SAKE

The traditional Japanese alcoholic beverage made from rice, commonly referred to as "rice wine." Sake is rated on a scale of -20 (sweetest) to +20 (driest).

	Glass	*Bottle*
BENIHANA HOT SAKE *Junmai, Berkeley, CA 9 oz.* - Our famous signature sake. +3		9.25

JAPANESE PREMIUM COLD SAKE

SHIRAKABEGURA "THE WHITE DUNGEON" *Junmai, Hyogo 300 ml* - Brewed with the renowned Miyamizu waters, this sake displays pear and nutmeg aromas with flavors of green apple. +2	8.75	20.
KIKUSUI "CHRYSANTHEMUM WATER" *Junmai Ginjo, Niigata 300 ml* - A refined sake with a bouquet of rose and mandarin orange. Light and fresh on the palate with a clean finish. +1	10.	23.
SUIGEI "DRUNKEN WHALE" *Junmai, Kochi 300 ml* - An homage to the king of the ocean, this clean sake has a floral scent and flavors of fennel, hops and strawberry. +7	11.	25.
SHIMIZU-NO-MAI "PURE DAWN" *Junmai Ginjo, Akita 300 ml* - A fresh, well-structured sake, with light floral and mineral aromas and notes of pear and Fuji apple on the palate. +3	12.	27.5
DASSAI "OTTER FEST" *Junmai Dai Ginjo, Yamaguchi 300 ml* - Complex yet delicate, with the aroma of jasmine and a bright orange flavor with hints of ginger and pepper. +4	13.	30.
TAMANOHIKARI "BRILLIANT JADE" *Junmai Dai Ginjo, Kyoto 300 ml* - Brewed with 'Bizen Omachi' rice, regarded as the best sake rice. Smooth, with coconut, banana and almond flavors. +3.5	14.	35.

PREMIUM COLD SAKE

SHO CHIKU BAI NIGORI *Junmai Nigori, Berkeley, CA 375 ml* - Lightly filtered, milky and sweet, with coconut and sweet melon flavors. -20	14.
SHO CHIKU BAI NIGORI CRÈME DE SAKE *Junmai Nigori, Berkeley, CA 300 ml* - A slightly drier nigori sake, soft yet rich with rice flavor. -15	15.
SHO CHIKU BAI GINJO *Junmai Ginjo, Berkeley, CA 300 ml* - Smooth and clean, with a mellow flavor of vanilla and nectarines. +5	16.

SAKE FLIGHT (Three 2 oz. pours)	12.5
PREMIUM SAKE FLIGHT (Three 2 oz. pours)	15.

JAPANESE PREMIUM SPIRITS

CHOYA PREMIUM PLUM LIQUEUR *Osaka* - Made from ume (Japanese "plum") and a 400 year old recipe, this plum liqueur is a balance of sweetness, acidity and exotic fragrance.	7.
IICHIKO SHOCHU (vodka-like spirit) *Oita* - Japan's number one selling shochu, distilled from barley. Clean with a delicate fragrance, enjoy it as you would vodka.	7.5
THE YAMAZAKI 12 YEARS SINGLE MALT WHISKY *Kyoto* - An exceptional single malt whisky with a gorgeous aroma and lasting nose. Crisp and dry, with hints of dried fruit and vanilla, and a long warm finish.	10.

SPARKLING WINE & CHAMPAGNE

		Glass	*Bottle*
Mumm Napa 'M' (split)	Napa Valley, California		11.
Prosecco Brut by Cantine Maschio	Treviso, Italy		36.
Domaine Carneros Brut	Napa Valley, California		48.
Moët & Chandon Imperial	Champagne, France		85.

WHITE WINE

CHARDONNAY

Canyon Road	California	7.5	28.
Kendall-Jackson, 'Vintner's Reserve'	California	8.75	34.
La Crema	Sonoma Coast, California	10.75	40.
Cakebread Cellars	Napa Valley, California		65.
Beringer Private Reserve	Napa Valley, California		70.

SAUVIGNON BLANC

Seaglass	Santa Barbara, California	8.	30.
Kim Crawford	Marlborough, New Zealand	10.	38.
Ferrari-Carano 'Fumé Blanc'	Sonoma, California		46.

PINOT GRIGIO

Coppola 'Bianco'	California	7.5	28.
Santa Margherita	Alto Adige, Italy	12.75	48.

RIESLING

Chateau Ste. Michelle	Columbia Valley, Washington	7.	26.
Saint M	Pfalz, Germany	8.5	32.

WHITE BLENDS & BLUSH

Beringer White Zinfandel	California	6.75	25.
Moscato by Beringer	California	7.	26.
Conundrum	California	13.	48.

RED WINE

PINOT NOIR

Jargon	California	8.5	30.
Estancia, 'Pinnacles Ranches'	Monterey, California	9.5	36.
Cambria, 'Julia's Vineyard'	Santa Maria Valley, California	11.	42.
Sokol-Blosser	Dundee Hills, Oregon		62.
Pommard by Louis Jadot	Burgundy, France		80.

MERLOT

14 Hands	Washington State	7.75	29.
Tangley Oaks	Napa Valley, California	9.5	36.
Lafite Réserve Spéciale	Bordeaux, France		42.

CABERNET SAUVIGNON

Hayes Ranch	Central Coast, California	8.	30.
Louis Martini	Sonoma, California	9.	34.
Alexander Valley Vineyards	Alexander Valley, California	11.	40.
Simi	Alexander Valley, California	13.5	52.
Chateau Montelena	Napa Valley, California		68.
Stag's Leap Wine Cellars 'Artemis'	Napa Valley, California		90.

