

Chef
Choice

Vegetarian



Vegan

Chef
Choice

Vegetarian



Vegan




Benihana's Choice

MOCKTAILS (NON-ALCOHOLIC)

Benihana Pinky 5.10
Pineapple, Orange and Apple juice blended with fresh strawberries.

Shirley Temple 4.30
A blend of Grenadine and Sprite.

Virgin Pina Colada 5.10
A very popular creamy coconut tropical drink.

 **Strawberry Kiss** 5.10
A refreshing blend of Orange juice and fresh strawberries finished with strawberry syrup.

Banana Daiquiri 5.10
Banana puree, passion fruit and lime.

SOFT DRINKS

Fizzy Drinks 2.25
Coke, Diet Coke, Sprite, Lemonade.

Fizzy Drinks (Bottled) 3.20
Coke, Diet Coke, Coke Zero, Fanta Orange, Sprite.

Juices 2.85
Apple, Cranberry, Orange, Pineapple, Tomato, Lychee, Passion Fruit

Mineral Water Small 2.25
Large 4.75

Franklin & Sons 2.25
Indian Tonic Water, Natural Light Tonic, Sicilian Lemon Tonic, Pink Grapefruit & Bergamot Tonic, Elderflower & Cucumber Tonic, Rhubarb & Hibiscus Tonic, Ginger Ale.

COFFEE & TEAS

Espresso Single 2.30
Double 3.30

Americano 2.25


Latte 2.85


Cappuccino 2.85

English Tea 2.50

Japanese Green Tea (Pot) 2.50

SMALL DISHES HOT PLATES


 **Edamame** 4.20
Served with crushed sea salt.

 **Spicy Edamame** 4.50
Served lemon garlic chili sauce.

Prawn Tempura 9.50
Fried with light batter

Tori Kara Age 7.80
Fried Chicken thigh pieces served with Yuzu kosho mayonnaise.

Chicken Gyoza 6.80
Served with yuzu ponzu sauce.

 **Spring Rolls** 6.20
Vegetarian rolls served with sweet chilli sauce.

SUSHI & SASHIMI COMBO

Sushi Combination 9.50

Sashimi Combination 13.50

Sushi & Sashimi Combination 19.50



Chef
Choice

Vegetarian



Vegan

SASHIMI (5 PIECES)

Hamachi Yellowtail.	13.00
Sake Salmon.	10.00
Akami Tuna.	12.00
Suzuki Sea bass.	11.00

MARINATED SASHIMI (5 PIECES)

Marinated Yellowtail Served with pink peppercorn ponzu.	9.80
Marinated Salmon Served with yuzu ponzu and passion fruit.	8.20

SUSHI ROLLS (6PIECES)

Tuna Roll	5.50
Salmon Roll	5.00
California Roll	6.50
Prawn Tempura Roll	9.50
Black Dragon Roll	14.00
Spicy Rock 'N' Roll	9.50

NIGIRI SUSHI (2PIECES)

Salmon / Prawn / Tobiko	5.00
Tuna / Sea Bass	5.50
Yellowtail	6.50

Chef
Choice

Vegetarian



Vegan

LIQUEURS & OTHERS

(Below prices all include mixer)

Luxardo Amaretto	25ml	6.50
	50ml	9.50
Baileys Irish Cream	50ml	8.50
Campari	25ml	5.50
	50ml	8.50
Cointreau	25ml	6.50
	50ml	9.50
Grand Marnier	25ml	6.50
	50ml	9.50
Kahlua	25ml	6.50
	50ml	9.50
Pimms N° 1	50ml	5.50
Southern Comfort	25ml	5.50
	50ml	8.50
Malibu	25ml	5.50
	50ml	8.50
Luxardo Limoncello	25ml	6.50
	50ml	9.50
Luxardo Sambuca	25ml	6.50
	50ml	9.50
Luxardo Raspberry	25ml	6.50
	50ml	9.50

Classic Cocktails

Old Fashioned	10.50
Negroni	
Caipirinha	
Cosmopolitan	
Daiquiri	
Espresso Martini	
Mai Tai	
Margarita	
Mojito	
Porn Star Martini	
Whiskey Sour	
Bloody Mary	



SPIRITS

(Below prices all include mixer)

