



**BENIHANA**  
PATTAYA

## MIXED

<b>Benihana Punch</b>	290
Rum, peach liqueur, strawberry liqueur, fresh pineapple, fresh orange	
<b>Shibui</b>	320
Sweet potato shochu, ginger, lemongrass, matcha, foam	
<b>Tsuru</b>	320
Gin, mezcal, sake, coriander, ginger, lemon, shiso	
<b>Kiri Bara</b>	350
Yuzu sake, sparkling sake, yellow chartreuse, lemon, mist of roses	
<b>Aoki Sour</b>	350
Bourbon, lemon juice, cherry blossom, cucumber syrup, egg white, angostura bitters	
<b>Samurai Mule</b>	390
Vodka, lime juice, falernum syrup, ginger beer	

## FROM JAPAN

<b>Horoyoi</b>	
A very refreshing, fruity and mild drink from Suntory Japan.	
<b>Horoyoi Peach</b>	190
Gentle sweetness of the white peach with tender aroma	
<b>Horoyoi White</b>	190
Lactic flavored with subtle sweetness and sourness	
<b>Horoyoi Grape</b>	190
Refreshingly aromatic and fruity	
<b>Beer</b>	
Asahi Draught Small (330 ml)	200
Asahi Draught Pitcher (1000 ml)	550
Asahi Draught Tower (3000 ml)	1,200
Asahi Bottle (330 ml)	220
Sapporo Bottle (330 ml)	295
<b>Japanese Spirit</b>	
Roku 'The Japanese Craft Gin'	290
Haku Premium Vodka	290
<b>Japanese Whisky</b>	
Suntory Old Whisky	290
Suntory Royal	490
Suntory Chita	550
Suntory Hukushu Single Malt 12 year	650
<b>Japanese Tea</b>	
Japanese Green Tea	120
Iced Japanese Green Tea	150
Premium Kyoto Matcha + Sencha Hot Tea	150
Ice Japanese Green Tea Frappe	180



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## **PURE**

Lime/Lemon Soda	120
Fresh Coconut Juice	150
Fresh Watermelon Juice	150
Freshly Squeeze Orange Juice	170

## **BREW**

### **Hot Coffee**

Coffee, Cappuccino, Latte, Espresso	100
Double Espresso	130
Iced Coffee	150

### **Tea**

Selection of Dilmah Premium Tea	120
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## **KIDS**

Watermelon Lemonade	150
Frosty Orange Smoothie	150
Sweet Shirley Temple	170
Peanut Butter Banana Smoothie	170
Strawberry Raspberry Smoothie	170

## **CLASSICS**

### **Water**

Avitez (500 ml)	80
Evian (500 ml)	150
Fuji 'Gold Label' (780 ml)	250
Perrier (250 ml)	170
San Pellegrino (750 ml)	280

### **Soft Drinks**

Pepsi, Pepsi Max, 7-up, Mirinda Orange	95
Tonic, Ginger Ale, Soda	110
Fentimans Botanical	150

### **Beer**

Chang, Singha	170
Heineken	190



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## SAKE

### MIZUBASHO (Sparkling) Junmai-Ginjo Karakuchi

Alcohol level: 15% // Tasting profile: light-dry  
Recommended serving temperature: chilled  
Sparkling sake using based from mizubasho pure.  
The smaller bubbles, soft, creamy sensation at first.  
Beautiful dry taste.

**By glass: 90ml - 320 THB**

**By bottle: 720ml - 2,450 THB**



### DASSAI Junmai Daiginjo 50

Yamaguchi region

Alcohol level: 15~16% // Tasting profile: sweet  
Recommended serving temperature: chilled  
with a fruity fragrance reminiscent of green this is a  
elegantly light and smooth sake with a crisp aftertaste.

**By bottle: 300ml - 1,100 THB**

**720ml - 2,450 THB**

### DASSAI Happo Nigori Sake 50 (Sparkling)

Yamaguchi region

Alcohol level: 16% // Tasting profile: semi dry  
Recommended serving temperature: chilled  
A premium sparkling sake with a dry and full-bodied  
flavour followed by a refreshing

**By bottle: 360ml - 1,450 THB**

**720ml - 3,200 THB**



### BIJOFU Junmai Daiginjo HINA

Kouchi region

Alcohol level: 15~16% // Tasting profile: sweet  
Recommended serving temperature: chilled  
A gracefully floral fragrance and refreshing citric acidity  
followed by the subtle sweetness that spreads within the  
mouth, this is one top class junmai daiginjo.

