RIO DE JANEIRO BRASIL

弁慶

BENKEI

SANDUÍCHE DE HOT | **38,50**

LULA EMPANADA
anéis de lula com teriyaki | **45,90**

CHIPS DE BATATA DOCE
ondulada e crocante
com teriyaki | **27,50**

PIPOCA DE CAMARÃO | **43,00**

JYO DE CAMARÃO *6 unids*
camarão empanado com fina camada
de cream cheese, envolto com lâmina
salmão, com molho agridoce
levemente picante | **69,50**

ENTRADA OTOSHI

SUNOMONO pepino a vinagrete com kani | **17,50**

MISSOSHIRU sopa de soja com pedaços de tofu | **15,50**

NIRÁ ITAME broto de alho refogado com molho de soja e gergelim | **45,50**

GYOZA raviolis orientais de frango cozidos no vapor | **31,50**

HARUMAKI *4 unids* - rolinho primavera com legumes | **15,50**

HARUMAKI EBI *4 unids* - rolinho

com recheio de camarão, catupiry e cebolinha | **32,00**

ROBATA MIX espetinhos: camarão, frango, legumes com 3 tipos de molhos: Satay (amendoim), de Soja Thailandês e Agridoce picante | **57,00**

BOLINHO DE CAMARÃO
10 unids - bolinhos de camarão a moda Thai | **61,50**

SHIITAKE cogumelos *(grandes)* cozidos com abacaxi na chapa | **45,50**

SHIMEJI cogumelos *(pequenos)* cozidos com abacaxi na chapa | **46,50**

CEVICHE
saint Peter marinados | **44,00**

Monte sua porção personalizada

SASHIMI E SUSHI

Escolha as peças de sua preferência em nossa cartela

mínimo de 15 peças

4,50 por peça

SASHIMI

PIRI KARA *15 peças*

atum em crosta de gergelim | **68,50**

SIMPLES *15 peças*

5 de atum, 5 de salmão e 5 de peixe branco | **68,00**

MAGURO *15 peças*
atum | **67,50**

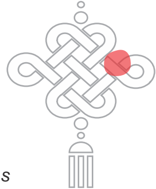
SHAKE *15 peças*
salmão | **74,00**

TAKO *15 peças*
polvo | **68,20**

HADDOCK *15 peças*
haddock | **68,20**

ATUM CROCANTE *15 peças*
atum empanado na farinha
panco temperada com
molho sumissô | **68,00**

LULA DEFUMADA
20 peças | **68,00**



SUSHI

SUSHI SIMPLES *12 peças*
8 peixes (atum, salmão,
haddock e peixe branco),
1 camarão e 3 tekkamakis | **52,50**

TIRASHI

10 fatias de sashimi + 2 camarões sobrepostos no shari (arroz temperado) acompanha 1 missoshiru | **59,50**

Monte seu POKE

Escolha em nossa cartela: Proteínas 100g + 5 acompanhamentos + 2 molhos

Cebolinha e gergelim
(opcional)

- **SALMÃO | 62,00**
- **SALMÃO** *grelhado* | **62,00**
- **ATUM | 62,00**
- **MISTO** *2 proteínas* | **62,00**

● **VEGANO** | 56,00

TEMAKI

ATUM com cebolinha | **33,00**

SALMÃO
com cebolinha | **35,00**

CAMARÃO
com cebolinha | **35,00**

FILADELFIA salmão, cream cheese e cebolinha | **33,00**

HOT FILADELFIA
salmão, cream cheese e cebolinha | **35,00**

SALMÃO SKIN pele de salmão grelhada com teriyaki | **29,00**

MASSAGO
ovas de caranguejo | **39,50**

ATUM ESPECIAL
(sem arroz) | **38,00**

SALMÃO ESPECIAL
(sem arroz) | **41,50**

DUPLAS

EBI camarão | **13,00**

MAGURO atum | **13,00**

SHAKE salmão | **16,00**

JYO cream cheese, salmão e cebolinha | **19,50**

MASSAGO
ovas de caranguejo | **22,70**

HADDOCK | **13,20**

SALMÃO com shimeji | **16,00**

CARPACCIO BENKEI

30 peças

PEIXE BRANCO marinado | **79,00**

SALMÃO marinado | **85,00**

ATUM azeite trufado e flor de sal | **85,00**

SALMÃO azeite trufado limão siciliano | **85,00**

MAKIMONO

ENROLADOS COM
ARROZ E RECHEIO (8 PEÇAS)

