

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. 2-Hour 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.





as



TASTING ROOM

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

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

S	A	K	U	R
A	.	P	E	A
T	E	D	.	.
1	8	Y	R	.
.

Matsui Tasting

3 Unique Whiskeys from Matsui Distilleries Paired with 3 Chocolate Truffles 59

Y	A	M	A	Z
A	K	I	.	H
I	B	I	K	I
.	H	A	K	U
S	H	U	.	.

Suntory Tasting

3 Premium Whiskeys from Suntory Distilleries Paired with 3 Chocolate Truffles 89

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 Darjeeling Tea Umeshu 34

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*



Black Benne

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



The Greenhouse

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



Matcha Snickers

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



High Tea

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



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, Coconut, Cultured
Butter, Cacao, Mushroom,
Maple, Chamomile 22*



Ginza Glow

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



Wasabee

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



Espressotini

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



Ginger Highball

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



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.

SMALL BITES

House Olives

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

Prosciutto Wrapped Cheese

*12 Months Aged Prosciutto, Assorted Cheese,
Sesame and Truffle Olive Oil 10*

Limited quantity available each day,
please ask your server!





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 100th Yr Edition 38 / Hakushu 12 31*

NIKKA

*Yoichi 16 / Taketsuru 18 / Coffey Grain 17
Miyagikyo 16 / Coffey Malt 19 / Peated Miyagikyo 22
Days 15 / From the Barrel 18*

MATSUI

*Tottori Blend 18 / Tottori Bourbon Cask 20
Kurayoshi Pure Malt 19 / Mizunara Single Malt 22*

KAVALAN

*Bourbon Cask 24 / Oloroso Sherry Cask 30
Vinho Barrique 38*

MORE...

*Kamiki Maltage 20 / Oishi Dahou 19
Ichiro's Malt and Grain 24 / Mizunara Shinobu 21
Tenjaku Fuefuki 19*

*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 Lore 19 / Laphroaig 10 17
Lagavulin 11 17 / Lagavulin 16 20
Coal Ila 12 19 / Bowmore 12 16 / Bowmore 15 18
Ardbeg 10 17 / Ardbeg Wee Beastie 12

HIGHLAND

Aberfeldy 12 17 / Glenmorangie 14 20
Glenfarclas 17 24 / Dalmore King Alex III 25

SPEYSIDE

Ancnoc 12 18 / Glenfiddich 18 25
Glenlivet 12 16 / Glenlivet 18 25
Macallan 12 18 / Macallan 15 22
Mortlach 15 20

ARRAN

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

USA

Woodford Reserve 12 / Basil Hayden 12
Micheter's Rye 17 / Koval Bourbon 16
Blanton's Bourbon 18 / Booker's Small Batch 19

JUST ASK US !

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

LIGHT

Asahi Super Dry 9 / Babytini 7

VODKA

Absolute 12 / Belvedere 14

GIN

*Roku 12 / Gunpowder Black Tea 14 / Botanist 12
Monkey 47 17 / Tan 10 15 / Okinawa Craft 19*

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 / Havana Club 15 23*

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 / Sombra 12 / Los Siete 16*



Cheers.

