

HOUSE COCKTAILS

Teruko Highball 25

house blend of toki, chichibu, mars, and nikka whiskies, carbonated water

Gari Martini 22

haku vodka or roku gin, pickled ginger, sherry, white soy

Million Dollar Cocktail 22

Japanese gin, tomato, pineapple, yuzu, egg white

Ichigo Collins 21

mezcal, Japanese strawberry, jasmine soda

Melon Daisy 22

tequila, cantaloupe, sesame shochu, pandan, hops

Wakamomo Bellini 21

wakamomo peach, vodka, shiso, sparkling wine

Sakura Sling 24

imo shochu, pineapple, sour ale, cherry blossom soda

Kome Bamboo 22

sake, sherry, toasted rice, plum, charcoal oil

Kinoko Old Fashioned 24

Japanese whisky & bourbon, shiitake mushroom, vetiver, awamori

Lychee Vesper 23

yuzu vodka, green tea shochu, tomato, lychee

SPIRIT-FREE COCKTAILS

Shiso Gimlet 16

everleaf marine, wakamomo peach, shiso, celery

Blossom Highball 16

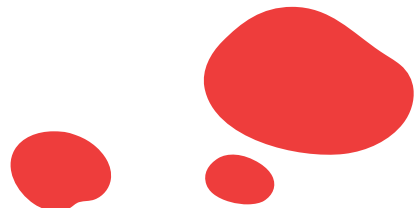
abstinence cape malt, yuzu, cherry blossom soda

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 Half Btl 130

WHITE

Leth
Gruner Veltliner '23 16 / 64
Wagram, Austria

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

Max Kilburg Riesling 16 / 64
Feinherb 'Vertigo' '24
Mosel, Germany

Seghesio 16 / 64
Chardonnay '23
Sonoma, California

ORANGE

Vignobles Barreau 17 / 68
'OG Orange' Semillon '22
Bordeaux, France

ROSE

La Rose d'Azur, 16 / 64
Côtes de Provence '23
Provence, France

RED

Cloudline 17 / 68
Pinot Noir '23
Willamette Valley, Oregon

Arndorfer Pinot Noir 18 / 72
+ Zweigelt
'Vereinter Schatz' '23
Kamptal, Austria

Brun Avril 18 / 72
Côtes du Rhône '23
Rhône, France

Les Allees de 17 / 68
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
New York, Nama Junmai Daiginjo

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

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

COLORS & FLAVORS

Ine Mankai 14 / 38 / 275
Kyoto, Junmai 1800ml

Kakurei Umeshu 24 / 64 / 180
Niigata, Umeshu

Kato Yuzu 16 / 43 / 90
New York, Yuzushu

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

NIGORI

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

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

NAMAZAKE

Akishika ‘Chokara’ 18 / 48 / 120
Osaka, Nama Junmai

Rihaku 18 / 48 / 120
‘Dreamy Clouds’
Shimane, Nama Nigori Junmai

LIGHT & CRISP

Kameizumi 29 / 77 / 190
‘Le Grand Voyage’
Kochi, Junmai Daiginjo

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

Shichi Hon Yari 22 / 59 / 135
Ginfubuki
Shiga, Junmai Ginjo

UMAMI

Hakkaisan 46 / 122 / 335
‘Yukimuro 8 Year’
Niigata, Junmai Daiginjo

Terada Honke 18 / 48 / 95
‘Katori 90’
Chiba, Nama Kimoto Junmai

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

Tedorigawa ‘U’ 16 / 42 / 92
Ishikawa, Yamahai Junmai

COLD APPETIZERS

冷し豆腐 16

Housemade Tofu

shiso-scallion sauce

とろとろ口 38

Torotororo

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

鮪ぬた 26

Tuna Nuta

tuna sashimi, miso-dijon, avocado

間八たたき 28

Kanpachi Tataki

smoked, seared amberjack, tosaizu gelee,
sesame-green onion puree

鱸薄造り 24

Sea Bass Usuzukuri

thin-sliced sashimi, pickled plum vinaigrette

和州牛タルタル 32

Washugyu Tartare

domestic wagyu, spicy red miso,
quail egg

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

牛蒡唐揚 15

Burdock Root

fried with ao-nori seaweed

舞茸天ぷら 22

Maitake Tempura

fried maitake mushroom,
ginger-dashi

SALADS / VEGETABLES

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

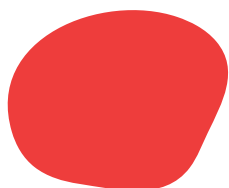
Sunomono

assorted seaweed, cucumber, tosaizu gelee

ふだん草お浸し 13

Ohitashi

blanched and cooled Swiss chard,
dashi



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 32

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 55

Kamo Sukiyaki

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

RICE / NOODLE / SOUP

鮭釜飯 42

Shake Kamameshi

salmon pot rice, salmon roe, shiso

和牛焼飯 29

Wagyu Fried Rice

edamame, garlic, cracked black pepper

滑子味噌汁 10

Miso Soup

nameko mushroom

紫蘇飯 15

Shiso Rice

steamed white rice, purple and green shiso

蕎麦釜 25

Warm 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

縞鯨 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

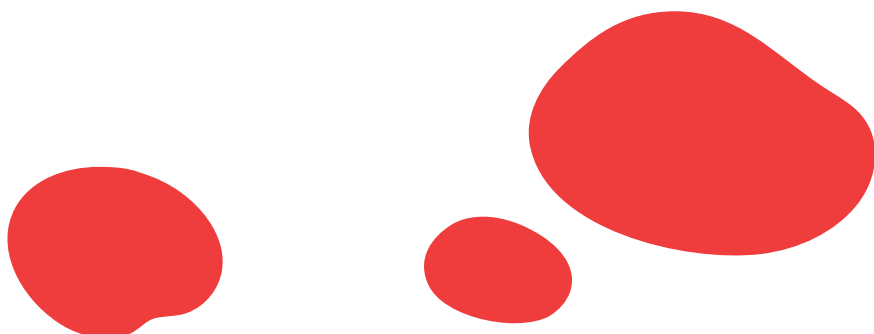
穴子 11
Anago
sea eel

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



SASHIMI

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

ABURI NIGIRI

seared nigiri

とろ葱麴 23
Toro
seared fatty tuna, koji, scallion

鮭辛にんにく 14
Salmon
seared king 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

辛鮪 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.