

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.

23.00



2. VOLCANO ROLL

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

23.00



3. ICHIBAN ROLL

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

23.00



4. CHILLI SALMON

Tempura salmon, grilled asparagus, aoli, cilantro and crunchy karaage served with spicy chilli sauce.

21.00



5. DRAGON ROLL

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

24.00



6. ANGRY CHICKEN

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

21.00



7. PINK LADY ROLL

Creamy salmon, crab stick, grilled scallops topped with pickled radish, cucumber, avocado and surimi.

24.00



8. SPIDER ROLL

Inside out roll with fresh salads, cucumber and soft shell crab topped with black and orange tobiko garnished with mayo, sweet soy sauce, pickled ginger and red Japanese berry.

23.00

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9



9. CRAZY CRAB

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

23.00

10



10. YASAI TEMPURA

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

19.00

11



11. TUNA AVOCADO SALAD

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

20.50

12



12. SOFT SHELL CRAB SALAD

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

21.00

13



13. BEEF KOSHOU ROLL

This roll has a peppery kick with a clean citrus finish. Seared beef on a roll of rice, asparagus, bell peppers, crabstick tempura and a garlic and cream cheese sauce.

22.00

14



14. TUNA TATAKI

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

18.50

15



15. BEEF TATAKI

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

18.50

16



16. RAINBOW ROLL

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

23.00

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17. TAO OYSTERS - HALF DOZEN

Natural **16.00**

or choice of

- 1) dabu dabu sauce
 - 2) Salmon salsa
 - 3) Tempura
- 21.00**



18. NEW YORK ROLL

Crabstick, cream cheese, asparagus wrapped with rare to medium rare grilled sirloin beef. Served with creamy grilled pepper dressing. **22.00**



19. 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. **17.00**



20. DYANAMITE ROLL

Devilled chicken wrapped in rice mayonnaise, topped with salmon and torched with chefs special spicy sauce. **22.00**



21. PRAWNTASTIC ROLL

Filled with tempura prawn, cream cheese and topped with more prawns and katsubashi. **23.00**



22. CRISPY CALAMARI SALAD

Crispy calamari salad served with a mint coleslaw salad and drizzled with mustard dressing and aioli. **17.50**