese Whisky, Okinawa Black Sugar, Shiso Bitters, Shiso Leaf | |
| Lychee Martini | \$23.00 |
| Floral, smooth, vibrant. Grey Goose Vodka, Lychee Liqueur, Citrus | |
| Ichigo Gin & Tonic | \$22.00 |
| Fresh, light, herbaceous. Awayuki Japanese Gin, Strawberries, Juniper, Laurel Bay Leaf, Lemon, Q Mixers Premium Tonic Water | |
| Spirited Away | \$21.00 |
| Smoky, sharp, bold. Herradura Blanco Tequila, Mezcal, Aperol, Lemon, Sichuan Pepper, Q Mixers Sparkling Grapefruit | |
| Momo Sour | \$23.00 |
| Tangy, spicy, unique. Código 1530 Blanco Tequila, Peach, Lime, Gochujang Nectar | |
| Heart of Gold | \$21.00 |
| Herbal, zesty, crisp. Mount Gay 'Eclipse' Rum, Thai Basil, Lemon, Kimino Yuzu Sparkling | |
| Tai Me Up | \$23.00 |
| Tropical, creamy, spiced. 1800 Cristalino Añejo Tequila, Spiced Rum, Banana, Orgeat, Lemon | |
| Third Eye Grind | \$24.00 |
| Our espresso martini. Aspen Vodka, Licor 43, Kahlúa, Frangelico, Espresso | |
| Lady In Red | \$23.00 |
| Bright, punchy, refreshing. Flecha Azul Blanco Tequila, Passionfruit, Velvet Falernum, Lime, Red Bull Red Edition Sugarfree (Watermelon) | |
| Cucumber Crush | \$22.00 |
| Cool, bright, crisp. Ketel One Vodka, Cointreau, Lime, Agave, Cucumber Ice | |
| Bubbles & Berries | \$25.00 |
| Sweet, sparkling, fresh. Belvedere Vodka, Sparkling Wine, St. Germain Elderflower, Lemon, Strawberries | |

SPARKLING 5

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| Prosecco, Gambino, Brut, NV, Veneto, Italy | \$16.00 |
| Moscato d'Asti, Vietti, Piedmont, Italy, 2024 | \$18.00 |

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| Champagne, G.H. Mumm 'Grand Cordon', Brut, Champagne, France, NV | \$25.00 |
| Champagne, Veuve Clicquot 'Yellow Label', Brut, Reims, France, MV | \$31.00 |
| Rosé Champagne, Moët & Chandon 'Impérial', Brut, France, MV | \$39.00 |

WHITE WINES ⁵

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|---|----------------|
| Riesling, Mönchhof, Mosel, Germany, 2021 | \$17.00 |
| Pinot Grigio, Italo Cescon, Veneto, Italy, 2022 | \$18.00 |
| Albariño, Granbazán 'Etiqueta Verde', Rias Baixas, Spain, 2022 | \$21.00 |
| Chardonnay, Paul Hobbs 'Crossbarn', Sonoma Coast, California, 2021 | \$22.00 |
| Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2023 | \$26.00 |

ROSÉ WINES ¹

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|---|----------------|
| Grenache Blend, Minuty 'Prestige', Côtes de Provence, France, 2023 | \$19.00 |
|---|----------------|

RED WINES ⁶

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| Malbec, Corazon del Sol, Valle de Uco, Argentina, 2022 | \$20.00 |
| Barbera d'Asti, Renato Ratti 'Battaglione' Piedmont, Italy, 2022 | \$21.00 |
| Cabernet Sauvignon, Austin by Hope, Paso Robles, California, MV | \$22.00 |
| Zinfandel, Turley 'Juvenile', California, 2022 | \$23.00 |
| Pinot Noir, Alexana 'Mosaic' Willamette Valley, Oregon, 2022 | \$25.00 |
| Cabernet Sauvignon, Stags' Leap Winery, Napa Valley, California, 2021 | \$30.00 |