CALIFÓRNIA ROLL kanikama, pepino e fruta | **28,00**

TEKKAMAKI atum enrolado em alga | **26,50**

KAPPAMAKI pepino enrolado em alga | **26,50**

KANIMAKI kanikama enrolado em alga | **25,50**

SALMÃO SKIN ROLL pele de salmão grelhada com molho | **27,50**

EBIMAKI camarão e alface enrolado em alga | **31,50**

EBITEN URAMAKI camarão

empanado enrolado em alga | **39,50**

FILADÉLFIA ROLL salmão, cream cheese e cebolinha | **30,50**

HOT FILADÉLFIA salmão, cream cheese e cebolinha empanado | **35,00**

KATSU ROLL misto de atum e salmão picante, sem arroz | **34,50**

MAKIMONO HOT EBI | **35,00**

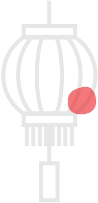
SALMÃO LEMON salmão, cream cheese e hortelã, raspa de limão | **46,00**

URAMAKI SALMÃO salmão por fora com recheio de salmão, cebolinha e alface | **42,50**

JOY SALMÃO | **41,50**

JOY MORANGO SHAKESPEARE | **30,80**

COMBINADOS da casa



JUMBO *46 peças*
20 sashimis, 8 sushis de peixe, 2 kanis, 2 camarões, 2 polvos, 2 ovas, 2 salmões, 4 filadélfias e 4 califórnias | **184,00**

ORQUÍDEA *20 peças*
4 sashimis de atum, 4 sashimis de salmão, 2 sushis de atum, 2 sushis de salmão, 4 filadélfias e 4 califórnias | **82,00**

SIMPLES *22 peças*
5 sashimis de atum, 5 sashimis de salmão, 4 sushis de peixe, 1 kani, 1 salmão, 2 kappas, 2 tekkas e 2 califórnias | **84,00**

SALMÃO *32 peças*
10 sashimis, 8 sushis, 8 uramaki de salmão, 2 sushis de salmão skin e 4 filadélfias | **138,00**

BENKEI *72 peças*
25 sashimis, 12 sushis de peixe, 3 sushis de kani, 3 sushis de camarão,

3 sushis de polvo, 3 ovas, 6 sushis de salmão, 3 salmões skin, 6 tekkas e 8 califórnias | **292,00**

Monte seu COMBINADO

Escolha as peças de sua preferência em nossa cartela

mínimo de 20 peças
4,50 por peça

JAPÃO

EBITEN KURUKURU camarão empanado e envolto em macarrão de arroz com molho de azeite e coentro | **85,00**

SHAKE NO MISSOYAKI salmão grelhado e marinado com molho de misso | **86,00**

NIKU NO TERIYAKI filet

mignon com molho de teriyaki e arroz com shiitake | **86,00**

IKA TAKETAKE ZUME lula recheada com camarão, shimeji, shiitake e alho poró | **84,00**

GYU TAKE BATAYAKI filet mignon grelhado com molho de nirá e shitake | **84,00**

Obs: os PRATOS ESPECIAIS JAPONESES, acima, acompanham arroz branco e missoshiru exceto Niku no Teriyaki

CHINA

WON TON *6 unid*s.

pastéis chineses com recheio de camarão, shiitake e couve chinesa | **42,50**

SOPA TAMA JIRU caldo de peixe, cogumelo, legumes e ovos | **45,60**

SALMÃO filé de salmão grelhado com molho de soja com mel e hortelã, acompanhado de nirá e broto de feijão refogados | **86,00**

CAMARÃO SALTEADO servido com macarrão e molho agridoce picante | **86,00**

FRANGO AO CURRY COM BIFUM frango com macarrão de arroz, legumes e molho curry | **68,00**

MALÁSIA / SINGAPURA

KANI KUBIS UDANG NASI MINYAK arroz, açafrão da terra e curry indiano, com camarões grelhados, macadâmia e ovos cozidos | **79,00**

MEE GORENG talharim de arroz levemente picante com frutos do mar, leite de coco e perfume de hortelã | **75,50**

VIETNAM

VIET SPRING ROLLS

rolinho de papel de arroz frito com recheio de frango, cogumelo e macarrão transparente acompanhado de salada de alface, hortelã e salsa com molho ponzu e agridoce picante | **62,50**

