

# LUNCH ENTRÉES

All of our beef is USDA Choice, aged to perfection and hand-cut on premises.

Served with •BENIHANA SOUP •HIBACHI VEGETABLE RICE •HIBACHI VEGETABLES

**HIBACHI CHICKEN** 12.5  
Chicken breast and mushrooms with butter and sesame seeds.

**FILET MIGNON** 25.  
Tenderloin\* and mushrooms lightly seasoned and grilled to perfection.

**SPICY HIBACHI CHICKEN** 13.5  
Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.

**BEEF JULIENNE** 19.75  
Teriyaki beef\* with green onions and mushrooms grilled in a homemade teriyaki sauce.

**HIBACHI SCALLOPS** 19.5  
Tender sea scallops grilled hibachi style with butter and lemon.

**HIBACHI SHRIMP** 16.5  
Hibachi shrimp grilled with butter and lemon.

**YAKISOBA**  
Japanese sautéed noodles with vegetables in a special sauce.  
Chicken 12.5 | Steak\* 17.5 | Hibachi Shrimp 17.5

**HIBACHI STEAK** 19.75  
New York strip steak\* and mushrooms teppanyaki grilled to your specification.

## LUNCH DUET 22.5

Select two of these Benihana favorites:  
Beef\* Julienne | Chicken | Calamari  
Yakisoba | Scallops | Hibachi Shrimp

Dinner menu items also available.

### IMPERIAL SALAD

Garden salad with edamame, grape tomatoes, cucumber, yellow pepper and assorted fresh vegetables. Served with house ginger dressing and Benihana onion soup.

Hibachi Chicken 17.5 | Hibachi Filet\* 22.5  
Hibachi Salmon\* 15.75

### LUNCH BOAT

Served with soup, Benihana salad, edamame, sashimi\*, half California' roll, shrimp and vegetable tempura, steamed rice and fresh fruit.

Chicken 19.5 | Salmon 21.5 | Beef\* Julienne 23.5

# SAKE

Sake is rated on a scale of -70 (sweetest) to +70 (driest).



**BENIHANA HOT SAKE** 14.5/carafe  
Our famous award-winning signature sake.  
Brewed in Berkeley, California, 9 oz., Junmai +3

## PREMIUM COLD SAKE

	Glass	Carafe	Bottle
<b>SUZAKU</b> Delicate notes of pear, honeydew, pineapple. 720 ml Junmai Ginjo, +3	13.75	21.	76.5
<b>MURAI FAMILY TANREI</b> An elegant crisp and dry with melon aroma and rich cantaloupe flavors, creamy body. 720 ml Junmai, +5	13.5	20.5	74.5
<b>"G" GENSHU</b> Bold full fruit and earth flavor tones with hint of ripe melon, pear, plum, cinnamon, cardamom. 720 ml +3			67.5
<b>MURAI FAMILY SUGIDAMA</b> Medium dry full bodied with lush earthiness with rich melon flavors. 720 ml +2	13.	19.5	72.5
<b>GEKKEIKAN NIGORI/SAKE</b> Hint of honey and tropical fruits with a long finish. 300 ml -23	11.5		26.5
<b>ZIPANG SPARKLING SAKE</b> Lively and bright with hints of tropical fruits, medium-bodied with refreshingly light finish. 250ml			24.5

ALL OUR PRICES ARE IN DOLLARS. A 15% Service Charge will be added to your bill.

\*We are required by the health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# WINE LIST

## SPARKLING WINE

			Glass	Bottle
SPARKLING WINE	Mumm Cuvee Reserve, Extra Brut	Mendoza, Argentina		12.75
PROSECCO	Villa Sandi Valdobbiadene, Brut	Treviso, Italy		56.
CHAMPAGNE	Moët & Chandon Imperial	Champagne, France		187.

## WHITE WINE

CHARDONNAY	Alamos	Mendoza, Argentina	8.5	36.
CHARDONNAY	Kendall-Jackson	California	14.75	59.
CHARDONNAY	La Crema	Sonoma Coast, CA		75.
SAUVIGNON BLANC	Casillero del Diablo	Limari Valley, Chile	7.5	30.
SAUVIGNON BLANC	Kim Crawford	New Zealand	15.5	61.
PINOT GRIGIO	Folonari	Veneto, Italy	8.5	36.
PINOT GRIGIO	Santa Margherita	Valdadige, Italy	13.5	53.
MOSCATO	Beringer Main and Vine	Napa, CA	7.5	29.
RIESLING	Chateau Ste. Michelle	Columbia Valley, WA	11.5	45.5
WHITE ZINFANDEL	Beringer	California	7.	26.

