



[benihana.com](http://benihana.com)

Japanese Calligraphy by Nakayama Yukio

Youkoso Benihana-e.

At Benihana, it's all about what we each bring to the table. You've brought your family, friends, appetites and enthusiasm to the table and it is our mission to turn every meal into an experience.

Benihana was the vision of Yunosuke Aoki who wanted to promote Japanese culture in the United States through food service. Rocky, his son, successfully took this vision and created a worldwide brand where your meal will be prepared by your personal teppanyaki chef right before your eyes, using only hand-selected ingredients. Our USDA Choice beef is aged to perfection and hand-butchered on premise, an art unto itself. Our Japanese onion soup requires six hours to prepare every day from the traditional recipe, drawing every bit of flavor from the ingredients. All of our sauces and salad dressings are made from scratch, and our crisp vegetables are hand-cut every day.

Benihana's recipes were originally developed by Master Chef Shinji Fujisaki, head of The Japanese Culinary Artist Society, and his original recipes are still used today. We are also thrilled to announce the recent engagement of Chef Hiroyuki Sakai, a protégé of Chef Fujisaki. Chef Sakai will be working closely with our chefs to develop creative new menu items, introducing the latest trends from Japan.

And while food is our passion, we also love to entertain. In the community that forms around the grill, the laughter is as explosive as the onion volcano, and the fried rice "heart" represents our love of what we do.

Thanks for visiting and sharing the teppanyaki table with us. We look forward to serving you today and in the weeks and months ahead.

Yoi o-shokuji-wo,  
Arigatou.

一期一会

*"Ichi-go Ichi-e"*

**Each meeting is but once in a lifetime.**

*"It is good for the spirits of guest and host to be in mutual accord... a sense of harmony will arise spontaneously."*

*Tenshin Okakura  
The Book of Tea*

***"Shukyaku-Ittai"***

**Together we create a festive experience.**

## BEVERAGES

### SPECIALTY DRINKS

Crafted with Natural Products from Island Oasis and packed with a lot of Flavor.

#### BENIHANA PUNCH

Refreshing Blend of Myers's Dark Rum, Fresh Lemon and Lime Juice, Grenadine, Rock Candy Syrup and Angostura Bitters with a Splash of Soda.

7.95

#### MAI TAI

Original 1944 recipe made with Myers's Dark Rum, 10 Cane Rum, Orange Curacao, Orgeat Syrup, Rock Candy Syrup and Fresh Lime.

8.95

#### SINGAPORE SLING

Classic Combination of Tanqueray Gin, Cherry Herring Liqueur, Grand Marnier, Benedictine, Fresh Lime, Pineapple Juice, Grenadine and Angostura Bitters.

8.95

#### MIDORI COLADA

Frozen Blend of 10 Cane Light Rum, Midori Melon Liqueur and Island Oasis Piña Colada.

8.50

#### BENIHANA MUG DRINKS

Enjoy your favorite drink in a porcelain Budda or Geisha Souvenir Mug

#### PIÑA COLADA

10 Cane Rum with Pineapple Juice, Coconut Milk and Fresh Pineapple.

11.95

#### BANZAI COCKTAIL

Named for the traditional battle cry of Nippon because of its explosive effect.

11.95

#### BENIHANA SAKE COCKTAILS

##### CUCUMBER COOLER

Gekkeikan Junmai Sake, Sense Rose Juice, Fresh Lime Juice, Rocky Candy Syrup and Fresh Cucumber with a Splash of Sprite.

7.25

##### SWEET LEILANI

Nigori Sake, Peach Juice, Fresh Mint, Cranberry Juice and Calpico with a float of Amaretto di Saronno.

7.25

##### SAKE BOMB

Shot of Gekkeikan Junmai Sake dropped into your Favorite Beer. Kampai!

8.50

#### NON-ALCOHOLIC SPECIALTIES

Crafted with Natural Products from Island Oasis and packed with a lot of Flavor

##### STRAWBERRY-BANANA SMOOTHIE

Frozen Blend of Strawberry, Banana and Orange Juice.

5.75

##### BERRY MANGO FREEZE

Strawberry, Mango and Sour Smoothie.

5.75

##### ISLAND COOLER

Tropical Mix of Juices and Grenadine with a Splash of Soda.

5.75

#### MANGO PUNCH

Tropical Mix of Cruzan Ginger Infused Rum, Cruzan Mango Rum, Orange Curacao, Orange Juice and Fresh Lemon Juice with a Splash of Raspberry Syrup.

