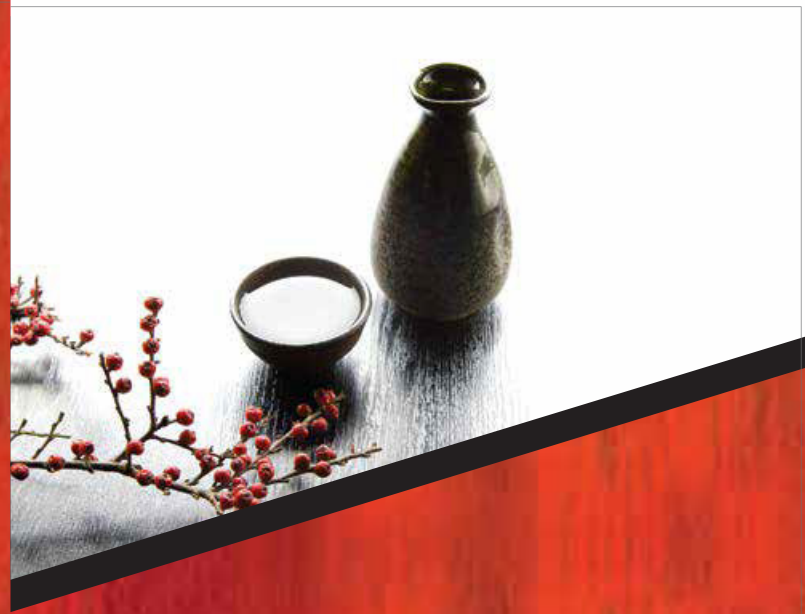




**BENIHANA**  
THE JAPANESE STEAKHOUSE

# SAKE MENU



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## RECOMMENDED



### BENIHANA PRIVATE LABEL BY DEWATSARU Junmai Daiginjo Hiten No Yume

Yamada-Nishiki Region (Polishing 50%)  
Alcohol Level: 15% // Dryness: +3 // Acidity: 1.4  
Recommended serving temperature: Chilled.  
Best cost performance Junmai Daiginjo  
in the market, making from local Akita rice  
with high quality sake making process.  
Best for entry-level sake drinker who wanted  
to get a glimpse of premium craft sake  
**By Glass : 90ml - THB 320**  
**By Bottle : 720ml - THB 2,200**

### 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 - THB 1,250**  
**720ml - THB 2,750**



### 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 Bottle: 720ml - THB 2,550**

### 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 - THB 1,350**  
**720ml - THB 2,850**



### KAMAYA Yukiawa Sparkling

Yamada-Nishiki Region (Polishing 50%)  
Alcohol Level: 8% // Dryness: -54  
(Slightly Sweet) // Acidity: 3.6  
Pure rice sparkling sake has light and  
gentle textures with natural bubbles.  
Well balance sweetness and freshness.  
No adding any CO2 for brewing process  
and the production methods of this sake  
includes an in-bottle secondary fermentation  
is the same as champagne.  
**By Bottle: 300ml - THB 1,150**



### 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 - THB 700**  
**By Bottle: 720ml - THB 2,550**



### 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 - THB 550**  
**By Bottle: 720ml - THB 1,950**



### 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 - THB 3,850**



### 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 - THB 290**  
**By Bottle: 720ml - THB 2,200**



### 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 - THB 1,250**  
**720ml - THB 2,900**



### 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 - THB 360**  
**By Bottle: 720ml - THB 2,600**