#### 7 HOUSE RULES

- 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.
- Be mindful of other patrons.

  Refrain from flash photography and
- **6** 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.







#### 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

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#### **Kavalan Tasting**

3 Unique Whiskeys from Taiwan Paired with 3 Chocolate Truffles 69

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### Nikka Tasting

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

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#### **Secret Stash**

Weekly Featured Limited Release Whiskey Paired with Handcrafted Chocolate Truffle 25

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### **Sake Tasting**

3 Exclusive Bottles from Japan,
D A I G I
Paired with Uji Matcha Tea
Umeshu 39

#### TRAVELER'S SIPS

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

ventures, memories, and a diverse range of flav	ors	
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 <sub>%</sub> 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, eanut Butter, Coconut Water, Sesame	20	21% ABV

## **High Tea**

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

\/	19%
9	

## SIP BY SIP

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

and time
30
30 AE
I 17
Z 20 AE
11 AB

Soda, Sour Plum 19

#### FRUITY & FUN SIPS

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

<b>Ghibli Elixir</b> Rum, Melon, Pandan, Lime, Whey, Lemongrass Micro Cilantro 19		10 <sub>%</sub>
Strawberry Tetsu Gin, Strawberry, Blackcurrant Iderflower, Yogurt, Cream Cheese, Soda, Egg White, Milk Chip, Crumi	□ ble 20	16: ABV
Smoky Ume Mezcal, Plum Umeshu, Sherry, Citrus, Bitters, Ume Salt 19	$\bigvee$	2 I AB
Burnt Yuzu  Bourbon Whisky, Yuzu,  Amontillado Sherry,  Whey, 12yr Rum Caramel 19		14 AB
Cloudy Oolong Shochu, Blackcurrant Berry, Roasted Oolong Tea, Pear, Saa Salt Cheese Ecomy to		16 <sub>%</sub>

Lime,

#### **NONALCOHOLIC**

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

#### Cherry Cola

Spiced Coffee Tonic, Tart Cherry, Black Cardamom, Lemon 15 0% ABV.

#### **Strawberry Thymes**

Aperitif Blanco, Raw Cacao, Strawberry, Shrub, Mint Air 15







# 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 / The Chita Single Malt 18 Hibiki 24 / Yamazaki 12 Yr 38 / Hakushu Pure Malt 26 / The Royal 25

## **NIKKA**

Yoichi 16 / Taketsuru 18 / 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 / Mizunara Shinobu 21 /
Kurinji Indian Single Malt 19 / Kaiyo Cask Strength 16 /
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 10 17/Lagavulin 16 20 Bowmore 12 16/Bowmore 15 18 Ardbeg 10 17/Ardbeg Wee Beastie 12

## HIGHLAND

Glenfarclas 17 24/Dalmore King Alex III 25

## **SPEYSIDE**

Ancnoc 12 18 / Glenfiddich 18 25 Glenlivet 12 16 Macallan 12 16 / Macallan 15 22

## **ARRAN**

Barrel Reserve 14 / Quarter Cask 17 Amarone Cask 19 / Classic 10 16 Sherry Cask 18

## **USA**

Woodford Reserve 12 / Basil Hayden 12 Micheter's Rye 17 / Blanton's Bourbon 18

#### JUST ASK US!

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

# LIGHT

Asahi Super Dry 9

## **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.

