

ENTRÉE

1



1. CHICKEN SATAY

3 tenders, skewered and grilled served with a satay sauce.

19.00

2



2. THAI FISH CAKE (I) (GF)

4 patties served with a sweet chilli sauce.

16.00

3



3. GYOZA

5 pieces of deep fried dumplings served with a chilli soy mayonnaise.

2 choices (Pork or Chicken)

16.00

4



4. DEEP FRIED SPRING ROLLS

4 pieces of fried spring rolls served with sweet chilli sauce.

2 choices (Vegetables or Pork)

15.00

5



5. CURRY PUFF

4 pieces (Chicken or Vegetables)

16.00

6



6. ROAST PORK BELLY

Pork belly roasted to perfection with a soy chilli dipping sauce and a pork jus gravy on the side

27.00

ENTRÉE

7



7. FRESH RICE PAPER ROLLS (GF)

2 pieces of traditional Vietnamese fresh rice paper rolls.

3 choices (mix of pork & prawn, chicken, or vegetables)

15.00

8



8. CALAMARI (I)

Lightly battered fried squid with a mayonnaise dipping sauce.

18.00

9



9. TASTING PLATE # 1

(DEEP FRIED SAMPLER)

3 pork spring rolls, 3 thai fish cake, 3 pork gyoza.

26.00

10



10. TASTING PLATE # 2 (I)(A)(GF)

(JAPANESE MIXED PLATTER)

2 salmon nigiri

2 tuna nigiri

4 pieces each of salmon sashimi and tuna sashimi

2 ebi prawn nigiri

4 pieces of salmon mini roll

39.00

11



11. TAO BAO

Folded steamed buns, salad and mayo

chicken teriyaki

7.80

beef teriyaki

7.80

pork belly

8.60

katsu chicken

7.80

Any three choices

22.50

12



12. TUNA TATAKI (I)

Lightly seared and sliced yellowfin tuna infused with our special Yuzu Koshou dressing accompanied with ponzu sauce.

25.00

13. LOTUS CHIPS

Crispy lotus root chips fried to perfection and sprinkled with salt.

11.00

JAPANESE

1



1. SALMON TERIYAKI (A)

Fresh Huon sashimi grade salmon fillets (150gram), lightly grilled and served with sweet teriyaki sauce.

ON ITS OWN	32.00
WITH STEAM RICE	35.00
WITH BENTO BOX	38.00

2



2. CHICKEN TERIYAKI

Tender chicken thigh with skin on, lightly grilled, and marinated in a sweet teriyaki sauce.

ON ITS OWN	22.00
WITH STEAM RICE	25.00
WITH BENTO BOX	28.00

3



3. BEEF TERIYAKI

Juicy beef fillets marinated in sweet teriyaki sauce and onions.

ON ITS OWN	23.00
WITH STEAM RICE	26.00
IN BENTO BOX	29.00

4



4. TORI KARAAGE

Lightly crumbed deep fried chicken thigh fillets, served with a chilli mayonnaise dipping sauce.

ON ITS OWN	22.00
WITH STEAM RICE	25.00
IN BENTO BOX	28.00

5



5. KATSU CHICKEN

Deep fried chicken breast fillets that have been lightly floured, dipped into beaten egg and coated with bread crumbs.

ON ITS OWN	22.00
WITH STEAM RICE	25.00
IN BENTO BOX	28.00

JAPANESE

6



6. TEMPURA PRAWN (I)

5 tempura battered prawns
served with a tempura sauce.

ON ITS OWN	28.00
WITH STEAM RICE	32.00
IN BENTO BOX	34.00

7. TEMPURA VEGETABLES (I)

2 zucchinis, 2 sweet potatoes, 2 pumpkins, 2 long beans
lightly battered and served with tempura sauce.

ON ITS OWN	23.00
WITH STEAM RICE	26.00
IN BENTO BOX	29.00

8. MIXED TEMPURA (I)

3 prawns and mixed vegetables same as above.

ON ITS OWN	27.00
WITH STEAM RICE	30.00
IN BENTO BOX	33.00

9



9. CHIRASHI (A)

A bowl of Japanese sushi rice with 4 slices
of tuna sashimi, 4 slices of salmon sashimi,
crabstick, tamago and scallop.

28.00

10



10. MIXED SUSHI BENTO BOX (A)

A set of sushi bento box consisting of 3
pieces of tuna sashimi, 3 pieces of salmon
sashimi, a crab claw and four kinds of nigiri
(tuna, salmon, prawn, scallop).