**By bottle: 720ml - 3,950 THB**

### KOZAEMON Junmai Ginjo Bizen Omachi

Gifu region

Alcohol level: 16.5% // Tasting profile: semi sweet  
Recommended serving temperature: chilled, room temperature  
The soft taste unique to the omachi rice, one of the finest rice  
used for sake brewing, as well as the comforting ginjo fragrance  
gives this sake the perfect balance of sweetness, acidity and umami.

**By bottle: 300ml - 1,250 THB**

**720ml - 2,800 THB**



### Pure Black YAMAMOTO

Akita region

Alcohol level: 16% // Tasting profile: medium sweet  
Recommended serving temperature: chilled  
A modern, fresh style of junmai ginjo by maverick brewer  
yamamoto. Fragrance is kept relatively mild to make  
the juicy acidity reminiscent of citrus stand out.

**By bottle: 720ml - 3,200 THB**

### MASUMI Junmai Ginjo Karakuchi Kiippon

Nagano region

Alcohol level: 15% // Tasting profile: semi dry  
Recommended serving temperature: chilled,  
Room temperature, warm a fan favourite within masumi,  
there is a subtle yet pleasant sweetness within the dryness  
giving this sake a clean finish and great balance.

**By bottle: 300ml - 1,100 THB**

**720ml - 2,600 THB**





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## SAKE

### YUKI NO BOSHA Yamahai Junmai



Akita region

Alcohol level: 16~17% // Tasting profile: semi sweet

Recommended serving temperature: chilled, room temperature, warm

The smooth taste is unlike that of a usual traditional yamahai, and has the perfect balance of acidity and umami that one never gets tired of drinking.

**By Carafe: 180ml - 700 THB**

**By Bottle: 720ml - 2,300 THB**

### TEDORIGAWA Yamahai Jikomi Junmai

Ishikawa region

Alcohol level: 16% // Tasting profile: semi dry

Recommended serving temperature: chilled, room temperature and warm.

Brewed in the traditional 'yamahai' method, this junmai sake has a rich and full-bodied flavour with layers of fragrances that can be felt once swallowed.

**By carafe: 180ml - 700 THB**

**By bottle: 720ml - 2,300 THB**



### EIKUN Karakuchi Junmai



Shizuoka region

Alcohol level: 15% // Tasting profile: dry

Recommended serving temperature: chilled, room temperature and warm

Like the word 'Karakuchi' suggests, this is a dry junmai sake that is great for everyday casual drinking due to the flavourful taste within the dryness.

**By carafe: 180ml - 590 THB**

**By bottle: 720ml - 1,990 THB**

### KIRINZAN Dentou Karakuchi

Niigata region

Alcohol level: 15% // Dryness: dry

Recommended serving temperature: chilled, room temperature, warm and hot.

This classic sake retains its traditional dryness whilst having a certain sourness that gives it a refreshing feel overall, making it an excellent piece to be enjoyed piping hot.

**By carafe: 180ml - 450 THB**

**By bottle: 720ml - 1,900 THB**



### NAKANO BC Kishuu Hassaku Umeshu



Wakayama region

Alcohol level: 12% // Tasting profile: sweet

Recommended serving temperature: chilled (straight, on-the-rocks, w/ soda)

An umeshu mixed with the fresh fruit juice of wakayama prefecture's local hassaku orange. The freshness of the hassaku can be felt through the umeshu, making this the perfect refreshment liqueur.

**By Glass: 90ml - 270 THB**

**By Bottle: 720ml - 1,950 THB**

### YATAGARASU Yoshino Monogatari La France

Nara region

Alcohol level: 9% // Tasting profile: sweet

Recommended serving temperature: chilled (straight, on-the-rocks, w/soda)

A liqueur that really brings out the best of the la france fruit, a type of pear well known for its refreshing fragrance, comfortable acidity and subtle sweetness, in which all three factors play a part in creating the perfect balance.

**By glass: 90ml - 320 THB**

**By bottle: 720ml - 2,200 THB**