TAO DESSERTS ⁹

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|---|----------------|
| Ice Cream and Sorbet | \$13.00 |
| Ask Your Server for Today's Selection | |
| Yuzu Donuts | \$14.00 |
| Trio of dipping sauces | |
| Chai Crème Brulée | \$16.00 |
| Chai Custard, Caramelized Sugar, Cinnamon Tuile | |
| Mango Sticky Rice | \$16.00 |
| Coconut sweet rice, Mango Compote, toasted almond | |
| Gift Box of TAO Chocolate Buddhas | \$18.00 |
| Six Assorted White, Milk and Dark Chocolate | |

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| Chocolate Buddha | \$21.00 |
| Dark chocolate mousse, warm hazelnut brownie, Vanilla ice cream | |
| Potted Carrot Cake | \$22.00 |
| Vanilla cream, miso caramel, candied micro carrots | |
| Giant Fortune Cookie | \$24.00 |
| White and Dark Chocolate Mousse and Fresh Seasonal Fruit | |
| TAO Signature Dessert Platter | \$52.00 |
| Selection of Signature Desserts | |

BLACK TEA ⁴

Keemun

Lots of body with a bakey flavor, holds well with milk and sugar

Panyang Congou

Mellow tea that is round in the mouth with lots of staying power

Lapsang Souchong

Mild bodied with a very smoky and full flavor (the large leaves are actually smoked over pine), goes well with spicy food

TAO Hong Cha Blend

Our exquisite blend with hints of soothing chamomile and lavender

OOLONG TEA ³

Ti Quan Yin

Intense aroma, depth and fruitiness. Ranked as one of the most famous teas in China

Fancy Formosa Ooling

Abundant in flavor and aroma. A hint of sweetness with absolutely no astringency

TAO Moli Huacha

Special TAO blend; perfect jasmine with hints of rose

GREEN TEA ⁴

Sencha

Shiny needle-like tea leaves that yield a light grassy, clean refreshing brew. The most popular tea in Japan

Gunpowder

Green pellets of rolled tea leaves that produce a pleasant smoky flavor

Gen Mai Cha

A Japanese gift to the world! Blancha tea blended with rice kernels, some of which have burst open, lending to its unique roasted flavor

TAO Lu Cha Blend

This TAO exclusive Chinese green tea blend is the most delightful way to introduce yourself to green tea with hints of citrus, orange and cornflower

HERBAL INFUSIONS 1

Caffeine Free

Peppermint - spirited, brisk and extremely refreshing. TAO Herbal Blend - a perfect match of chamomile and lavender; a most perfect way to end a meal

CHAI 1

Chai **\$6.00**

Black tea completely adulterated with spices such as cardamom and cinnamon with steamed milk. Served hot or on ice

COFFEE 5

Coffee **\$3.25**

Espresso **\$3.50**

Double Espresso **\$4.75**

Cappuccino **\$4.50**

Caffè latte **\$4.50**

DESSERT WINES & PORTS 8

Vidal Icewine, Inniskillin, Niagara Peninsula, Canada, 2019

AVAILABLE OPTIONS

Bottle: \$140.00

Glass: \$35.00

Far Niente 'Dolce' Napa Valley, California, 2016

AVAILABLE OPTIONS

Bottle: \$180.00

Glass: \$45.00

Cockburn's 'Fine Ruby', Portugal

AVAILABLE OPTIONS

Bottle: \$112.00

Glass: \$14.00

Fonseca Bin 27, Portugal

AVAILABLE OPTIONS

Bottle: \$112.00

Glass: \$14.00

Kopke 10 year, Douro, Portugal

AVAILABLE OPTIONS

Bottle: \$144.00

Glass: \$18.00

Graham's 20 year, Douro, Portugal

AVAILABLE OPTIONS

Bottle: \$200.00

Glass: \$25.00

Sandeman 30 year, Douro, Portugal

AVAILABLE OPTIONS

Bottle: \$280.00

Glass: \$35.00

Bottle: \$168.00

Glass: \$21.00

WHISK(E)Y 13

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|---|-----------------|
| Aberfeldy 21 Year | \$70.00 |
| Blanton's Single Barrel | \$60.00 |
| Crown Royal XR 18 Year | \$40.00 |
| The Dalmore 15 Year | \$40.00 |
| Hakushu 12 Year | \$32.00 |
| Hibiki® Harmony | \$26.00 |
| Johnnie Walker Blue | \$70.00 |
| Kentucky Owl Bourbon Confiscated | \$25.00 |
| Lagavulin 16 Year | \$40.00 |
| Macallan 18 Year Sherry Cask | \$80.00 |
| Nikka Taketsuru / Yoichi Single Malt | \$37.00 |
| Shibui 'Pure Malt' 10 Year | \$65.00 |
| Yamazaki 12 Year | \$100.00 |

