

Japanese Sake

Benihana Sake Flight (45ml each) 12.00
Gekkeikan Junmai
Horin Junmai Daiginjo
Kasumitsuru Kimoto Junmai

Benihana Fruity Flight (45ml each) 12.00
Plum Wine (Ozeki Kanjuku)
Yuzu Sake (Nakajima Shiroku)
Nigori (Gekkeikan –unfiltered)

Gekkeikan Hot 125ml 5.00
Medium dry Served hot 250ml 9.50

Kasumitsuru 125ml 12.00
Kimoto Junmai 250ml 22.00
720ml 58.00

Traditionally brewed, it is full-bodied and deep, yet smooth with pronounced acidity.

Horin 125ml 15.00
Junmai Daiginjo 250ml 28.00
720ml 70.00

Highest grade of Sake. Fragrant of honeydew with a creamy texture, medium bodied.

Gekkeikan Nigori 125ml 8.00
250ml 15.00
500ml 26.00
Cloudy & creamy with a hint of coconut and tropical fruits.

Yuzu Sake – Nakajima Shiroku
125ml 16.55
250ml 32.00
720ml 85.00

Ozeki Plum Wine Kanjuku 125ml 10.00
250ml 18.50
720ml 50.00

Sparkling Sake Keigetsu John
175ml 25.00
Half Bottle 58.00
Bottle 120.00

Golden award winning sparkling sake, fruity notes of lime and ripe melon on the bouquet. Dry, clean with simple bubble and a refreshing pink grapefruit notes on the palate. Great body and complexity.

Nira Shuzo 15 yrs Bottle 350.00
A very special aged sake with unique texture, colour, aroma and flavours. Rich unami flavours that dramatically differs from normal sake

A discretionary 12.5% service charge will be added to your bill

White Wines

Sauvignon Blanc, Luna Azul
Chile - Central 175ml 7.00
12.5% Bottle 24.00
Sauvignon Blanc – 100%

A very good example of a well-made Sauvignon Blanc from Chile, a great burst of passion fruit and guava, followed by some green apple and citrus notes. On the palate good acidity, with some apple, tropical and floral tones with a long finish that is clean on the palate perfect for any dish.

Chardonnay, Monterey Bay
USA- California 175ml 8.00
12.5% Bottle 29.00
Chardonnay – 100%

A fabulous balance of refreshing citrus and tropical fruits with just a hint of vanilla on the finish.

Riesling, Arthur Metz
France - Alsace 175ml 8.50
12% Bottle 31.00

Riesling – 100%

A great example of Riesling growing at high altitudes. On the nose we have notes of orange, mandarin and minerals reflecting the soil. On the palate the fruits are caring through, it is fresh and well-bodied, good acidity finished by an oily layer. Goes perfectly with spicy food.

Sancerre Domaine de Le Perriere Saget
France – Loire Bottle 47.00
12.5%
Sauvignon Blanc – 100%

Bright appearance with well-balanced white flowers, peach and acacia on the nose leading into dry, supple palate with flavours of clean citrus fruit and pure minerality.

Châteauneuf du – Pape
Chateau Beauchêne Bottle 52.00
France – Rhône 14%
Bourboulenc - 30%, Roussanne – 20%,
Grenache Blanc – 20%, Clairette - 20%

Luscious and rounded wine with suggestions of honeysuckle, acacia and exotic fruit following by a fresh finish.

***The vintage year of wines and Champagne is subject to Change**

A discretionary 12.5% service charge will be added to your bill

(Wine sold by glasses also available at 125ml)

Red Wines

Shiraz Inkosi

South Africa - Wellington 175ml 7.00
14% Bottle 24.00
Shiraz – 100%

Deep intense red hues, with aromas of black cherries, plums and smoky black pepper with follow through on the palate. A well rounded wine with great balance, made to be enjoyed by the glass.

Malbec Bonarda, Healy & Gray Estate

Argentina – Mendoza 175ml 8.00
12.5% Bottle 29.00
Merlot – 3%, Shiraz – 7%, Cabernet Sauvignon – 90%

The juicy red cherry and plum fruit of the Malbec combines beautifully with the subtle spiciness of the Bonarda, resulting in a wine which is velvety smooth on the outside but macho on the inside. Great structure on the palate and perfect balance between fruit and spice.

Pinot Noir, Escale Vin de France

France 175ml 8.50
12.5% Bottle 31.00
Pinot Noir – 100%

Cherry-red in colour with a fine, delicate nose showing berry fruit and violet

Celeste, Crianza, Torres

Spain – Ribero del Duero Bottle 47.00
14.5%
Tempranillo – 100%

Dark red colour with violet tinges. Highly aromatic and intense, hints of red and black fruit blended with the oaky and vanilla notes coming from the barrel ageing. On the palate it reflects the note with added smooth tannins, showcasing the ageing and development of the wine. A very well made Rioja!

St. Emilion Reserve De Mouton Cadet

France Bottle 70.00
13.5%
Merlot – 80%, Cabernet Sauvignon – 20%

Huge aromas of black fruit, liquorice and spice tempered by elegantly balanced smoothness with good length.

