

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

Ume Bellini

21

vodka, salted plum, kasutori shochu, 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, salted plum, shiso, vanilla bean

Blossom Highball

16

abstinence cape malt, yuzu, cherry blossom soda

BEER

Kirin Ichiban

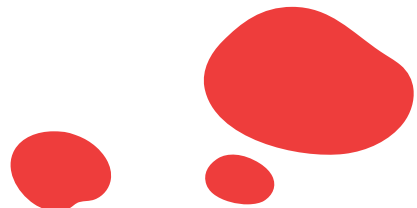
12

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' '23
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

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

NAMAZAKE

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

Chikurin ‘Otoro’ 18 / 48 / 115
Okayama, Nama Junmai Ginjo

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

Kid 20 / 53 / 125
‘Natsu No Shippu’
Wakayama, Junmai Ginjo

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

COLD APPETIZERS

冷し豆腐 16

Housemade Tofu

shiso-scallion sauce

とろとろ口 34

Torotororo

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

鯖ぬた 26

Tuna Nuta

tuna sashimi, miso-dijon mustard sauce,
avocado

間八たたき 28

Kanpachi Tataki

smoked, seared amberjack, tosazu 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 24

Crispy Shrimp

fried tiger shrimp, spicy red yuzu-kosho mayo

鳥南蛮 24

Chicken Nanban

fried chicken thigh, black vinegar sauce,
green yuzu mayo

牛蒡唐揚 15

Burdock Root

fried with ao-nori seaweed

舞茸天ぷら 21

Maitake Tempura

fried maitake mushroom,
dashi-shiso sauce

SALADS / VEGETABLES

ハウスサラダ 19

House Salad

watercress, hijiki, buckwheat,
soy dressing

ケールサラダ 21

Kale Salad

baby kale, avocado, fried tofu,
sesame dressing

わかめ酢物 13

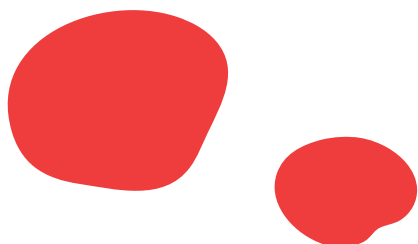
Sunomono

assorted seaweed, cucumber, tosazu gelee

ふだん草お浸し 13

Ohitashi

blanched and cooled swiss chard,
dashi



ROBATA GRILL

大海老鬼殻 36

Jumbo Prawn

head-on prawn, red yuzu-kosho

鶏もも 24

Momo Yakitori

chicken thigh, seven spice, sansho

親子鳥つくね 24

Oyako Tsukune

chicken meatball, yakitori sauce, egg yolk

尾崎和牛 98

Miyazaki Wagyu

A5 grade 3 oz. Miyazaki wagyu, fresh wasabi, shiso chimichurri

獅子唐 15

Shishito Pepper

dashi-soy

椎茸 14

Shiitake Mushroom

togarashi, dashi-soy

SEAFOOD

伊勢海老天ぶら 44

Spiny Lobster Tempura

chrysanthemum green sauce

銀鱈西京焼 36

Miso Black Cod

grilled, miso butter, gari

鯛松笠焼 39

Crispy Scale Red Snapper

daikon-dashi sauce

舌平目姿 125

Whole Dover Sole

fried, ponzu, spicy radish

MEATS

鴨山椒焼 38

Roasted Duck Breast

sansho-scallion sauce

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

尾崎牛数寄焼 165

Wagyu Sukiyaki

A5 grade Miyazaki wagyu strip loin, yam noodle, tofu, lightly poached egg

RICE / NOODLE / SOUP

鮭釜飯 42

Shake Kamameshi

salmon pot rice, salmon roe, shiso

和牛焼飯 28

Wagyu Fried Rice

edamame, garlic, cracked black pepper

青さ味噌汁 10

Aosa Miso Soup

fresh green nori, mitsuba

紫蘇飯 15

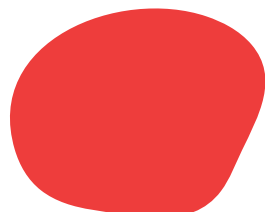
Shiso Rice

steamed white rice, purple and green shiso

ざる蕎麦 25

Chilled Soba Noodle

fresh 100% buckwheat noodles, soy 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 10
Kinme
golden eye snapper

真鯛 9
Madai
sea bream

縞鯔 9
Shima Aji
striped jack

間八 9
Kanpachi
amberjack

浜町 8
Hamachi
yellowtail

鮭 8
Salmon
salmon

鯖 8
Saba
mackerel

帆立 10
Hotate
sea scallop

楚蟹 11
Zuwaigani
snow crab

牡丹海老 9
Botan Ebi
spot prawn

煽烏賊 11
Aori Ika
cuttlefish

鰻 10
Unagi
freshwater eel

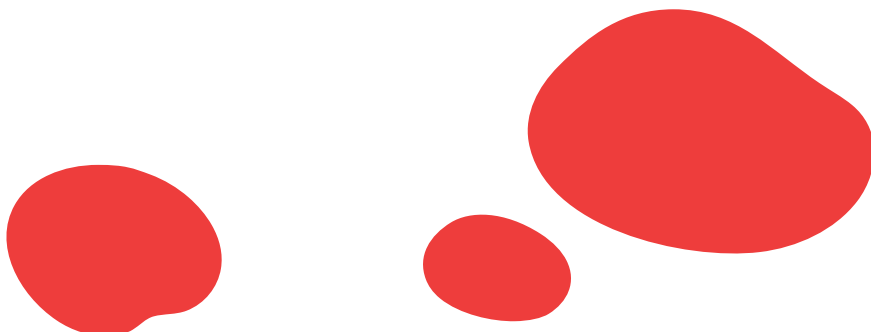
穴子 11
Anago
sea eel

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 22
Toro
seared fatty tuna, koji, scallion

鮭辛にんにく 12
Salmon
seared king salmon, chili garlic

和牛 山わさび 23
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 18
Yellowtail Jalapeno
jalapeno-cucumber salsa

鰻山椒 22
Eel Sansho
freshwater eel, sansho pepper, cucumber

辛帆立 21
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.