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

TSUKI-AKARI
(Moon shine)
月明り

THB 5,800

REFINED JAPANESE GRACE
和の格

Amela tomato with yuba, tofu and coconut cream, finished with lemon
アメーラトマトと湯葉、豆腐ココナッツクリー ム、レモンのアクセント

Gekkeikan Namazake 90ml

THE BLESSINGS OF THE SEA
波の調べ

Silky chawanmushi with Hokkaido uni, hotate and ikura
北海道産 ホタテ 雲丹、いくらを添えた、魚介茶碗蒸し

GIFT FROM THE OCEAN
海の恵み

Executive chef's selection of three kinds of sashimi
料理長厳選 お造り 3種盛

Noevelle Gekkeikan Junmai Ginjo 90ml

WITH THE SCENT OF THE FOREST
松葉燻し

Fritter of Alaskan black cod marinated in saikyo-miso, smoked pine needles
アラスカ産 銀鱈の西京漬けフリッター

WAGYU MASTERPIECE
和牛 逸品

Charcoal-grilled A-5 Wagyu sirloin with balsamic teriyaki reduction
和牛炭火焼き A-5 サーロイン バルサミコ照り焼き

Horin Junmai Daiginjo 90ml

MEAL CLOSER
口福の終章

Wafu-Dandan-style noodle with sous-vide chicken
特製 和風担々麺 低温調理チキン

"KAWAII"
(Dessert)
結びの甘み

Crispy fish-bone waffles filled with matured tofu cream & Matcha panna cotta
魚骨ワッフル 熟成豆腐クリーム & 和香パンナコッタ ~抹茶の余韻~

Gekkeikan Amakoi Ume wine 80ml

Gekkeikan Sake Pairing
THB 1,080++

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。