OTHER REDS

Gascón Malbec	Mendoza, Argentina	9.5	36.
Temptation Zinfandel	Sonoma County, California	10.	34.
Penfolds Bin 28 Kalimna Shiraz	South Australia		52.

PLUM WINE

Benihana Plum Wine	Berkeley, California	7.	26.

BEER

21 OZ
Kirin Ichiban

16 OZ
Sapporo
Asahi

12 OZ
Kirin Light
Bud Light
Budweiser
Miller Lite
Michelob Ultra
Heineken
Corona

SPECIALTY COCKTAILS

BENIHANA PUNCH
Myers's Platinum Rum, strawberry and peach liqueurs and tropical fruit juices.
8.5
Enjoy in a signature mug.
12.

MAI TAI
Myers's Platinum Rum, orgeat syrup, Angostura bitters, tropical fruit juices, Myers's Dark Rum float
8.5

HAIKU COLADA
Malibu Rum, pineapple and coconut with a strawberry purée swirl
8.5

BERRY MOJITO
Stoli Blueberi Vodka, Chambord, strawberry and raspberry purées, fresh limes and mint
8.5

RED PLUM SAKE SANGRIA
Red wine, sake, plum wine, pomegranate and orange juice
8.5

YUZU MARGARITA
Patrón Silver Tequila, Patrón Citrónge and yuzu sour mix
10.

BENIHANA MOJITO
Bacardi Silver Rum, sake, fresh limes and mint
8.5

EXOTIC MOJITO
Malibu Mango Rum, passion fruit purée, pineapple juice, fresh limes and mint
8.5

TOKYO WILD TEA
Absolut Wild Tea Vodka, yuzu sour mix, organic black tea, ginger ale
8.5

WHITE PEACH SAKE SANGRIA
White wine, sake, peach and passion fruit purées, pineapple juice
8.5

POMEGRANATE HIBISCUS MARGARITA
Herradura Reposado Tequila, PAMA Pomegranate Liqueur and hibiscus syrup
10.

BLUE OCEAN PUNCH BOWL
For two or more. A tropical blue concoction with Malibu Rum, SKYY Pineapple Vodka, sake, blue curaçao and tropical fruit juices
24.

BABY BLUE OCEAN
Single serving.
8.5

Signature Benihana Mugs - With a Specialty Cocktail - add 5. Mug only 7.
Mug selection may vary by location.

SIGNATURE MARTINIS
9.

BENI-TINI
Grey Goose Vodka, iichiko shochu, hibiscus infused tea, passion fruit purée

RISING SUN LEMON DROP
Absolut Citron Vodka, Cointreau, PAMA Pomegranate Liqueur, fresh lemon juice, sugar rim

COCONUT SAKETINI
Cîroc Coconut Vodka, nigori sake, tropical fruit juices

STRAWBERRY SAKETINI
Ketel One Vodka, nigori sake, strawberry purée, cranberry juice

MANGO SAKETINI
Malibu Mango Rum, nigori sake, mango purée, tropical fruit juices

BLUE MOON SAKETINI
SKYY Vodka, sake, blue curaçao, peach schnapps, fresh lemon juice

TOKYOPOLITAN
Svedka Clementine Vodka, SOHO Lychee Liqueur, lime juice, cranberry juice

SHOCHU COCKTAILS
Japanese-inspired cocktails featuring iichiko shochu (vodka-like spirit).
8.

STRAWBERRY-POMEGRANATE

CUCUMBER-ELDERFLOWER

GREEN TEA-PASSION FRUIT

LEMON-YUZU

ENTRÉES

STEAK AND CHICKEN

All of our beef is USDA Choice, aged to perfection and hand-butchered on premise. Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

FILET MIGNON
Tenderloin* and mushrooms lightly seasoned and grilled to perfection.
23.85

TERIYAKI STEAK
Thinly sliced steak*, scallions and mushrooms grilled in a homemade teriyaki sauce.
21.60

IMPERIAL STEAK
A 12 ounce New York strip steak* with mushrooms grilled to perfection.
33.80

HIBACHI LEMON CHICKEN
Chicken breast hibachi grilled and finished with fresh lemon.
17.60

TERIYAKI CHICKEN
Chicken breast grilled with mushrooms in a special homemade teriyaki sauce.
17.85

HIBACHI STEAK
New York strip steak* and mushrooms hibachi grilled to your specification.
21.60

HIBACHI CHATEAUBRIAND
8.5 ounces of center cut tenderloin* and mushrooms lightly seasoned and grilled with garlic butter.
31.60

HIBACHI CHICKEN
Chicken breast and mushrooms grilled with butter and sesame seeds.
17.60

SPICY HIBACHI CHICKEN
Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.
18.00

SEAFOOD

Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

COLOSSAL SHRIMP
Colossal shrimp lightly seasoned and grilled with lemon and butter.
25.50

HIBACHI SHRIMP
Hibachi shrimp grilled to perfection.
23.10

HIBACHI TUNA STEAK
Sesame crusted tuna steak* with tomato, avocado and edamame in a white balsamic sauce. Served medium rare.
22.60

HIBACHI SCALLOPS
Tender sea scallops grilled hibachi style with butter and lemon.
23.60

OCEAN TREASURE
Cold water lobster tail, sea scallops and colossal shrimp grilled to perfection.
35.35

COLOSSAL MANGO SHRIMP
Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce.
25.00

SALMON TSUTSUMI-YAKI
Salmon with vegetables and a hint of lime and dill, wrapped and steamed on the grill.
22.60

SURF SIDE
Grilled colossal shrimp, calamari and tender sea scallops.
27.60

TWIN LOBSTER TAILS
Two cold water lobster tails grilled with butter and lemon.
39.35

For your convenience, an optional 18% gratuity will be added to all parties of 8 or more.