AGAVE 12

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|--|--------------------------|
| Cincoro Blanco / Reposado / Añejo | AVAILABLE OPTIONS |
| | \$24.00 |
| | \$40.00 |
| | \$56.00 |
| Casa Azul Blanco / Reposado | AVAILABLE OPTIONS |
| | \$20.00 |
| | \$33.00 |
| Clase Azul Plata | \$50.00 |
| Clase Azul Durango | \$165.00 |
| Don Julio Rosado | \$40.00 |
| Don Julio 1942 | \$56.00 |
| Don Julio Primavera | \$60.00 |
| Dos Hombres Espadin | \$16.00 |

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|--|--------------------------|
| Herradura Ultra Extra Añejo | \$40.00 |
| Lobos 1707 Joven / Reposado / Extra Añejo | AVAILABLE OPTIONS |
| | \$16.00 |
| | \$18.00 |
| | \$56.00 |
| Patrón Silver / Reposado / El Cielo | AVAILABLE OPTIONS |
| | \$19.00 |
| | \$22.00 |
| | \$41.00 |
| Volcán X.A | \$50.00 |

RESERVE OFFERINGS ⁶

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|---|-----------------|
| Clase Azul Ultra | \$400.00 |
| The Dalmore 25 Year | \$185.00 |
| Glenfiddich 26 Year Grande Couronne | \$265.00 |
| Hibiki 21 Year | \$500.00 |
| The Macklowe | \$275.00 |
| WhistlePig The Boss Hog VII: Magellan's Atlantic | \$300.00 |

WHITE ¹¹

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|--|-----------------|
| Chardonnay, Jordan, Russian River Valley, California, 2022 | \$100.00 |
| Chardonnay, Anthill Farms 'Peugh', Russian River Valley, California, 2021 | \$130.00 |
| Chardonnay, Far Niente, Napa Valley, California, 2022 | \$165.00 |
| Chardonnay, Joseph Drouhin, Puligny Montrachet, Burgundy, France, 2021 | \$315.00 |
| Pinot Grigio, Jermann, Friuli, Italy, 2022 | \$80.00 |
| Riesling, Dr. Pauly Bergweiler 'Wehlener Sonnenuhr', Mosel, Germany, 2021 | \$80.00 |
| Riesling, Trimbach, Alsace, France, 2021 | \$95.00 |
| Sauvignon Blanc, Craggy Range 'Te Muna', Marlborough, New Zealand, 2022 | \$80.00 |
| Sauvignon Blanc, Rombauer, Napa Valley, California, 2023 | \$95.00 |
| Sauvignon Blanc, Desperada 'Callisto' Central Coast, California, 2022 | \$105.00 |
| Sauvignon Blanc, Alphonse Mellot 'La Moussiere', Sancerre, France, 2022 | \$120.00 |

ROSÉ ³

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|---|-----------------|
| Grenache Blend, La Fête du Rosé, Côtes de Provence, France, 2021 | \$96.00 |
| Grenache Blend, Château D'Esclans 'Rock Angel', Provence, France, 2020 | \$116.00 |
| Grenache Blend, Forever Young, Côtes de Provence, France, 2022 | \$120.00 |

