

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*

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 115*

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, 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.

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*



0%
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 / The Chita Single Malt 18
Hibiki 24 / Yamazaki 100th Yr Edition 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

*Tottori Bourbon Cask 20
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*

MORE...

*Lightly Peated Shinobu 21 / Mizunara Shinobu 21 /
Sakura Sherry Cask 19 / 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 Lore 19 / Laphroaig 10 17
Lagavulin 11 17 / Lagavulin 16 20
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
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 / 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 / Los Siete 16*



Cheers.