## RED WINE

PINOT NOIR	Estancia 'Pinnacles Ranches'	Monterey, CA	16.	64.
PINOT NOIR	Bodega Salentein	Mendoza, Argentina	13.5	53.
MERLOT	Casillero del Diablo	Chile	7.5	30.
MERLOT	Kendall-Jackson	Sonoma County, CA	15.5	60.
CABERNET SAUVIGNON	Hayes Ranch	Central Coast, CA	9.5	36.
CABERNET SAUVIGNON	Vina Carmen "Discovery"	Chile	7.5	30.
MALBEC	Alamos	Mendoza, Argentina	9.5	37.
SHIRAZ/Red Blend	19 Crimes	Australia		42.

## PLUM WINE

BENIHANA PLUM WINE		Berkeley, California	9.	37.
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## RESERVE LIST

SAUVIGNON BLANC	Silverado	Napa Valley, CA		72.
CHARDONNAY	Amelia	Chile		89.
CHARDONNAY	Cakebread Cellars	Napa Valley, CA		136.
PINOT NOIR	Byron	Santa Rita Hills, CA		83.
CABERNET SAUVIGNON	Simi	Alexander Valley, CA		83.
CABERNET SAUVIGNON	Franciscan Estate	Napa Valley, CA		85.
MALBEC	Luca	Mendoza, Argentina		87.

# BEER



RAISE YOUR GLASS  
FOR A TOAST AND SAY  
CHEERS OR KANPAI!

## JAPANESE BRANDS

SAPPORO 11.5

## DOMESTIC/IMPORT BEER

BUD LIGHT | BUDWEISER 7.

CORONA 7.5

HEINEKEN 6.5

AMSTEL LIGHT 6.5

BALASHI CHILL 6.

BALASHI 4.75

Local/Seasonal specialties also available.

# SEAFOOD

## 5 course meals served with

- BENIHANA ONION SOUP • BENIHANA SALAD • HIBACHI SHRIMP APPETIZER
- HIBACHI VEGETABLES • HOMEMADE DIPPING SAUCES • STEAMED RICE
- JAPANESE HOT GREEN TEA



## SURF SIDE 42.

Grilled colossal shrimp, calamari and tender sea scallops.

## COLOSSAL SHRIMP 37.

Colossal shrimp lightly seasoned and grilled with lemon and butter.

## HIBACHI TUNA STEAK 38.5

Sesame crusted tuna steak\* with tomato, avocado and edamame in a white balsamic sauce. Served medium rare.

## HIBACHI SALMON WITH AVOCADO TARTAR SAUCE 38.5

Hibachi grilled salmon served with a savory avocado tartar sauce, with sautéed shiitake mushrooms and asparagus in garlic butter. Served with sautéed udon noodles.

## HIBACHI SCALLOPS 29.5

Tender sea scallops grilled hibachi style with butter and lemon.

## OCEAN TREASURE 58.5

Grilled cold water lobster tail with grilled sea scallops and colossal shrimp.

## TWIN LOBSTER TAILS 64.5

Two cold water lobster tails grilled with butter and lemon.

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# SPECIALTIES

## 6 course meals served with

- BENIHANA ONION SOUP • BENIHANA SALAD • HIBACHI SHRIMP APPETIZER
- HIBACHI VEGETABLES • MUSHROOMS • HOMEMADE DIPPING SAUCES
- STEAMED RICE • JAPANESE HOT GREEN TEA • ICE CREAM OR SHERBET



## ROCKY'S CHOICE 35.5

Hibachi steak\* and chicken breast grilled to your specification.

## BENIHANA TRIO 42.5

Filet mignon\*, chicken breast and colossal shrimp grilled with lemon and butter.

## BENIHANA SPECIAL 49.5

Hibachi steak\* paired with a cold water lobster tail.

## BENIHANA DELIGHT 35.5

Chicken breast and colossal shrimp lightly seasoned and grilled.

## BENIHANA EXCELLENCE 44.5

Teriyaki beef\* julienne with scallions and colossal shrimp.

## SPLASH 'N MEADOW 46.5

Hibachi steak\* and colossal shrimp lightly seasoned and grilled to your specification.

