

MAIN COURSE

- ✔ **OKONOMIYAKI GRILL** 🍷 490 / 425 / 375
 pancake with choice of seafood, chicken or vegetables with Benihana sauce
- ✔ **FARM FRESH TEPPAN GREEN** 🍷 510
 pock choy, spinach, spring onion, tofu, broccoli, soy garlic, steamed rice
- ✔ **SPICY TOFU STEAK** 🍷 550
 teppan grill tofu patty, zucchini, mushroom, onion, bell pepper, spicy soy sauce, steamed rice
- ✔ **CHEF'S SPECIAL ASIAN CURRY** 🍷 430/540
 choice of Vegetable or Chicken, broccoli, mushroom, baby corn, carrot, steamed rice
- ✔ **THAI GREEN CURRY** 450/550
 choice of Vegetable or Chicken, broccoli, mushroom, baby corn, carrot, steamed rice
- GRILLED AUSTRALIAN LAMB CHOP** 1425
 lamb chop, onion, spicy soy sauce, steamed rice
- JAPANESE STYLE GINGER PORK** 🍷 750
 slice pork belly, sweet ginger sauce, steamed rice
- TWICE COOKED PORK RIBS** 🍷 895
 slow braised pork ribs, sweet spicy soy glazed, steamed rice
- CHICKEN TERIYAKI** 🍷 790
 grilled succulent chicken glazed with teriyaki sauce, steamed rice
- GRILLED LAMB** 1425
 imported New Zealand tenderloin with Benihana spices, steamed rice
- GRILLED SPICY GARLIC PRAWNS** 850
 grilled prawns with sautéed rice noodles and vegetables, steamed rice
- TEPPAN GRILLED BRAISED SOY DUCK** 🍷 875
 beansprout, cabbage, spring onion, plum sauce, steamed rice
- TEPPAN GRILLED BASA** 675
 grilled basa, bean sprout, onion, mushroom, chilli oyster sauce, steamed rice

RICE AND NOODLES

- SEAFOOD DIABLO** 🍷 775
 prawns & calamari served with vegetables, udon noodles and spicy cream sauce
- ✔ **HEALTHY VEGGIES WITH NOODLES** 🍷 390
 served with Benihana oyster mushroom sauce or spicy sauce
- SATAY NOODLES** 440
 grilled prawns & calamari served with udon noodles & spicy peanut sauce
- TEPPAN CHICKEN GARLIC FRIED RICE** 🍷 250
 japanese rice, garlic, egg, chicken
- ✔ **STEAMED JAPANESE RICE** 125

DESSERT

- CHEESECAKE DUMPLING** 🍷 325
 served with mixed berries sauce, vanilla ice cream & chocolate sauce
- ✔ **ICE CREAM TEMPURA** 🍷 250
 green tea ice cream, wrapped in soft bread, fried tempura-style, drizzled with berries & chocolate sauce
- GREEN TEA CRÈME BRULÉE** 250
 green tea custard topped with caramelized sugar
- ✔ **CHOICE OF ICE CREAM** 75
 (chocolate, vanilla, strawberry or coffee per scoop)
- ✔ **BANANA TEMPURA** 250
 lightly battered banana fried tempura-style served with vanilla ice cream
- CHOCOLATE MOLTEN CAKE** 🍷 360
 oven baked warm chocolate cake, vanilla ice cream

🍷 Signature Dishes

✔ Vegetarian

Some products may contain traces of sesame seeds and nuts. Please let your floor attendant know if you need to avoid these or any other ingredients.
 Taxes as applicable. We levy 10% service charge.

APPETIZER

- ✔ **YASAI NO KAKI-AGE** 🍷 315
 japanese style deep fried assorted vegetable tempura, sweet chilli sauce
- ✔ **ROCK 'N' SALT EDAMAME** 330
 japanese warm fresh soy bean, sea salt
- ✔ **SOM TOM SALAD** 325
 thai raw papaya, chilli, peanut, tamarind dressing
- ✔ **CRISPY CREAMY MUSHROOM CUPS** 325
 warm creamy mushroom cooked with coconut milk, crispy wonton
- ✔ **VEGETABLE SPRING ROLL** 325
 mixed vegetables & rice noodles wrapped & served with plum sauce
- ✔ **SPINACH SESAME** 🍷 270
 steamed fresh spinach marinated with sesame dressing
- ✔ **CITRUS CUCUMBER AND RADISH SALAD** 360
 cucumber, radish, orange, wakame, citrus ponzu dressing
- ✔ **ASSORTED VEGETABLE TEMPURA** 330
 lightly batter fried vegetables served with tempura sauce
- ✔ **SPICY AGEDASHI TOFU** 360
 lightly deep fried with tempura sauce
- CHICKEN KARA-AGE** 430
 deep fried marinated chicken nuggets, ginger, garlic, soy, spicy tartare sauce
- DYNAMITE CRAB SALAD** 🍷 595
 crab meat, iceberg lettuce, asparagus, spicy dynamite sauce
- JAPANESE STYLE SEARED DUCK SALAD** 470
 slice seared duck breast, leafy green, sweet ponzu dressing
- PRAWN TEMPURA** 🍷 460
 lightly battered prawns fried tempura-style
- GYOZA** 370 / 270
 japanese style pan fried dumplings: chicken or mixed vegetables
- CHICKEN LETTUCE WRAPS** 🍷 370
 sautéed minced chicken, served with fresh lettuce & plum sauce
- ROCK PRAWN TEMPURA** 440
 lightly battered prawns fried & seasoned with coriander & served with spicy mayo
- CRISPY CALAMARI** 470
 calamari seasoned with ginger & spices fried to perfection & served with sweet chili peanut sauce
- SPICY YELLOWTAIL CARPACCIO** 🍷 925
 thinly sliced yellowtail fish, ponzu jalapeno dressing
- SALMON TATAKI** 925
 thinly sliced seared salmon served with ponzu vinaigrette
- SPICY TUNA TARTAR** 725
 minced tuna mixed with tobiko & spicy sauce served with wonton chips

