



FOOD MENU

Served 11:30am - 6pm

SMALL PLATES

WOK CHARRED EDAMAME \$8
Yuzu Koshu Dressing, Smoked Salt, Pop Rocks

SWEET POTATO FRIES \$9
Mango Chile Ketchup, Curry Aioli

BBQ CHICKEN SATAY \$14
Papaya Slaw, Chili BBQ Sauce

CHILI LIME SHRIMP \$16
Fresh Mango, Sweet Chili, Lime

* **CRISPY RICE WITH SPICY TUNA TARTARE** \$16

KOREAN STICKY WINGS \$18
Chili, Sesame, Jalapeño Ranch

* **TUNA POKE SALAD** \$18
Spinach, Lemon Wasabi Dressing

THAI FISH TACOS \$19
Taro Shell, Cilantro Lime Slaw, Jalapeño Mayo

* **SUSHI** \$15 per Roll

**SALMON CUCUMBER
SPICY TUNA
MIXED VEGETABLE ROLL
CALIFORNIA ROLL**

LARGE PLATES

* **TAO "CAESAR" SALAD** \$12
Make It A Wrap \$1
(Add Chicken \$5, Add Steak \$8, Add Shrimp \$8)

TAO TEMPLE SALAD \$12
Yuzu Dressing (Add Chicken \$5, Add Shrimp \$8)

BIBB LETTUCE CUPS \$14
Grilled Chicken, Heirloom Tomato,
Miso Dijon Dressing

* **BREAKFAST SANDWICH** \$14
Thai Chicken Sausage, Cheese, Duroc Bacon,
Chili Aioli, Brioche Bun

HOT DOG BAO BUNS \$15
Sweet Potato Bao Bun, Wasabi Aioli, Kimchi Relish

* **BUDDHA BEACH BURGER** \$15
Double Beef Patty, American Cheese,
Tao Spicy Burger Sauce

THAI BBQ CHICKEN QUESADILLA \$17
Togarashi-Lime Cream

CHICKEN KATSU CLUB SANDWICH \$18
Bacon, Avocado, Japanese BBQ Sauce

SIDES

POP CHIPS \$5

PAPAYA SLAW \$6

TAO FRIES \$7

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*