Benihana Safflower Oil® (80.6% Monosaturated, 15.1% Polyunsaturated) and **Rice Bran oil** (82.1% Unsaturated, 17.9% Saturated) are used for cooking and frying. Free of trans fatty acid.

* Asterisked items are served raw or undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Items may include sesame seeds. Please inform your server of any food allergies.

ENTRÉES

SPECIALTIES

All of our beef is USDA Choice, aged to perfection and hand-butchered on premise. Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, mushrooms, homemade dipping sauces, steamed rice, Japanese hot green tea and Häagen-Dazs ice cream, sherbet or sorbet.

ROCKY'S CHOICE
Hibachi steak* and chicken breast grilled to your specification.
25.10

BENIHANA DELIGHT
Chicken breast and colossal shrimp lightly seasoned and grilled.
25.10

SPLASH 'N MEADOW
Hibachi steak* and grilled colossal shrimp lightly seasoned and grilled to your specification.
27.60

LAND 'N SEA
Tender filet mignon* and sea scallops grilled in butter and lemon.
32.10

BENIHANA TRIO
Filet mignon*, chicken breast and colossal shrimp grilled with lemon and butter.
35.50

BENIHANA EXCELLENCE
Teriyaki beef* julienne with scallions and colossal shrimp.
26.35

SAMURAI TREAT
Filet mignon* and colossal shrimp grilled to perfection with lemon and butter.
32.50

BENIHANA SPECIAL
Hibachi steak* paired with a cold water lobster tail.
35.10

DELUXE TREAT
Filet mignon* and cold water lobster tail grilled to perfection with butter and lemon.
36.60

HIBACHI SUPREME
Chateaubriand* served with a cold water lobster tail sautéed with butter and lemon.
43.60

SALAD & VEGETABLES

EMPEROR'S SALAD
Garden salad with grapefruit, avocado, asparagus, English cucumber and assorted fresh vegetables served with wasabi dressing. Oil and vinegar or ginger dressing also available. Comes with Benihana onion soup, hibachi shrimp appetizer, brown rice, homemade dipping sauces and Japanese hot green tea.
13.50

Add chicken 15.50 | Add steak* 16.50 | Add colossal shrimp 16.50

GARDEN DELIGHT
Asparagus and other assorted fresh garden vegetables steamed on the grill before your eyes and finished with a white balsamic vinegar. Comes with Benihana onion soup, Benihana salad, tofu appetizer, hibachi vegetables, brown rice and Japanese hot green tea.
14.50

NOODLES & TOFU

Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

SEAFOOD DIABLO
Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce.
20.85

SPICY TOFU STEAK
Tofu, scallions and cilantro grilled in a spicy tofu hot sauce.
15.95

YAKISOBA
Japanese sautéed noodles with chicken and mixed vegetables in a special sauce and sprinkled sesame seeds.
17.60

ALCOHOL-FREE FROZEN SPECIALTIES
5.75

BANANA BERRY SMOOTHIE
A delicious blend of strawberries, bananas and blueberries

MANGO COLADA
Pineapple and coconut blended with mango purée

STRAWBERRY PASSION DELIGHT
Passion fruit with a strawberry swirl

BENIHANA LEMONADE
Complimentary refills
3.90

Raspberry
Mango
Strawberry
Passion Fruit

FRESHLY BREWED ICED TEAS
Complimentary refills
3.00
Benihana "Red Flower" hibiscus blend (caffeine free)
Passion Fruit Green tea
Regular, black organic

RAMUNE
Classic Japanese bottled soda with a "pop!"
Original or strawberry
3.95

BENIHANA HERB TEA®
Signature blend of 17 herbs from Okinawa.
One pot 6.00
Take home our 4.6 ounce can 12.00
Take home our full tea set 40.00

WATER
3.75

Fiji, Natural Artesian, Still
Voss, Lightly Sparkling

SODA
Complimentary refills
2.90

Pepsi
Diet Pepsi
Lemonade
Ginger Ale
Sierra Mist

DESSERT

HÄAGEN-DAZS® ICE CREAM
Chocolate, vanilla or strawberry 3.50

BINDI® ORANGE SORBET
3.50

GREEN TEA ICE CREAM
3.50

FRESH PINEAPPLE BOAT
3.90

RAINBOW SHERBET
3.25

BANANA TEMPURA
6.25

SIDE ORDERS

EDAMAME
Served hot and sprinkled with sea salt.
4.50

BENIHANA ONION SOUP
This homemade Benihana specialty simmers for six hours. A favorite since 1964.
3.00

BEEF SASHIMI
Seared beef* slices with a special dipping sauce.
7.75

VEGETABLE TEMPURA
6.00

CALAMARI TEMPURA
7.50

SHRIMP TEMPURA
8.25

SCALLOP TEMPURA
8.25

HIBACHI CHICKEN RICE
The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter.
3.25

BENIHANA SALAD
Crisp greens, red cabbage, carrots and grape tomatoes in homemade tangy ginger dressing.
2.75

BENIHANA SUSHI RICE
2.00

BROWN RICE
2.00

CALAMARI SAUTÉ
7.50

SHRIMP SAUTÉ
8.25

SCALLOP SAUTÉ
8.50

SPICY SEAFOOD SOUP
Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic onion soup.
9.00

Extra serving of homemade Benihana hot sauce 75 cents.
Extra serving of steamed rice 1.00.

