

HOUSE COCKTAILS

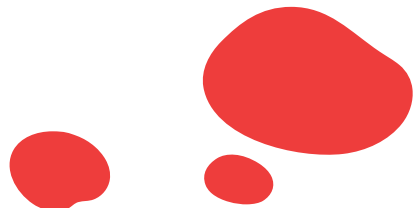
Teruko Highball	25	Wakamomo Bellini	21
house blend of toki, chichibu, mars, and nikka whiskies, carbonated water		wakamomo peach, vodka, shiso, sparkling wine	
Gari Martini	23	Sakura Sling	24
haku vodka or roku gin, pickled ginger, sherry, white soy		imo shochu, pineapple, sour ale, cherry blossom soda	
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
Champagne

La Caravelle 33 / 132
Cuvée Niña Brut NV
Champagne

Bruno Paillard Rosé NV 130
Half Btl Champagne

WHITE

Leth
Gruner Veltliner '24 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

ROSÉ

Bastide de la Ciselette 21 / 84
Bandol '24
Provence, France

RED

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

Arndorfer Pinot Noir 20 / 80
+ Zweigelt
'Vereinter Schatz' '24
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 / Crf / Btl

SPARKLING

Hakkaisan Awa 28 / 75 / 212
Niigata, Junmai Daiginjo

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

NAMAZAKE

Akishika 'Chokara' 18 / 48 / 250
Osaka, Nama Junmai 1800 ml

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

LIGHT & CRISP

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

**Niida Honke
'Odayaka'** 18 / 48 / 120
Fukushima, Kimoto Junmai Ginjo

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

**Shichihonyari
'Ginfubuki'** 22 / 59 / 135
Shiga, Junmai Ginjo

UMAMI

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

**Hakkaisan
'3yr Yukimuro'** 31 / 84 / 200
Niigata, Junmai Daiginjo

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

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

**Shishi no Sato
'Chokara'** 18 / 48 / 220
Ishikawa, Junmai 1800ml

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

NIGORI

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

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

COLORS & FLAVORS

Ine Mankai 18 / 48 / 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

とろとろ口 38

Torotororo

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

鯖ぬた 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, toszu 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

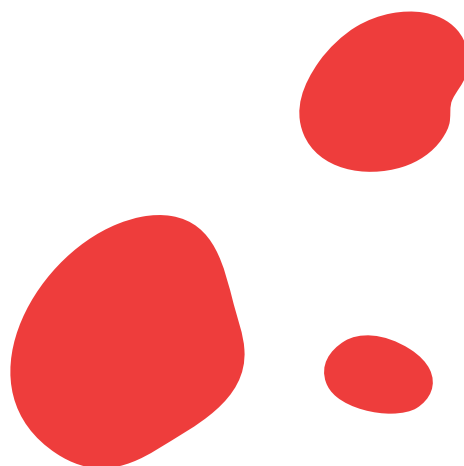
Chicken Nanban

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 21

Head-on Shrimp

head-on shrimp, 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

鴨ねぎま 26

Kamo Negima

sansho daikon radish, taré sauce

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

黒豚ロースカツ 35

Berkshire Pork Katsu

breaded loin, tonkatsu mustard sauce

和州牛三筋 45

Grilled Washugyu Steak

domestic wagyu flatiron steak, chaliapin sauce

宮崎和牛 88

Miyazaki Wagyu

a5 wagyu, fresh wasabi, shiso chimichurri

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

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

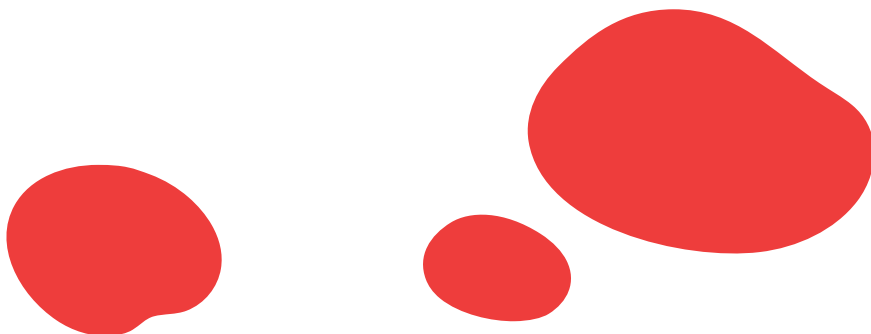
Chilled Soba Noodles

buckwheat noodles, black sesame dipping
sauce

NIGIRI & SASHIMI

per piece

赤身 Akami lean tuna	9	鮭 Salmon salmon	9	いくら Ikura salmon roe	9
中とろ Chutoro medium fatty tuna	17	鯖 Saba mackerel	8	雲丹 Uni sea urchin	mp
とろ Toro fatty tuna	19	帆立 Hotate sea scallop	11	雲丹・キャビア Uni-Caviar sea urchin, osetra caviar	mp
金目鯛 Kinme golden eye snapper	11	楚蟹 Zuwaigani snow crab	12	キャビア Caviar osetra caviar	mp
真鯛 Madai sea bream	9	牡丹海老 Botan Ebi spot prawn	10		
縞鯨 Shima Aji striped jack	10	鰻 Unagi freshwater eel	10		
浜町 Hamachi yellowtail	9	穴子 Anago sea eel	11		



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

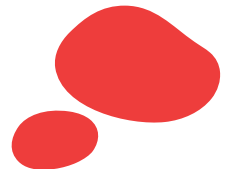
辛帆立 22
Spicy Scallop
spicy mayo, tobiko

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.