INDONÉSIA

NASI GORENG

arroz frito com espeto de frango, mandiopan (crispies de milho) com camarões, ovo frito e saladinha de pepino | **68,00**

THAILÂNDIA

Curry

KANG KIAW WAN
curry verde com camarão levemente picante | **75,00**

RED CURRY MEAT
curry vermelho com filet mignon levemente picante | **83,50**

Peixe

PHAD TAWT YUM MAMUANG peixe frito com chutney thailandes de manga | **69,00**

PHAD MET HIMAPAN
peixe frito com castanhas e ervas | **70,50**

KAENG PED PLA filet de Saint Peter com molho de curry vermelho e leve toque de pasta de tamarindo, acompanha arroz branco | **73,90**

Massa

PHAD THAI talharim de massa de arroz com camarão, frango, ovo e amendoim | **72,00**

Sopas

TOM YAN KHUN sopas de lagostins e camarão com perfume de capim limão | **52,50**

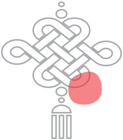
TOM KHA GAI sopa de coco com frango | **46,20**

ESPETINHO porção com 3 unids

LULA | 34,80

CAMARÃO | 34,80

CARNE | 35,00



YAKISOBA

macarrão na chapa com legumes
Porção 500g

CARNE | 53,00

FRANGO | 49,00

CAMARÃO | **58,50**

FRUTOS DO MAR
camarão, peixe e lula | **60,50**

SALMÃO | **64,60**

VEGETARIANO / VEGANO

HARUMAKI DE LEGUMES *unid.* | **15,50**

YAKISOBA DE SHIITAKE OU SHIMEJI | **50,50**

YAKISOBA DE LEGUMES | **42,00**

KHAO PHAD PAK RUAM | **48,60**
arroz salteado com legumes e suco de lima da pérsia

COMBINADO **25 peças** | **75,00**
Consultar as opções do dia

SOBREMESA DEZAATO

FRUTAS CARAMELADAS
banana ou abacaxi | **28,50**

TEMPURA DE SORVETE
com calda de frutas vermelhas | **35,00**

HARUMAKI *porção com 4 unids.*
banana com canela | **18,00**

HARUMAKI *porção com 4 unids*.
doce de Leite com chocolate | **19,50**

BEBIDAS ONOMIMONO

Sem Álcool

REFRIGERANTE Lata **12,00**

ÁGUA MINERAL 300ml	**8,50**
ÁGUA TÔNICA	**12,00**
ICE TEA	**12,00**
MATTE LEÃO	**12,00**
H2OH	**12,00**
SCHWEPPES CITRUS	**12,00**
SHOT DE SUCO DE LIMÃO	**4,00**
SUCO DE FRUTAS Laranja | Limão	**16,00**
CAFÉ ESPRESSO	**7,50**

Chá da Casa

(sabores) **15,00**

Chopp e Cervejas

CHOPP (zero grau) 330ml	**13,00**

CHOPP Stella Artois 300ml	**14,00**
BOHEMIA Long Neck	**16,50**
HEINEKEN Long Neck	**16,50**
STELLA ARTOIS Long Neck	**16,50**
THEREZÓPOLIS Gold 355ml	**16,50**
CERVEJA Sem Álcool	**16,50**

Doses

TEQUILA JOSE CUERVO Especial Gold	**23,00**
TEQUILA JOSE CUERVO Especial Silver	**21,00**
VODKA STOLICHNAYA	**21,00**
VODKA ABSOLUT Vanilia	**21,00**
VODKA SKYY	**16,00**
PISCO CAPEL	**24,00**
LICOR 43	**25,00**
AMARULA	**25,00**
FRANGELICO	**25,00**

Caipiras

CAIPISAKÊ NACIONAL (Azuma Kirin)	**35,00**
CAIPISAKÊ IMPORTADO	**45,00**
CAIPIRINHA (Ypioca)	**32,00**
CAIPIRINHA (Sagatiba)	**32,00**
CAIPIRÍSSIMA (Rum)	**27,00**
CAIPIVODKA NACIONAL (Skyy)	**35,00**
CAIPIVODKA IMPORTADA (Stolichnaya)	**38,00**
CAIPIVODKA IMPORTADA (Absolut)	**38,00**
CAIPICUERVO	**32,00**

