

HOUSE COCKTAILS

Teruko Highball 25

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

Gari Martini 23

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

Million Dollar Cocktail 23

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

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

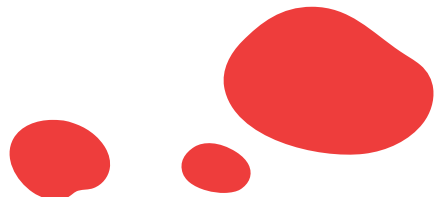
BEER

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 18 / 72
Wagram, Austria

Paul Prieur 25 / 100
Sauvignon Blanc '24
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

Love By Léoube '25 19 / 76
Grenache, Cinsault, Syrah
Provence, France

RED

Cloudline 19 / 76
Pinot Noir '24
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 Allées de 19 / 76
Cantemerle '19
Haut-Médoc, Bordeaux, France



SAKE

Gls / Crf / Btl

SPARKLING

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

LIGHT & CRISP

Maboroshi 18 / 48 / 240
‘Nakao’s Secret’ 1800 ml
Hiroshima, Junmai Ginjo
Niida Honke 22 / 59 / 120
‘Odayaka’
Fukushima, Kimoto Junmai Ginjo

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

Shichihonyari 20 / 54 / 135
‘Ginfubuki’
Shiga, Junmai Ginjo

UMAMI

Hakuto 18 / 48 / 105
‘Deep Faith’
Ishikawa, Tokubetsu Junmai

Inazo 25 / 67 / 160
Yamagata, Junmai Ginjo

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

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

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

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

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

NAMAZAKE

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

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

Rihaku 22 / 58 / 145
‘Dreamy Clouds’
Shimane, Nama Junmai Nigori

FLORAL & FRUITY

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

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

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

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

NIGORI

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

Shirakawago 18 / 48 / 240
Sasanigori 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 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

鱈薄造り 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, 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

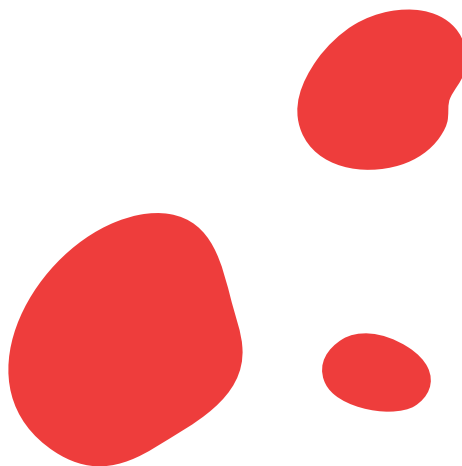
Sanshu

chef's selection of 3 kinds of sashimi

刺身5種 95

Goshu

chef's selection of 5 kinds of sashimi



ROBATA GRILL

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

宮崎和牛タレ焼 55

Wagyu

A5 Miyazaki 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 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 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

縞鯊 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

雲丹・キャビア mp

Uni-Caviar

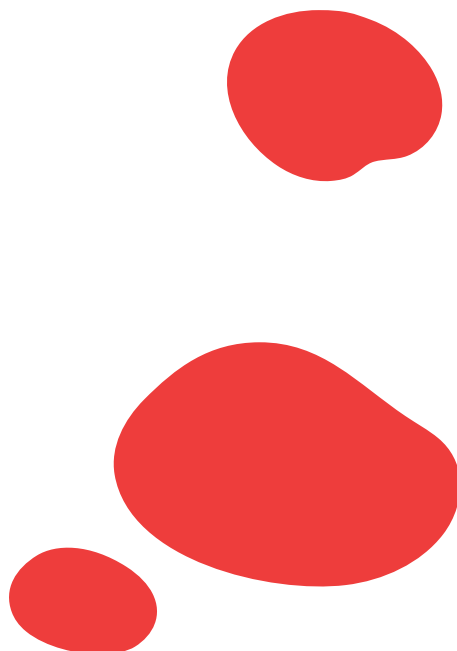
sea urchin, osetra caviar

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



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

和牛 山わさび 24

Wagyu

seared wagyu, horseradish

鮭辛にんにく 14

Salmon

seared salmon, chili garlic

MAKI

cut rolls

とろ沢 29

Toro Taku

fatty tuna, smoked radish

辛帆立 22

Spicy Scallop

spicy mayo, tobiko

とろ沢キャビア 58

Toro Taku + Caviar

fatty tuna, smoked radish, ostra caviar

野菜 20

Vegetable

chayote, cucumber,
plum, shiitake, avocado, okra

辛鮭 21

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

海老天ぶら 19

Shrimp Tempura

sweet soy sauce

鰻山椒 22

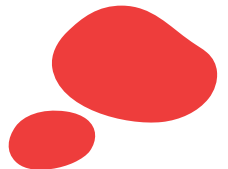
Eel Sansho

freshwater eel, sansho pepper, cucumber

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.