



MENU

ENTREE



1. CHICKEN SATAY

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

16.00

2. AGEDASHI TOFU

Cubes of silken tofu, lightly dusted in potato starch and deep fried to golden perfection in lightened Tsuyu sauce.

15.00

3. DEEP FRIED TOFU

6 pieces of deep fried tofu.

2 choices of sauce:
Satay OR Teriyaki Sauce

14.00

4. THAI FISH CAKE

4 patties served with a sweet chilli sauce.

14.00

5. GYOZA

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

2 choices (Pork or Chicken)

13.00

6. DEEP FRIED SPRING ROLLS

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

2 choices (Vegetables or Pork)

13.00

7. CURRY PUFF

4 pieces (Chicken or Vegetables)

15.00

8. ROAST PORK BELLY

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

24.00

ENTREE

9



9. FRESH RICE PAPER ROLLS

2 pieces of traditional Vietnamese fresh rice paper rolls.

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

14.00

10



10. CALAMARI

Lightly battered fried squid with a mayonnaise dipping sauce.

16.00

11



11. TASTING PLATE # 1

(DEEP FRIED SAMPLER)

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

24.00

12



12. TASTING PLATE # 2 GLUTEN FREE

(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

37.00

13



13. 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.

24.00

14



14. TAOBAO

Folded steamed buns, salad and mayo

chicken teriyaki

6.40

beef teriyaki

6.40

pork belly

7.40

katsu chicken

6.40

Any three choices

18.60

15



15. TUNA TATAKI

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

24.00

17



16. LOTUS CHIPS

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

11.00

17. CHICKEN NIBBLES (with bone)

Six peices of deep fried crunchy coated chicken nibbles served with a spicy mayo.

16.00

THAI

1



1. TAO LAKSA

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

SEAFOOD: FISH CAKE, PRAWN

25.50

CHICKEN, VEGETABLES

22.50

2



2. TOM YUM SOUP

(WITHOUT NOODLES)

A lemongrass, tomato, mushroom hot and spicy soup.

CHICKEN OR VEGETABLES

22.50

PRAWN

25.50

ADD NOODLES

4.50

3



3. CHIANG MAI NOODLES

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

CHICKEN, BEEF, VEGETABLES

24.50

PRAWN

28.50

4



4. THAI DRUNKEN NOODLES

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

CHICKEN, BEEF, VEGETABLES

24.50

PRAWNS

28.50

5



5. PAD THAI NOODLES

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

24.50

PRAWNS

28.50

6



6. SIAM NOODLES

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

CHICKEN, BEEF, VEGETABLES

24.50

PRAWNS

28.50

THAI

7



7. SEE-EW NOODLES

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

CHICKEN, BEEF, VEGETABLES
PRAWNS

24.50
28.50

8



8. THAI GREEN CURRY

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

25.50
29.50

9



9. THAI RED CURRY

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

CHICKEN, BEEF, VEGETABLES
PRAWNS

25.50
29.50

10



10. STIR FRIED CHILLI AND BASIL

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

CHICKEN, BEEF, VEGETABLES
PRAWNS
PORK BELLY

25.50
29.50
29.50

11



11. THAI SALAD

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

GRILLED CHICKEN OR
GRILLED BEEF

25.50

12



12. CHICKEN CASHEW NUT

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

25.50

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	25.50
PRAWNS	29.50

14



14. SWEET & SOUR STIR FRIED

Stir fried mixed vegetables with sweet and sour sauce.

CHICKEN, BEEF, VEGETABLE	25.50
PRAWNS	29.50

15



15. LEMONGRASS CHICKEN WITH RICE

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

23.50

17



16. THAI FRIED RICE

Thai Style fried rice with egg and vegetables.

CHICKEN, BEEF, VEGETABLES	23.50
SEAFOOD	28.50

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.

24.50

18. STEAM JASMINE RICE

4.00

VIETNAMESE

1



2



3



4



5



6



7



1. PHO TAI

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 Hoison sauce and hot chilli sauce.

19.50

2. PHO TAI BO VIEN

As above with beef balls.