Whisky **Dose**

THE FAMOUS GROUSE	**25,00**
RED LABEL	**32,00**
BLACK LABEL 12 anos	**45,00**

Saquê

	Garrafa	Dose
SAKE NACIONAL	99,00	32,00
SAKE IMPORTADO	215,00	46,00
SAKE PREMIUM	249,00	52,00
DEGUSTAÇÃO Doses especiais de 4 tipos de Saquês	-	69,00

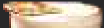
Carta de Drinks

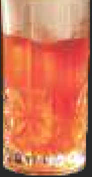
Cocktails

vodka importada
Stolichnaya
R$ 30,00

vodka nacional
Skky
R$ 26,00

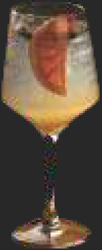
MOSCOW MULE
vodka, suco de limão,
xarope de açúcar,
espuma de gengibre.





HIROSHI significado: generoso
rum Kraken, suco de laranja,
suco de limão, xarope de toranja
e espuma de gengibre.

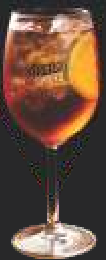
R$ **35,00**



BENKEI TONIC

gin, xarope de tangerina,
zimbro, toranja e perfume
de baunilha.

gin nacional Mutatis	gin importado Bulldog
R$ **32,00**	R$ **38,00**

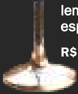


APEROL SPRITZ

aperol, espumante e
água com gás.

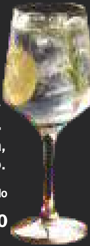
R$ **29,00**

LEMONADE SPRITZ



lemoncello, água tônica e espumante.

R$ **35,00**



GIN TÔNICA TRADICIONAL

gin, água tônica, alecrim e limão siciliano.

gin nacional Mutatis	gin importado Bulldog
R$ **32,00**	R$ **38,00**

SAMURAI BENKEI

sake Gekkeikan,
purê de yuzu,
suco de limão,
xarope de morango
e espuma de gengibre.

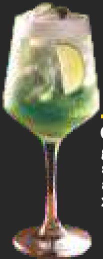
R$ **29,00**

PISCO SOUR

CAPEL

pisco, sour e
suco de limão.

R$ 28,00



GREEN APPLE

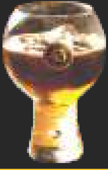
gin, licor fino,
suco de limão,
água tônica e
xarope de maçã verde.

R$ 32,00

DINASTIA SOUR

vodka Stoli Vanil,
sour mix,
frutas vermelhas e
purê de lichia.

R$ 29,00



CARAJILLO 43

licor 43 e café espresso.

R$ 30,00

Cocktails Clássicos

SEX ON THE BEACH
vodka, licor de pêssego, suco de laranja e licor grenadine.

R$ 27,00

PINA COLADA
rum, suco de abacaxi, leite de coco.

R$ 27,00

CUERVO MARGARITA
tequila josé cuervo, licor fino e suco de limão.

R$ 32,00

DAIQUIRI
bacardi carta blanca, suco de limão e xarope de açúcar.

R$ 27,00

COSMOPOLITAN
vodka, xarope de cranberry, suco de limão e licor fino.

R$ 27,00

TEQUILA SUNRISE
tequila josé cuervo, suco de laranja e grenadine.

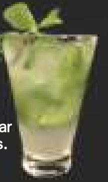
R$ 32,00

NEGRONI
gin, campari e vermouth rosso.

R$ **27,00**

MOJITO
rum, hortelã, suco de limão, xarope de açúcar e água com gás.

R$ 27,00

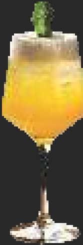


Mocktails (drinks sem álcool)

FRUIT SUMMER

suco de laranja,
suco de limão,
suco de abacaxi,
soda de limão
e grenadine.

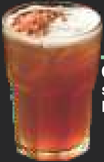
R$ 24,00



BENKEI FRESH

suco de maracujá, suco de limão,
xarope de tangerina, soda e
espuma de gengibre.

R$ 24,00



CHÁ ARTESANAL

sabores: gengibre, amora, pêssego,
limão e framboesa.

