

Menu

Seven Spring Food and Wine

Appetizers	Grilled Ahi Tuna (Served with Chili Garlic Aioli Sauce)	7
	Sea Foie Gras (Steamed Mofish liver Garnished w/ Tobikko in Punzu Sauce)	14
	Steamed XL Bowel of Ryokko Edamame (seasoned with Kosher Salt)	6
	Steamed or Fried Japanese Gyoza Dumpling (Served W/Punzu Sauce)	7
	Japanese Fried Oysters (Panko encrusted, served with Tonkatsu Sauce)	8
	Patacones (Fried sliced green plantains served with spicy sauce)	5
	Jumbo Shrimp Tempura (Served with Lime Wasabi Sauce)	8
	Jumbo Japanese Pork Shumai Dumpling (Steamed, Served with Punzu Sauce)	6
Soup	Panamanian Sancocho (chicken soup with yuca "cassava" and caribbean yam)	6
Signature Burgers	XL 1/2 LB Angus Beef, Organic Egg & Spicy Sauce	12
	XL 1/2 LB Angus Beef, Italian Truffle Cheese & Sauteed Onion	12
	XL 1/2 LB Angus Beef , Irish Blue Cheese, Avocado	12
	<i>All Burgers served w/ Brioche Bun and a side of Edamame</i>	
Sushi Rolls	Eel Avocado (Drizzled with Unagi Sauce)	7
	Philly (Smoked Salmon, Cream Cheese and Scallion)	7
	Salmon Avocado (Fresh Scottish Salmon with Avocado)	7
	Seven Spring (Hamachi, Avocado, Top w/ Spicy Yellowfin Tuna & Sliced Serrano Chili)	9
	Crunchy Shrimp Tempura (Avocado topped w/ Lime Wasabi Sauce)	7
	Softshell Crab Tempura (Avocado w/ Lime wasabi sauce)	8
	South California (Tobikko, Real Crabmeat, Avocado)	7
	Spicy Ahi Tuna (Avocado, with Chilli Garlic Sauce)	7
	The Kitchen Sink (Shrimp Tempura, Crab Meat, Tuna, Salmon and Avocado)	13
	Yellowtail (Himachi Imported From Japan with Avocado & Scallions)	8
Wraps	Grilled Spicy Ahi Tuna	12
	(avocado, lettuce on a sundried tomatore tortilla, served with chili garlic aioli sauce)	
	Grilled Scottish Salmon	12
	(avocado, lettuce on a sundried tomatore tortilla, served with lime wasabi sauce)	
	Tempura Gulf Shrimp	12
	(avocado, lettuce on a sundried tomatore tortilla, served with lime wasabi sauce)	
	Grilled Spicy Gulf Shrimp	12
	(avocado, lettuce on a sundried tomatore tortilla, served with chili garlic aioli sauce)	
	Tempura Softshell Crab	14
	(avocado, lettuce on a sundried tomatore tortilla, served with lime wasabi sauce)	
	<i>All wraps served with a side of Edamame</i>	

" Please let us know if you have any food allergies"

Wine List

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White Wines	Bonterra Savignon Blanc		Glass/ Bottle	10/29
	Intense aromas of grapefruit, citrus, kiwi and fresh cut grass greet the nose. The crisp acidity gives the wine a fresh vibrant feel with flavors of grapefruit, lime zest and grass that closes with flavors of melon and a nice tart finish			
	Banfi Centine Pinot Grigio		Glass/ Bottle	10/29
	Beautifully fruity, with notes of pear, apricot, lime and tomato leaves. On the palate it is dry, with good acidity that is well balanced			
	William Hill Chardonnay (Organic)		Glass/ Bottle	10/29
	Tropical, with toasty oak, pear and vanilla scents. clean and soft On The palate, with butterscotch and tropical fruit flavors. Finishes dry with vanilla cream, buttered popcorn, lim, chalk and mineral flavors.			
Red Wines	Masi Tupengato Malbec		Glass/ Bottle	10/29
	The wine has an excellent bouquet of jammy black cherry and blackberry liqueur. Forward and easy going			
	Frescobaldi Toscana Remole Sangiovese		Glass/ Bottle	10/29
	Beautifully fruited aromas follow with cherry and strawberry in the lead, enriched with a spicy touch of black pepper and aromatic herbs. A tangy acidity provides juicy crispness on a palate of impressive balance			
	Chateau St.Jean Cabernet Sauvignon		Glass/ Bottle	10/29
	Dark and lush, with just a hint of oak, and a pleasant round finish			
Champagne	La Marca Prosecco		Glass/ Bottle	12/35
	Fresh citrus with hints of honey and white flowers. Fresh and clean with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast, the finish is light refreshing and crisp.			
Sake	Ozeki Osakaya Chobei Daiginjo	Daiginjo	Glass/ Bottle	15/62
	***** Premium , Rich, Fruity, Aroma and delicate taste			
	Ozeki Premier	Jumai Ginjo	Glass/ Bottle	9/27
	**** Rich, Fruity aroma and clear delicate taste			
	Hakushika Tokusen	Junmai	Glass/ Caraf	8/14
	*** Rich Sake with Smooth after taste			
Sparkling	Hana Awaka	Junmai	250 mL	12
	Refreshing sparkling wih soft sweetness			
unfiltered	Sayuri	Junmai	Glass/ Bottle	12/30
	Refreshing aroma, naturally sweetness and smooth			
Plum Saka	Hakutsuru Plum Wine	Plum Sake		
	Fermented from real plum juice, sweet, tangy refreshing		Glass	7/22
Soft Drinks	Club Soda, Coke, diet Coke, Sprite and Cranberry Juice		Glass	2
Domestic Beer	Bud Light, Coors Light		Bottle	4
Imported Beer	Blue Moon, Corona, Kronenbourg 1664, Kirin Light		Bottle	6
	Negro Modello, Stella, Hoegaarden			