22.00

3. PHO GA

Slices of chicken breast fillets and same as number 1.

22.00

4. BUN BO HUE

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

23.50

5. HU TIEU

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

SEAFOOD (PRAWNS AND CALAMARI RINGS)

23.50

6. COM TAM

Broken rice with grilled pork chop, shredded meat, steamed meat cake and egg with a tasty sweet and sour fish sauce.

The dish comes with a clear chicken soup on the side as well.

25.50

7. WONTAN MEE NOODLE SOUP

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

22.50

VIETNAMESE

8



8. COM XAO SATAY

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

CHICKEN, BEEF, VEGETABLES

22.50

PRAWNS

27.50

9



9. COM GA CHIEN DON

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.

24.50

10



10. BUN XAO

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

22.50

PORK CHOP AND

3 PORK SPRING ROLLS

24.50

ROAST PORK

26.50

PRAWNS

26.50

11



11. TAO CHICKEN NOODLE SOUP

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

21.50

13



12. TAO SEAFOOD NOODLE SOUP

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

23.50

14



13. ROAST PORK BELLY & RICE

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

27.00

15



14. ROAST PORK BELLY & NOODLES

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

28.00

15. MI XAO DON

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

SEAFOOD: FISH CAKE, PRAWN

27.50

CHICKEN, BEEF, VEGETABLES

23.50

JAPANESE



1



1. SALMON TERIYAKI

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

ON ITS OWN	28.50
WITH STEAM RICE	31.00
WITH BENTO BOX	34.00

2



2. CHICKEN TERIYAKI

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

ON ITS OWN	20.50
WITH STEAM RICE	22.50
WITH BENTO BOX	24.50

3



3. BEEF TERIYAKI

Juicy beef fillets marinated in sweet teriyaki sauce and onions.

ON ITS OWN	20.50
WITH STEAM RICE	22.50
IN BENTO BOX	24.50

4



4. TORI KARAAGE

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

ON ITS OWN	20.50
WITH STEAM RICE	21.50
IN BENTO BOX	24.50

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	20.50
WITH STEAM RICE	21.50
IN BENTO BOX	24.50

6



6. TEMPURA PRAWN

5 tempura battered prawns served with a tempura sauce.

ON ITS OWN	23.50
WITH STEAM RICE	24.50
IN BENTO BOX	26.50

JAPANESE

9



10



11



12



13



14



7. TEMPURA VEGETABLES

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

ON ITS OWN	20.50
WITH STEAM RICE	22.50
IN BENTO BOX	24.50

8. MIXED TEMPURA

3 prawns and mixed vegetables same as above.

ON ITS OWN	23.50
WITH STEAM RICE	25.50
IN BENTO BOX	27.50

9. CHIRASHI

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

25.50

10. MIXED SUSHI BENTO BOX

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).

32.50

11. UDON

Japanese noodle served with tsuyu based soup and choice of topping - plain:

vegetable:	14.50
Chicken	20.50
Katsu chicken	22.50
3 pieces prawn tempura:	23.50
	24.50

12. JAPANESE SALAD

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

13.50

ADD TUNA MAYONNAISE	16.50
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13. JAPANESE CURRY

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

Chicken	23.50
Ebi fry (3 pieces)	25.50
Beef	22.50
Katsu Chicken	24.50

14. POPCORN PRAWN

Lightly battered fried prawn served with spicy mayonnaise dipping sauce.

ON ITS OWN	23.50
WITH STEAM RICE	25.50
IN BENTO BOX	27.50

15. MISO SOUP	GLUTEN FREE	5.50
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SIGNATURE SUSHI

1



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.

28.00

2



2. VOLCANO ROLL

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

28.00

3



3. ICHIBAN ROLL

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

28.00

4



4. DRAGON ROLL

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

28.00

5



5. ANGRY CHICKEN

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

27.00

6



6. CRAZY CRAB

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

28.00

7



7. YASAI TEMPURA

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

24.00

SIGNATURE SUSHI

8



8. TUNA AVOCADO SALAD

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

25.00

9



9. SOFT SHELL CRAB SALAD

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

27.00

10



10. SALMON TATAKI

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

25.00

11



11. TUNA TATAKI

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

24.00

12



12. BEEF TATAKI

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

24.00

13



13. RAINBOW ROLL

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

27.00

SIGNATURE SUSHI

14



14. 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.

