# COCKTAILS

| | |
|---|---|
| **Espresso Martini**<br>*(Vodka, Kahlua, sugar syrup and fresh espresso)* | £11.80 |
| **Screaming Orgasm**<br>*(Vodka, Amaretto, Baileys, Kahlua & cream)* | £11.80 |
| **Black Russian**<br>*(Vodka & Kahlua)* | £11.80 |

# TEQUILA AND SAMBUCA

| | | |
|---|---|---|
| Buen Amigo Silver | £6.60 | £10.60 |
| Buen Amigo Gold | £7.60 | £12.60 |
| Teremana Blanco | £8.10 | £14.60 |
| Teremana Reposado | £9.10 | £15.60 |
| Tequila Rose | £7.60 | £12.60 |
| Luxardo Sambuca | £6.50 | £9.50 |
| Luxardo Raspberry | £6.50 | £9.50 |



For reservations and information on Benihana please visit

**www.benihanainternational.com**

# TEA & COFFEE

| | | |
|---|---|---|
| Americano | | £3.20 |
| Cappuccino | | £3.80 |
| Espresso | | £3.20 |
| Double Espresso | | £3.80 |
| Latte | | £3.80 |
| Matcha Latte | | £3.80 |
| English Tea | | £3.00 |
| Green Tea | | £3.00 |
| Fresh Mint Tea | | £3.00 |
| Irish Coffee | w/ Irish Whisky | £7.35 |
| Baileys Coffee | w/ Baileys | £7.35 |
| Calypso Coffee | w/ Tia Maria | £7.35 |
| French Coffee | w/ Cointreau & Kahlua | £7.35 |





# ICE CREAM AND DESSERT

## ICE CREAM

| | |
|---|---|
| Truly Chocolate | £3.95 |
| Very Vanilla | £3.95 |
| Strawberries & Cream | £3.95 |
| Mango Sorbet | £3.95 |
| Green Tea Ice Cream | £4.55 |

### Mochi Ice Cream £7.95

*Japan's popular dessert, Ice cream wrapped in Mochi (rice cake), sticky but silky, A must try selection of 3 different flavours (chocolate, vanilla, strawberry, mango)*



### Banana Tempura £7.45

*Served with vanilla or chocolate ice cream*





### Chocolate Cake £7.45

*A traditional flourless chocolate cake, moist on the inside with a crunchy crust on the outside.*

### Cheesecake £7.45

*Cheesecake served with wild berries and chocolate topping.*



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### Ice Cream Tempura £7.45

*A perfect combination of sponge cake and vanilla ice cream in a light crispy batter*

