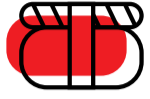




## SNACKS & APPETIZERS

EDAMAME, Sichuan salt & pepper	6
POPCORN SHRIMP, Sriracha mayonnaise, fried basil	16
TEMPURA EGGPLANT, House furikake, shichimi crumble	12



## RAW

WONTON BOMB (2pcs) Crab, chilli, avocado, Beef tataki, shiitake, sesame dressing, shichimi pepper	18
TUNA CEVICHE, Ponzu, jalapeno dressing	22
BEEF TATAKI, Toasted shallot dressing, spring onion, kaffir lime, nashi	16



## DUMPLING & BAO

PRAWN & SHIITAKE, Chilli sauce	20
CRAYFISH & SPANNER CRAB, Truffle soy	26
TOFU & SPINACH, Mushroom, ginger Sauce	18
PAN-FRIED WAGYU, Black vinegar soy	22
CHICKEN & PRAWN Pot sticker, chilli ginger soy	19
CHEESEBURGER BAO (2pcs)	15



## PLATES & VEGETABLES

PAPAYA & CARROT STACK, Papaya, carrot, thai basil, coriander, fried shallot, peanuts, nuoc cham	18
5 SPICE DUCK, Lychee, cucumber, spring onion, toasted peanuts	22
SMASHED CUCUMBER SALAD, Cucumber, coconut cream, chilli soy, mint, fried shallots	10



## MEAT & FISH

STEAK KATSU SANDWICH, Yum yum sauce	18
KARAAGE CHICKEN, Soy onion dressing, Asian herb salad	19
MISO GLAZED MARKET FISH, Pickled red onion	28
BEEF SHORT RIB, Spring onion, kim chi, steamed bao (2pcs)	28



## SIDES

WOK FRIED ASIAN GREENS, House X.O Sauce	10
EGG FRIED RICE	8 / 15
STEAMED RICE	5



## DESSERTS

DESSERT BAO, Mango coconut sorbet, coconut tuile, white chocolate topping	7
SPICED APPLE DOUGHNUT, Cinnamon sugar, whiskey chocolate ganache, whipped cream	16

AUCKLAND'S MOST COVETED  
ROOFTOP OPENS ITS DOORS TO A  
NEW BOISTEROUS ASIAN EATERY.

## THE WORKING WEEK

BENTO BOX – \$25  
Monday – Friday 12 – 4pm

Your choice of:  
MISO GLAZED MARKET FISH  
TERIYAKI CHICKEN

Served with:  
Rainbow roll | Cucumber roll | Tuna ceviche |  
Chicken karaage

+ Add on  
TOKYO DRY BEER or THE NED ROSÉ FOR \$5

## HIGHNESS

A DIFFERENT KIND OF HIGH TEA – \$40  
Saturday 12pm

Enjoy a Seven inspired high tea with the best  
views in Auckland

Enjoy bottomless mimosas for \$25 (2 hour sitting)