SUSHI

	Half	Full
VEGETABLE ROLL Green leaf, avocado, cucumber, tomato, red cabbage, yamagobo		4.50
CALIFORNIA ROLL Crab, avocado, cucumber	2.75	5.50
SPICY TUNA ROLL Tuna*, cucumber, spicy sauce	3.50	7.00
LAS VEGAS ROLL Salmon, avocado, cream cheese, jalapeño, spicy sauce on top (deep fried)	3.75	7.50
DRAGON ROLL Eel, avocado, crab, cucumber	5.50	11.00
SHRIMP LOVERS Crab, avocado, shrimp tempura, shrimp, cucumber	5.50	10.75
CATERPILLAR ROLL Eel, cucumber, avocado	5.40	11.00
SPIDER ROLL Soft shell crab, crab, green leaf, cucumber, avocado, soybean paper, yamagobo		11.00
BENIHANA ROLL Crab, avocado, cucumber, smelt egg		5.25
SALMON SKIN ROLL Salmon skin, cucumber, yamagobo, bonito flakes on top	2.75	5.50
PHILLY ROLL Marinated salmon*, cream cheese, cucumber, avocado	3.50	7.00
CRUNCHY ROLL Shrimp tempura, avocado, cucumber, crab, tempura crumbs	4.40	8.75
BOSTON ROLL Crab, avocado, cucumber, tuna*	5.50	11.00
ALASKAN ROLL Crab, avocado, salmon*, cucumber	5.50	11.00
RAINBOW ROLL Tuna*, shrimp, yellowtail*, izumidai*, salmon*, crab, avocado, cucumber		11.00
SUMO ROLL Crab, avocado, cucumber, shrimp tempura, salmon, special mayo sauce (baked)		12.25

Ask your server for a full sushi menu.

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Crabstick is used for crab.

LUNCH BOAT

Served with soup, salad, edamame, sashimi*, half California roll, shrimp and vegetable tempura, steamed rice and fresh fruit.
Chicken 9.25 - Salmon 9.25 - Beef* Julienne 9.75

LUNCH ENTRÉES

All of our beef is USDA Choice, aged to perfection and hand-butchered on premise. Served with Benihana salad, hibachi vegetable rice and vegetables.

HIBACHI CHICKEN
Chicken breast and mushrooms grilled with butter and sesame seeds.
9.50

HIBACHI LEMON CHICKEN
Chicken breast hibachi grilled and finished with fresh lemon.
9.50

SPICY HIBACHI CHICKEN
Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.
9.75

YAKISOBA
Japanese sautéed noodles with vegetables in a special sauce.
Chicken 8.75 - Steak* 9.50
Hibachi Shrimp 9.50

HIBACHI SHRIMP
Hibachi shrimp grilled with butter and lemon.
11.75

HIBACHI SCALLOPS
Tender sea scallops grilled hibachi style with butter and lemon.
12.00

BEEF JULIENNE
Teriyaki beef* with green onions and mushrooms grilled in a homemade teriyaki sauce.
11.75

HIBACHI STEAK
New York strip steak* and mushrooms teppanyaki grilled to your specification.
12.00

FILET MIGNON
Tenderloin* and mushrooms lightly seasoned and grilled to perfection.
14.25

LUNCH DUET
Select two of these Benihana favorites.
Beef* Julienne - Chicken - Calamari
Yakisoba - Scallops - Hibachi Shrimp
14.25

Dinner menu items also available.

TAKE HOME

STEAMED RICE
Twelve ounces 3.00

BROWN RICE
Twelve ounces 4.00

BENIHANA SUSHI RICE
Twelve ounces 4.00

HIBACHI CHICKEN RICE
Twelve ounces 6.50

GINGER SAUCE
One pint 4.00

HOT SAUCE
Four ounces 3.00

TERIYAKI SAUCE
One pint 5.00

SALAD DRESSING
One pint 4.00

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SAKE

The traditional Japanese alcoholic beverage made from rice, commonly referred to as "rice wine." Sake is rated on a scale of -20 (sweetest) to +20 (driest).

BENIHANA HOT SAKE *Junmai, Berkeley, CA 9 oz.* 9.25
Our famous signature sake. +3

JAPANESE PREMIUM COLD SAKE

	Glass	*Bottle*
SHIRAKABEGURA "THE WHITE DUNGEON" *Junmai, Hyogo 300 ml*	8.75	20.
Brewed with the renowned Miyamizu waters, this sake displays pear and nutmeg aromas with flavors of green apple. +2		
KIKUSUI "CHRYSANTHEMUM WATER" *Junmai Ginjo, Niigata 300 ml*	10.	23.
A refined sake with a bouquet of rose and mandarin orange. Light and fresh on the palate with a clean finish. +1		
SUIGEI "DRUNKEN WHALE" *Junmai, Kochi 300 ml*	11.	25.
An homage to the king of the ocean, this clean sake has a floral scent and flavors of fennel, hops and strawberry. +7		
SHIMIZU-NO-MAI "PURE DAWN" *Junmai Ginjo, Akita 300 ml*	12.	27.5
A fresh, well-structured sake, with light floral and mineral aromas and notes of pear and Fuji apple on the palate. +3		
DASSAI "OTTER FEST" *Junmai Dai Ginjo, Yamaguchi 300 ml*	13.	30.
Complex yet delicate, with the aroma of jasmine and a bright orange flavor with hints of of ginger and pepper. +4		
TAMANOHIKARI "BRILLIANT JADE" *Junmai Dai Ginjo, Kyoto 300 ml*	14.	35.
Brewed with 'Bizen Omachi' rice, regarded as the best sake rice. Smooth, with coconut, banana and almond flavors. +3.5		