## DELUXE TREAT 63.5

Filet mignon\* and cold water lobster tail grilled with butter and lemon.

## LAND 'N SEA 44.5

Tender filet mignon\* and sea scallops grilled in butter and lemon.

## SAMURAI TREAT 48.5

Filet mignon\* and colossal shrimp grilled to perfection with lemon and butter.

## HIBACHI SUPREME 68.5

Chateaubriand\*, 8.5 ounces of our finest center cut tenderloin, served with a grilled cold water lobster tail with butter and lemon.

# ENTRÉES

## NOODLE AND TOFU

5 course meals served with

- BENIHANA ONION SOUP • BENIHANA SALAD • HIBACHI SHRIMP APPETIZER
- HIBACHI VEGETABLES • HOMEMADE DIPPING SAUCES • STEAMED RICE
- JAPANESE HOT GREEN TEA



### SEAFOOD DIABLO 35.75

Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce.

### SPICY TOFU STEAK 19.5

Tofu, scallions and cilantro grilled in a special spicy homemade sauce.

### YAKISOBA 23.5

Japanese sautéed noodles with chicken and mixed vegetables in a special sauce and sprinkled with sesame seeds.



## ENTRÉE COMPLEMENTS

Add to any of our entrées (excludes lunch entrées)

- ADD LOBSTER TAIL 20. per person
- ADD SCALLOPS (3.5 OUNCES) 11. per person
- ADD SHRIMP (7 PIECES) 9. per person

## STEAK AND CHICKEN

5 course meals served with

- BENIHANA ONION SOUP • BENIHANA SALAD • HIBACHI SHRIMP APPETIZER
- HIBACHI VEGETABLES • HOMEMADE DIPPING SAUCES • STEAMED RICE
- JAPANESE HOT GREEN TEA



### FILET MIGNON 36.5

Tenderloin\* and mushrooms lightly seasoned and grilled to perfection.

### TERIYAKI CHICKEN 22.5

Chicken breast grilled with mushrooms in a special homemade teriyaki sauce.

### SPICY HIBACHI CHICKEN 22.5

Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.

### HIBACHI CHICKEN 21.5

Chicken breast and mushrooms grilled with butter and sesame seeds.

### HIBACHI STEAK 32.

New York strip steak\* and mushrooms hibachi grilled to your specification.

### TERIYAKI STEAK 32.5

Thinly sliced steak\*, scallions and mushrooms grilled in a homemade teriyaki sauce.

### HIBACHI CHATEAUBRIAND 44.5

8.5 ounces of center cut tenderloin\* and mushrooms lightly seasoned and grilled with garlic butter.

# SPECIALTY COCKTAILS

### BENIHANA PUNCH 10.

Bacardi Rum with strawberry and peach liqueurs and tropical fruit juices.

Enjoy in a collectible mug 17.

### BENIHANA MOJITO 10.

Bacardi Silver Rum and Benihana Sake with fresh limes and mint.

### COCONUT MOJITO 10.

Ciroc Coconut Vodka and Malibu Rum with coconut, pineapple, fresh limes and mint.

### TOKYO MULE 10.

Tito's Handmade Vodka and Benihana Sake with crushed cucumber, fresh lime and ginger beer.

### WHITE PEACH SAKE SANGRIA 10.

White wine and Benihana Sake with white peach and passion fruit purées and pineapple juice.

### BENI-TINI 13.

Grey Goose Vodka with hibiscus infused tea and passion fruit purée.

### KAPPA COLLINS 10.

Tanqueray Gin, Sake, St. Germaine with crushed cucumber, lemon.

### MAITAI 10.

Bacardi Rum with orgeat syrup, Angostura bitters, tropical fruit juices and Myers's Dark Rum float.

Enjoy in a collectible mug 17.

### EXOTIC MOJITO 10.

Malibu Mango Rum with passion fruit purée, pineapple juice, fresh limes and mint.

### HAIKU COLADA 10.

Malibu Rum with pineapple and coconut and a strawberry purée swirl (frozen).

### BENIHANA LONG ISLAND ICED TEA 11.

Bacardi Rum, Bombay Sapphire, Patrón Silver Tequila, Grey Goose Vodka, Cointreau, fresh lemon sour, black tea, splash of cola.

### RED PLUM SAKE SANGRIA 10.

Red wine, Benihana Sake and plum wine with pomegranate and orange juice.

