

HOUSE COCKTAILS

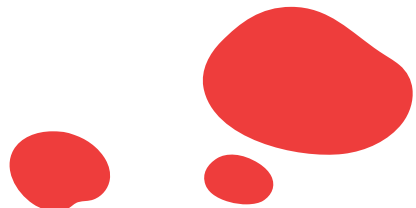
Teruko Highball	25	Wakamomo Bellini	21
house blend of toki, chichibu, mars, and nikka whiskies, carbonated water		wakamomo peach, vodka, shiso, sparkling wine	
Gari Martini	23	Sakura Sling	24
haku vodka or roku gin, pickled ginger, sherry, white soy		imo shochu, pineapple, sour ale, cherry blossom soda	
Million Dollar Cocktail	23	Kome Bamboo	22
Japanese gin, tomato, pineapple, yuzu, egg white		sake, sherry, toasted rice, plum, charcoal oil	
Ichigo Collins	21	Kinoko Old Fashioned	24
mezcal, Japanese strawberry, jasmine soda		Japanese whisky & bourbon, shiitake mushroom, vetiver, awamori	
Melon Daisy	22	Lychee Vesper	23
tequila, cantaloupe, sesame shochu, pandan, hops		yuzu vodka, green tea shochu, tomato, lychee	

SPIRIT-FREE COCKTAILS

Shiso Gimlet	17	Blossom Highball	17
everleaf marine, wakamomo peach, shiso, celery		abstinence cape malt, yuzu, cherry blossom soda	
Gari Penicillin	17		
abstinence cape malt, ginger, honey, lapsang 'wine'			

BEER

Kirin Ichiban	12	Hitachino Espresso Stout	19
Ise Yuzu White Ale	15		



WINE

SPARKLING

Bollinger 65 / 260
Special Cuvée Brut NV

La Caravelle 33 / 132
Cuvée Niña Brut NV

Ruinart Rosé 130
Half Btl

WHITE

Leth
Gruner Veltliner '23 18 / 72
Wagram, Austria

Paul Prieur 25 / 100
Sauvignon Blanc '23
Sancerre, France

Max Kilburg Riesling 18 / 72
Feinherb 'Vertigo' '24
Mosel, Germany

Seghesio 19 / 76
Chardonnay '23
Sonoma, California

ORANGE

Vignobles Barreau 18 / 72
'OG Orange' Semillon '22
Bordeaux, France

ROSE

La Rose d'Azur, 18 / 72
Côtes de Provence '23
Provence, France

RED

Cloudline 19 / 76
Pinot Noir '23
Willamette Valley, Oregon

Arndorfer Pinot Noir 20 / 80
+ Zweigelt
'Vereinter Schatz' '23
Kamptal, Austria

Brun Avril 19 / 76
Côtes du Rhône '23
Rhône, France

Les Allees de 19 / 76
Cantemerle '19
Haut-Médoc, Bordeaux, France



SAKE

Gls / Car / Btl

SPARKLING

Nanbu Bijin Awa 38 / 101 / 276
Iwate, Junmai Ginjo

FLORAL & FRUITY

Brooklyn Kura 18 / 48 / 120
‘Catskills’
New York, Junmai Daiginjo

Dassai ‘Blue 23’ 36 / 96 / 240
Nama
New York, Nama Junmai Daiginjo

Mimurosugi ‘Kioke’ 38 / 101 / 280
Bodaimoto
Nara, Bodaimoto

Watari Bune 54 / 144 / 350
‘Liquid Gold’
Ibaraki, Junmai Daiginjo

NAMAZAKE

Akishika ‘Chokara’ 250
Osaka, Nama Junmai 1800 ml

Eiko Fuji 25 / 67 / 165
‘Glorious Mt. Fuji’
Yamagata, Namachozo Junmai Ginjo

LIGHT & CRISP

Niida Honke 18 / 48 / 120
‘Odayaka’
Fukushima, Kimoto Junmai Ginjo

Tenbi ‘Kara Ten’ 25 / 67 / 180
Yamaguchi, Tokubetsu Junmai

Shichi Hon Yari 18 / 48 / 120
‘Autumn Assassin’
Hiyaoroshi / Shiga, Seasonal Junmai

