

Banyi Saké Cocktail Menu



All cocktails 8.50

Mount Fuji

A spiced winter cocktail that accompanies you through the long winter nights. With Cinnamon, Lime and Saké

Sunrise

A light and crispy cocktail that carefully combines our Apricot Saké with Cranberry juice and a dash of lemon jus

Summer Time

A refreshing and silky melange that blends the tropical and crunchy Mango with the freshness of our citrus Saké, and Cranberry

Red Lantern

The red refreshing power of Raspberries accompanied with the homemade Strawberry infused Saké

Lychees Saké Mojito

An old time classic with a Japanese twist.. Lychees, Lime, Mint, and Saké

Sakura Ko

The healthy and yummy choice: Grapes, Lychees, Strawberries, Cranberries, carried by hand by the fantastic homemade Citrus Infused Saké

Blood Bath

The mystic and sexy combination of Blackberries with the homemade Vanilla Infused Saké

Plum Wine Fizz

Fresh, Thirst-quenching, and delicious: Mint, Plum Wine, and Chilled Soda

Strawberry Sakétini

When the red sweetness of strawberries and cranberries encounters the mighty Saké..

Cucumber Sakétini

Nothing is more refreshing than this smooth and elegant Sakétini.. with a exiting crunchy touch: Cucumber, Lychees, and Saké

Midori Saké Kiwi

Genuinely delicate and silky: Kiwifruit, Lime, Saké, and Sauvignon Blanc

Sakura Blossom

The beauty of the blossoming season of Japan in a cocktail glass: Cranberries, Ginger, Lychees, Saké, and Sauvignon Blanc

Cosmo Saké

The classy Japanese: Lime, Lemon, Orange, Cranberries, Raspberries, with the homemade Citrus Infused Saké

Saké Cruz

An exotic explosion of flavours: Pineapple, Cranberries, Raspberries, with Sayuri Saké

Lunch Bento Box Menu

10.90

(All Bento Include Rice & Miso Soup)



Chicken Teriyaki Bento

Namasu (Pickled Vegetable a la Julienne)

Sushi Nigiri (2 Pcs Chef Selection)

Tempura (3pcs Mixed Tempura)

Chicken Teriyaki (Pan Fried Chicken served with Banyu Teriyaki Sauce)

Maguro Isobe Age Bento

Namasu (Pickled Vegetable a la Julienne)

Sushi Nigiri (2 Pcs Chef Selection)

Tempura (3pcs Mixed Tempura)

Maguro Isobe Age (Deep Fried Tuna, Avocado and Seaweed Wrap)

Shogayaki Bento

Namasu (Pickled Vegetable a la Julienne)

Sushi Nigiri (2 Pcs Chef Selection)

Tempura (3pcs Mixed Tempura)

Shogayaki (Pan Fried Pork Loin served with Ginger Soy Sauce)

Lunch Noodle Menu

Tempura Udon/Ramen (Deep Fried Tempura Prawn & Vegetable served In Soya Broth)	10.90
Nabeyaki Udon (Chicken, Prawn Tempura, Egg & Mixed Vegetable served in a Clay pot)	12.90
Yakisoba (Stir Fried Soba with Chicken, Vegetable and Katsuobushi (Dried, Smoked Tuna Flake)	10.90
Yaki Udon (Stir Fried Udon with Chicken, Vegetable and Katsuobushi (Dried, Smoked Tuna Flake))	11.90
Sukiyaki (Konnyaku Noodle with Thin Slices of Beef & Vegetable in Soya Broth)	11.90
Tonkotsu Ramen (Pan Fried Loin Of Pork With Rich & Creamy Pork Stock Broth)	12.90

Lunch Set Menu

2 Course Set 17.90

3 Course Set 23.90



Starters

Kani Kappa Salad (Crab Meat & Cucumber Salad Served With Japanese Mayo)

Ebi mayo (Deep Fried Prawn served with Honey Mayo)

Maguro Iso Age (Deep Fried Seaweed Wrap with Tuna & diced Avocado)

Fillet Beef Tataki (Slightly Seared Fillet Steak Slices served with Chef's Ponzu Sauce)

Main Course

Seabass Lemon Butter (Pan Fried Seabass Fillet served with Chef's Special Lemon Butter Sauce)

Chicken Teriyaki (Pan Fried Chicken served with Chef's Homemade Teriyaki Sauce)

Minty Salmon (Pan Fried Salmon Steak served with Minty Miso glaze)

Pork Katsu Curry (Deep Fried Breaded Pork served with Japanese Curry Sauce)

Dessert

Matcha Fondant (Green Tea Fondant served with Red Bean Ice Cream)

Matcha Crème Brûlée (Green Tea Crème Brûlée served with Vanilla Ice Cream)

Dorayaki (Japanese Style Pancake with Red Bean Paste served with Red Bean Ice Cream)

Selection of Ice Cream (homemade Ice Cream)

A La Carte Menu



Starters

Maguro Tataki

(Slightly Seared Tuna Steak with Olive oil Ponzu sauce) 8.50

Seafood Yaki Tori

(Japanese Seafood Skewers) 8.50

Agedashi

(Tempura Tofu served in sweet Soy and Radish sauce) 7.50

Gyoza

(Pan fried Japanese Chicken Dumpling) 7.50

Kodako

(Sesame Paste Marinated Baby Octopus) 7.50

Main Course

Ebi Tempura Plate

(Deep fried King Prawn and Vegetable in Light Tempura batter) 19.90

Teppanyaki Fillet Beef

(Pan Fried Diced Fillet Beef served in Banyu Yakiniku sauce) 19.90

Saba Shioyaki

(Grilled Mackerel served with minced Japanese Radish and Soy sauce) 18.90

Quail Teriyaki

(Pan-fried Quail served with Chef's Homemade Teriyaki Sauce) 18.90

Braised Venison Nikujaga

(Stewed in sweet Soy Sauce) 19.90

Homemade Desserts

Chocolate Fondant (served with Matcha Ice-Cream - 15 minutes) 7.90

Baileys Chocolate Ganache (served with Hazelnut Ice Cream) 7.90

Mango Cheesecake (served with Pineapple Sorbet) 7.90

Lemon Meringue Pie (served with Blood Orange Sorbet) 7.90

Walnut & Banana Suponji (Sponge cake) served with Coffee Ice Cream) 7.90

Nigiri & Sashimi



Nigiri (2 pcs)

