

7 HOUSE RULES

- 1** One way entry system.
Exit via the marked glass door.
- 2** One bill policy.
Cards accepted or exact cash only.
- 3** We are not responsible for lost, stolen, or damaged personal items.
- 4** Minimum 1 drink per person per reservation, or \$15 seating fee applied.
- 5** Kindly refrain from moving tables or chairs. Ask for assistance.
- 6** Be mindful of other patrons.
Refrain from flash photography and disruptive behavior. 105-Min Seating.
- 7** For groups of 5 or more, automatic 20% gratuity is applied.

After Seven reserves the right to refuse service to any patron who violates our rules and to any patron who appears to have consumed too much alcohol.





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COCKTAIL SNACKS

Miso Cheese Dip

*White Craft Miso, Cream Cheese,
House Onion Crisps 12*

Salmon Tartare

*Atlantic Salmon, Sweet and Spicy
Soy Marinade, Seaweed 16*

Hotate Wasabi

*Hokkaido Scallops, Octopus, Pickle,
Kelp, Wasabi 16*

Sweet & Sour Salmon

*Classic Nanbanzuke Atlantic Salmon,
Onion, Pepper, Greens 10*

House Olives

*Premium Assorted Olives, Angostura,
Sesame Oil, Ancho Chili 7*

Limited quantity available each day,
please ask your server!



TASTING ROOM

Indulgence crafted by bartenders and chocolatiers, offering the perfect fusion of the two worlds – whiskey and truffle

C	L	A	S	S
I	C	.	S	H
E	R	R	Y	.
P	O	R	T	.
.	.	T	W	N

Kavalan Tasting

3 Unique Whiskeys from Taiwan Paired with 3 Chocolate Truffles 69

D	A	Y	S	.
M	I	Y	A	G
I	K	Y	O	.
F	R	O	M	B
A	R	R	E	L

Nikka Tasting

3 Unique Whiskeys from Nikka Distilleries Paired with 3 Chocolate Truffles 49

O	N	E	.	.
O	F	.	A	.
K	I	N	D	.
R	A	R	E	.
P	I	C	K	.

Secret Stash

Weekly Featured Limited Release Whiskey Paired with Handcrafted Chocolate Truffle 25

H	O	N	J	O
Z	O	.	J	U
N	M	A	I	.
D	A	I	G	I
N	J	O	.	.

Sake Tasting

3 Exclusive Bottles from Japan, Paired with Uji Matcha Tea Umeshu 39

AVAILABLE FOR A LIMITED TIME ONLY

TRAVELER'S SIPS

Cocktails inspired by our journeys, drawing from our adventures, memories, and a diverse range of flavors

Curry Colada

*Oak Aged Rum, Curry Spices,
Clarified Coconut, Pineapple,
Lime, Whey 17*

 15%
ABV.

Black Benne

*Nigori Sake, Aged Rum, Honey,
Charcoal Roasted Sesame,
Pineapple, Coconut 20*

 14%
ABV.

The Greenhouse

*Sake, Gin, White Port, Cocchi,
Shiso, Yuzu, Tomato, Green Chili,
Cucumber, Wakame, Lemon 21*

 16%
ABV.

Matcha Snickers

*Barley Shochu, Dark Chocolate,
Ceremonial Matcha, Cream Sherry,
Peanut Butter, Coconut Water, Sesame 20*

 21%
ABV.

High Tea

*Hine VSOP Cognac, Yuzu,
English Earl Grey, Cane,
Tea Biscuits 27*
Make it with Hennessy VSOP \$5

 19%
ABV.

SIP BY SIP

Our innovative approach to the timeless classics, deconstructing each element and reassembling them with experience and time

The Old Boy

*Scotch, Rum, Roasted Coconut,
Cultured Butter, Cacao,
Mushroom, Maple 22*

 30%
ABV.

Ginza Glow

*Reposado, Hojicha Redistilled Gin,
Fig, Clarified Grapefruit, Plum,
Sesame Oil, Smoked Soy 22*

 30%
ABV.

Wasabee

*Vermouth, Gin, Wasabi, Honey,
Caramelized Ginger, Citrus, Mirin
Brine, Nori 18*

 17%
ABV.