35.50

11



11. UDON

Japanese noodle served with tsuyu based
soup and choice of topping

Plain	16.00
Tempura vegetable	22.00
Chicken	24.00
Katsu chicken	25.00
3 Pieces prawn tempura (I)	27.00

JAPANESE

12



12. JAPANESE SALAD

Lettuce, tomato, cucumber, carrot and red onions with a sweet Japanese salad dressing. **14.00**

ADD TUNA MAYONNAISE 18.00

13



13. JAPANESE CURRY

A mild curried gravy with potatoes, carrot and onions served with rice:

Chicken **25.00**

Ebi fry (3 pieces) **28.00**

Beef **25.00**

Katsu Chicken **26.00**

14



14. POPCORN PRAWN

Lightly battered fried prawn served with spicy mayonnaise dipping sauce.

ON ITS OWN 26.00

WITH STEAM RICE 29.00

IN BENTO BOX 32.00

15. MISO SOUP (GF) 6.00

KID'S MENU

MINI ROLLS (8 PIECES)

Cucumber	8.60
Avocado	8.60
Cooked Tuna	8.60
Katsu Chicken	8.60
Teriyaki Chicken	8.60
Tamago	8.60
Crab stick (I)	8.60
Salmon (A)	9.60

SEAWEEDLESS SUSHI (I)

Cooked tuna with mayonnaise no seaweed, topped with slices of cucumber 4 pieces	9.40
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COCK A DOODLE

3 pieces of chicken karaage and chips with a tomato dipping sauce	15.00
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KUNG FU FRIED RICE (GF)

Yellow fried rice with chicken	15.00
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SMALL CHIPS (GF)

10.00

OODLES OF NOODLES

Beef based soup with rice noodles Beef or Chicken	15.00
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SLIPPERY - MAI

Stir fried egg noodle tossed in a Thai sauce	
Plain	13.00
Add Chicken	18.00

15% public holiday surcharges apply.

(GF) Gluten Free | (GFO) Gluten Free Option
(I) Imported Seafood | (A) Local Seafood | (M) Mixed Origin

BELMONT

WHITFORDS

MANDURAH

MYAREE

INNALOO

SUSHI BAR

REGULAR SUSHI ROLLS (6 PIECES PER SET)

BEEF TERIYAKI ROLL

beef teriyaki, cucumber, mayonnaise

COOKED TUNA WITH CUCUMBER ROLL (I)

cooked tuna with cucumber and mayonnaise

KATSU CHICKEN ROLL

crumbed chicken, avocado, sweet chilli sauce and mayonnaise

TERIYAKI CHICKEN WITH CUCUMBER ROLL

chicken teriyaki, mayonnaise and cucumber

TOBIKO ROLL (I)

crab stick, avocado, omelette, tobiko and mayonnaise

VEGIE ROLL

avocado, cucumber, carrot, seasoned seaweed

10.50

DELUXE SUSHI ROLLS (6 PIECES PER SET)

ALASKAN ROLL (I)

raw tuna, avocado and mayonnaise

CALIFORNIA ROLL (I)

crab stick, avocado, omelette, cucumber and mayonnaise covered with tobiko

INSIDE OUT SPICY SALMON ROLL (A)

raw salmon, avocado, Japanese pepper spring onion and mayonnaise

INSIDE OUT SPICY TUNA ROLL (I)

raw tuna, avocado, Japanese pepper, spring onion and mayonnaise

NORWEGIAN ROLL (A)

raw salmon, avocado and mayonnaise

TEMPURA PRAWN ROLL (I)

tempura prawns, avocado and mayonnaise

14.00

SASHIMI (M) (GF)

REGULAR: SALMON OR TUNA (5 PIECES)

12.00

LARGE: SALMON, TUNA OR MIXED (14 PIECES)

26.00

WITH RICE

29.00

IN BENTO BOX

32.00

SUSHI BAR

SUSHI PLATES ON THE TRAIN

BLUE	4.50
RED	6.00
GREEN	7.00
ORANGE	7.80
YELLOW	8.60
AQUA/WHITE	9.00
PINK	9.60
PURPLE	12.00
DIM SIM	12.00

SUSHI BAR

EDAMAME BOILED GREEN SOYA BEAN	7.00
SEAWEED SALAD	7.00
SQUID SALAD (I)	8.60
TAKO YAKI DEEP FRIED OCTOPUS BALLS (4 PIECES) (I)	6.00
CRAB CLAW (2 PIECES) (I)	7.00
PRAWN STICKS (3 PIECES) (I)	7.80
AVOCADO MINI ROLLS (8 PICES)	8.60
SALMON MINI ROLLS (8 PIECES) (A)	9.60
PRAWN PARCEL (3 PIECES) (I)	7.00
PRAWN TWISTER (3 PIECES) (I)	8.60
MIXED DIM SIM BASKET (I)	12.00