Tekka (Tuna)	4.50
Salmon	3.90
Ebi (Prawn)	3.90
Tako (Octopus)	3.90
Unagi (Eel)	4.50
Crab Stick	3.90
Inari (Sweet Tofu)	3.90
Ika (Squid)	3.90
Sea Bass	3.90
Ikura	4.50
Turbot	4.50
Hokkigai (Surf Clam)	4.50
Tamago	3.90
Wakame	3.90
Aburi Salmon	5.50
Hamachi (Yellow Tail)	5.50
Sword Fish	4.50

Sashimi (4 pcs)

Tekka (Tuna)	6.90
Salmon	5.90
Seabass	5.90
Turbot	6.90
Hokkigai (Surf Clam)	6.90
Hamachi (Yellow Tail)	6.90
Sword Fish	5.90

Sushi Platter

8 Pieces (Chef Selection)	14.90
16 Pieces (Chef Selection)	26.90

Aburi Sushi Platter

8 Pieces of Flamed Sushi Nigiri (Chef Selection)	18.90
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Sashimi Platter

12 Pieces (Chef Selection)	14.90
25 Pieces (Chef Selection)	26.90

Nigiri & Sashimi Combos

Classic Combo

12.90

4 pieces of Nigiri & 4 pieces of Sashimi (2x type)

Salmon Nigiri
Ebi Nigiri
Salmon Sashimi
Seabass Sashimi

Deluxe Combo

18.90

6 pieces of Nigiri & 6 pieces of Sashimi (2x type)

Salmon Nigiri
Ika Nigiri
Turbot Nigiri
Salmon Sashimi
Tuna Sashimi
Seabass Sashimi

Supreme Combo

22.90

8 pieces of Nigiri & 8 pieces of Sashimi

(Chef Selection)

Banyi Combo

31.90

12 pieces of Nigiri & 12 pieces of Sashimi

(Chef Selection)

Sushi Rolls



Norimaki Rolls

California Roll (Crab Meat, Avocado, Wasabi Mayo)	9.25
Tekka Roll (Tuna)	8.50
Kappa Roll (Cucumber)	7.00
Unagi Roll (Eel, Cucumber & Unagi Sauce)	9.25
Salmon & Avocado Roll (Salmon, Avocado & Wasabi Mayo)	9.25
Salmon Skin Roll (Crispy Fried Salmon Skin & Teriyaki Sauce)	7.50
Prawn & Avocado Roll (Tempura Prawn, Avocado & Wasabi Mayo)	9.25
Cray Fish & Avocado Roll (Crayfish, Avocado & Wasabi Mayo)	9.25
Cray Fish & Spicy Mayo (Crayfish, Cucumber & Kimuchi Base)	9.25

Uramaki Rolls

Tataki Roll (King Prawn & Rocket Top with slightly seared Fillet Beef Slices & Teriyaki Sauce)	14.50
Special Spicy Tuna/Salmon Roll (Minced Tuna/ Salmon, Scallion, Chives, & Kimuchi base)	14.50
California Tempura Roll (Tempura Prawns, Eel, Avocado & Unagi Sauce)	14.50
Ebi Tempura Roll (Prawn Tempura, Asparagus & Wasabi Mayo)	12.50
Salmon Avocado Cream Cheese Roll	13.50
Rainbow Roll (Cray Fish & Cucumber Top with Salmon, Seabass, Tuna, Avocado, Wasabi Mayo)	14.50
Spider Roll (Soft Shell Crab, Avocado, Wasabi Mayo)	14.50
Smoked Salmon Roll (Smoked Salmon, Cream Cheese, Cucumber, Sun-Dried Tomato, Wasabi Mayo)	12.50
Dragon Roll (Deep Fried Breaded Jumbo Prawn with Avocado & Wasabi Mayo)	12.50
Futomaki Seafood Roll (Mix Seafood Sushi Roll with Unagi Sauce)	16.90
Futomaki Vegetable Roll (Mix Vegetable Sushi Roll with Wasabi Mayo)	11.90
Temaki (Choose your Favourite Ingredient)	6.50

Banyi Signature Rolls

Summer Roll (Crayfish, Avocado, Cucumber, topped with Mango)	14.50
Aburi Roll (Tempura Prawn, Cucumber, topped with selection of Flamed Sashimi)	16.90
Tiger Roll (Breaded Prawn, Avocado, Black Sesame Seeds, Masago, Katsou Bushi, Unagi, Wasabi Mayo)	14.50
Banyi Special Roll (Tempura Crab Stick, Avocado, Unagi, Masago, Crunchy Tempura with Mayo)	14.50
Imperial Roll (Jumbo Breaded Prawn, Unagi, Avocado, served with Unagi Sauce)	14.50
Hotate Roll (Tempura Prawns, Cucumber topped with Masago, Avocado & Scallops)	16.90
Kodako Roll (Cucumber, Avocado & Marinated Octopus)	14.50
Nama Harumaki (Japanese Rice Paper Roll with Soft Shell Crab, Avocado and Mixed Salad)	12.50