PREMIUM COLD SAKE

SHO CHIKU BAI NIGORI *Junmai Nigori, Berkeley, CA 375 ml* 14.
Lightly filtered, milky and sweet, with coconut and sweet melon flavors. -20

SHO CHIKU BAI NIGORI CRÈME DE SAKE *Junmai Nigori, Berkeley, CA 300 ml* 15.
A slightly drier nigori sake, soft yet rich with rice flavor. -15

SHO CHIKU BAI GINJO *Junmai Ginjo, Berkeley, CA 300 ml* 16.
Smooth and clean, with a mellow flavor of vanilla and nectarines. +5

SAKE FLIGHT (Three 2 oz. pours) 12.5

PREMIUM SAKE FLIGHT (Three 2 oz. pours) 15.

JAPANESE PREMIUM SPIRITS

CHOYA PREMIUM PLUM LIQUEUR *Osaka* 7.
Made from ume (Japanese "plum") and a 400 year old recipe, this plum liqueur is a balance of sweetness, acidity and exotic fragrance.

IICHIKO SHOCHU (vodka-like spirit) *Oita* 7.5
Japan's number one selling shochu, distilled from barley. Clean with a delicate fragrance, enjoy it as you would vodka.

THE YAMAZAKI 12 YEARS SINGLE MALT WHISKY *Kyoto* 10.
An exceptional single malt whisky with a gorgeous aroma and lasting nose. Crisp and dry, with hints of dried fruit and vanilla, and a long warm finish.

WHITE WINE

	Glass	Bottle
CHARDONNAY		
Canyon Road *California*	7.5	28.
Kendall-Jackson, 'Vintner's Reserve' *California*	8.75	34.
La Crema *Sonoma Coast, California*	10.75	40.
Cakebread Cellars *Napa Valley, California*		65.
Beringer Private Reserve *Napa Valley, California*		70.
SAUVIGNON BLANC		
Seaglass *Santa Barbara, California*	8.	30.
Kim Crawford *Marlborough, New Zealand*	10.	38.
Ferrari-Carano 'Fumé Blanc' *Sonoma, California*		46.
PINOT GRIGIO		
Coppola 'Bianco' *California*	7.5	28.
Santa Margherita *Alto Adige, Italy*	12.75	48.
RIESLING		
Chateau Ste. Michelle *Columbia Valley, Washington*	7.	26.
Saint M *Pfalz, Germany*	8.5	32.
WHITE BLENDS & BLUSH		
Beringer White Zinfandel *California*	6.75	25.
Moscato by Beringer *California*	7.	26.
Conundrum *California*	13.	48.

SPARKLING WINE & CHAMPAGNE

Mumm Napa 'M' (split) *Napa Valley, California*	11.
Prosecco Brut by Cantine Maschio *Treviso, Italy*	36.
Domaine Carneros Brut *Napa Valley, California*	48.
Moët & Chandon Imperial *Champagne, France*	85.

RED WINE

	Glass	Bottle
PINOT NOIR		
Jargon *California*	8.5	30.
Estancia, 'Pinnacles Ranches' *Monterey, California*	9.5	36.
Cambria, 'Julia's Vineyard' *Santa Maria Valley, California*	11.	42.
Sokol-Blosser *Dundee Hills, Oregon*		62.
Pommard by Louis Jadot *Burgundy, France*		80.
MERLOT		
14 Hands *Washington State*	7.75	29.
Tangley Oaks *Napa Valley, California*	9.5	36.
Lafite Réserve Spéciale *Bordeaux, France*		42.
CABERNET SAUVIGNON		
Hayes Ranch *Central Coast, California*	8.	30.
Louis Martini *Sonoma, California*	9.	34.
Alexander Valley Vineyards *Alexander Valley, California*	11.	40.
Simi *Alexander Valley, California*	13.5	52.
Chateau Montelena *Napa Valley, California*		68.
Stag's Leap Wine Cellars 'Artemis' *Napa Valley, California*		90.
OTHER REDS		
Gascón Malbec *Mendoza, Argentina*	9.5	36.
Temptation Zinfandel *Sonoma County, California*	10.	34.
Penfolds Bin 28 Kalimna Shiraz *South Australia*		52.

PLUM WINE

Benihana Plum Wine *Berkeley, California*	7.	26.

SHOCHU COCKTAILS

8.

Japanese-inspired cocktails featuring iichiko shochu (vodka-like spirit).

STRAWBERRY-POMEGRANATE

GREEN TEA-PASSION FRUIT

CUCUMBER-ELDERFLOWER

LEMON-YUZU

BEER

Ask your server about regional specialties.

21 OZ
Kirin Ichiban

16 OZ
Sapporo, Asahi

12 OZ
Kirin Light, Bud Light, Budweiser, Miller Lite, Michelob Ultra, Heineken, Corona

SPECIALTY COCKTAILS

BENIHANA PUNCH
Myers's Platinum Rum, strawberry and peach liqueurs and tropical fruit juices 8.5 - Enjoy in a signature mug 12.

MAI TAI
Myers's Platinum Rum, orgeat syrup, Angostura bitters, tropical fruit juices, Myers's Dark Rum float
8.5

HAIKU COLADA
Malibu Rum, pineapple and coconut with a strawberry purée swirl
8.5

BERRY MOJITO
Stoli Blueberi Vodka, Chambord, strawberry and raspberry purées, fresh limes and mint
8.5

WHITE PEACH SAKE SANGRIA
White wine, sake, peach and passion fruit purées, pineapple juice
8.5

YUZU MARGARITA
Patrón Silver Tequila, Patrón Citrónge and yuzu sour mix
10.