*The vintage year of wines and Champagne is subject to Change

A discretionary 12.5% service charge will be added to your bill

(Wine sold by glasses also available at 125ml)

Bubbles

Prosecco

Serenello, Extra Dry 175ml 9.00
11% Bottle 36.00
Delicious aromas of apple and pear that melt into a smooth and fresh finish on the palate with very good acidity.

Champagne

Castelnau Brut

175ml 13.50
12.5% Bottle 49.00
Lively but gentle with the stone fruits notes more clearly defined as hits of apricot, white peach and wild peaches leading to touches of bay, eucalyptus and tobacco on the finish.

Laurent-Perrier, La Cuvee

12% Bottle 100.00
The nose is fresh and delicate, showing good complexity with its hits of citrus and white fruit, followed by hint of brioche.

Rosé Champagne

Laurent-Perrier, Cuvee Rose

Bottle 100.00
Intense salmon pink colour, with raspberry, redcurrant, strawberry and black cherry on the nose, with reflect on to the palate. A stunning well-made wine structure and complexity.

Prestige Vintage Champagne

Dom Pérignon Brut 2005

Bottle 195.00
The bouquet spirals through sweet, bright floral notes and the lively mentality o typical of Dom Perignon, then notes of candied fruits and the incredible freshness of camphor leaf and finally date dark hits of spices and liquorice root.

Rosé Wines

Rose Franschhoek Cellar

175ml 8.00
South Africa - Franschhoek Bottle 29.00
12.5%
Pinotage – 85%, other – 25%

Picked in the cool evening to retain acidity and freshness. The nose is filled with red berries and cherries followed by a hint of spice. The palate is rounded and dry, with a great balance between the soft red fruits and acidity. Perfect match for any dish.

Rose Château Minuty 'M' Provence

France - Provence 175ml 13.50
13% Bottle 49.00
Tibouren – 85%, other – 25%

The Mediterranean influence you can smell in the glass. Pale honeysuckle pink, and offering a clean nose of citrus fruit, offset by subtle floral and candied notes. Fresh acidity makes for an incisive and lively palate, with a rounded feel. Perfect with fish or oily dishes.

A discretionary 12.5% service charge will be added to your bill

Spirits

Gin	25ml	50ml
Beefeater	5.50	8.50
Tanqueray	6.50	9.50
Bath tub	7.50	12.50
Gin Mare	8.50	12.50
Roku <i>Premium Japanese</i>	8.50	12.50
JINZU <i>Premium Japanese</i>	8.50	12.50

Vodka	25ml	50ml
Stolichnaya	6.50	10.50
Grey Goose	7.00	11.50
Ciroc	8.50	12.50

Rum	25ml	50ml
Kraken (spiced)	5.50	8.50
Black seal	6.00	9.00
Diplomatico	7.50	11.50

Tequila	25ml	50ml
El Jimador	6.00	9.00
Centenario	6.50	9.50

Japanese Premium whiskey	25ml	50ml
Nikka	8.50	12.50
Yamazaki	9.00	15.00
Hibiki	14.00	25.00

Scotch whisky	25ml	50ml
Johnnie Walker <i>Red Label</i>	5.50	8.50
Johnnie Walker <i>Black Label</i>	6.50	9.50

Malt Scotch whisky	25ml	50ml
Glenmorangie 10 Years	8.50	14.50

Irish whiskey	25ml	50ml
Jameson	5.50	8.50

Bourbon Whiskey	25ml	50ml
Bulleit <i>bourbon or rye</i>	7.00	10.00

Armagnac, Brandy & Cognac	25ml	50ml
Pierre Ferran	8.50	12.00
Remy Martin VSOP	10.50	17.50
Hennessy	10.00	17.00

Beers		
Asahi Draft Pint		5.90
Asahi Draft Half pint		3.00
Asahi bottle 330ml		4.80

SMALL DISHES

Sushi Counter

Marinated Yellow Tail	9.80
Served with pink peppercorns ponzu and daikon	

Marinated Salmon	8.20
Served with Yuzu ponzu and passionfruit	

Ebi Tempura Maki	9.80
Served with sweet Teriyaki and Spicy Kewpie sauce	

California Maki	8.20
Served with Tobiko	

King Crab Cucumber Roll	7.80
Served with black truffle dressing wrapped in cucumber	

Sashimi & Nigiri (Three per plate)

Hamachi – Yellow Tail	8.00
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Sake – Salmon	7.25
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Akami - Tuna	7.50
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Suzuki - Seabass	7.50
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Salads

Duck with Cucumber Noodle	7.80
Served with Mint Hoisin dressing	

Wakame Salad	4.80
Served with sesame Ponzu dressing	

Benihana Salad with ginger dressing	3.80
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Hot Plates

Edamame (V) served with crushed sea salt	4.20
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Spicy Edamame (V)	4.50
served lemon garlic chili sauce	

Pirikara Prawns	5.80
Tempura shrimp pieces served with our spicy mayonnaise sauce	

Tori Kara age	7.80
Fried Chicken thigh pieces served with Yuzu kosho dressing	

Chicken Gyoza	6.80
Served with Yuzu Ponzu sauce	

Mushroom Gyoza	6.20
Served with Yuzu Ponzu sauce	

Nasu Dengaku (V)	6.20
Baby aubergine marinated in den miso and Served with caramel walnuts	

Spring Rolls (V)	6.20
Vegetarian rolls served with sweet chili Dipping sauce	