UMAMI

Hakkaisan 31 / 84 / 200
‘3yr Yukimuro’
Niigata, Junmai Daiginjo

Terada Honke 200
‘Katori 90’
Chiba, Nama Kimoto Junmai 1800 ml

Kikuhime ‘Kinken’ 24 / 64 / 140
Ishikawa, Junmai

Tedorigawa ‘U’ 18 / 48 / 115
Ishikawa, Yamahai Junmai

Shishi no Sato 18 / 48 / 220
‘Chokara’ 1800ml
Ishikawa, Junmai

Fuku Chitose 18 / 48 / 115
‘Old Virtue’
Fukui, Yamahai Junmai Ginjo

NIGORI

Joto ‘The Blue One’ 16 / 43 / 200
Hiroshima, Junmai 1800ml

Shirakawago 18 / 48 / 240
Sasanigori 1800ml
Gifu, Junmai Ginjo

COLORS & FLAVORS

Ine Mankai 145
Kyoto, Junmai 720 ml

Kakurei Umeshu 24 / 64 / 180
Niigata, Umeshu

Kato Yuzu 16 / 43 / 90
New York, Yuzushu

Kidoizumi ‘Kokin’ 54 / 144 / 385
Chiba, Koshu Junmai

COLD APPETIZERS

冷し豆腐 16

Housemade Tofu

shiso-scallion sauce

とろとろロ 38

Torotororo

fatty tuna tartare, mountain potato, crispy rice
add osetra caviar+20

鮪ぬた 26

Tuna Nuta

tuna sashimi, miso-dijon, avocado

鱸薄造り 24

Sea Bass Usuzukuri

thin-sliced sashimi, pickled plum vinaigrette

ハウスサラダ 19

House Salad

watercress, hijiki, buckwheat,
soy dressing

ケールサラダ 22

Kale Salad

baby kale, avocado, fried tofu,
sesame dressing

わかめ酢物 13

Sunomono

assorted seaweed, cucumber, tosaazu gelee

HOT APPETIZERS

枝豆 11

Edamame

konbu-shiitake salt

海老マヨ 26

Crispy Shrimp

fried tiger shrimp, spicy red yuzu-kosho mayo

鳥南蛮 24

Chicken Nanban

fried chicken thigh, black vinegar,
green yuzu mayo

舞茸天ぷら 23

Maitake Tempura

fried maitake mushroom,
ginger-dashi

SASHIMI APPETIZERS

刺身3種 55

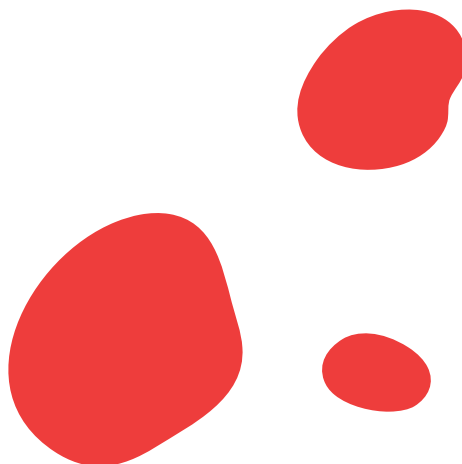
Sanshu

chef's selection of 3 kinds of sashimi

刺身5種 95

Goshu

chef's selection of 5 kinds of sashimi



ROBATA GRILL

大海老鬼殻 38

Jumbo Prawn

head-on prawn, red yuzu-kosho

鶏もも 25

Momo Yakitori

chicken thigh, seven spice, sansho

親子鳥つくね 24

Oyako Tsukune

chicken meatball, yakitori sauce, egg yolk

宮崎和牛 98

Miyazaki Wagyu

100g A5 Miyazaki wagyu, fresh wasabi, shiso chimichurri

獅子唐 16

Shishito Pepper

dashi-soy

椎茸 14

Shiitake Mushroom

togarashi, dashi-soy

SEAFOOD

伊勢海老天ぶら 45

Spiny Lobster Tempura

chrysanthemum green sauce

銀鱈西京焼 38

Miso Black Cod

grilled, miso butter, gari

鯛松笠焼 39

Crispy Scale Red Snapper

daikon-dashi sauce

舌平目姿 MP

Whole Dover Sole

fried, ponzu, spicy radish

MEATS

ヒレカツ 35

Pork Tenderloin Katsu

