



Talented chefs create sumptuous Teppanyaki dishes with dazzling theatrical cooking displays, promising unforgettable “eatertainment” at every table. Alternatively select from an à la carte menu of hand crafted sushi, sashimi and signature rolls.

APPETIZERS

Ebi Tempura

Fried prawns in tempura 530
กุ้งทอดเทมปุระ

Vegetable Tempura

Seasonal vegetables 300
เทมปุระผัก

Gyoza with Pork

Crispy pan fried Japanese dumplings 330
เกี๊ยวซ่า เกี๊ยวหมูทอดกรอบแบบญี่ปุ่น

Gyoza with Vegetable

Crispy pan fried Japanese dumplings 280
เกี๊ยวซ่า เกี๊ยวผักทอดกรอบแบบญี่ปุ่น

Grilled Scallop

Spicy Japanese rayu sauce 630
หอยเชลล์ย่าง ซอสน้ำมันพริกเผาแบบญี่ปุ่น

Takoyaki

Japanese octopus ball dumplings bonito 340
homemade sauce and beni shoga
ทาโกะยากิ

SALADS

Tako Abokado

Octopus and avocado salad 595
with lettuce, ikura and tangy dressing
สลัดปลาหมึกกับอะโวกาโด

Uminosachi

Japanese shirauo fish, vegetable, 580
salmon roe, tobiko, wasabi sauce
สลัดปลาเงินทอด ปลาเงินญี่ปุ่น ผัก
โซ้ปลาเซมอน ซอสาซาชิ

Hamachi Marine

Marinated hamachi on the bed of 680
vegetables with yuzu sauce
สลัดปลาหางเหลือง

Yawarakani-So

Crispy soft shell crab salad with 420
white miso vinaigrette
สลัดปูนิ่มทอด

Hotatekai Ikura

Scallop salad with salmon roe, 550
chuka chinmi & kurage seasoned
with Japanese yuzu dressing
หอยเชลล์สลัด

 Chef's Recommendation  Vegetarian

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allergies or special considerations.
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ENJOY TEPPANYAKI BEEF SET

All Teppanyaki sets include onion soup, salad, shrimp appetizer, hibachi vegetables and steamed rice.

เมนูเทปป์ยากิเซ็ททั้งหมดนี้เสิร์ฟพร้อม ชุปหัวหอม สลัด กุ้ง ผัดผัก และข้าวสวย

TEPPANYAKI BEEF

Sendai Japanese 5,400

Wagyu Striploin A5 220g | Hibiscus sea salt
เนื้อวากิวสันนอก เซนได

Sendai beef is home of the Olympics. It's received the gold award at the wagyu Olympics Competition in 2017 in Japan. Here the cattle feast on the once legendary and now recently revived Sasanishiki rice stalks along with barley grain to create a robust flavor profile alongside ridiculous marbling. A5-grade Sendai beef is the only beef in Japan that requires a BMS10+ score to qualify as Sendai beef.

Renowned as the home of the Olympics, Sendai beef achieved the gold award at the prestigious Wagyu Olympics Competition in Japan in 2017. Raised on a diet of legendary Sasanishiki rice stalks and barley grain, this A5-grade beef boasts unparalleled marbling and a robust flavour profile. Sendai beef is the only beef in Japan that requires a BMS10+ score to qualify as Sendai beef. With a perfectly balanced texture and irresistibly beefy taste, the Sendai Wagyu Striploin is a culinary masterpiece.

Sendai Japanese 4,370

Wagyu Rib Eye A5 250g | Jurassic salt
เนื้อวากิวริบอาย เซนได

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Ribeye is a beefsteak prepared from the meat that is taken from the sixth to the twelfth rib of the cow that extends from its neck to the hind. It has a tender, juicy and smooth texture. It is always without bones. Derived from award-winning Sendai beef at the Wagyu Olympics 2017 in Japan, the ribeye offers a sensational dining experience. This boneless beefsteak is meticulously prepared from the meat located between the sixth and twelfth ribs of the cow, extending from its neck to the hind. Known for its tender, juicy, and smooth texture, the ribeye cut exemplifies the exceptional quality and flavor of Sendai beef. Each succulent bite provides a gratifying interplay of flavours and a sensation that effortlessly melts in your mouth.

