

JAPANESE BEER

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

JAPANESE CRAFT GIN

Roku Gin	290
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JAPANESE CRAFT VODKA

Haku Vodka	290
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JAPANESE WHISKY

Suntory Kakubin	220
Suntory Old Whisky	290
Suntory Royal	490
Suntory Chita	550
Suntory Hukushu Single Malt 12 year	650

PURE

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

HOT COFFEE

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

TEA

Selection of Dilmah Premium Tea	120
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JAPANESE TEA

Japanese Green Tea	120
Iced Japanese Green Tea	150
Premium Kyoto Matcha + Sencha Hot Tea	150
Ice Japanese Green Tea Frappe	180

CLASSIC COCKTAILS

- Americano** 220
Campari, Sweet Vermouth and Bitters, refreshing and simple
- Black Russian** 220
This dark and mysterious recipe is an old favorite full of sweet and mellow tones, Vodka, Kahlua
- Bloody Mary** 220
Bloody good Mary, try it with Vodka and Tomato Juice
- Cosmopolitan** 220
Cranberry infused with Vodka, slick, hip and ready to drink
- Caipirinha** 220
Zesty and totally refreshing, Sugar, Rum and Lime combination is a winner
- Dry Martini** 220
The traditional classic Dry Martini, shaken or stirred
- Daiquiri** 220
One of the all-time perfect cocktails, the citrus flavors and a dash of sugar, make this one of our most popular drinks
- Frozen Daiquiri** 220
Choice of Mango, Strawberry or Banana we have added a splash of Rum, a hint of Triple Sec and a touch of Lime
- Gin Fizz** 220
A popular drink of Gin, Lemon Juice and Soda Water
- Long Island Iced Tea** 250
Cool and refreshing! A delicious of Rum, Vodka, Gin, Tequila, Triple Sec, Lemon Juice and Pepsi, make this a perfect afternoon treat
- Margarita** 220
Zesty, tart and refreshing, enjoy the combination of Tequila, Triple Sec and Fresh Lemon Juice
- Frozen Margarita** 220
Choice of Mango, Strawberry, Banana or Lemon we have added a splash of Tequila, a hint of Triple Sec and a touch of Lime
- Kamikaze** 220
There is no turning back with this shooter of Vodka, Cointreau and Lime Juice
- Mojito** 220
Brazilians know how to party, they also know how to make cocktails, Fresh Mint makes this cocktail pleasantly refreshing
- Pina Colada** 220
Fresh Pineapple is the secret to this cocktail. Cream, Fresh Pineapple Juice and White Rum combine to make a fluffy full flavored treat
- Rusty Nail** 220
Scotch and Drambuie combined to make a short sharp favorite
- Singapore Sling** 220
A Singapore Sling is still the ideal thirst quencher on a hot evening
- Tequila Sunrise** 220
A sensational variation of the traditional Tequila Sunrise cocktail, Tequila, Orange Juice and layered with Grenadine
- B-52** 280
A real heavy bomber, close your eyes and open the hatch, with Kahlua, Bailey's and Grand Marnier

SPARKLING WINE COCKTAILS

Kir Royale	350
Sparkling Wine and Crème de Cassis	
Mimosa	350
Sparkling Wine and Orange Juice	

WINE COCKTAILS

Sangria	390
Summer combination of chilled Red Wine, Brandy, Fresh Fruit Juice	
Kir	350
Dry White Wine and Crème de Cassis	
Spritzer	350
Try a Spritzer, a refreshingly different way to enjoy White Wine with Soda	

SPECIALITY COFFEE

Irish Coffee	250
Jameson Irish whiskey, Black Coffee, topped with cream and Kahlua	
Mexican Coffee	250
Kahlua, Black coffee, topped with cream	
Royal Coffee	250
Brandy, Black Coffee, topped with cream and Kahlua	

ALCOHOLIC DRINK

Aperitifs	210
Dry and Sweet Vermouth, Dubonnet, Campari, Fernet Branca, Pernod and Ricard	
Sherry & Port	210
Tio Pepe	

