TERUKO

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.

HOUSE COCKTAILS

Teruko Highball — 25
house blend of toki, chichibu, mars, and nikka whiskies, carbonated water

Gari Martini — 24
haku vodka or roku gin, pickled ginger, sherry, white soy

Million Dollar Cocktail — 23
Japanese gin, tomato, pineapple, yuzu, egg white

Ichigo Collins — 22
mezcal, Japanese strawberry, jasmine soda

Melon Daisy — 23
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

Kinoko Old Fashioned — 24
Japanese whisky & bourbon, shiitake mushroom, vetiver, awamori

Lychee Vesper — 23
yuzu vodka, green tea shochu, tomato, lychee

Matcha Alexander — 25
gin, raspberry, green tea shochu, matcha

SPIRIT-FREE COCKTAILS

Shiso Gimlet — 17
everleaf marine, wakamomo peach, shiso, celery

Gari Penicillin — 17
abstinence cape malt, ginger, honey, lapsang 'wine'

Blossom Highball — 17
abstinence cape malt, yuzu, cherry blossom soda

BEER

Kirin Ichiban — 12

Isekado Hime White Ale — 15

Hitachino Espresso Stout — 19

Asahi 0.0% (N/A) — 15

WINE

SPARKLING

Bollinger 65 / 260
Special Cuvée Brut NV
Champagne

La Caravelle 33 / 132
Cuvée Niña Brut NV
Champagne

Bruno Paillard Rosé NV 130
Half Btl Champagne

WHITE

Leth
Gruner Veltliner '24 20 / 80
Wagram, Austria

Domaine des Coltabard 25 / 100
Sauvignon Blanc '25
Sancerre, France

Max Kilburg Riesling 21 / 84
Feinherb 'Vertigo' '24
Mosel, Germany

Seghesio 21 / 84
Chardonnay '23
Sonoma, California

ORANGE

Vignobles Barreau 20 / 80
'OG Orange' Semillon '22
Bordeaux, France

ROSÉ

Love By Léoube '25 20 / 80
Grenache, Cinsault, Syrah
Provence, France

RED

Cloudline 21 / 84
Pinot Noir '24
Willamette Valley, Oregon

Arndorfer Pinot Noir 20 / 80
+ Zweigelt
'Vereinter Schatz' '24
Kamptal, Austria

Brun Avril 21 / 84
Côtes du Rhône '23
Rhône, France

Château Moulin D'Issan 22 / 88
Cabernet Sauvignon +
Merlot '22
Bordeaux, France

NIGIRI SETS

鮪握り３貫盛り 45
Tuna Sankan
three cuts of premium bluefin tuna
akami, chu-toro, toro

握り５貫盛り 75
Premium Gokan
chef's selection of 5 kinds fish flown in daily from Japan

ABURI NIGIRI

seared nigiri

とろ葱麹 24
Toro
seared fatty tuna, koji, scallion

和牛 山わさび 25
Wagyu
seared wagyu, horseradish

鮭辛にんにく 15
Salmon
seared salmon, chili garlic

MAKI

cut rolls

とろ沢 29
Toro Taku
fatty tuna, smoked radish

辛帆立 23
Spicy Scallop
spicy mayo, tobiko

とろ沢キャビア 58
Toro Taku + Caviar
fatty tuna, smoked radish, ostera caviar

野菜 21
Vegetable
chayote, cucumber,
plum, shiitake, avocado, okra

辛鮪 23
Spicy Tuna
spicy mayo, scallion

カリフォルニア 32
California
snow crab, avocado, cucumber, lettuce

浜町ハラペニョサルサ 19
Yellowtail Jalapeno
jalapeno-cucumber salsa

海老天ぷら 19
Shrimp Tempura
sweet soy sauce

鰻山椒 24
Eel Sansho
freshwater eel, sansho pepper, cucumber

鮭アボカド 19
Salmon Avocado
salmon

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

縞鯵 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 16
Ikura
salmon roe

雲丹 mp
Uni
sea urchin

雲丹・キャビア mp
Uni-Caviar
sea urchin, osetra caviar

キャビア mp
Caviar
osetra caviar

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SAKE

Gls / Crf / Btl

SPARKLING

Shichiken 'Yama no Kasumi' 22 / 60 / 360 ml
Yamanashi, Unclassified Sparkling

LIGHT & CRISP

Maboroshi 'Nakao's Secret' 18 / 48 / 240 / 1800 ml
Hiroshima, Junmai Ginjo

Niida Honke 'Odayaka' 22 / 59 / 120
Fukushima, Kimoto Junmai Ginjo

Tenbi 'Kara Ten' 25 / 67 / 180
Yamaguchi, Tokubetsu Junmai

Shichihonyari 'Ginfubuki' 20 / 54 / 135
Shiga, Junmai Ginjo

UMAMI

Hakuto 'Deep Faith' 18 / 48 / 105
Ishikawa, Tokubetsu Junmai

Inazo 25 / 67 / 160
Yamagata, Junmai Ginjo

Hakkaisan '3yr Yukimuro' 38 / 101 / 200
Niigata, Junmai Daiginjo

Terada Honke 'Katori 90' 18 / 48 / 200 / 1800 ml
Chiba, Nama Kimoto Junmai

Kikuhime 'Kinken' 24 / 64 / 140
Ishikawa, Junmai

Shishi no Sato 'Chokara' 18 / 48 / 105
Ishikawa, Junmai

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

NAMAZAKE

Akishika 'Chokara' 22 / 58/ 250 / 1800 ml
Osaka, Nama Junmai

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

FLORAL & FRUITY

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

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

Izumo Fuji 'Land of Gods 18 / 48 / 105
Shimane, Junmai Ginjo

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

NIGORI

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

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

COLORS & FLAVORS

Ine Mankai 18/ 48/ 145
Kyoto, Red Rice Junmai

Kato Yuzu 16 / 43 / 90
New York, Yuzushu

Kidoizumi 'Kokin' 54 / 144 / 385
Chiba, Koshu Junmai

COLD APPETIZERS

冷し豆腐 18
Housemade Tofu
shiso-scallion sauce

とろトロロ 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

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, tosazu 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

鶏もも 25
Momo Yakitori
chicken thigh, seven spice, daikon

親子鳥つくね 24
Oyako Tsukune
chicken meatball, yakitori sauce, egg yolk

近江和牛タレ焼 59
Wagyu
premium omi wagyu, taré sauce
wasabi chimichurri

獅子唐 16
Shishito Pepper
dashi-soy

椎茸 14
Shiitake Mushroom
togarashi, dashi-soy

SEAFOOD / MEATS

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

黒豚ロースカツ 35
Berkshire Pork Katsu
breaded loin, mustard tonkatsu sauce

和州牛三筋 45
Grilled Washugyu Steak
domestic wagyu flatiron steak, Chaliapin sauce

RICE / NOODLE / SOUP

鮭釜飯 48
Shake Kamameshi
salmon pot rice, salmon roe, shiso

和牛焼飯 32
Wagyu Fried Rice
edamame, garlic,
cracked black pepper

味噌汁 10
Miso Soup
seasonal ingredients

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