R$ 15,00

BENKEI

HOT SANDWICH | **38,50**

BREADED CALAMARI
Calamari with teriyaki | **45,90**

SWEET POTATO CHIPS WITH TERIYAKI Sweet and crispy sweet potato | **27,50**

BENKEI SHRIMP POPCORN | **43,00**

SHRIMP JY0 *6 units*
Breaded shrimp with a thin layer of cream cheese, wrapped in salmon slices, with a slightly spicy sweet and sour sauce | **69,50**

APPETIZERS OTOSHI

SUNOMONO Cucumber in vinaigrette sauce with kani | **17,50**

MISSOSHIRU Soy soup with pieces of tofu | **15,50**

NIRÁ ITAME Sautéed garlic sprouts with soy and sesame seed oil sauce | **45,50**

GYOZA steamed oriental chicken ravioli | **31,50**

HARUMAKI *4 units* - Vegetables spring roll | **15,50**

HARUMAKI EBI *4 units* - Spring roll stuffed with shrimp, cream cheese and green onion | **32,00**

ROBATA MIX Skewers selection: shrimp, chicken, vegetables with types of sauces: Satay (peanuts), Thai soy sauce and hot spicy sweet and sour | **57,00**

SHRIMP CUPCAKE *10 units* Shrimp Cupcake in Thai style | **61,50**

SHIITAKE Mushroom *(jumbo)* cooked with pineapple in tin foil | **45,50**

SHIMEJI Mushroom *(small)*
cooked with pineapple
in tin foil | **46,50**

CEVICHE
Saint Peter marinated | **44,00**

Build your personalized portion

SASHIMI AND SUSHI

Choose the pieces you prefer from our range

minimum of 15 pieces

4,50 per piece

SASHIMI

PIRI KARA *15 pieces*
of tuna in sesame crust | **68,50**

BASIC *15 pieces*
5 tuna, 5 withe fish
and 5 salmon | **68,00**

MAGURO *15 pieces*
tuna | **67,50**

SHAKE *15 pieces*
salmon | **74,00**

TAKO *15 pieces*
octopus | **68,20**

HADDOCK *15 pieces*
haddock | **68,20**

CRISPY TUNA *15 pieces*
15 tuna breaded in panko
flour seasoned with
sumiso sauce | **68,00**

SMOKED SQUIR *20 pieces* | **68,00**

SUSHI

SUSHI SIMPLES *12 pieces*
8 fishes (tuna, salmon,
haddock e white fish),
1 shrimp and 3 tekkamakis | **52,50**

TIRASHI

10 slices of sashimi + 2 shrimps
placed on shari (seasoned rice)
accompanied by 1 miso soup | **59,50**

Build your POKE

Choose from our menu: Proteins 100g
+ 5 side dishes + 2 sauces

chives and sesame
(optional)

● **SALMON** | **62,00**
● **SALMON** *grilled* | **62,00**
● **TUNA** | **62,00**
● **MIXED** *2 proteins* | **62,00**
● **VEGAN** | **56,00**

TEMAKI

TUNA with chives | **33,00**

SALMOwith chives | **35,00**

SHRIMP with chives | **35,00**

FILADELFIA
salmon, cream cheese
and chives | **33,00**

HOT FILADELFIA
salmon, cream cheese
and chives | **35,00**

SKIN SALMON
grilled salmon skin
with teriyaki | **29,00**

MASSAGO
crab roe | **39,50**

SPECIAL TUNA
(without rice) | **38,00**

SPECIAL SALMON
(without rice) | **41,50**

DUETS

EBI shrimp | **13,00**

MAGURO tuna | **13,00**

SHAKE salmon | **16,00**

JYO cream cheese,
salmon and chives | **19,50**

MASSAGO
crab roe | **22,70**

HADDOCK | **13,20**

SALMON with shimeji | **16,00**

CARPACCIO BENKEI

30 pieces

WHITE FISH marinated	**79,00**
SALMON marinated	**85,00**
TUNA truffle oil and fleur de sel	**85,00**
SALMON truffle oil and Sicilian lemon	**85,00**

MAKIMONO

RICE ROLLS WITH FILLING (8 PIECES)

CALIFORNIA ROLL rolled with kani-kama, cucumber and fruit | **28,00**

TEKKAMAKI tuna sushi rolled in seaweed | **26,50**

KAPPAMAKI cucumber sushi rolled in seaweed | **26,50**

KANIMAKI kani-kama sushi rolled in seaweed | **25,50**

SALMÃO SKIN ROLL grilled salmon skin in sauce | **27,50**

EBIMAKI shrimp and lettuce sushi rolled in seaweed | **31,50**

EBITEN URAMAKI breaded shrimp rolled in seaweed and rice | **39,50**

PHILADELPHIA ROLL Sushi with filling of cream cheese, salmon and chopped green onion | **30,50**