GIN	25ml	50ml
Beefeater	5.50	8.50
Beefeater Pink	5.50	8.50
Tanqueray	6.50	9.50
Hendricks	7.00	10.00
Bath tub	7.50	11.50
London N° 1 Gin	8.50	12.50
Lone Wolf Gin	8.50	12.50
Botanist Gin	8.50	12.50
Gin Mare	8.50	12.50
Roku (Premium Japanese)	8.50	12.50
JINZU (Premium Japanese)	8.50	12.50

VODKA	25ml	50ml
Stolichnaya	5.00	9.00
Stolichnaya Elite	8.00	12.00
Stolichnaya Toffee	8.00	12.00
Stolichnaya Citroes	8.00	12.00
Grey Goose	7.00	11.50

RUM	25ml	50ml
Flor de Cana (4 Years Old, White)	5.00	8.00
The Kraken (Spiced Rum)	5.50	8.50
Goslings Black Seal	6.00	9.00
Diplomatico Mantuano	7.50	11.50
Bumbu	6.00	9.00

TEQUILA	25ml	50ml
El Jimador Blanco	6.00	9.00
Gran Centenario Reposado	6.50	9.50

JAPANESE PREMIUM WHISKEY	25ml	50ml
Yamazaki (12 Years Old)	9.00	17.50
Togouchi (Blended 12 Years Old)	9.00	17.50
Hibiki Harmony	10.00	19.00

SCOTCH WHISKY	25ml	50ml
Johnnie Walker Black Label	6.50	9.50
Famous Grouse	5.50	8.50
Chivas Regal (12 Years Old)	6.50	9.50

MALT SCOTCH WHISKY	25ml	50ml
Glenmorangie (10 Years Old Malt)	8.50	14.50
Monkey Shoulder	7.00	10.00
Ardbeg Corryvreckan Xr	8.00	15.50


IRISH WHISKEY	25ml	50ml
Jameson	5.50	8.50

BOURBON WHISKEY	25ml	50ml
Bulleit bourbon or rye	7.00	10.00
Jack Daniels	4.50	7.50

COGNAC	25ml	50ml
Pierre Ferrand 1840	8.50	12.00
Hennessy Fine	10.00	17.00
Rémy Martin VSOP	10.50	17.50

JAPANESE SAKE

Benihana Sake Flight (70ml each)	19.00
Ozeki Junmai	
KOKA Honjozo	
Dassai Junmai Daiginjo	

 Benihana Fruity Flight (100ml each)	12.00
Passion Fruit	
Strawberry	
Lychee	

Ozeki Hot	125ml	5.00
Medium dry. Served hot.	250ml	9.50

KOKA Uragasanryu	125ml	14.00
Fresh, elegant and complex Sake with a	250ml	27.00
luxuriously silky, round mouthfeel.	720ml	68.00

Kasumitsuru Kimoto Junmai	125ml	12.00
Traditionally brewed, it is full-bodied	250ml	22.00
and deep, yet smooth with	720ml	58.00
pronounced acidity.		

Choryo Taruzake	125ml	15.00
This Barrel-matured Sake is a fresh with	250ml	29.00
pleasant cedar flavour and elegant,	720ml	68.00
young woody aroma.		

Dassai 50 Junmai Daiginjo	125ml	15.00
Highest grade of Sake. Clean, soft and very	250ml	29.00
subtle, the balanced aromas and mild	1.8 ltr	115.00
sweetness envelope the senses.		

Ozeki Nigori	375ml	19.50
Cloudy and creamy with a hint of		
coconut and banana.		

Yuzu Sake – Nakajima Shiroku	125ml	16.55
	250ml	32.00
	500ml	68.00

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

Sparkling Sake Awana	250ml	12.00
A crisp, sparkling sake with lively bubbles		
and a soft and rounded sweetness.		

BEERS

Asahi Bottle	330ml	4.80
Asahi Draft	½ pt	3.20
	1 pt	5.90
Meantime London Lager	330ml	4.95
Meantime Pale Ale	330ml	4.95

WHITE WINES

Sauvignon Blanc, Luna Azul	175ml	7.00
Chile, 2017	Bottle	24.00

12.5% (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	175ml	8.00
USA- California, 2016	Bottle	29.00

13% (Chardonnay – 100%)

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

 Riesling, Arthur Metz	175ml	8.50
France – Vin D' Alsace, 2017	Bottle	31.00

12% (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 fresh and well-bodied. Goes perfectly with spicy food and sea food.

