

TAO[®]

CHICAGO

To-Go Menu

Curbside Pickup

632 N Dearborn St, Chicago, IL 60654

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特别推荐

weekly specials

hot and sour soup 12
shrimp toast

lobster and crab rangoon 18
pineapple sweet and sour sauce

chicken katsu club sandwich 19
tonkatsu mayo, bacon, pickled vegetables
avocado, togarashi fries

crackling pork belly 21
crispy pork skin, hot honey
toasted chili aioli, steamed buns

TAO bistro burger 21
two angus beef patties, american cheese
giardiniera relish, crispy chinese sausage
dijonaise, togarashi fries

grilled skirt steak fried rice 32
fried egg, mushrooms, roasted squash
green onion, pickled chilies

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

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

[†]denotes gluten-free

麵飯

noodles and rice

jasmine white[†] 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

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, heirloom tomato salad
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

齋菜

the sides

chinese broccoli 12

black bean sauce

steamed bok choy[†] 12

garlic

cantonese cauliflower 14

sweet and sour sauce

charred brussels sprouts 15

cilantro lime vinaigrette, puffed rice

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特别推荐

specialities

seared salmon sashimi* 18
jalapeño, sweet miso

yellowtail sashimi* 19
jalapeño, ponzu sauce

寿司卷

speciality rolls

vegetable 15
eight treasure vegetables, soy paper

crunchy spicy yellowtail* 16
crushed onion

angry dragon* 17
eel, kabayaki sauce

soy tuna* 16
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

寿司刺身

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

giant fortune cookie 16
white & dark chocolate mousse

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Meal Packages

Date Night ~ \$70

Serves 2

hot edamame

(choose one)

vegetable egg roll
seared salmon sashimi
pork potstickers
chicken gyoza

(choose one)

olive fried rice
vegetable lo mein

(choose one)

crispy orange chicken
black pepper chili chicken
honey glazed salmon*
thai sweet and spicy shrimp
beef and broccoli* (+\$20)

(choose one)

cantonese cauliflower
steamed bok choy
charred brussels sprouts
chinese broccoli

(choose one)

banana pudding
giant fortune cookie (+\$8)

Meal Packages

Signature Tasting ~ \$200

Serves 4-6

hot and sour soup
shishito peppers

(choose two)

satay of chilean bass
lobster wontons
vegetable egg roll
spicy tuna tartare on crispy rice*
chicken gyoza

(choose two)

lobster fried rice
olive fried rice
pad thai noodles
hong kong fried noodles

(choose two)

crispy orange chicken
filet mignon pepper steak
honey glazed salmon
thai sweet and spicy shrimp
beef and broccoli* (+10)

(choose two)

cantonese cauliflower
steamed bok choy
charred brussels sprouts
chinese broccoli

giant fortune cookie

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