HOT PHILADELPHIA breaded Sushi with filling of cream cheese, salmon and chopped green onion | **35,00**

KATSU ROLL Breaded makimono, mixed tuna and salmon without rice | **34,50**

MAKIMONO HOT EBI | **35,00**

SALMON LEMON rolled with salmon, cream cheese and mint filling, covered with a thin layer of salmon and lemon zest | **46,00**

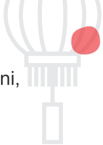
URAMAKI SALMON Salmon rolled on the outside with salmon, green onion and lettuce filling | **42,50**

JOY SALMON | **41,50**

JOY STRAWBERRY SHAKESPEARE | **30,80**

MIXED

# of the house



JUMBO *46 pieces*
20 sashimis, 8 fish sushis, 2 kani,
2 shrimps, 2 octopus, 2 roe,
2 salmons, 4 philadelphias and
4 californias | **184,00**

ORCHID *20 pieces*
4 tuna sashimis, 4 salmon sashimis,
2 tuna sushis, 2 salmon sushis,
4 philadelphias
and 4 californias | **82,00**

BASIC *22 pieces*
5 tuna sashimis, 5 salmon sashimis,
4 fish sushis, 1 kani, 1 salmon,
2 kappas, 2 tekkas
and 2 californias | **84,00**

SALMON *32 pieces*
10 sashimis, 8 sushis, 8 uramaki
salmon, 2 salmon skin sushi
and 4 philadelphias | **138,00**

BENKEI *72 pieces*
25 sashimis, 12 fish sushis,
3 kani sushis, 3 shrimp sushis,
3 octopus sushis, 3 roe, 6 salmon
sushis, 3 salmon skin, 6 tekkas
and 8 californias | **292,00**

Build your COMBINED

Choose the pieces you prefer from our collection

minimum of 20 pieces
4,50 per piece

JAPAN

EBITEN KURUKURU Breaded shrimp and rolled in rice macaroni with olive oil and coriander sauce | **85,00**

SHAKE NO MISSOYAKI grilled and marinated salmon in misso sauce | **86,00**

NIKU NO TERIYAKI filet mignon in teriyaki sauce and rice with shiitake mushroom | **86,00**

IKA TAKETAKE ZUME

calamari stuffed with shrimp, shimeji and shiitake | **84,00**

GYU TAKE BATAYAKI
grilled filet mignon with nirá sauce and shiitake | **84,00**

CHINA

WON TON *6 unit*s.
chinese tumovers stuffed with shrimp, shiitake and Chinese collards | **42,50**

SOPA TAMA JIRU broth of fish, mushroom, vegetables and eggs | **45,60**

SALMON grilled salmon filet soy with honey and mint sauce, served with nirá and sauteed beans sprouts | **86,00**

SHRIMP SAUTE shrimp served with macaroni and hot spicy sweet and sour sauce | **86,00**

CHICKEN CURRY WITH BIFUM chicken with rice macaroni, vegetables and curry | **68,00**

MALAYSIA / SINGAPORE

KANI KUBIS UDANG NASI MINYAK rice, local saffron and Indian curry, served with grilled shrimps, macadamia and boiled eggs | **79,00**

MEE GORENG slightly spicy rice noodles with seafood, coconut milk and mint scent | **75,50**

VIETNAM

VIET SPRING ROLLS roll of fried

rice noodles stuffed with chicken, mushroom cellophane noodles served with lettuce, mint and parsley salad with ponzu and hot spicy sweet & sour sauce | **62,50**

INDONÉSIA

NASI GORENG fried rice served with skewer of chicken, mandiopan (with crispies) with shrimps, fried egg and small cucumber salad | **68,00**

THAILÂNDIA

Curry

KANG KIAW WAN
green curry with shrimp | **75,00**

RED CURRY MEAT
red curry with filet mignon | **83,50**

Fish

PHAD TAWT YUM MAMUANG fried fish with Thai mango chutney | **69,00**

PHAD MET HIMAPAN

fried fish with nuts and herbs | **70,50**

KAENG PED PLA filet of Saint Peter with red curry sauce and light touch of tamarind paste, accompanied with white rice | **73,90**