NIGIRI (2 PIECES PER SET)

SEARED PRAWN WITH TOBIKO AND CHILLI MAYONNAISE (I)	7.80
EBI: COOKED TIGER PRAWN (I)	6.00
INARI PLAIN: SWEET TOFU WITH RICE (I)	6.00
INARI CRABMEAT: SWEET TOFU WITH RICE AND SHREDDED CRAB STICK / SEAWEED SALAD / SQUID SALAD (I)	8.60
TUNA: FRESH TUNA (I)	6.00
SALMON: RAW SALMON (A)	6.00
TAMAGO: JAPANESE OMELETTE	6.00
TOBIKO: FLYING FISH ROE (I)	8.60
UNAGI NIGIRI: GRILLED EEL (I)	12.00
ABURI SALMON: WITH AOLI AND TOBIKO AND SCALLION SAUCE (M)	7.80
ABURI SCALLOP: SEARED SCALLOP WITH AOLI AND TOBIKO, SCALLION (I)	9.60
PRAWN STICKS NIGIRI (I)	7.80

THAI

1



1. TAO LAKSA (I)(GFO)

A mixture of egg noodle and vermicelli noodle with egg, bean sprouts.

SEAFOOD: FISH CAKE, PRAWN 29.00
CHICKEN, VEGETABLES 26.00

2



2. TOM YUM SOUP (GF)

(WITHOUT NOODLES)

A lemongrass, tomato, mushroom hot and spicy soup.

CHICKEN OR VEGETABLES 26.00
PRAWN (I) 29.00
ADD NOODLES 7.00

3



3. CHIANG MAI NOODLES

Stir fried thick egg noodles with chilli paste & mixed vegetables & your 1 choice of meat.

CHICKEN, BEEF, VEGETABLES 28.00
PRAWN (I) 32.00

4



4. THAI DRUNKEN NOODLES

Stir fried thick egg noodles with vegetables, fresh chilli and basil leaves.

CHICKEN, BEEF, VEGETABLES 28.00
PRAWNS (I) 32.00

5



5. PAD THAI NOODLES (GF)

Well known stir fried noodles in Thailand. It is made with rice noodles, eggs, chopped firm tofu, and a tangy flavoured tamarind pulp. Served with peanuts on the side with a lemon wedge.

CHICKEN, BEEF, VEGETABLES 28.00
PRAWNS (I) 32.00

6



6. SIAM NOODLES

Stir fried thin egg noodles with mix of vegetables and tofu, light taste with no chilli.

CHICKEN, BEEF, VEGETABLES 28.00
PRAWNS (I) 32.00

THAI

7



7. SEE-EW NOODLES (GFO)

A wide-flat rice noodle stir fried with bok choy, egg and thai sauce.

CHICKEN, BEEF, VEGETABLES
PRAWNS (I)

26 .00
29 .00

8



8. THAI GREEN CURRY (GF)

Classic Thai curry that is made from blended green chillis and basil leaves, mixed with creamy coconut milk and vegetables such as capsicum, and green beans.

CHICKEN, BEEF, VEGETABLES
PRAWNS (I)

28.00
32.00

9



9. THAI RED CURRY (GF)

A thick coconut milk based red curry with green beans and capsicum.

CHICKEN, BEEF, VEGETABLES
PRAWNS (I)

28.00
32.00

10



10. STIR FRIED CHILLI AND BASIL

Choices of meat stir fried with fresh vegetables, garlic, chilli and basil leaves.

CHICKEN, BEEF, VEGETABLES
PRAWNS (I)
PORK BELLY

28.00
32.00
32.00

11



11. THAI SALAD (GF)

Fresh herbs, chilli, vegetables and thai salad dressing made from lemon juice, fish sauce and palm sugar.

GRILLED CHICKEN OR
GRILLED BEEF

27.00

12



12. CHICKEN CASHEW NUT (GFO)

Mild and nutty taste of chicken breast fillet slices with chilli paste and roasted cashew nut.

27.00

THAI

13



13. GARLIC PEPPER STIR FRIED

Intense taste of garlic and ground black pepper that is stir fried with white onions, spring onions, mushroom, capsicum, and coriander.

CHICKEN, BEEF, VEGETABLE	27.00
PRAWNS (I)	32.00

14



14. SWEET & SOUR STIR FRIED

Stir fried mixed vegetables with sweet and sour sauce.

CHICKEN, BEEF, VEGETABLE	27.00
PRAWNS (I)	32.00

15



15. LEMONGRASS CHICKEN WITH RICE (GFO)

Stir fried breast fillets with lemongrass, chilli and onions with a side serve of rice.

