



BENIHANA

PHUKET

MIXED

SUBARASHII

Rum, peach liqueur, strawberry liqueur, fresh pineapple, fresh orange 300

SHOCHU MELON SOUR

Shochu, Midori, sweet and sour 350

ROKU NEGRONI

Roku Japanese Gin, Campari, Martini Rosso, garnished with orange zest 380

SAKETINI

Vodka, Ozeki Sake, Malibu, fresh pineapple juice and blue grenadine 350

KAMPAI

Vodka, Ozeki Sake and cucumber slice 320

HANAKOTOMA

Mango Vodka, Raspberry Vodka, raspberry liqueur, cranberry juice and top up with sparkling wine 350

AOKI SOUR

Bourbon, lemon juice, strawberry liqueur, cucumber syrup and egg white 330

YUZU SPRITZER

Roku Japanese Gin, almond syrup, yuzu puree, fresh lime juice and soda 330

FROM JAPAN

HOROYOI

A very refreshing, fruity and mild drink from Suntory Japan.

HOROYOI PEACH

Gentle sweetness of the white peach with tender aroma 190

HOROYOI WHITE

Lactic flavored with subtle sweetness and sourness 190

HOROYOI GRAPE

Refreshingly aromatic and fruity 190

BEER

Asahi Draught by glass	250	Heineken	220
Asahi by bottle	220	Singha	170
Sapporo by bottle	300	Chang	170

Prices are subject to government tax and 10% service charge.



BENIHANA

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JAPANESE WHISKEY

Suntory Whisky Kakubin	250
Suntory Old	350
Suntory Hibiki Harmony	690

GIN & VODKA

Roku	290
Haku	290
Fever-Tree Premium Tonic	95

PURE

Orange Juice	120
Watermelon Juice	120
Coconut Juice	120
Lime / Lemon Soda	120

BREW

HOT AND ICED COFFEE

Espresso	100
Double Espresso, Americano, Cappuccino, Latte, Iced Coffee	140

TEA

Selection of Dilmah Premium Tea

English Breakfast, Green, Peppermint, Earl Grey	130
Matcha iced tea	150

KIDS

Watermelon Lemonade	180
Sweet Shirley Temple	180
Frosty Orange Smoothie	180
Matcha Milkshake	180
Very Berry Smoothie	180

CLASSICS

WATER

Evian (330 ml.)	130
San Pellegrino (250 ml / 750 ml.)	130 / 220
Perrier (330 ml. / 750 ml.)	130 / 220

SOFT DRINKS

Pepsi, 7 up, Mirinda Orange, Pepsi Zero, Tonic, Ginger Ale, Soda,	100
Fever-Tree Premium Tonic: Mediterranean, Indian	130

MOCKTAILS

Virgin Mojito, Virgin Yuzu, Sakura Martini, Mango Mint Tea, Shirley Temple	180
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BENIHANA
PHUKET

PREMIUM SAKE

Is a Japanese alcoholic beverage made from rice, Sake is also known in English as rice wine. However, unlike true wine, in which alcohol is produced by fermenting the sugar naturally present in fruit, sake is made through a brewing process more like that of beer.



OZEKI SILVER

A medium dry flavor sake

Carafe (210 ml) : 310

Bottle (1800 ml) : 1,900



KYOUMAIKO

Light, clean & dry

Carafe (210 ml) : 3,500

Bottle (1800 ml) : 4,500



OZEKI TARU

Cedar flavor with a mild aftertaste

Carafe (210 ml) : 370

Bottle (1800 ml) : 2,500



SHINSEI TOKUSEN

Light, dry, smooth taste

Carafe (210 ml) : 450

Bottle (1800 ml) : 3,300

LIGHT, SMOOTH

HAKUTSURU NAMA (Draft) (300 ml)

700

Light, slightly sweet flavors.

