

TAO[®]

CHICAGO

All Day Menu

632 N Dearborn St, Chicago, IL 60654
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頭檯

small plates

hot edamame[†] 11
maldon sea salt

shishito peppers[†] 12
yuzu, sesame

spicy tuna tartare on crispy rice* 19
spicy mayonnaise, kabayaki sauce

satay of chilean sea bass[†] 23
miso glaze

點心

dim sum

imperial vegetable egg roll 15
wild mushroom, cabbage, carrots

chicken gyoza 16
pan fried or steamed, chili garlic sauce

crispy bao buns 16
bbq pork, water chestnut

pork potstickers 17
chili sesame glaze

chicken wing lollipops 19
thai basil, sweet and sour, peanuts

lobster and shrimp spring rolls 22
shiitake mushrooms, spicy pineapple sauce

lobster wontons 23
shiitake ginger broth

麵飯

noodles and rice

jasmine white or brown rice[†] 5

lo mein 17

roast pork, choy sum

8 greens fried rice[†] 18

brown rice, seasonal vegetables, egg white

olive fried rice[†] 19

olive leaf, french beans, egg

pad thai noodles[†] 19/22/25

peanuts, mushrooms, tofu

add chicken or shrimp

triple pork fried rice 20

pork belly, bbq roast pork, chinese sausage

barbeque duck fried rice 20

sundried tomatoes, kaffir lime, mint

shanghai fried rice[†] 23

vegetables, shrimp, pork, egg

hong kong fried noodle 24

chicken, egg, mixed vegetables, roast pork

lobster fried rice 34

kimchi, shallots

[†]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.

肉類

the land

filet mignon pepper steak[†] 39

bell peppers, shiitake mushroom
onion, shishito pepper

beef and broccoli 59

aged n.y. strip, black bean sauce

aged bone in rib-eye 72

maple soy glaze, maitake mushroom,
spicy bean sprouts

鷄鴨

the sky

black pepper chili chicken 31

pepper, onion, bamboo shoot, celery

crispy orange chicken 31

steamed bok choy

peking duck 82

for two

海鮮

the sea

honey glazed salmon 34

lotus root, green beans, baby sweet peppers

thai sweet and spicy shrimp 38

tamarind, bell pepper

crispy snapper in “sand” 47

toasted garlic, dried chinese olive

齋菜

the sides

chinese broccoli 12

black bean sauce

steamed bok choy[†] 12

garlic

spicy szechuan potatoes[†] 12

chili, garlic

cantonese cauliflower 14

sweet and sour sauce

charred brussels sprouts 15

cilantro lime vinaigrette, puffed rice

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特別推荐

specialties

seared salmon sashimi* 18
jalapeño, sweet miso

yellowtail sashimi* 19
jalapeño, ponzu sauce

tuna pringles* 19
truffle aioli, egg, tomato

壽司卷

specialty rolls

vegetable 15
eight treasure vegetables, soy paper

crunchy spicy yellowtail* 16
crushed onion

angry dragon* 17
eel, kabayaki sauce

soy tuna* 17
soy paper, spicy tuna, avocado, tempura flakes

salmon avocado* 17
salmon tartare, tomato ponzu

shrimp tempura 20
wasabi honey sauce

california 21
king crab, cucumber, avocado

壽司刺身

sushi and sashimi*

priced per piece

omakase	chef's selection of sushi and sashimi	59 / 89
ebi	cooked shrimp	6
sake	salmon	6
tako	octopus	6
hamachi	yellowtail	7
akami	blue fin tuna	7
unagi	fresh water eel	7
chu toro	medium fatty tuna	11
o toro	fatty tuna	12
kani	alaskan king crab	14
temaki	handroll 2 / maki roll 3 / soy paper 2	

甜品

desserts

fruit plate 12
seasonal selections

banana pudding 12
fortune cookie crumble

molten chocolate cake 15
salted caramel gelato, cherry sauce

mochi ice cream 15
6pcs, 2 of each seasonal flavor

giant fortune cookie 16
white & dark chocolate mousse

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Thank You for joining us

Ask about our cocktail kits to go.

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