26.00

17



17. PINEAPPLE FRIED RICE WITH CHICKEN

Thai style fried rice with pineapple, cashew nut, chicken breast fillet slices and a little hint of curry powder.

26.00

18. PINEAPPLE FRIED RICE WITH PRAWN (I)

Thai style fried rice with pineapple, cashew nut, prawns and a little hint of curry powder.

32.00

19. STEAM JASMINE RICE

5.00

VIETNAMESE

1



1. PHO TAI (GF)

Traditional Vietnamese raw beef soup, rice noodles, with lots of fresh vegetables such as spring onions, red onion slices, and chopped coriander.

Served on the side with fresh bean sprout, mint leaves, lemon wedge, fresh cut chilli, sweet Hoisin sauce and hot chilli sauce.

22.00

2



2. PHO TAI BO VIEN (GF)

As above with beef balls.

24.00

3



3. PHO GA (GF)

Slices of chicken breast fillets and same as number 1.

24.00

4



4. BUN BO HUE (GF)

A traditional spicy beef and pork thick rice noodles soup. Served with bean sprout, lemon wedge, mint leaves and fresh cut chilli.

25.50

5



5. HU TIEU

Flat clear rice noodle soup, coriander, bean sprouts, fried onions, lettuce and chopped spring onions.

SEAFOOD (PRAWNS AND CALAMARI RINGS)

27.00

6



6. WONTAN MEE NOODLE SOUP (I)

Thin egg noodles with pork & prawn dumplings, bok choy, coriander, spring onion and red onion mix.

26.00

7



7. COM XAO SATAY

Traditional Vietnamese stir fried meat and vegetables with satay sauce and served with steam white rice.

CHICKEN, BEEF, VEGETABLES PRAWNS

**25.00
29.00**

VIETNAMESE

8



8. COM TAM

Broken rice served with grilled pork chop, steamed pork loaf, and a fried egg, finished with a classic sweet and sour fish sauce. Accompanied by a light clear chicken soup on the side.

28.00

9



9. COM GA CHIEN DON (GF)

Crispy chicken in Maryland style (thigh and drumstick) served on the top of our special fried rice. The dish comes with a sweet chilli dipping sauce and a clear chicken soup.

26.00

10



10. BUN XAO (GF)

Vietnamese style cold rice vermicelli salad. Topped with a garnish of mixed vegetables and stir-fried meat of your choice with lemongrass, chilli, and roasted peanuts. Served with a tasty sweet and sour fish sauce.

CHICKEN, BEEF, VEGETABLES	24.00
PORK CHOP + 3 PORK SPRING ROLLS	29.00
ROAST PORK	29.00
PRAWNS (I)	30.00

11



11. TAO CHICKEN NOODLE SOUP (GF)

A fine vermicelli noodle soup with lettuce and onions, topped with slices of chicken thigh fillet.

24.00

13



12. TAO SEAFOOD NOODLE SOUP (GF (I))

A fine vermicelli noodle soup with lettuce and onions, topped with prawn and squid rings.

26.00

14



13. ROAST PORK BELLY & RICE

Roasted pork belly and rice with bok choy and a soy dressing and pork jus gravy.

32.00

14. ROAST PORK BELLY & NOODLES

Roasted pork belly with dry egg noodles and bok choy. Side soy dressing and pork jus gravy.

33.00

15



15. MI XAO DON (I)

Crispy thin egg noodles golden nest served in savoury stir-fried vegetables light gravy.

SEAFOOD: FISH CAKE, PRAWN	29.00
CHICKEN, BEEF, VEGETABLES	26.00

SIGNATURE SUSHI

1



1. SURF NO TURF (M)

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

31.00

2



2. VOLCANO ROLL (M)

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

31.00

3



3. ICHIBAN ROLL (I)

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

31.00

4



4. DRAGON ROLL (I)

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

31.00

5



5. ANGRY CHICKEN (M)

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

29.00

6



6. CRAZY CRAB (I)

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

31.00

7



7. YASAI TEMPURA

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

27.00

SIGNATURE SUSHI

8



8. TUNA AVOCADO SALAD (I)

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

27.00

9



9. SOFT SHELL CRAB SALAD (I)

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

29.00

10



10. SALMON TATAKI (A)

Sashimi grade salmon thinly sliced and seared with Tao's special sauce and ponzu dressing.

27.00

11



11. TUNA TATAKI (I)

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

26.00

12



12. BEEF TATAKI

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

26.00

13



13. RAINBOW ROLL (A)

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

29.00

14



14. DYNAMITE ROLL

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

29.00

15



15. CRISPY CALAMARI SALAD (I)

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

26.00