breaded pork tenderloin, black truffle sauce

和州牛三筋 42

Grilled Washugyu Steak

domestic wagyu flatiron steak, hatcho miso glaze

鴨数奇焼 54

Kamo Sukiyaki

duck sweet soy hot pot, buckwheat dumplings, burdock root, maitake

RICE / NOODLE / SOUP

鮭釜飯 44

Shake Kamameshi

salmon pot rice, salmon roe, shiso

和牛焼飯 29

Wagyu Fried Rice

edamame, garlic, cracked black pepper

なめこ味噌汁 10

Miso Soup

nameko mushroom

紫蘇飯 15

Shiso Rice

steamed white rice, purple and green shiso

胡麻だれ蕎麦 25

Chilled Soba Noodles

buckwheat noodles, black sesame dipping sauce

NIGIRI & SASHIMI

per piece

赤身 9
Akami
lean tuna

中とろ 17
Chutoro
medium fatty tuna

とろ 19
Toro
fatty tuna

金目鯛 11
Kinme
golden eye snapper

真鯛 9
Madai
sea bream

縞鯔 10
Shima Aji
striped jack

浜町 9
Hamachi
yellowtail

鮭 9
Salmon
salmon

鯖 8
Saba
mackerel

帆立 11
Hotate
sea scallop

楚蟹 12
Zuwaigani
snow crab

牡丹海老 10
Botan Ebi
spot prawn

鰻 10
Unagi
freshwater eel

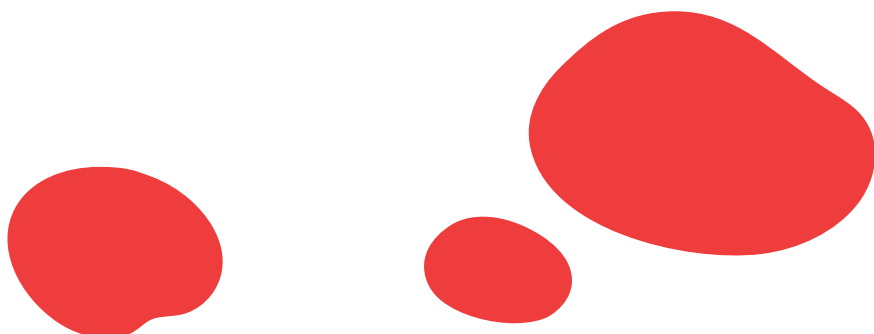
穴子 11
Anago
sea eel

いくら 9
Ikura
salmon roe

雲丹 mp
Uni
sea urchin

ロブスター・キャビア 28
Lobster-caviar
lobster, osetra caviar

キャビア mp
Caviar
osetra caviar



ABURI NIGIRI

seared nigiri

とろ葱麴 23

Toro

seared fatty tuna, koji, scallion

鮭辛にんにく 14

Salmon

seared salmon, chili garlic

和牛 山わさび 24

Wagyu

seared wagyu, horseradish

MAKI

cut rolls

とろ沢 29

Toro Taku

fatty tuna, smoked radish

とろ沢キャビア 58

Toro Taku + Caviar

fatty tuna, smoked radish, ostra caviar

辛鮭 21

Spicy Tuna

spicy mayo, scallion

浜町ハラペニョサルサ 19

Yellowtail Jalapeno

jalapeno-cucumber salsa

鰻山椒 22

Eel Sansho

freshwater eel, sansho pepper, cucumber

辛帆立 22

Spicy Scallop

spicy mayo, tobiko

野菜 20

Vegetable

chayote, cucumber, plum, shiitake, avocado, okra

カリフォルニア 32

California

snow crab, avocado, cucumber, lettuce

海老天ぶら 19

Shrimp Tempura

sweet soy sauce

鮭アボカド 19

Salmon Avocado

salmon





Named after Teruko Yokoi, a Japanese-born artist renowned for merging modern American abstraction with traditional Japanese aesthetics, Teruko pays homage to her creative legacy. She lived at The Hotel Chelsea with her husband, painter Sam Francis, and created formative works during that time. Her original paintings are displayed throughout the restaurant, honoring the spirit of art and culture that continues to live within these walls.