### RISING SUN LEMON DROP 11.

Ketel One Citroen Vodka and Cointreau with fresh lemon juice and PAMA Pomegranate Liqueur with a sugar rim.

### YUZU MARGARITA 13.

Patrón Silver Tequila and Combier Orange Liqueur with organic agave nectar and yuzu sour mix.



# SIGNATURE PUNCH BOWLS

### BLUE OCEAN 39.

For two or more.

A tropical blue concoction with Malibu Rum, Sky Vodka, sake, blue curaçao and tropical fruit juices.

Add Mumm 187ml 8.5

### BABY BLUE OCEAN 10.

Single serving.

### RED FLOWER 39.

For two or more.

A sweet concoction of Absolut Mango, Stoli Raz, raspberry purée and cranberry juice.

Add Mumm 187ml 8.5

### BABY RED FLOWER 10.

Single serving.

### HURRICANE 39.

For two or more

A traditional tropical rum cocktail featuring Sailor Jerry, passion fruit syrup, grenadine and fruit juices.

### BABY HURRICANE 12.

Single serving.

### SIGNATURE BENIHANA MUGS 9. EACH

With a Specialty Cocktail - add 7. Mug selection may vary by location.

# ALCOHOL-FREE

## FROZEN SPECIALTIES

**MILKSHAKE** 7.  
Strawberry or Cookies N Cream

**MANGO COLADA** 6.5  
Pineapple, coconut and mango purée.

**STRAWBERRY PASSION DELIGHT** 6.5  
Passion fruit with a strawberry swirl.

**BANANA BERRY SMOOTHIE** 6.5  
Strawberry, banana and blueberry.

## BENIHANA LEMONADE 4.5

Raspberry | Mango | Strawberry | Passion Fruit

## FRESHLY BREWED ICED TEAS 3.75

Benihana “Red Flower” Hibiscus Blend *Caffeine free*  
Passion Fruit Green Tea | Black *Organic*

## WATER 4.5

Fiji, Natural Artesian, Still | Voss, Lightly Sparkling

## SODA 3.5

Coke | Diet Coke | Sprite |  
Ginger Ale | Lemonade

**RED BULL** 8.4 oz 4.  
**SUGAR FREE RED BULL** 8.4 oz 4.

# APPETIZERS

**SEAWEED SALAD** 6.  
Soy, sesame and lemon.

**EDAMAME** 7.5  
Served warm and sprinkled with sea salt.

**SPICY EDAMAME** 8.  
Sautéed with garlic butter and spicy teriyaki sauce.

**TUNA\* POKE (REGULAR OR SPICY)** 12.5  
Onions, seaweed salad, sweet soy sauce, cucumber and lemon.

**VEGETABLE TEMPURA** 6.5  
Bell pepper, onion, asparagus, carrot and shiitake mushroom.

**PAN FRIED BEEF GYOZA DUMPLINGS** 7.5  
Spicy sesame soy dipping sauce.

**SUSHI\* SAMPLER** 12.5  
Tuna\*, salmon\*, snapper\*, yellowtail\* and shrimp nigiri.

**SASHIMI\* SAMPLER** 13.5  
Tuna\*, salmon\* and snapper\*.

**SHRIMP TEMPURA** 11.  
Crunchy tempura shrimp, carrot, asparagus and onion.

**SHRIMP SAUTÉ** 10.5  
Hint of butter and lemon served with our homemade ginger sauce.

**SOFT SHELL CRAB** 15.5  
Tempura soft shell crabs, momiji, scallion and ponzu sauce.

**TUNA\* TATAKI** 17.  
Seared sashimi grade tuna served with ponzu sauce.

**CRISPY SPICY TUNA\*** 15.5  
Crunchy sesame rice balls, jalapeño, cilantro, drizzled with soy chili sauce.

**CHILI PONZU YELLOWTAIL** 16.5  
Yellowtail\*, jalapeño, cilantro and chili ponzu sauce.

## SIDE ORDERS

**HIBACHI CHICKEN RICE** 4.5  
The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter.

**ADD SHRIMP** 3.  
**ADD BEEF** 3.

**BROWN RICE** 3.

**MISO SOUP** 4.5  
A delicious blend of miso, green onion and tofu.

**SPICY CHICKEN RICE** 5.

**BENIHANA SALAD** 4.5  
Crisp greens, red cabbage, carrots and grape tomatoes in a homemade tangy ginger dressing.

**BENIHANA ONION SOUP** 4.5

This homemade Benihana specialty has been a favorite since 1964.

