Benkay

The Story of Benkay

Benkay traces its roots to the renowned Japanese restaurant of the same name in Ginza, Tokyo. It later became one of the signature dining brands of Nikko Hotels International, earning recognition and admiration in Japan and around the world for its dedication to authentic Japanese cuisine, craftsmanship, and hospitality.

Today, the name **Benkay** represents the evolution of this celebrated legacy.
While moving beyond the original kanji "**弁慶**", the name has been thoughtfully reimagined to reflect a new era while honoring the spirit and heritage that shaped its identity. Rooted in tradition yet open to innovation, Benkay embraces the timeless essence of Japanese cuisine while exploring new expressions of culinary artistry.

At **Benkay, Grand Nikko Bangkok Sathorn,** we inherit the craftsmanship, passion, and spirit that Benkay has cultivated across generations. As an Innovative Japanese Fine Dining destination, we reimagine Japanese gastronomy beyond traditional forms and formalities, creating experiences that are both authentic and contemporary.

We invite you to discover a refined journey through Japanese culinary culture, where tradition inspires innovation, and every dish tells a story.

Team Benkay

Benkay

IRO
(Color)
彩

THB 2,500

AMUSE-BOUCHE
先付け

Seasonal amuse-bouche
季節の先付け

Gekkeikan Namazake 90ml

SASHIMI
お造り

Sashimi two kinds
お造り 2種盛

Horin Junmai Daiginjo 90ml

MAIN DISH
強肴

Seafood paper-hotpot of the day
本日の魚介紙鍋

or
または

Australian wagyu tenderloin tataki-style
オーストラリア産 和牛 テンダーロインたたき

MEAL CLOSER
食事

Seafood "Takikomi Gohan" steamed with rich seafood broth, miso soup
魚介炊き込みごはんと味噌汁

DESSERT
デザート

Ice Cream
アイスクリーム

Gekkeikan Amakoi Ume wine 80ml

Gekkeikan Sake Pairing
THB 830++

All prices are in Thai Baht and subject to 10% service charge and 7% applicable government tax.
上記タイバーツ表示価格に別途サービスチャージ 10% と税金 7% が加算されます。

Benkay

MIRAI
(Future)
未来

THB 3,500

AMUSE-BOUCHE
先付け
Seasonal amuse-bouche
季節の先付け
Gekkeikan Namazake 90ml

CHAWANMUSHI
お椀代わり
Silky chawanmushi with Hokkaido uni, hotate and ikura
北海道産 帆立貝柱、雲丹、いくらを添えた 魚介茶碗蒸し

SASHIMI
お造り
Executive chef's choice, sashimi of the day three kinds
料理長厳選 お造り 3種盛
Horin Junmai Daiginjo 90ml

MAIN DISH
強肴
Wagyu paper-hotpot of the day
本日の和牛紙鍋

MEAL CLOSER
食事
Seafood "Takikomi Gohan" steamed with rich seafood broth, miso soup
魚介炊き込みごはんと味噌汁

DESSERT
デザート
Macha panna cotta
和香パンナコッタ ～抹茶の余韻～
Gekkeikan Amakoi Ume wine 80ml

Gekkeikan Sake Pairing
THB 830++

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Benkay

HIKARI
(Glowing)
光

THB 4,500

AMUSE-BOUCHE 先付け	Seasonal amuse-bouche 季節の先付け *Gekkeikan Namazake 90ml*
CHAWANMUSHI お椀代わり	Silky chawanmushi with Hokkaido uni, hotate and ikura 北海道産 帆立貝柱、雲丹、いくらを添えた 魚介茶碗蒸し
SASHIMI お造り	Executive chef's choice, sashimi of the day three kinds 料理長厳選 お造り 3種盛 *Horin Junmai Daiginjo 90ml*
MAIN DISH 強肴	Tender Australian bone-in lamb chops オーストラリア産骨付きラムチョップ
MEAL CLOSER 食事	Wafu-Dandan-style noodle with sous-vide chicken 特製 和風担々麺 低温調理チキン
DESSERT デザート	Crispy fish-bone waffles filled with matured tofu cream & ice cream 魚骨ワッフル 熟成豆腐クリーム & アイスクリーム *Gekkeikan Amakoi Ume wine 80ml*

Gekkeikan Sake Pairing
THB 830++

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