8.95

#### KIKU BLOSSOM

Fruity Marriage of Absolut Peach Vodka, Fresh Apple Puree, Plum Juice and Fresh Lime Juice.

7.75

#### SCORPION BOWL

Sixty ounce crowd pleaser made with 10 Cane Light Rum, Hennessy Cognac, Orange Juice, Fresh Lemon Juice and Orgeat Syrup in a Souvenir Glass.

25.00

#### YOKOZUNA

Belvedere Vodka mixed with Lemon Juice and Calpico with a Blush.

11.95

##### SAKE TSUNAMI

Gekkeikan Junmai Sake, Belvedere Vodka, Marie Brizard Watermelon Schnapps and Fresh Sweet & Sour with a Splash of Orange Juice.

7.95

##### SAKE TO ME

Gekkeikan Junmai Sake, Grand Marnier, Plum Wine and Orange Juice.

8.50

##### FUJI SUNSET

Gekkeikan Junmai Sake, Maraschino Liqueur, Fresh Lemon Juice, Pineapple Juice and a Dash of Grenadine.

7.25

##### NADA COLADA

Virgin Piña Colada.

5.75

##### GRAPEFRUIT COOLER

Grapefruit Juice, Fresh Mint, Cucumber, Fresh Lemon Juice and Rock Candy Syrup with a Splash of Soda.

5.75

##### VIRGIN KIKU BLOSSOM

Green Apple Puree, Plum Juice and Fresh Lime.

5.75

## SIDE ORDERS

#### EDAMAME

Served hot and sprinkled with sea salt.

5.50

#### BENIHANA ONION SOUP

This homemade Benihana specialty simmers for six hours.

A favorite since 1964.

3.50

#### VEGETABLE TEMPURA

7.50

#### CALAMARI TEMPURA

9.50

#### SHRIMP TEMPURA

12.95

#### SCALLOP TEMPURA

12.95

#### BENIHANA SALAD

Crisp greens, carrots and grape tomatoes in homemade tangy ginger dressing.

3.50

#### HIBACHI CHICKEN RICE

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

5.95

#### BENIHANA SUSHI RICE

2.95

#### BROWN RICE

2.95

#### CALAMARI SAUTÉ

9.50

#### SHRIMP SAUTÉ

11.95

#### SCALLOP SAUTÉ

12.95

## SUSHI

FULL ROLLS

#### BENIHANA ROLL

Crabmeat, avocado, cucumber, smelt egg.

8.95

#### CALIFORNIA ROLL

Crabmeat, avocado, cucumber.

8.95

#### PHILADELPHIA ROLL\*

Marinated salmon, cream cheese, cucumber, avocado.

8.95

#### SPICY TUNA ROLL\*

Tuna, cucumber, spicy sauce.

8.95

#### SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber, crabmeat, tempura crumbs.

11.95

#### BOSTON ROLL\*

Crabmeat, avocado, cucumber, tuna.

11.95

#### ALASKAN ROLL\*

Crabmeat, avocado, salmon, cucumber.

11.95

#### DRAGON ROLL

Eel, avocado, crabmeat, cucumber.

14.95

#### SASHIMI SAMPLER

An assortment of yellowtail, tuna, salmon and red snapper.

15.95

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*Plan Your Birthday, Anniversary or Office Get-Together at Benihana. Ask to see Our Private Dining Rooms. Group Menus Available.*

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*Give a Delicious Gift!*



*Gift Cards Available from Your Server.*

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## ENTRÉES

### STEAK AND CHICKEN

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

#### HIBACHI STEAK

New York strip steak\*  
hibachi grilled.  
29.95

#### IMPERIAL STEAK

A 12 ounce New York strip steak\*  
grilled to perfection.  
39.95

#### HIBACHI CHATEAUBRIAND

8.5 ounces of center cut tenderloin\*  
lightly seasoned and grilled with  
garlic butter.  
38.95

#### HIBACHI CHICKEN

Chicken breast hibachi grilled and  
seasoned with butter and  
sesame seeds.  
25.95

#### FILET MIGNON

Tenderloin\* lightly seasoned  
and grilled to perfection.  
33.95

#### SPICY HIBACHI CHICKEN

Sliced chicken breast grilled with a  
special spicy homemade sauce.  
25.95

#### TERIYAKI STEAK

Thin sliced steak,\* scallions and mushrooms sizzle  
in a homemade teriyaki sauce.  
29.95

#### HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and  
finished with fresh lemon.  
25.95

### SEAFOOD

Served with Benihana onion soup, Benihana salad, shrimp appetizer,  
hibachi vegetables, homemade dipping sauces and steamed rice,  
unless otherwise noted.