Hakata Japanese 3,400

Wagyu Striploin A4 220g | Hibiscus sea salt
เนื้อวากิวสันนอก ฮากาตะ

Hakata Wagyu beef is wagyu beef that has been raised for 20 months by farmers registers as Hakata Wagyu beef producers in Fukuoka prefecture. Wagyu Hakata Striploin A4 is authentic Wagyu from Fukuoka. It is a breed of Japanese black cattle, which is the species with the most inserted fat. Meticulously fattened with fine grains and fine beer. Resulting in the unique taste of Hakata Wagyu, soft texture that melts in the mouth.

Hailing from Fukuoka prefecture, Hakata Wagyu Striploin A4 is an authentic representation of the finest Wagyu beef. Raised for 20 months by registered Hakata Wagyu beef producers, these Japanese black cattle are meticulously fattened with fine grains and beer, resulting in a tender, melt-in-your-mouth texture and a unique Hakata Wagyu flavour experience.

Kobe wine Japanese 5,640

Wagyu Rib Eye A4 280g | Wajima sea salt
เนื้อวากิวริบอาย โคเบ

Kobe beef is a special grade of beef that comes from the Tajima-gyu breed of cattle found in Japan's Hyogo Prefecture. Tajima-gyu cows, from which Kobe beef comes, specifically belong to the Japanese black breed. While all Wagyu beef is considered high quality, only meat of the Tajima-gyu cow that fulfills the strict lineage and quality criteria can be called Kobe beef. This isolation is said to be responsible for a completely unique taste and texture; one that depicts Kobe beef as the ultimate meat when it comes to tenderness flavours, marbling, and texture. It's buttery, smooth, melt-in-your-mouth texture and qualities make it different to any other meat on Earth.

Kobe beef is a special grade of beef that comes from the Tajima-gyu breed of cattle found in Japan's Hyogo Prefecture. These cows, specifically belonging to the Japanese black breed, are renowned for their lineage and quality. The unique taste and texture of Kobe beef are attributed to the strict isolation and meticulous breeding. Its buttery, smooth, and incomparable texture sets it apart from any other meat on Earth, creating an extraordinary dining experience that surpasses expectations.

 Chef's Recommendation  Vegetarian

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 **BENIHANA**
THE JAPANESE STEAKHOUSE

ENJOY TEPPANYAKI BEEF SET

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เมนูเทปปญากิเซ็ททั้งหมดนี้เสิร์ฟพร้อม ชุปหัวหอม สลัด กุ้ง ผัดผัก และข้าวสวย

TEPPANYAKI BEEF

Koroge Japanese 3,780

Wagyu Rib eye A4 250g | Noto Suzu sea salt

เนื้อวากิวริบอาย โครโงะ

Kuroge Wagyu beef is directly import from Japan. which are from farmers in northern Japan. The city is cool all year round. Which is a climate suitable for raising cattle resulting in better-quality beef. The Japan Black Wagyu known as Kuroge Wagyu, is the most popular wagyu beef. The marbled texture is unique, which gives you experience a special taste of softness, and the fine texture with oily patterns inserted will give you a touch of juiciness it melts in your mouth as your taste it.

Directly imported from northern Japan, Kuroge Wagyu beef is renowned for its exceptional quality. Raised in a cool climate, these Japan Black Wagyu cattle produce meat with a unique marbled texture that delivers a special taste of softness and a touch of juiciness. The fine texture, exquisite juiciness, and delicate flavours make Kuroge Wagyu Ribeye A4 a true indulgence.

Saga Japanese Wagyu 2,880

Tenderloin A5 130g | Noto Suzu sea salt

เนื้อวากิวสันใน ซากะ

Saga Beef is recognised as one of the best brands in Japan ranking with Matsuzaka Beef and Kobe Beef. It is one of the regional agricultural specialties of the Saka Prefecture which boasts a mild climate. At the fattening farms, high quality breeding cattle are bough in and raised till the utmost care and attention under controlled feeding conditions to match each growing stage. Saga-gyu cattle are usually processed at about 30 months of stage. The farmers in Saga use special calf-rearing technology ensuring that the cow suffers no stress at all. It features fine marbled meat where fat meat minutely blends with tender lean meat. The juiciness and flavorful rich sweet taste of the highest graded Japanese beef only realised with Saga's mild, pure water and clean air.