Espressotini

*Vodka, Hatch Colombian
Espresso, Baileys, Nutella,
Coconut 18*

 20%
ABV.

Ginger Highball

*Toki Whiskey, Pickled Ginger,
Lactic Ginger Shrub, Lapsang,
Soda, Sour Plum 19*

 11%
ABV.

FRUITY & FUN SIPS

*Cocktails artfully composed with fruit-forward ingredients,
designed to bring joy and refreshment to your table*

Ghibli Elixir

*Rum, Melon, Pandan,
Lime, Whey, Lemongrass
Micro Cilantro 19*

 10%
ABV.

Strawberry Tetsu

*Gin, Strawberry, Blackcurrant
Elderflower, Yogurt, Cream Cheese,
Lime, Soda, Egg White, Milk Chip, Crumble 20*

 16%
ABV.

Smoky Ume

*Mezcal, Plum Umeshu,
Sherry, Citrus, Bitters,
Ume Salt 19*

 21%
ABV.

Burnt Yuzu

*Bourbon Whisky, Yuzu,
Amontillado Sherry,
Whey, 12yr Rum Caramel 19*

 14%
ABV.

Cloudy Oolong

*Shochu, Blackcurrant Berry,
Roasted Oolong Tea, Pear,
Sea Salt Cheese Foam 19*

 16%
ABV.



Bottle Picks



ASIAN WHISKEY

Share your preferences with us – neat, on the rocks, Old Fashioned, highball, or as part of a delightful cocktail

SUNTORY

*Toki 12 / AO Special 19 / Hibiki 24 /
Yamazaki 12 Yr 38 / Hakushu Pure Malt 26
/ The Royal 25*

NIKKA

*Yoichi 16 / Coffey Grain 17
Miyagikyo 16 / Coffey Malt 19
Days 15 / From the Barrel 18*

MATSUI

Sakura Cask 19 / The Peated Edition 20

KAVALAN

*LAN Edition 24 / Oloroso Sherry Cask 30 /
Vinho Barrique 38 / King Car Edition 24 /
Peated Edition 29 / Rum Cask 23 / Brandy Cask 23*

MORE...

*Lightly Peated Shinobu 21
/ Kurinji Indian Single Malt 19
/ Kaiyo Peated 16 / Kaiyo Mizunara Black Label 17*

We may not list every available bottle on menu, kindly ask us or spot a bottle of interest and let us know

WORLD WHISKEY

Share your preferences with us – neat, on the rocks, Old Fashioned, highball, or as part of a delightful cocktail

ISLAY

Laphroaig 10¹⁷ / Lagavulin 16²⁰

Bowmore 12¹⁶ / Bowmore 15¹⁸

Ardbeg 10¹⁷

HIGHLAND

Glenfarclas 17²⁴ / Dalmore King Alex III 25

SPEYSIDE

Ancnoc 12¹⁸ /

Glenlivet 12¹⁶

Macallan 12¹⁶ / Macallan 15²²

ARRAN

Barrel Reserve 14 / Quarter Cask 17

Amarone Cask 19 / Classic 10¹⁶

Sherry Cask 18

USA

Woodford Reserve 12 / Basil Hayden 12

Micheter's Rye 17

JUST ASK US !

*We are perpetually adorned with the finest bottles
around the world, just ask us!*

LIGHT

*Hitachino (Sason du Japan, Orange Ale, White Red Ale) 16
/ Orion Japan Beer 14*

VODKA

Absolute 12 / Belvedere 14

GIN

*Roku 12 / Gunpowder Black Tea 14 / Botanist 12
Monkey 47 17 / Tan 10 15*

COGNAC

*Courvoisier VSOP 16 / Hennessy VS, VSOP 16/18
Hine VSOP 17 / D'Ussee XO 37 / Hennessy XO 39*

RUM

*Bacardi White 10 / Bacardi 8 11 / Appleton 12 13
Zacapa 23 18 / Plantation XO 19*

TEQUILA

*Clase Azul 29 / Don Julio 1942 25 / Cenote 20
Casamigos Blanco, Reposado, Anejo 16/19/21*

MEZCAL

*Madre 16 / Zignum Anejo 25 / Casamigos 21
Del Maguey Single Farm 18 / Los Siete 16*



Cheers.