BENIHANA MOJITO
Bacardi Silver Rum, sake, fresh limes and mint
8.5

EXOTIC MOJITO
Malibu Mango Rum, passion fruit purée, pineapple juice, fresh limes and mint
8.5

TOKYO WILD TEA
Absolut Wild Tea Vodka, yuzu sour mix, organic black tea, ginger ale
8.5

RED PLUM SAKE SANGRIA
Red wine, sake, plum wine, pomegranate and orange juice
8.5

POMEGRANATE HIBISCUS MARGARITA
Herradura Reposado Tequila, PAMA Pomegranate Liqueur and hibiscus syrup
10.

BLUE OCEAN PUNCH BOWL
For two or more. A tropical blue concoction with Malibu Rum, SKYY Pineapple Vodka, sake, blue curaçao and tropical fruit juices
24.

BABY BLUE OCEAN
Single serving
8.5

Signature Benihana Mugs - With a Specialty Cocktail - add 5. Mug only 7. Mug selection may vary by location.

SIGNATURE MARTINIS

9.

BENI-TINI
Grey Goose Vodka, iichiko shochu, hibiscus infused tea, passion fruit purée

RISING SUN LEMON DROP
Absolut Citron Vodka, Cointreau, PAMA Pomegranate Liqueur, fresh lemon juice, sugar rim

COCONUT SAKETINI
Cîroc Coconut Vodka, nigori sake, tropical fruit juices

STRAWBERRY SAKETINI
Ketel One Vodka, nigori sake, strawberry purée, cranberry juice

MANGO SAKETINI
Malibu Mango Rum, nigori sake, mango purée, tropical fruit juices

BLUE MOON SAKETINI
SKYY Vodka, sake, blue curaçao, peach schnapps, fresh lemon juice

TOKYOPOLITAN
Svedka Clementine Vodka, SOHO Lychee Liqueur, lime juice, cranberry juice

SPECIALTY SUSHI ROLLS

VEGETABLE ROLL
Green leaf, avocado, cucumber, tomato, red cabbage, yamagobo
4.50

CALIFORNIA ROLL
Crab, avocado, cucumber
5.50

SPICY TUNA ROLL
Tuna*, cucumber, spicy sauce
7.00

LAS VEGAS ROLL
Salmon, avocado, cream cheese, jalapeño, spicy sauce on top (deep fried)
7.50

RAINBOW ROLL
Tuna*, shrimp, yellowtail*, izumidai*, salmon*, crab, avocado, cucumber
11.00

SPIDER ROLL
Soft shell crab, crab, green leaf, cucumber, avocado, soybean paper, yamagobo
11.00

CATERPILLAR ROLL
Eel, cucumber, avocado
11.00

ALASKAN ROLL
Crab, avocado, salmon*, cucumber
11.00

BENIHANA ROLL
Crab, avocado, cucumber, smelt egg
5.25

SALMON SKIN ROLL
Salmon skin, cucumber, yamagobo, bonito flakes on top
5.50

PHILADELPHIA ROLL
Marinated salmon*, cream cheese, cucumber, avocado
7.00

SHRIMP CRUNCHY ROLL
Shrimp tempura, avocado, cucumber, crab, tempura crumbs
8.75

DRAGON ROLL
Eel, avocado, crab, cucumber
11.00

SHRIMP LOVER'S ROLL
Crab, avocado, shrimp tempura, shrimp, cucumber
10.75

BOSTON ROLL
Crab, avocado, cucumber, tuna*
11.00

SUMO ROLL
Crab, avocado, cucumber, shrimp tempura, salmon, special mayo sauce (baked)
12.25

* Asterisked items are served raw or undercooked, or cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Items may include sesame seeds. Crabstick is used for crab. Please inform your server of any food allergies.

SASHIMI / SUSHI (PER PIECE)

ALBACORE TUNA* 2.50
CRAB STICK 2.25
EEL 2.75
EGG 2.25
HALIBUT* 2.50
IZUMIDAI - TILAPIA* 2.50
MACKEREL* 2.25
MARINATED SALMON* 2.75
OCTOPUS 2.50
SALMON ROE* 3.00
SEA URCHIN* (IF AVAILABLE) MKT
SHRIMP 2.25
SMELT ROE* 2.25
SQUID* 2.25
SURF CLAM* 2.25
SWEET SHRIMP W/HEAD* 3.50
TUNA* 2.75
YELLOWTAIL* 2.75
SALMON* 2.50

ROLLS AND HAND ROLLS (HR)

EEL ROLL 6.75
CUCUMBER ROLL 4.00
SALMON ROLL* 4.25
SHRIMP TEMPURA ROLL 7.60
TUNA ROLL* 5.25
YELLOWTAIL ROLL* 4.25
OSHINKO ROLL 4.00
CALIFORNIA HR 4.25
EEL HR 4.25
CUCUMBER HR 4.00
SALMON SKIN HR 4.25
SHRIMP TEMPURA HR 4.25
TUNA HR* 4.25
PHILADELPHIA HR* 4.25
SPICY TUNA HR* 4.50
SPIDER HR 4.25
LOBSTER ROLL 21.00

SUSHI ENTRÉES
Served with salad and miso soup.