Sancerre Domaine de Le Perriere Saget	Bottle	47.00
----------------------------------------------	--------	--------------

France – Loire

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	Bottle	52.00
------------------------------	--------	--------------

Chateau Beauchêne

France, 2016

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.

SPARKLING WINE

Prosecco Serenello, Extra Dry	Glass	6.50
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	Glass	9.50
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	Bottle	55.00
----------------------------------	--------	--------------

12.5%

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

Prestige Vintage Champagne	Bottle	195.00
-----------------------------------	--------	---------------

Dom Pérignon Brut 2009

No explanation needed.... the king of the Champagne!

ROSÉ CHAMPAGNE

Laurent-Perrier, Cuvee Rosé	Bottle	100.00
------------------------------------	--------	---------------

12.5%

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

RED WINES



Hanabi 10.00

Do you know the Japanese word for fireworks? Fireworks in Japanese is 'Hanabi'. These are used to ward off evil spirits. The one drinking this drink doesn't need to worry about evil spirits.

Flavour

Fruity, dry & intense.

Ingredients

Red Berry, Strawberry & Blackberry, Whiskey, Lime, Walnut Bitters, Cinnamon.



Hinomaru 11.00

The red dot on the Japanese flag is also called 'Hinomaru', the circle of the sun.

Flavour

Creamy & soft.

Ingredients

Salted Sochu, White Creme De Cacao, Coconut Paste, Red Velvet.



Yatta 11.50

Yatta is "the state of joy after accomplishing a task". This drink is sweet, fruity and hot. Perfect for your after dinner treat.

Flavour

Strong & sweet.

Ingredients

Blood Orange, Whiskey, Burned Cherry Chocolate Bitters.

Shiraz Inkosi 175ml **7.00**
 W.O Western Cape 2017 Bottle **24.00**

South Africa

14% (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** 175ml **8.00**
 Argentina – Mendoza Bottle **29.00**

12.5% (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 175ml **8.50**
 France Pinot Noir 2017 Bottle **31.00**

(100% Pinot Noir)

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

Celeste, Crianza, Torres Bottle **47.00**

Spain – Ribero del Duero

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 Bottle **70.00**

France 2016

13.5% (Merlot – 80%, Cabernet Sauvignon – 20%)

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

ROSÉ WINES

 **Rosé, Franschoek Cellar** 175ml **8.00**
 South Africa – Franschoek 2018 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.

Rosé, M – Minuty, Cotes De Provence 175ml **13.50**
 France Bottle **49.00**

13% (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.

SIGNATURE COCKTAILS



Toro 11.00
 Toro Nagashi is a Japanese ceremony in which participants float lanterns down the river to guide the souls to the spirit world. This tropical Asian cocktail full of spirits brings you to higher levels.

Flavour
 Tropical, sweet & herbal.

Ingredients
 Mango, Pineapple, Passion Fruit, Dom Benedictine, Velvet Falernum, Lavender Aroma.



Sakura 12.00
 Sakura (cherry blossom) are the symbolic flowers of spring, a time of renewal and the fleeting nature of life.

Flavour
 Sour, sweet & smokey.

Ingredients
 Cherry Blossom Gin, Mezcal, Mixed Flower Syrup, Yuzu Sake, Foam.



Ikigai 12.00
 "Something to wake up for in the morning". A very light floral drink with hints of rhubarb.

Flavour
 Sweet & light.

Ingredients
 Elderflower, Rhubarb, Lemon, Tequila Reposado.



Natsukashii 12.00
 "Deja-vu". A floral and little bit dry, little bit sweet drink, that tastes and smells like spring blossom.

Flavour
 Sweet.

Ingredients
 Cherry Blossom Gin, Umeshu Plum Spirit, Dry Vermouth, Scent of Orange Blossom.



Shi-Jito 10.00
 For all mojito lovers out there! This is a delicious, Japanese twist on this all time classic cocktail.

Flavour
 Refreshing & umami (savoury).

Ingredients
 Shiso Infused Rum, Lime, Soda, Sesame Bitters



Omakase 12.00
 Bartender's choice. A bit more daring in flavours an ingredients. Our recommendation for the adventurous type.

Flavour
 Spirit driven & savoury.

Ingredients
 Toasted Rice Foam, Rye Whiskey Infused with Blackened Seaweed, Punt Y Mes, Marashino.