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SOUP AND NABE

✓ MISO SOUP japanese soy bean, wakame, spring onion, tofu	240
✓ JAPANESE STYLE CORN AND TOFU corn, tofu, light soy	240
✓ SILKEN TOFU MISO NABE 🍷 konbu dashi, potato, carrot, Chinese cabbage, zucchini	430
JAPANESE WONTON SOUP chicken broth, chicken dumpling, spring onion, mushroom	210
LOBSTER MISO NABE 🍷 lobster dashi, potato, carrot, onion, miso	590

ROBATA YAKI GRILL

ASPURARA NIKU YAKITORI 🍷 slice pork, asparagus, yakitori	460
TORI TSUKUNE mince chicken dumpling, leeks, sweet soy sauce	395
SPICY CHICKEN YAKITORI 🍷 skewered chicken with spicy teriyaki sauce	370
✓ ICHIMI SPICED SWEET POTATO himalayan sweet potato, japanese spices	295
✓ JAPANESE TOFU YAKITORI 🍷 silken tofu, bell pepper, onion, yakitori sauce japanese spice	295

SASHIMI & SUSHI

SASHIMI APPETIZER tuna, salmon, snapper (2 pcs each)	875
SUSHI & SASHIMI COMBO salmon, tuna and snapper sashimi with salmon, tuna, yellowtail, prawn, sweet omelet sushi and california roll	1975
CHIRASHI 🍷 slice raw fish, japanese marinated sushi rice, wasabi pickle ginger, soy	1895
TUNA (MAGURO)	190
SALMON (SHAKE)	275
YELLOWTAIL (HAMACHI)	275
RED SNAPPER (TAI)	260
SEARED SALMON (ABURI SHAKE)	290
OCTOPUS (TAKO)	260
CRAB STICK (KANI KAMA)	225
BROILED EEL (UNAGI) *includes 1 piece per order	375

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SPECIAL SUSHI ROLLS

✓ CRUNCHY YASAI ROLL 🍷 cream cheese, fried zucchini, mango and cucumber, lightly fried and topped with wasabi mayo and spicy sauce	325
✓ TRIO SEASON ROLL asparagus, cream cheese, cucumber and carrots topped with spicy mayo and assorted bell pepper	325
✓ TEMPURA COTTAGE CHEESE ROLL cottage cheese, cucumber and lettuce topped with tempura flakes and wasabi mayo	325
✓ MIDORI ROLL tomato, mushroom, lettuce, asparagus, cucumber and carrot topped with spicy carrot ginger sauce and wasabi mayo	340
✓ VEGAN ROLL 🍷 shimeji mushrooms, carrots & asparagus roll wrapped with avocado	390
SASHIMI Q ROLL salmon, kani, avocado and tuna wrapped in thinly sliced cucumber	525
EMPEROR ROLL salmon, tuna & tempura flakes wrapped in slices of mango and topped with tobiko and house sauces	675
DRAGON BRIDAL ROLL crabmeat & cucumber wrapped with avocado, eel, tobiko	675
BAKED SALMON ROLL 🍷 salmon, kani, garlic, tobiko spicy mayo toasted roll	590
CRUNCHY PRAWN ROLL baked prawn, kani, tobiko cream cheese spicy mayo roll	490
BENIHANA TEMPURA ROLL 🍷 prawn, salmon, tuna & cucumber roll lightly fried with tempura batter, topped with house sauce	540
RAINBOW ROLL california roll topped with assorted sashimi & avocado	630
RED DRAGON ROLL 🍷 spicy Tuna, shrimp tempura, asparagus spring onion, tobiko wasabi mayo, eel sauce	675
KAMIKAZE ROLL cream cheese, dynamite crab meat, cucumber, yellowtail salsa	675
SOFT SHELL CRAB ROLL 🍷 deep fried soft shell tempura, lettuce, tobiko asparagus, carrot, eel sauce	799
CALIFORNIA ROLL crab meat, cucumber, tobiko	655
PHILADELPHIA ROLL 🍷 salmon, cream cheese, tobiko	655

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