SUSHI COMBINATION* 14.45
SUSHI COMBINATION DELUXE* 19.75
SASHIMI COMBINATION* WITH RICE 21.00
SUSHI/SASHIMI COMBINATION* WITH RICE 24.45

ENDLESS SUSHI*
Ask your server for an order sheet. Served with your choice of Benihana onion soup or miso soup, Benihana salad and edamame. 29.00 per person. Available Monday through Thursday during dinner hours only.

For your convenience, an optional 18% gratuity will be added to all parties of 8 or more.

Benihana Safflower Oil* (80.6% Monosaturated, 15.1% Polyunsaturated) and **Rice Bran oil** (82.1% Unsaturated, 17.9% Saturated) are used for cooking and frying. Free of trans fatty acid.

SIDE ORDERS

EDAMAME
Served hot and sprinkled with sea salt. 4.50

BENIHANA ONION SOUP
This homemade Benihana specialty simmers for six hours. A favorite since 1964. 3.00

HIBACHI CHICKEN RICE
The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter. 3.25

BEEF SASHIMI
Seared beef slices* with a special dipping sauce. 7.75

STEAMED RICE 1.00

BROWN RICE 2.00

MISO SOUP 3.00

AGEDASHI TOFU 5.75

BENIHANA SALAD 2.75

SEAWEED SALAD 4.00

SUSHI SAMPLER* 7.75

SASHIMI SAMPLER* 7.75

VEGETABLE TEMPURA 6.00

TUNA TATAKI 10.75

CALAMARI TEMPURA 7.50

CALAMARI SAUTÉ 7.50

SHRIMP TEMPURA 8.25

SHRIMP SAUTÉ 8.25

SCALLOP TEMPURA 8.25

SCALLOP SAUTÉ 8.50

SOFT SHELL CRAB 10.50

SPICY SEAFOOD SOUP
Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic onion soup. 9.00

Extra serving of homemade Benihana hot sauce 75 cents.

WATER
3.75
Fiji, Natural Artesian, Still
Voss, Lightly Sparkling

BENIHANA HERB TEA®
Signature blend of 17 herbs from Okinawa.
One pot serving 6.00
Take home our 4.6 ounce can 12.00
Take home our full tea set 40.00

SOFT DRINKS

RAMUNE 3.95
Classic Japanese soda with a "pop!" Original or strawberry.

SODA *Free refills* 2.90
Pepsi - Diet Pepsi - Sierra Mist - Lemonade - Ginger Ale

BENIHANA LEMONADE *Free refills* 3.90
Raspberry - Mango - Strawberry - Passion Fruit

FRESHLY BREWED ICED TEA *Free refills* 3.00
Benihana "Red Flower" hibiscus blend (caffeine free)
Passion Fruit Green tea
Regular, black organic

ALCOHOL-FREE FROZEN SPECIALTIES
5.75

BANANA BERRY SMOOTHIE
A delicious blend of strawberries, bananas and blueberries

MANGO COLADA
Pineapple and coconut blended with mango purée

STRAWBERRY PASSION DELIGHT
Passion fruit with strawberry swirl

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WO
4/11

EMPEROR'S SALAD
Garden salad with grapefruit, avocado, asparagus, English cucumber and assorted fresh vegetables served with wasabi dressing. Oil and vinegar or ginger dressing also available. Comes with Benihana onion soup, hibachi shrimp appetizer, brown rice, homemade dipping sauces and Japanese hot green tea.
13.50
Add chicken 15.50 - Add steak* 16.50 - Add colossal shrimp 16.50

HIBACHI ENTRÉES
All of our beef is USDA Choice, aged to perfection and hand-butchered on premise. Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

FILET MIGNON
Tenderloin* and mushrooms lightly seasoned and grilled to perfection. 23.85

TERIYAKI STEAK
Thinly sliced steak*, scallions and mushrooms grilled in a homemade teriyaki sauce. 21.60

IMPERIAL STEAK
A 12 ounce New York strip steak* with mushrooms grilled to perfection. 33.80

HIBACHI CHICKEN
Chicken breast and mushrooms grilled with butter and sesame seeds. 17.60

HIBACHI LEMON CHICKEN
Chicken breast hibachi grilled and finished with fresh lemon. 17.60

COLOSSAL SHRIMP
Colossal shrimp lightly seasoned and grilled with lemon and butter. 25.50

COLOSSAL MANGO SHRIMP
Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce. 25.00

HIBACHI SCALLOPS
Tender sea scallops grilled hibachi style with butter and lemon. 23.60

SEAFOOD DIABLO
Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce. 20.85

HIBACHI SPECIALTIES
All of our beef is USDA Choice, aged to perfection and hand-butchered on premise. Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, mushrooms, homemade dipping sauces, steamed rice, Japanese hot green tea and Häagen-Dazs ice cream, sherbet or sorbet.

BENIHANA DELIGHT
Chicken breast and colossal shrimp, lightly seasoned and grilled. 25.10

SPLASH 'N MEADOW
Hibachi steak* and grilled colossal shrimp lightly seasoned and grilled to your specification. 27.60

LAND 'N SEA
Tender filet mignon* and sea scallops grilled in butter and lemon. 32.10

BENIHANA SPECIAL
Hibachi steak* paired with a cold water lobster tail. 35.10

For your convenience, an optional 18% gratuity will be added to all parties of 8 or more.

Benihana Safflower Oil* (80.6% Monosaturated, 15.1% Polyunsaturated) and **Rice Bran oil** (82.1% Unsaturated, 17.9% Saturated) are used for cooking and frying. Free of trans fatty acid.