Pasta

PHAD THAI Taglierini of rice with shrimp, chicken, egg and peanut | **72,00**

Soups

TOM YAN KHUN shrimp and lagoustine soup with perfume of lemon-grass | **52,50**

TOM KHA GAI soup of coconut with chicken | **46,20**

SKEWERS portion with 3 units

CALAMARI	**34,80**
SHRIMP	**34,80**
MEAT	**35,00**

YAKISOBA

pasta on the griddle with vegetables
Portion 500g

MEAT	**53,00**

CHICKEN | **49,00**

SHRIMP | **58,50**

SEAFOOD
shrimp, fish and calamari | **60,50**

SALMON | **64,60**

VEGETARIAN / VEGANO

VEGETABLES HARUMAKI ***unit.*** | **15,50**

SHIITAKE OR SHIMEJI YAKISOBA | **50,50**

VEGETABLES YAKISOBA | **42,00**

KHAO PHAD PAK RUAM | **48,60**
stir-fried rice with vegetables and persian lime juice

COMBINADO 25 pieces | **75,00**
Consult the options of the day

DESSERT
DEZAATO

CARAMELIZED FRUITS
banana or pineapple | **28,50**

ICE CREAM TEMPURA

with red fruits syrup | **35,00**

HARUMAKI *portion with 4 units.*
banana with cinnamon | **18,00**

HARUMAKI *portion whit 4 units*.
milk candy with chocolate | **19,50**

BEVERAGES ONOMIMONO

No alcohol

SODA can	12,00
SPARKLING WATER 300ml	8,50
TONIC WATER	12,00
ICE TEA	12,00
BRAZIL MATE LEÃO	12,00
H2OH	12,00
SCHWEPPES CITRUS	12,00
SHOT OF LEMON JUICE	4,00
FRUIT JUICE Orange | Lemon	16,00
EXPRESSO COFFEE	7,50

House Tea
(flavors) 15,00

Draft Beer and Beers

DRAFT BEER (0º) 330ml	13,00

DRAFT BEER **Stella Artois** 300ml	**14,00**
BOHEMIA Long Neck	**16,50**
HEINEKEN Long Neck	**16,50**
STELLA ARTOIS Long Neck	**16,50**
THEREZÓPOLIS Gold 355ml	**16,50**
BEER No alcohol	**16,50**

Doses

TEQUILA JOSE CUERVO Special Gold	**23,00**
TEQUILA JOSE CUERVO Special Silver	**21,00**
VODKA STOLICHNAYA	**21,00**
VODKA ABSOLUT Vanilia	**21,00**
VODKA SKYY	**16,00**
PISCO CAPEL	**24,00**
LICOR 43	**25,00**
AMARULA	**25,00**

FRANGELICO	**25,00**

Caipiras

CAIPISAKÊ NATIONAL (Azuma Kirin)	**35,00**
CAIPISAKÊ IMPORTED	**45,00**
CAIPIRINHA (Ypioca)	**32,00**
CAIPIRINHA (Sagatiba)	**32,00**
CAIPIRÍSSIMA (Rum)	**27,00**
CAIPIVODKA NATIONAL (Skyy)	**35,00**
CAIPIVODKA IMPORTED (Stolichnaya)	**38,00**
CAIPIVODKA IMPORTED (Absolut)	**38,00**
CAIPICUERVO	**32,00**

Whisky **Dose**

THE FAMOUS GROUSE	**25,00**
RED LABEL	**32,00**

BLACK LABEL 12 years	**45,00**

Saquê

	Bottle	Dose
SAKE NATIONAL	**99,00**	**32,00**
SAKE IMPORTED	**215,00**	**46,00**
SAKE PREMIUM	**249,00**	**52,00**
TASTING Special doses of 4 types of sake	-	**69,00**

BENKEI

Restaurantes:

BARRA SHOPPING - Av. das Américas, 4666 - Lj. 159 - Tel: 3128-0557
ASIÁTICO - BARRA SHOPPING - Av. das Américas, 4666 - Lj. 106 P01 - Tel: 3177-8105
ASIÁTICO - SHOPPING METROPOLITANO - Av. Emb. Abelardo Bueno, 1.300 - Lj 2.026 - Tel: 3095-9132

@benkeioficial www.benkei.com.br

Fiscalização Sanitária - tel: 1746 | Procon - tel: 151 | Valores em Reais

BEBA COM MODERAÇÃO - Venda e consumo proibidos para menores de 18 anos

SE DIRIGIR NÃO BEBA

ASIÁTICO BARRA SHOPPING