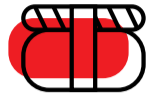




SNACKS & APPETIZERS

EDAMAME, Sichuan salt & pepper	7
POPCORN SHRIMP, Sriracha mayonnaise, fried basil	18
TEMPURA EGGPLANT, House furikake, shichimi crumble	14



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	17



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	23
CHICKEN & PRAWN, Pot sticker, chilli ginger soy	20
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	24
SMASHED CUCUMBER SALAD, Cucumber, coconut cream, chilli soy, mint, fried shallots	11



MEAT & FISH

STEAK KATSU SANDWICH, Yum yum sauce	19
KARAAGE CHICKEN, Soy onion dressing, Asian herb salad	19
MISO GLAZED MARKET FISH, Pickled red onion	29
BEEF SHORT RIB (2pcs) Spring onion kim chi, steamed bao	30



SIDES

WOK FRIED ASIAN GREENS, House X.O Sauce	12
SPECIAL FRIED RICE, Prawn, char siu pork, egg, dashi soy, chives	18
STEAMED RICE	5



DESSERTS

DESSERT BAO, Mango coconut sorbet, sesame 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.

WORKING WEEK

BENTO BOX - \$25

Tuesday - 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

SEVEN HAPPY HOUR

TUESDAY - FRIDAY

5 - 7pm All house pours \$7

FRIDAY

POPPIN GOOD TIME

12pm - 4pm \$20 per glass

Make it a magnum with Veuve Clicquot for
\$200 a bottle.

YOU KNOW WHAT TO DO

@SEAFARERSSEVEN /SEAFARERSSEVEN

BEER

TAP

Tokyo Dry	10
Panhead Supercharger APA	12

BOTTLE

Speights Cider	9
Steinlager Mid	9
Steinlager Pure	10
Little Creatures Pilsner	11
Guest Beer	ask the bar for details

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

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 liqueur, 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	

SEVEN NON ALC

SEASONAL HOUSE SODAS	8
Ask for our current flavours	

HOPT WATERMELON & MINT	5
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SEEDLIP & TONIC	10
Seedlip Garden, East Imperial Yuzu Tonic	

SEEDLIP SUMMER	14
Seedlip Grove, Fresh Pineapple, Thyme Syrup, Soda	

NOLO ESPRESSO MARTINI	14
Seedlip Spice, Espresso, Ginger Syrup	

LADY GREY MARTINI	14
Seedlip Grove, Earl Grey, Lemon, Orange Bitters	



YOU KNOW
WHAT TO DO

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**ORGANISING A PARTY?
WE KNOW JUST THE PLACE!**

Ask us about what we can do for you.

**HAPPY HOUR
TUESDAY – FRIDAY**

5–7pm House pours \$7



SPARKLING & CHAMPAGNE

Daniel Le Brun Methode, Marlborough	13/75
Cloudy Bay 'Pelorus', Marlborough	88
Veuve Clicquot Brut, Reims, France	25/150
Veuve Clicquot Brut Reims, France Magnum	290
Ruinart Blanc De Blanc, Reims, France	225
Ruinart Rose, Reims, France	225
Veuve Clicquot Rose	155

SAKE & 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

WINE

WHITE

Harleys Block Sauvignon Blanc, Marlborough, NZ	11/55
Margrain Sauvignon Blanc, Martinborough, NZ	15/75
Church Road 'McDonald Series' Sauvignon Blanc, Hawkes Bay, NZ	76
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	18/90
Trinity Hill Pinot Gris, Hawkes Bay, NZ	11/55
Soho 'Jagger' Pinot Gris, Marlborough, NZ	70
Mt Difficulty Pinot Gris, Central Otago, NZ	15/75
Man O' War 'Exciled' Pinot Gris, Waiheke, NZ	90
Trinity Hill Chardonnay, Hawkes Bay, NZ	11/55
Wither Hills 'Benmorven' Chardonnay, Marlborough, NZ	15/75
Church Road 'McDonald Series' Chardonnay, Hawkes Bay, NZ	17/ 86
Te Whare Ra Chardonnay, Marlborough, NZ	85
The Landing Chardonnay, Bay Of Islands, NZ	98
Wither Hills Riesling, Marlborough, NZ	11/55
Mt Difficulty 'Target Gully' Riesling, Central Otago, NZ	15/75
Huntaway Reserve Viognier, Gisborne, NZ	15/75
Te Whare Ra Gewurztraminer, Marlborough, NZ	90
Marc Bredif Chenin Blanc, Vouvray, France	80
Wooing Tree 'Blondie' Blanc de Noir, Central Otago, NZ	14/70

PINK

The Ned Rosé, Marlborough, NZ	10/50
Rameau D'Or Rosé, Provence, France	14/70
Indian Summer Rosé, Hawkes Bay, NZ	65
Indian Summer Rosé Magnum, Hawkes Bay, NZ	120

RED

Russian Jack Pinot Noir, Martinborough, NZ	12/60
Wither Hills Taylors River Pinot Noir, Marlborough, NZ	15/75
Soho 'Mc Queen' Pinot Noir, Central Otago, NZ	86
Prophets Rock 'Home Block' Pinot Noir, Central Otago, NZ	110
Trinity Hill Syrah, Hawkes Bay, NZ	11/55
Tyrells 'Hunter Valley' Shiraz, Hunter Valley, Australia	15/75
Craggy Range Syrah, Hawkes Bay, NZ	75
Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, Australia	90
Angus 'The Bull' Cabernet Sauvignon, Central Victoria, Australia	13/65
Trinity Hill 'The Gimblett' Cab/Sav/ Merlot, Hawkes Bay, NZ	88
Ata Rangi 'Celebre' Syrah/ Cab/Sav, Martinborough, NZ	95
Padrillos Malbec, Mendoza, Argentina	14/65
Villa Pisoni Chianti Riserva, Chianti, Italy	60



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 /SEAFARERSSEVEN

FRIDAY POPPIN GOOD TIME

12pm – 4pm \$20 per glass

Make it a magnum with Veuve Clicquot for \$200 a bottle.