LUNCH BOAT

Served with soup, salad, edamame, sashimi*, half California roll, shrimp and vegetable tempura, steamed rice and fresh fruit.
Chicken 9.25 - Salmon 9.25 - Beef* Julienne 9.75

LUNCH

All of our beef is USDA Choice, aged to perfection and hand-butchered on premise. Served with Benihana salad, hibachi vegetable rice and vegetables.

HIBACHI CHICKEN
Chicken breast and mushrooms grilled with butter and sesame seeds.
9.50

HIBACHI LEMON CHICKEN
Chicken breast hibachi grilled and finished with fresh lemon.
9.50

SPICY HIBACHI CHICKEN
Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.
9.75

YAKISOBA
Japanese sautéed noodles with vegetables in a special sauce.
Chicken 8.75 - Steak* 9.50 - Hibachi Shrimp 9.50

HIBACHI SCALLOPS
Tender sea scallops grilled hibachi style with butter and lemon.
12.00

HIBACHI SHRIMP
Hibachi shrimp grilled with butter and lemon.
11.75

BEEF JULIENNE
Teriyaki beef* with green onions and mushrooms grilled in a homemade teriyaki sauce.
11.75

HIBACHI STEAK
New York strip steak* and mushrooms teppanyaki grilled to your specification.
12.00

FILET MIGNON
Tenderloin* and mushrooms lightly seasoned and grilled to perfection.
14.25

LUNCH DUET
Select two of these Benihana favorites.
Beef* Julienne - Chicken - Calamari
Yakisoba - Scallops - Hibachi Shrimp
14.25

DESSERT

HÄAGEN-DAZS® ICE CREAM
Chocolate, vanilla or strawberry 3.50

GREEN TEA ICE CREAM 3.50

RAINBOW SHERBET 3.25

BINDI® ORANGE SORBET 3.50

FRESH PINEAPPLE BOAT 3.90

BANANA TEMPURA 6.25

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KABUKI kids menu

Available for children up to 12 years old.

Entrées served with Japanese onion soup or Benihana salad, shrimp appetizer, vegetables (corn, zucchini and onion), steamed rice and ice cream.

Entrees

California Roll	$8.25
Hibachi Chicken	$9.75
Hibachi Shrimp	$9.75
Hibachi Steak*	$10.25

Children's Drinks

Banana Berry Blast $4.95
Banana, Strawberry and Blueberry smoothie.

Ramune $3.95
Nostalgic Japanese Children's drink, in Strawberry or Lemon-lime.

Benihana Fruit Punch $3.25

Benihana Lemonade $2.95
Strawberry, Mango, Raspberry.

Pink Crush $2.95
Refreshing Rice Dream, Calpico and Grenadine.

Milk - 2% $2.60

Juice $2.60
Apple, Orange, Cranberry, Grapefruit, Pineapple.

Soda $2.50

Entree Combos

Combination Chicken & Shrimp	$12.75
Combination Chicken & Steak*	$12.75
Combination Steak* & Shrimp	$13.25

Side Orders

White Noodles	$3.00
Hibachi Fried Rice	$3.25
Edamame	$4.50

You can speak Japanese

Konni-chiwa - Hello / Good afternoon

Genki desuka? - How are you?

Hai - Yes

O-ishii - Yummy

Arigato gozai-masu - Thank you very much

Do-itashimashite - You're welcome

Sayonara - Good-bye

Happy Hour at Benihana - 5pm-8pm

HAPPY HOUR

Available in the sushi bar and lounge for dine in only.
Not available with any other promotion.

HOT SAKE
small
$2

BEER
12 OZ. BUD LIGHT $3
12 OZ. KIRIN LIGHT $4

PREMIUM WELL DRINKS
SKYY Vodka - Myers's Platinum Rum - Beefeater Gin
Jim Beam Bourbon - Sauza Blanco Tequila
$4

WINE
CANYON ROAD CHARDONNAY $4
HAYES RANCH CABERNET $4

SPECIALTY COCKTAILS
MAI TAI $5
BENIHANA PUNCH $5
SAKE SANGRIA $5
BENIHANA MOJITO $5
BENI-TINI $5
MANGO SAKETINI $5
BLUE OCEAN PUNCH BOWL $10
For two or more.

NIGIRI SUSHI
SHRIMP $1.15
SALMON* $1.25
EEL $1.40
TUNA* $1.40
YELLOWTAIL* $1.40

BENIHANA

HAPPY HOUR

Available in the sushi bar and lounge for dine in only.
Not available with any other promotion.

HAND ROLLS
SHRIMP TEMPURA $2.15
CALIFORNIA $2.25
SPICY TUNA* $2.25
SALMON* $2.50
YELLOWTAIL* $2.50

SPECIALTY ROLLS
CALIFORNIA ROLL $2.75
PHILADELPHIA ROLL* $3.50
SPICY TUNA ROLL* $3.50
LAS VEGAS ROLL $3.75
SHRIMP CRUNCHY ROLL $4.35
CATERPILLAR ROLL $5.50
DRAGON ROLL $5.50
RAINBOW ROLL* $5.50

BENIHANA BITES
SEAWEED SALAD $2.00
EDAMAME $2.25
PAN-FRIED BEEF GYOZA DUMPLINGS $2.90
CALIFORNIA POPPERS $3.25
SHISHITO PEPPERS $3.25
SUGAR SNAP PEAS $3.25
TERIYAKI WINGS $3.25
YELLOWTAIL SASHIMI* WITH JALAPEÑO $3.25
SHRIMP TEMPURA $4.15
TUNA SASHIMI* WITH SPICY SAUCE $4.75
TUNA POKE* $5.25

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BENIHANA

Available Monday through Thursday, 5pm-8pm in the Lounge only. Hours vary by location.