RED 46

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|---|-----------------|
| Amarone, Masi Costasera, Valpolicella Classico, Veneto, Italy, 2018 | \$165.00 |
| Amarone, Allegrini, Valpolicella Classico, Veneto, Italy, 2022 | \$190.00 |
| Barolo, Giovanni Rosso, Serralunga D'Alba, Piedmont, Italy, 2017 | \$140.00 |
| Bordeaux, Château d'Issan 'Blason d'Issan, Margaux, France, 2018 | \$130.00 |
| Bordeaux, Mondot de Château Troplong Mondot, Saint-Émillon, France, 2018 | \$155.00 |
| Brunello di Montalcino, Fanti, Tuscany, Italy, 2018 | \$120.00 |
| Brunello di Montalcino, Banfi, Tuscany, Italy, 2019 | \$180.00 |
| Cabernet & Blends, Matthiasson 'Village' Napa Valley, California, 2022 | \$105.00 |
| Cabernet & Blends, The Prisoner, California, 2022 | \$116.00 |
| Cabernet & Blends, Frog's Leap, Napa Valley, California, 2021 | \$120.00 |
| Cabernet & Blends, Gundlach Bundschu, Sonoma Valley, California, 2021 | \$140.00 |
| Cabernet & Blends, Jordan, Alexander Valley, California, 2019 | \$155.00 |
| Cabernet & Blends, Austin Hope, Paso Robles, California 2022 (1L) | \$175.00 |
| Cabernet & Blends, Orin Swift 'Papillon', Napa Valley, California, 2021 | \$190.00 |
| Cabernet & Blends, Frank Family 'Reserve' Rutherford, California, 2016 | \$200.00 |
| Cabernet & Blends, Caymus, Napa Valley, California, 2022 | \$225.00 |
| Cabernet & Blends, Heitz 'Lot C-91' Napa Valley, California, 2018 | \$250.00 |
| Cabernet & Blends, Ziata 'Meteor Vineyard', Napa Valley, California, 2018 | \$305.00 |
| Cabernet & Blends, Opus 'Overture', Napa Valley, California, MV | \$415.00 |
| Cabernet & Blends, Silver Oak, Napa Valley, California, 2018 | \$385.00 |
| Cabernet & Blends, As One Cru, Napa Valley, California, 2017 | \$417.00 |
| Cabernet & Blends, Quintessa, Rutherford, 2019 | \$525.00 |
| Cabernet & Blends, Caymus, 'Special Selection', Napa Valley, California, 2018 | \$595.00 |
| Cabernet & Blends, Continuum 'Sage Mountain Vineyard', Napa Valley, California, 2019 | \$645.00 |

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| Cabernet & Blends, Opus One, Napa Valley, California, 2019 | \$875.00 |
| Cabernet & Blends, Hundred Acre, 'Kayli Morgan Vineyard', Napa Valley, California, 2018 | \$1,605.00 |
| Malbec, Luca, Uco Valley, Mendoza, Argentina, 2022 | \$97.00 |
| Malbec, Bramare, Lujan de Cuyo, Mendoza, Argentina, 2021 | \$165.00 |
| Malbec, Catena Alta, Mendoza, Argentina, 2021 | \$165.00 |
| Merlot, Duckhorn, Napa Valley, California, 2021 | \$135.00 |
| Petite Sirah, Stags' Leap, Napa Valley, California, 2020 | \$120.00 |
| Pinot Noir, Domaine Drouhin, Dundee Hills, Oregon, 2021 | \$107.00 |
| Pinot Noir, As One Cru 'Stanley Ranch', Napa Valley, California, 2018 | \$115.00 |
| Pinot Noir, Flowers, Sonoma Coast, California, 2022 | \$130.00 |
| Pinot Noir, Lumen 'Presqui'ile', Santa Maria Valley, California, 2019 | \$155.00 |
| Pinot Noir, DuMOL 'Wester Reach', Russian River Valley, California, 2021 | \$175.00 |
| Pinot Noir, JennaMarise, Napa Valley, California, 2019 | \$180.00 |
| Pinot Noir, Domaine Serene 'Evenstad Reserve', Willamette Valley, Oregon, 2019 | \$215.00 |
| Pinot Noir, Chev, Russian River Valley, California, 2020 | \$225.00 |
| Sangiovese, Candialle, Chianti Classico, Tuscany, Italy, 2020 | \$88.00 |
| Sangiovese, Fornacina, Rosso di Montalcino, Tuscany, Italy, 2020 | \$100.00 |
| Super Tuscan, Arcanum 'Valadorna', Toscana, Italy, 2017 | \$165.00 |
| Super Tuscan, Antinori Tignanello, Tuscany, Italy, 2020 | \$340.00 |
| Super Tuscan, Guado al Tasso, Bolgheri, Tuscany, Italy, 2019 | \$360.00 |
| Zinfandel, Mauritson, Dry Creek Valley, Sonoma County, California, 2020 | \$100.00 |
| Zinfandel, Biale 'Black Chicken', Napa Valley, California, 2021 | \$130.00 |