Fizzy, Sweet I Best Served: Chilled

FUKUJU AWAZAKI (300 ml)

1,500

Sparkling sake, Fruit, Refreshing & Light flavor

Milky, Light I Best Served: Chilled

SHIRAKAWAGO SASANIGORI (300 ml)

1,700

Mellow flavor wealthy aroma, light and fragrant

DRY

OZEKI OSAKAYA CHOBEI (300 ml)

2,800

Dry, lightly buttery, smooth, hint of earth & rice

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RICH

HATSUMAKO JUNMAI MAKIRI (300 ml)	1,000
Smooth & rich body.	
OZEKI YAMADANISHIKI (300 ml)	1,200
Natural, full-bodied taste.	
OZEKI KARATANBA (300 ml)	1,200
Full-bodied, nutty sake	
HATSUMAKO JUNMAI MAKIRI (720ml)	2,900
Light fruity fragrance, smooth & rich body.	

FRAGRANT

HAKUTSURU DAI GINJO (180 ml)	1,200
Fruity scents, velvety smoothness.	
KAMOTSURU GOLD DAI GINJO (180 ml)	1,450
Dry, sharp, rich and fragrant	

UMESHU

Very popular in Japan, Umeshu is a Japanese liqueur made of Ume apricot, alcohol and sugar.

Condensed, rich and well-bodied, to be mixed with soda or served on the rocks



CHOYA UMESHU

Exotic fragrances

Glass (45 ml) : 250

Bottle (650 ml) : 2,800



CHOYA UMESHU DENTO

Smooth taste and Elegants

Glass (45 ml) : 390

Bottle (650 ml) : 3,600

Prices are subject to government tax and 10% service charge.



BENIHANA
THE JAPANESE STEAKHOUSE

SAKE MENU





手取川
TEDORIGAWA
[Ishikawa]

手取川・TEDORIGAWA
[Ishikawa]

山本
YAMAMOTO
[Akita]

山本・YAMAMOTO
[Akita]

雪の茅舎
YUKI NO BOSHA
[Akita]

雪の茅舎・YUKI NO BOSHA
[Akita]

Kinmon Akita Sake Brewery

金紋秋田酒造・KINMON AKITA SHUZO
[Akita]

千代むすび
CHIYOMUSUBI
[Tottori]

千代むすび・CHIYOMUSUBI
[Tottori]

麒麟山
KIRINZAN
[Niigata]

麒麟山・KIRINZAN
[Niigata]

真澄
MASUMI
[Nagano]

真澄・MASUMI
[Nagano]

瀬祭
DASSAI
[Yamaguchi]

瀬祭・DASSAI
[Yamaguchi]

佐久乃花
SAKUNOHANA
[Nagano]

佐久乃花・SAKUNOHANA
[Nagano]

リターナー
RETURNER
[Kanagawa]

リターナー・RETURNER
[Kanagawa]

美丈夫
BIJOFU
[Kouchi]

美丈夫・BIJOFU
[Kouchi]

梅酒
NAKANO BC
[Wakayama]

中野BC・NAKANO BC
[Wakayama]

小左衛門
KOZAEMON
[Gifu]

小左衛門・KOZAEMON
[Gifu]

房島屋
BOJIMAYA
[Gifu]

房島屋・BOJIMAYA
[Gifu]

英君
EIKUN
[Shizuoka]

英君・EIKUN
[Shizuoka]

株式会社 北岡本店

北岡本店・KITAOKA HONTEN
[Nara]



BENIHANA
THE JAPANESE STEAKHOUSE



DASSAI Junmai Daiginjo 45

Yamada-Nishiki Region (Polishing 45%)

Alcohol Level: 16% // Dryness: +3 // Acidity: 1.3

The Fragrance reminds one of the fruity sweetness of a green apple and the subtle taste of the rice can be felt, giving this sake a smooth flavour overall.

**By Bottle: 300ml - 1,100 THB
720ml - 2,300 THB**

DASSAI Happo Nigori Sake 50 (Sparkling)

Yamaguchi Region

Alcohol Level: 16% // Tasting Profile: Semi Dry

Recommended Serving Temperature: Chilled

A premium sparkling sake with a dry and full-bodied flavour followed by a refreshing

**By Bottle: 360ml - 1,350 THB
720ml - 2,900 THB**



BIJOFU Junmai Daiginjo HINA

Kouchi Region

Alcohol Level: 15~16% // Tasting Profile: Sweet

Recommended Serving Temperature: Chilled

A gracefully floral fragrance and refreshing citric acidity followed by the subtle sweetness that spreads within the mouth, this is one top class Junmai Daiginjo.