SCOTCH WHISKY

J.W. Red Label, Ballantine's finest	180
J.W. Black Label, Chivas Regal	250
J.W. Gold Label	350
J.W. Blue Label	950

MALT WHISKY

Glenlivet		300
Glenmorangie	(10 18 Yrs.)	290 570
Singleton	(12 Yrs.)	320
anCnoc	(12 Yrs.)	350
Old Pulteney	(12 Yrs.)	350
Glenfiddich	(12 15 18 Yrs.)	320 420 520
Balvenie	(12 14 17 Yrs.)	350 570 980

AMERICAN WHISKEY

Jim Beam	220
Jack Daniel's	280
Makers Mark	320

CANADIAN AND IRISH WHISKY

Canadian Club, John Jameson	250
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THAI WHISKY

Mekhong	150
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GIN

Gordon's, Beefeater	220
Tanqueray, Bombay Sapphire	250
Caorunn	350
Hendrick	350

RUM

Bacardi	220
Havana Club 3 Yrs.	220
Captain Margan Dark	220
Phraya Gold	270

VODKA

Smirnoff, Finlandia, Stolichnaya	220
Absolut	220
Ketel One, Belvedere	290
Grey Goose	320

TEQUILA

El Jimador Blanco	220
Don Julio Reposado	420
Patron Anejo	420

LIQUEUR

Amaretto, Bailey's, Benedictine DOM, Cointreau, Drambuie, Kahlua, Malibu, Grand Marnier, Sambuca, Southern Comfort	220
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COGNAC V.S.O.P

Hennessy V.S.O.P	380
Martell V.S.O.P	380
Remy Martin V.S.O.P	380

COGNAC X.O.

Martell Cordon Bleu	550
Hennessy X.O.	750
Remy Martin X.O.	750

EAU DE VIE

Calvados Fine, Beneroy	250
Grappa Nonino Ue Il Prosecco	350
Poire Williams, Joseph Cartron	350

BEER

Chang, Singha	170
Heineken	190
San Miguel ZERO	160
San Miguel Light	220

NON ALCOHOL

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

WATER

Chang (350 ml)	90
Evian (330 ml)	150
Perrier (250 ml)	170
Fuji 'Gold Label' (780 ml)	250
San Pellegrino (750 ml)	280