Renowned as one of Japan's premier beef brands, Saga Beef stands alongside Matsuzaka Beef and Kobe Beef in terms of quality. Raised with meticulous attention in the favorable climate of Saga Prefecture, this beef showcases remarkable marbling and a delightful, sweet flavour. The tenderloin cut provides an exceptional dining experience, highlighting the superior quality of this top-grade Japanese beef. Processed at around 30 months of age, Saga Beef attains its juiciness and rich, sweet taste thanks to the region's mild, pure water, and clean air.

Australian Angus Tenderloin 2,200

200g

เนื้อเองกิสสันใน ออสเตรเลีย

The Australian Black Angus is a native black cow that is popularly used for grain-fed by the U.S.D.A. higher quality than other Angus beef. This breed has a large size, A very lean and tender cut of meat derived from superior black angus cattle. The tenderloin is a lean cut with little to no fat (or marbling) with a 'more Beef and Less Fat' taste. soft and tender beef to eat rich in beefy umami flavor notes.

The Australian Black Angus, known for its grain-fed excellence, surpasses other Angus beef in quality. With a large size and superior tenderness, the Angus Tenderloin is a lean cut of meat that showcases a rich beefy umami flavor. Its minimal fat content ensures a satisfying "more Beef and Less Fat" taste, making it a delectable choice for meat enthusiasts.

Australian Wagyu Tomahawk 5,650

1Kg

เนื้อวากิวโทมาฮอก ออสเตรเลีย

The grain-fed Darling Downs Wagyu has been crowned Australia's best steak three years in a row. It has the right balance of juicy and earthy elements and contains the finely distributed and highly desirable levels of marbling sought after by chef worldwide.

Winner of the title of Australia's best steak for three consecutive years, the Darling Downs Wagyu is an epitome of excellence. With its superbly distributed marbling and coveted flavour, this grain-fed Wagyu is highly sought after by chefs worldwide. The Australian Wagyu Tomahawk, with its perfect balance of juiciness and earthy notes, offers an unforgettable dining experience.

 Chef's Recommendation  Vegetarian

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TRADITIONAL TEPPANYAKI SETS

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เมนูเทป็นยากิเซ็ททั้งหมดนี้เสิร์ฟพร้อม ซุปหัวหอม สลัด กุ้ง ผัดผัก และข้าวสวย

 New Zealand Lamb (Cutlet 3pcs) เนื้อซี่โครงแกะนิวซีแลนด์	1,750	Snow Fish 150g ปลาหิมะ	1,750
Corn Fed Chicken 200g ไก่	890	Hokkaido Scallop 150g หอยเชลล์ญี่ปุ่น	1,800
Kurobuta Pork Cutlet 250g หมูคุโรบุตะ (Grain fed and hormone free)	1,050	Mexican Abalone 90g หอยเป๋าฮื้อเม็กซิโก	1,850
Black Tiger Prawn 14pcs กุ้งกุลาดำ	1,350	Foie Gras 120g ตับห่าน	1,750
Jumbo Tiger Prawn 3pcs กุ้งลายเสือ	1,650	Hiramasa Fish 150g ปลาฮิรามาสะ	1,450
Giant River Prawns 2pcs กุ้งแม่น้ำ	1,980	Whole Splendid Squid 1pcs ปลาหมึกสด	1,250
Norwegian Salmon 180g ปลาแซลมอนนอร์เวย์	1,350	Western Lobster กุ้งมังกร (Phuket, Western Rock) Please ask your attendant for today's selections	3,250

VEGETARIAN TEPPANYAKI SET

Beyond meat set includes miso soup, salad, avocado maki, hibachi vegetables and steamed rice.