By Bottle: 720ml - 3,500 THB

KOZAEMON Junmai Ginjo Bizen Omachi

Gifu Region

Alcohol Level: 16.5% // Tasting Profile: Semi Sweet

Recommended Serving Temperature: Chilled, Room Temperature

The soft taste unique to the Omachi Rice, one of the finest rice used for sake brewing, as well as the comforting Ginjo fragrance gives this sake the perfect balance of sweetness, acidity and umami.

**By Bottle: 300ml - 1,250 THB
720ml - 2,700 THB**



MASUMI Junmai Ginjo Karakuchi Kiippon

Nagano Region

Alcohol Level: 15% // Tasting Profile: Semi Dry

Recommended Serving Temperature: Chilled,

Room Temperature, Warm

A fan favourite within MASUMI, there is a subtle yet pleasant sweetness within the dryness giving this sake a clean finish and great balance.

**By Bottle: 300ml - 990 THB
720ml - 2,300 THB**

YUKI NO BOSHA Yamahai Junmai

Akita Region

Alcohol Level: 16~17% // Tasting Profile: Semi Sweet

Recommended Serving Temperature: Chilled,

Room Temperature, Warm

The smooth taste is unlike that of a usual traditional Yamahai, and has the perfect balance of acidity and umami that one never gets tired of drinking.

**By Carafe: 180ml - 600 THB
By Bottle: 720ml - 2,100 THB**





TEDORIGAWA Yamahai Jikomi Junmai

Ishikawa Region

Alcohol Level: 16% // Tasting Profile: Semi Dry

Recommended Serving Temperature: Chilled, Room Temperature, Warm

Brewed in the traditional 'Yamahai' method, this Junmai sake has a rich and full-bodied flavour with layers of fragrances that can be felt once swallowed.

By Carafe: 180ml - 600 THB

By Bottle: 720ml - 2,100 THB

EIKUN Karakuchi Junmai

Shizuoka Region

Alcohol Level: 15% // Tasting Profile: Dry

Recommended Serving Temperature: Chilled, Room Temperature, Warm

Like the word 'Karakuchi' suggests, this is a dry Junmai sake that is great for everyday casual drinking due to the flavourful taste within the dryness.

By Carafe: 180ml - 490 THB

By Bottle: 720ml - 1,900 THB



KIRINZAN Dentou Karakuchi

Niigata Region

Alcohol Level: 15% // Dryness: Dry

Recommended Serving Temperature: Chilled, Room Temperature, Warm, Hot

This classic sake retains its traditional dryness whilst having a certain sourness that gives it a refreshing feel overall, making it an excellent piece to be enjoyed piping hot.

By Carafe: 180ml - 450 THB

By Bottle: 720ml - 1,800 THB



NAKANO BC Kishuu Hassaku Umeshu

Wakayama Region

Alcohol Level: 12% // Tasting Profile: Sweet

Recommended Serving Temperature: Chilled (Straight, On-the-Rocks, w/ Soda)

An umeshu mixed with the fresh fruit juice of Wakayama Prefecture's local Hassaku Orange. The freshness of the Hassaku can be felt through the umeshu, making this the perfect refreshment liqueur.

By Glass: 90ml - 260 THB

By Bottle: 720ml - 1,900 THB



YATAGARASU Yoshino Monogatari La France

Nara Region

Alcohol Level: 9% // Tasting Profile: Sweet

Recommended Serving Temperature: Chilled (Straight, On-the-Rocks, w/ Soda)

A liqueur that really brings out the best of the La France fruit, a type of pear well known for its refreshing fragrance, comfortable acidity and subtle sweetness, in which all three factors play a part in creating the perfect balance.

By Glass: 90ml - 310 THB

By Bottle: 720ml - 2,100 THB

