

# SATURDAY BRUNCH

**1,500++ THB INCLUDING JAPANESE TEA AND SOFT DRINK**

## SUSHI & SASHIMI LIVE STATION

*Salmon Sashimi  
Kani Sashimi*

*Salmon Nigiri  
Alaskan King Crab Nigiri*

*Maki Roll  
California Roll  
Spicy Salmon Roll*

## GYOZA LIVE STATION

*Pork and Vegetarian Gyoza with Condiments*

## ON ICE SEAFOOD STATION

*Mignonette, Chili Lime Dressing, Tabasco, Lemon Wedges, Homemade Chili Paste, Fried Shallot  
Normandy Oyster  
Cooked White Prawn*

## A LA CARTE

*Chawanmuchi  
Miso Soup with Condiments  
Selection of Salads*

## TEPPANYAKI LIVE AT THE TABLE

*Including Hibachi Vegetables and Japanese Fried Rice*

### INCLUDED

*Kurobuta Pork Loin  
Chicken Breast  
Norwegian Salmon  
Australian Tenderloin  
Shrimp*

### ADDITIONAL PREMIUM MAIN COURSE

*Black Tiger Prawn – 950  
Lobster Maine – **Market Price**  
Foie Gras – **1,100**  
Australian Black Angus Rib Eye – **1,600**  
Australian Wagyu Tomahawk – **4,550***

### DESSERT

*Teppanyaki Ice Cream Station  
Assorted Selection A la Carte*

### ADDITIONAL BEVERAGE PACKAGE

*Free Flowing Beer and Sake – 550  
Free Flowing Sparkling Wine, Red Wine,  
and White Wine – 850*

**EVERY SATURDAY FROM 12:00 TO 15:00**

Prices are in Thai Baths and Subject to Government Tax and 10% Service Charge.

 **BENIHANA**  
THE JAPANESE STEAKHOUSE