เมนูมังสวิรัต เสิร์ฟพร้อม ซุปเต้าเจี้ยว สลัด ข้าวห่อสาหร่ายอะโวคาโด ผัดผัก และข้าวสวย

Beyond Meat 120g เนื้อมังสวิรัต	970
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ROCKY'S COMBO TEPPANYAKI SETS

All Teppanyaki sets include onion soup, salad, shrimp appetizer, hibachi vegetables and steamed rice.

เมนูเทปนิยากิเซ็ททั้งหมดนี้เสิร์ฟพร้อม ชุปหัวหอม สลัด กุ้ง ผัดผัก และข้าวสวย

 Koji Koji	Kurobuta Pork 200g, Hokkaido Scallops 80g, Salmon 90g with lemon butter sauce หมูคุโรบูตะ หอยเชลล์ฮอกไกโด ปลาแซลมอนและซอสเนยมะนาว	1,950
Aoki Set	Kurobuta Pork 200g Black Tiger Prawn 7pcs with Lemon butter sauce หมูคุโรบูตะ กุ้งกุลาดำและซอสเนยมะนาว	1,570
Benihana Delight	Black Tiger Prawn 7pcs and Corn Fed Chicken 130g with lemon butter sauce กุ้งกุลาดำ ไก่และซอสเนยมะนาว	1,300
 Rocky's Choice	Australian Angus Tenderloin 90g and Corn Fed Chicken 130g with cream butter เนื้อสันใน แองกัสออสเตรเลีย ไก่สีริน และเนยครีม	1,750
Shogun's Feast	Australian Tenderloin 90g and Black Tiger Prawn 7pcs with garlic butter เนื้อสันในออสเตรเลีย กุ้งกุลาดำ และเนยกระเทียม	1,800
Seafood Palace	Western Rock Lobster (Half), Hokkaido Scallops 80g, Cod 80g, Salmon 100g and lemon butter กุ้งล็อบสเตอร์ยุโรป (ครึ่งตัว) หอยเชลล์ฮอกไกโด ปลาค็อด ปลาแซลมอน และซอสเนยมะนาว	3,250
Hanam Matsuri	Australian Tenderloin 90g, Corn Fed Chicken 130g, Salmon 80g and Black Tiger Prawn 6 pcs เนื้อสันใน ออสเตรเลีย ไก่ ปลาแซลมอน และกุ้งกุลาดำ	3,950
 Benihana Special	Kobe Rib Eye 180g, Western Rock Lobster (Half) เนื้อโกเบริบอาย กุ้งล็อบสเตอร์ยุโรป (ครึ่งตัว)	5,200

 Chef's Recommendation  Vegetarian

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 **BENIHANA**
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NOODLES

Seafood Diablo

Udon noodles with homemade spicy sauce with prawn, scallop and squid
เส้นอุด้งผัด สราพีด ใส่กุ้ง หอยเชลล์ และปลาหมึก 995

Yaki Udon

Hibachi style with vegetables
เส้นอุด้งผัด ใส่ผัก 520

OTHER SPECIALTIES

Miso Soup

Tofu, seaweed, shiitake mushroom
ซุปรังเต้าเจี้ยว กับเต้าหู้ สาหร่าย และเห็ดหอม 170

Miso Udon Noodle Prawns

มิโซะอุด้ง เสิร์ฟพร้อม กุ้งทอดเทมปุระ 495

Miso Udon Noodle Vegetarian

มิโซะอุด้ง เสิร์ฟพร้อม ผักทอดเทมปุระ 370

Tori Karaage

Fried chicken served with Japanese mayo and fresh lime
ไก่ทอดสไตล์ญี่ปุ่น 300

SIDE

Hibachi Rice

Signature Benihana garlic fried rice
ข้าวผัดกระเทียม 220

Hibachi Rice with Prawns

Signature Benihana garlic fried rice with prawns
ข้าวผัดกระเทียมใส่กุ้ง 390

Flaming Mushrooms

A combo of shimeji, golden enoki, wild Asian mushrooms
ผัดเห็ดรวมมิตร 240

Yakimono Shiitake

Grilled shiitake mushrooms with butter sauce
เห็ดชิตะเกะสดย่างกับซอสเนย 210

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