SOFT DRINKS

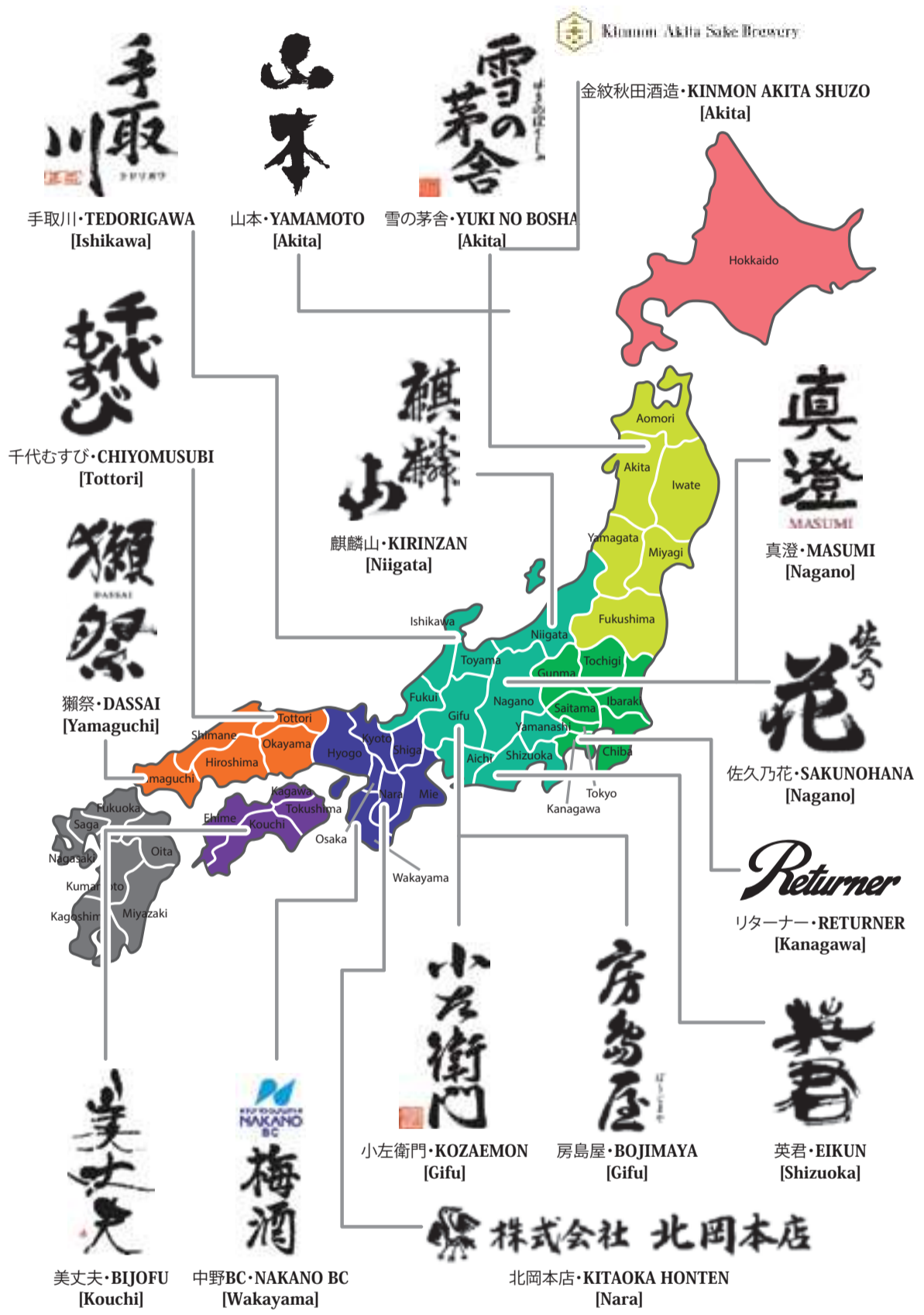
Pepsi, Pepsi Max, 7-up, Mirinda Orange	95
Tonic, Ginger Ale, Soda	110



BENIHANA
THE JAPANESE STEAKHOUSE

SAKE MENU





BENIHANA
 THE JAPANESE STEAKHOUSE



DASSAI Junmai Daiginjo 45

Yamada-Nishiki Region (Polishing 45%)

Alcohol Level: 16% // Dryness: +3 // Acidity: 1.3

The Fragrance reminds one of the fruity sweetness of a green apple and the subtle taste of the rice can be felt, giving this sake a smooth flavour overall.

**By Bottle: 300ml - 1,100 THB
720ml - 2,300 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 - 1,350 THB
720ml - 2,900 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 - 3,500 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 - 2,700 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 - 990 THB
720ml - 2,300 THB**



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 - 600 THB
By Bottle: 720ml - 2,100 THB**



TEDORIGAWA Yamahai Jikomi Junmai

Ishikawa Region

Alcohol Level: 16% // Tasting Profile: Semi Dry

Recommended Serving Temperature: Chilled, Room Temperature, 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 - 600 THB

By Bottle: 720ml - 2,100 THB

EIKUN Karakuchi Junmai

Shizuoka Region

Alcohol Level: 15% // Tasting Profile: Dry

Recommended Serving Temperature: Chilled, Room Temperature, 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 - 490 THB

By Bottle: 720ml - 1,900 THB



KIRINZAN Dentou Karakuchi

Niigata Region

Alcohol Level: 15% // Dryness: Dry

Recommended Serving Temperature: Chilled, Room Temperature, Warm, 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 - 1,800 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 - 260 THB

By Bottle: 720ml - 1,900 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 - 310 THB

By Bottle: 720ml - 2,100 THB