24.00

15



15. DYANAMITE ROLL

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

27.00

16



16. CRISPY CALAMARI SALAD

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

23.00

SUSHI BAR

REGULAR SUSHI ROLLS (6 PIECES PER SET)

BEEF TERIYAKI ROLL

beef teriyaki, cucumber, mayonnaise

COOKED TUNA WITH CUCUMBER ROLL

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

crab stick, avocado, omelette, tobiko and mayonnaise

VEGIE ROLL

avocado, cucumber, carrot, seasoned seaweed

8.70

DELUXE SUSHI ROLLS (6 PIECES PER SET)

ALASKAN ROLL

raw tuna, avocado and mayonnaise

CALIFORNIA ROLL

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

INSIDE OUT SPICY SALMON ROLL

raw salmon, avocado, Japanese pepper spring onion and mayonnaise

INSIDE OUT SPICY TUNA ROLL

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

NORWEGIAN ROLL

raw salmon, avocado and mayonnaise

TEMPURA PRAWN ROLL

tempura prawns, avocado and mayonnaise

11.40

SASHIMI GLUTEN FREE

REGULAR: SALMON OR TUNA (5 PIECES)

9.00

LARGE: SALMON, TUNA OR MIXED (14 PIECES)
WITH RICE

24.00

26.50

IN BENTO BOX

29.00

SUSHI BAR

SUSHI BAR

EDAMAME BOILED GREEN SOYA BEANS	5.80
SEAWEED SALAD	5.80
SQUID SALAD	7.40
TAKO YAKI DEEP FRIED OCTOPUS BALLS (4 PIECES)	4.80
CRAB CLAW (2 PIECES)	5.80
PRAWN STICKS (3 PIECES)	6.40
AVOCADO MINI ROLLS (8 PIECES)	7.40
SALMON MINI ROLLS (8 PIECES)	8.40
PRAWN PARCEL (3 PIECES)	5.80
PRAWN TWISTER (3 PIECES)	7.40

NIGIRI (2 PIECES PER SET)

SEARED PRAWN WITH TOBIKO AND CHILLI MAYONNAISE	5.80
EBI: COOKED TIGER PRAWN	4.80
INARI PLAIN: SWEET TOFU WITH RICE	4.80
INARI CRABMEAT: SWEET TOFU WITH RICE AND SHREDDED CRAB STICK	7.40
TUNA: FRESH TUNA	4.80
SALMON: RAW SALMON	4.80
TAMAGO: JAPANESE OMELETTE	4.80
TOBIKO: FLYING FISH ROE	7.40
UNAGI NIGIRI: GRILLED EEL	9.00
ABURI SALMON: WITH AOLI AND TOBIKO AND SCALLION SAUCE	6.40
ABURI SCALLOP: SEARED SCALLOP WITH AOLI AND TOBIKO, SCALLION	7.40
PRAWN STICKS NIGIRI	6.40

KID'S MENU

MINI ROLLS (8 PIECES)

Cucumber	7.40
Avocado	7.40
Cooked Tuna	7.40
Katsu Chicken	7.40
Teriyaki Chicken	7.40
Salmon	8.40

SEAWEEDLESS SUSHI

cooked tuna with mayonnaise	
no seaweed, topped with slices of cucumber 4 pieces	7.80

COCK A DOODLE

3 pieces of chicken karaage and chips with a tomato dipping sauce	16.00
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KUNG FU FRIED RICE

yellow fried rice with chicken	14.00
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SMALL CHIPS

9.00

OODLES OF NOODLES

Beef based soup with rice noodles	15.00
Beef or Chicken	

SLIPPERY - MAI

Stir fried egg noodle tossed in a Thai sauce	
Plain	12.00
Add Chicken	16.00

10% public holiday surcharges apply.

BELMONT

WHITFORD

MANDURAH

MYAREE

INNALOO

VICTORIA PARK