

SIGNATURE COCKTAILS



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.



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.



Ikoma Kogen **12.00**
 Named after a flower garden at the foot of Mount Kirishima which is covered in flowers when Spring comes, this cocktail expresses blooms and the renewal of the season with hints of citrus.
Flavour
 Floral & Citrusy
Ingredients
 Jinzu Gin enhanced by Merchant's Heart Floral Aromatics Tonic garnished with lemon zest and Elderflower



Ronin **10.00**
 After losing his master, a Samurai becomes a Ronin or Wandering Man. Highly popular in Japanese culture, Ronins are seasoned veterans and strongly romanced warriors seeking a noble purpose. This cocktail expresses strong notes of pepper.
Flavour
 Rich & Bitter
Ingredients
 Whitley Neil Gin enhanced by Merchant's Heart Pink Peppercorn Tonic garnished with dried lime wheel and pink peppercorn.



Paradisus **12.00**
 Heaven in Japanese, this cocktail expresses the great balance between this crafted botanical Gin with a centuries-old tradition of meticulous attention to detail and Merchant's Heart which delivers an exceptional flavour experience.
Flavour
 Sweet & Botanical
Ingredients
 Roku Gin enhanced by Merchant's Heart Hibiscus Tonic garnished with raspberries and cucumber ribbon.

Classic Cocktails

10.50

Old Fashioned
Negroni
Caipirinha
Cosmopolitan
Daiquiri
Espresso Martini
Mai Tai
Margarita
Mojito
Passion Fruit Martini
Whiskey Sour
Bloody Mary

BEERS

Asahi Bottle	330ml	4.80
	500ml	6.50
Meantime Pale Ale	330ml	4.95
Peroni libera alcohol free	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.

Red Wines

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, Baron Philippe De Rothschild 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.

ROSE 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.

Chef
Choice

Vegetarian



Vegan

Chef
Choice

Vegetarian



Vegan



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.

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**

Merchant's Heart 200 ml **2.25**

Tonic Water, Light Tonic Water, Pink Peppercorn Tonic, Floral Aromatics Tonic, Hibiscus Tonic & Ginger Ale.





Chef Choice



Vegetarian



Vegan



Chef Choice



Vegetarian



Vegan

SPIRITS

(Below prices all include mixer)

GIN	25ml	50ml
J.J Whitley London Dry	5.50	8.50
J.J Whitley Pink Cherry	5.50	8.50
Tanqueray	6.50	9.50
Hendricks	7.00	10.00
Whitley Neill Quince 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
Vestal	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

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 Uragsanryu	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.		



Chef
Choice

Vegetarian



Vegan

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
Lanique Rose Liqueur	25ml	6.50
	50ml	9.50

COFFEE & TEAS

Espresso	Single	2.30
	Double	3.30
Americano		2.30
Latte		2.85
Cappuccino		2.85
English Tea		2.50
Japanese Green Tea (Pot)		2.50

The vintage year of wines and Champagne is subject to Change
(Wine sold by glasses are also available at 125ml)



@BenihanaUK



Free WiFi

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