LARGE FORMAT 7

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| Cabernet Sauvignon, Quilt, Napa Valley, California, 2020 | \$250.00 |
| Cabernet Sauvignon, Faust, Napa Valley, California, 2020 | \$350.00 |
| Cabernet Sauvignon, Shafer 'One Point Five', Stags' Leap District, 2021 | \$525.00 |
| Cabernet Sauvignon, Opus One, Napa Valley, California, 2017 | \$2,236.00 |
| Cabernet Sauvignon, Hundred Acre, 'Kayli Morgan', Napa Valley, California, 2018 | \$4,850.00 |

Nerello Mascalese, Benanti 'Serra della Contessa Particella No. 587' Riserva, Etna Rosso, Italy, 2017 **\$570.00**

Pinot Noir, Belle Glos 'Taylor Lane', Sonoma Coast, California, 2014 **\$330.00**

APPETIZER 5

Hot Edamame

Maldon Sea Salt

Chicken Gyoza

Pan-Fried or Steamed, Chili Garlic Sauce

Spicy Tuna Tartare on Crispy Rice*

Spicy Mayonnaise, Kabayaki Sauce

Imperial Vegetable Egg Roll

Wild Mushroom, Cabbage, Snap Peas

Satay of Chilean Sea Bass**

Miso Glaze

ENTRÉE 5

Kung Pao Chicken

Sesame, Peanuts

Filet Mignon Pepper Steak* **

Asparagus, Mushroom

Thai Sweet & Spicy Shrimp

Tamarind, Bell Pepper

Chow Fun

Stir-Fried Vegetables and Tofu

Sushi Platter* **

Chef's Roll, Vegetable Roll, Assorted Nigiri

DESSERTS 3

Molten Chocolate Cake

Salted Caramel Gelato, Cherry Sauce

Seasonal Fruit

Mandarin Sorbet

Banana Pudding

Fortune Cookie Crumble

BITES 7

Hot Edamame

maldon sea salt (can be made gluten free)

Roasted Shishito Peppers

yuzu, sesame (can be made gluten free)

Thai Chicken Wing Lollipops (3pcs)

peanuts, thai basil, tamarind sauce

Spicy Tuna Tartare on Crispy Rice (3pcs)*

spicy mayonnaise, kabayaki sauce (can be made gluten free)

Dumplings (3pcs)

chicken gyoza, pork potsticker, vegetable dumpling

Avocado Cucumber Roll (full roll)

sesame

Yuzu Doughnuts (3pcs)

choice of dipping sauces: crème anglaise, chocolate, or caramel

COCKTAILS 2

Basil Gimlet

Vodka, Lime, Basil, Agave

Hot Tropics

Blanco Tequila, Pineapple, Lime, Jalapeño, Agave

SAKE & WINE 1

Select Sake, Sparkling, White, Rosé and Red

CHOICE OF TWO APPETIZERS 4

Chicken Gyoza with Chili Garlic Sauce

Steamed or pan-fried

Satay of Chilean Sea Bass

Miso glaze

Tao Temple Salad

Yuzu-soy vinaigrette

Shrimp Tempura, Spicy Tuna, Avocado and Soy Paper Roll

CHOICE OF TWO ENTRÉES 4

Vegetable Chow Fun Noodle

Chow fun with stir fried vegetables and tofu

Honey Glazed Salmon

Lotus root, green beans and baby sweet peppers

Crispy Orange Chicken

Baby bok choy, sesame seed

Thai Sweet and Spicy Shrimp

Tamarind and bell pepper

CHOICE OF DESSERT 2

Yuzu Sugar-Dusted Doughnuts

Trio of sauces

Mochi Tasting

Assorted flavors

VODKA 2

Belvedere

Elyx Single Estate

TEQUILA 2

1800 Cristalino

Casamigos Blanco

RUM 2

Bacardi Superior

Mount Gay 'Eclipse'

WHISKEY 2

Jack Daniel's

Jameson

GIN 2

Hendrick's

Tanqueray

CHAMPAGNE 1

G.H. Mumm 'Grand Cordon' Brut

