

SIGNATURE SUSHI



1. SURF NO TURF

Fresh salmon, prawn, avocado, asparagus and "no rice" accompanied by our signature lobster infused aoli and lightly covered in crispy tempura.

23.50



2. VOLCANO ROLL

Tiger prawn in crisp tempura smothered in our delicious Tao style curry sauce, accompanied by lightly grilled scallops and tobiko.

23.50



3. ICHIBAN ROLL

Prawn tempura, roasted bell pepper wrapped with avocado slices, topped with lobster aoli and chilli.

23.50



4. DRAGON ROLL

Eel, crab stick, tempura prawn, avocado mayonnaise, sushi rice with tobiko.

24.50



5. ANGRY CHICKEN

Roasted bell peppers, tori karaage topped with creamy salmon and lotus chips served with our slightly angry sauce.

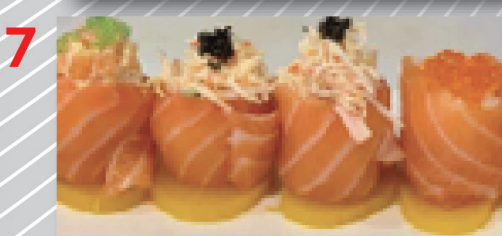
21.50



6. RICE PAPER ROLL

Rice paper rolled with sachimi, tuna, salmon, avocado, and ikura

23.00



7. MIXED GUNKUNS

Salmon gunkan, choices of toppings, creamy crab, creamy salmon, ikura

24.00

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8. CRAZY CRAB

A whole soft shell crab incorporated into a delicious roll with rice, avocado, crab aioli and tobiko.

23.50

9



9. YASAI TEMPURA

Tempura mixed vegetables rolled in soy wrapper with inari and avocado, served with beetroot dressing.

19.50

10



10. TUNA AVOCADO SALAD

Seared sesame encrusted yellowfin tuna served with mixed lettuce, half avocado and "Tao's" sweet onion dressing.

21.00

11



11. SOFT SHELL CRAB SALAD

Shredded crabstick and soft shell crab served on a bed of mixed salad with beetroot dressing and truffle oil.

21.50

12



12. SALMON TATAKI

Sashimi grade salmon thinly sliced and seared with Taos special sauce and ponzu dressing.

21.00

13



13. TUNA TATAKI

Lightly seared and sliced Yellowfin Tuna infused with our special Tao dressing and accompanied by a ponzu sauce.

20.00

14



14. BEEF TATAKI

Trimmed tenderloin beef, thinly sliced and served with scallion, crushed sesame seed and garlic ponzu sauce.

20.00

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15. RAINBOW ROLL

A crunchie roll with lobster salad, tempura flakes, tobiko, scallions mixed and topped with assorted slices of tuna, salmon prawn and avocado.

23.50

16



16. TAO OYSTERS - HALF DOZEN

Natural

16.50

or choice of

- 1) dabu dabu sauce
- 2) Salmon salsa
- 3) Tempura

21.50

17



17. SALMON BORU

Deep fried salmon balls with a hint of mint and cream cheese filling accompanied with a garlic, egg and Japanese mayonnaise, red onion and spring onion and soya sauce.

20.00

18



18. DYANAMITE ROLL

Devilled chicken wrapped in rice mayonnaise and cream cheese, topped with salmon and torched with chef's special spicy sauce.

22.50

19



19. CRISPY CALAMARI SALAD

Crispy calamari salad served with a mint coleslaw salad and drizzled with mustard dressing and aioli.

18.00