## MONDAY - THURSDAY

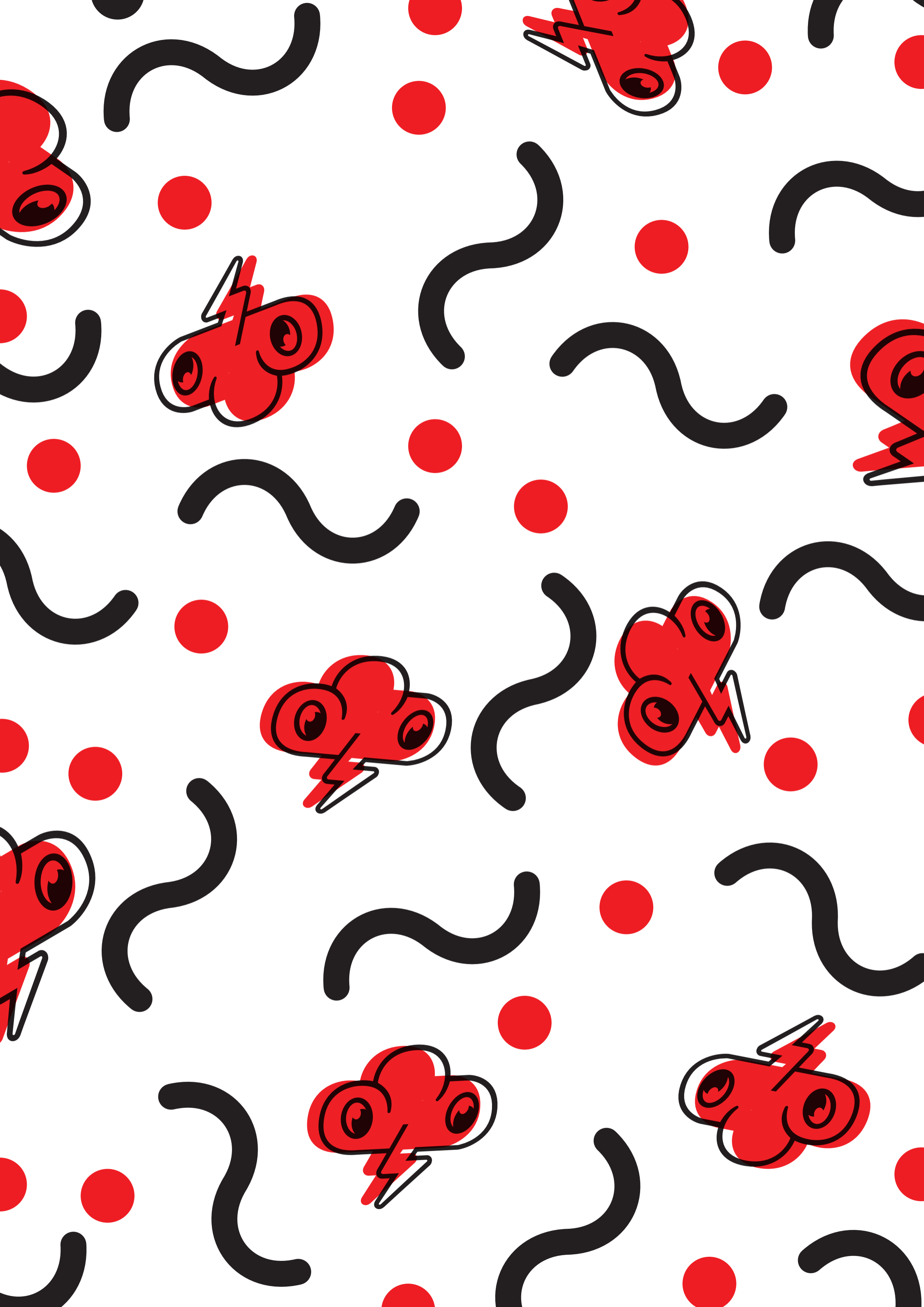
### HAPPY DAYS HAPPY HOUR

\$7 at Seven – All day \$7  
HOUSE BEER TOKYO DRY & HOUSE WINE  
from 12pm – 6pm

## FRIDAY

### POPPIN GOOD TIME

12pm – 4pm Upgrade to a magnum with Veuve Cliquot



## COCKTAILS

CHUN LI	16
Tanqueray Gin, Choya Umeshu, Cucumber, Lemon, Lemongrass, Kaffir Lime, Galangal	
ARIGATO SBAGLIATO	18
Mio Sparkling Sake, Campari, Cocchi Torino	
CHAI DARK AND STORMY	16
Chai Masala Infused Appletons Reserve, Black Strap Rum, Fresh Lime, Cardamon Syrup, Vanilla Bitters & East Imperial Ginger Beer	
GINGERBREAD MARGARITA	16
Winter Spice Infused Jose Cuervo Tradicional, Ginger & Cinnamon Syrup, Lime, Cold Pressed Apple Juice	
BLUE MADONNA	16
Bacardi Blanco, Coconut liquor, Blue Curacao, Fresh Pineapple, Lemon, Thai Syrup	
TAMARIND WHISKEY SOUR	16
Bulleit Bourbon, Tamarind, Lime	
WINTER BLOSSOM	16
Tanqueray, St Germain, Cocchi Rosa, Fresh Lemon, Cinnamon/Ginger Syrup, Rhubarb bitters	
SALTED COCONUT ESPRESSO MARTINI	16
Grey Goose Vodka, Creme de Cacao, Salted Coconut syrup, Cold Brew Coffee	

## BUBBLE TROUBLE

Our signature cocktails are served, sealed and delivered in Hawker street style bubble tea cups, ready for the shaking.

SEVEN HEAVEN	16
LOVE POTION 7	16

## SAKE AND PLUM WINE

Choya Classic Umeshu	11
Kozaemon Yuzu Sake	11
Sparkling Mio Sake Dry	29
Kozaemon 'Sanshimai' Junmai Ginjo 180ml	28
Kozaemon 'Sanshimai' Junmai Ginjo 350ml	52

## BEER

TAP	
Tokyo Dry	9
Panhead Supercharger APA	11

## BOTTLE

Speights Cider	9
Steinlager Mid	9
Little Creatures Pilsner	11

## WINE

### SPARKLING & CHAMPAGNE

Daniel le Brun Methode	13/75
Veuve Clicquot NV Brut	25/145
Cloudy Bay Pelorus	85
Dom Perignon 2006	350

### WHITE

Hartley's Block Sauvignon Blanc	10/48
Triple Bank Sauvignon Blanc	67
Martinborough Te Tera Sauvignon Blanc	14/69
Invivo Pinot Gris	10/48
Soho 'Jagger' Pinot Gris	68
Camshorn Pinot Gris	70
Mount Difficulty Pinot Gris	15/73
Trinity Hill Chardonnay	11/55
Te Whare Ra Chardonnay	15/80
Church Road 'Mcdonald Series' Chardonnay	82
Wither Hills Riesling	11/53
Te Whare Ra 'Toru'	13/63
Mt Difficulty 'Target Gully' Riesling	14/69
Huntaway Gewürztraminer	77
Trinity Hill 'Gimblett Gravels' Marsanne/Viognier	84

### PINK AND RED

The Ned Rosé	10/48
Ferraton Rosé	15/69
Soho Pink Sheep Magnum Rosé	120
Russian Jack Pinot Noir	10/48
Wither Hills 'Taylor River' Pinot Noir	15/70
Prophets Rock 'Home Vineyard' Pinot Noir	110
Trinity Hill Syrah	11/52
Tyrell's Hunter Valley Shiraz	15/70
Craggy Range Syrah	74
Angus the Bull Cab/Sauv	14/65
Trinity Hill 'The Gimblett' Cab Sav/Merlot	17/86
Padrillos Malbec	14/65
Villa Pisoni Chianti Riserva	60

# DRINK