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†Kani kama crab & kani kama crab mix contain imitation crab.

# SUSHI COMBINATIONS

*Served with Benihana salad and miso soup.*

**SUSHI\*** 27.  
California† Roll with an assortment of fresh nigiri.

**SUSHI\* DELUXE** 39.  
One Tuna\* Roll with an assortment of fresh nigiri.

**SASHIMI\* WITH RICE** 28.5  
An assortment of fresh sashimi served with steamed rice.

**SUSHI/SASHIMI\* WITH RICE** 32.5  
An assortment of sushi and sashimi served with steamed rice.

## SASHIMI/NIGIRI

**EGG\*** 2.95

**SHRIMP** 2.95

**SQUID\*** 2.95

**SNAPPER\*** 3.25

**SMELT ROE\*** 4.

**EEL** 3.5

**OCTOPUS** 3.5

**SALMON\*** 3.5

**YELLOWTAIL\*** 3.75

**ALBACORE TUNA\*** 3.75

**TUNA\*** 3.75

**SALMON ROE\*** 4.

## ROLLS

**CUCUMBER ROLL** 5.5

**CALIFORNIA † ROLL** 9.

**SALMON\* ROLL** 10.

**TUNA\* ROLL** 11.

**YELLOWTAIL\* ROLL** 10 .5

**EEL ROLL** 10.

**SHRIMP TEMPURA ROLL** 13.

# SPECIALTY SUSHI

**SHRIMP LOVERS ROLL** 18.  
Crab†, avocado, shrimp tempura, shrimp, cucumber.

**ALASKAN ROLL** 16.5  
Crab†, avocado, salmon\*, cucumber.

**CHILI SHRIMP ROLL** 18.5  
Crab†, cream cheese and seaweed tempura in a spicy chili sauce, topped with spicy crab† and shrimp.

**VEGETABLE ROLL** 7.  
Green leaf, avocado, cucumber, tomato, red cabbage, yamagobo.

**SPICY TUNA ROLL** 11.  
Tuna\*, cucumber, spicy sauce.

**PHILADELPHIA ROLL** 12.  
Salmon\*, cream cheese, cucumber, avocado.

**LAS VEGAS ROLL** *Deep fried* 13.  
Salmon, avocado, cream cheese, jalapeño, spicy sauce on top.

**SHRIMP CRUNCHY ROLL** 14.  
Shrimp tempura, avocado, cucumber, crab†, tempura crumbs.

**DRAGON ROLL** 17.  
Eel, avocado, crab†, cucumber.

**RAINBOW ROLL** 19.5  
Tuna\*, shrimp, yellowtail\*, snapper\*, salmon\*, crab†, avocado, cucumber.

**SPIDER ROLL** 16.  
Soft shell crab, crab†, green leaf, cucumber, avocado, soybean paper, yamagobo.

**SUMO ROLL** *Baked* 21.5  
Crab†, avocado, cucumber, shrimp tempura, salmon, smelt roe, special mayo sauce.

**LOBSTER ROLL** 29.5  
Lobster tempura, crab†, cucumber, romaine lettuce.  
Comes with one Lobster Roll and two Lobster Hand Rolls.

# DESSERT



**ICE CREAM** 4.5  
Chocolate or vanilla.

**ORANGE SHERBET** 4.5 | **PASSION FRUIT SHERBET** 4.5 | **BANANA TEMPURA** 7.5

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# TAKE HOME



## HIBACHI CHICKEN RICE

*12 ounces* 8.5 | *24 ounces* 16.75

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter.

## SPICY CHICKEN RICE

*12 ounces* 9.5 | *24 ounces* 18.5

A combination of chili peppers, ginger and Sriracha sauce.

**STEAMED RICE** 4.  
*12 ounces*

**HOT SAUCE** 4.  
*4 ounces*

**MUSTARD SAUCE** 5.  
*1 pint*

**BROWN RICE** 5.  
*12 ounces*

**SALAD DRESSING** 5.5  
*1 pint*

**TERIYAKI SAUCE** 6.  
*1 pint*

**GINGER SAUCE** 5.5  
*1 pint*

**GARLIC BUTTER** 5.5  
*1 pint*