#### TWIN LOBSTER TAILS

Two cold water lobster tails  
grilled with butter and lemon.  
48.95

#### HIBACHI COLOSSAL SHRIMP

Colossal shrimp seasoned  
with sea salt,  
grilled to perfection.  
34.95

#### HIBACHI TUNA STEAK

Sesame crusted tuna steak\* with  
tomato, avocado and edamame  
in a white balsamic reduction.  
Served medium-rare.  
29.95

#### SALMON TSUTSUMI-YAKI

Salmon with vegetables and a hint  
of lime and dill, wrapped and  
steamed on the grill.  
27.95

#### HIBACHI SCALLOPS

Tender sea scallops grilled hibachi  
style with butter and lemon.  
35.95

#### SURF SIDE

Grilled colossal shrimp,  
calamari and tender sea scallops.  
36.95

#### OCEAN TREASURE

Cold water lobster tail, sea scallops  
and colossal shrimp grilled to  
perfection.  
46.95

#### COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow  
bell pepper, asparagus, lime and  
cilantro in a sweet mango sauce.  
36.95

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.

\*Asterisk 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 foodborne 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 premises.  
Served with Benihana onion soup, Benihana salad, shrimp appetizer,  
hibachi vegetables, homemade dipping sauces and steamed rice.  
Japanese hot green tea and Häagen-Dazs ice cream or sorbet.

#### BENIHANA DELIGHT

Chicken breast and colossal shrimp,  
lightly seasoned and grilled.  
37.50

#### ROCKY'S CHOICE

Hibachi steak\* and chicken breast  
grilled to your specification.  
39.95

#### LAS VEGAS DELIGHT

Hibachi chicken  
and king salmon.  
39.50

#### HIBACHI SUPREME

8.5 ounces of our finest center cut  
tenderloin,\* served with a cold  
water lobster tail sautéed with  
butter and lemon.  
57.75

#### BENIHANA EXCELLENCE

Teriyaki beef\* julienne with  
scallions and colossal shrimp.  
39.50

#### DELUXE TREAT

Filet mignon\* and cold water lobster  
tail grilled with butter and lemon.  
49.95

#### BENIHANA SPECIAL

Hibachi steak\* paired with a  
cold water lobster tail.  
47.75

#### LAND 'N SEA

Tender filet mignon\* and sea scallops  
grilled in butter and lemon.  
43.50

#### SPLASH 'N MEADOW

Tender sliced steak\* and grilled colossal shrimp lightly  
seasoned and grilled to your specification.  
39.50

### NOODLES & VEGETABLES

Served with Benihana onion soup, Benihana salad, shrimp appetizer,  
hibachi vegetables, homemade dipping sauces and steamed rice,  
unless otherwise noted.

#### YAKISOBA

Japanese sautéed noodles with  
chicken and mixed vegetables with  
a special sauce and sprinkled  
sesame seeds.  
24.95

#### SPICY TOFU STEAK

Tofu, scallions and cilantro grilled  
in a spicy tofu hot sauce.  
22.50

#### SEAFOOD DIABLO

Sea scallops, calamari, shrimp,  
assorted vegetables and  
Japanese udon noodles with  
a homemade spicy sauce.  
29.95

#### EMPEROR'S SALAD

Garden salad with grapefruit,  
avocado, asparagus, English  
cucumber and assorted fresh  
vegetables, served with wasabi  
dressing, oil & vinegar or ginger  
dressing also available.  
Served with brown rice.  
Chicken 23.95    Steak\* 25.95  
Colossal Shrimp 26.95

### DESSERTS

#### GREEN TEA ICE CREAM

4.95

#### HÄAGEN-DAZS ICE CREAM

Chocolate, vanilla or strawberry.  
4.95

#### RAINBOW SHERBET

4.95

#### BINDI ORANGE SORBET

4.95

#### MANDARIN CHEESECAKE

Our specialty.  
5.95

#### STRAWBERRY SHORTCAKE

5.95

20% gratuity will be added to all parties of 8 or more.  
(An Additional \$10.00 for those not ordering an Entree and/or for an Extra Plate Charge.)

## SAKE

### BENIHANA HOT SAKE

Gekkeikan, CA  
A Well Balanced Traditional Junmai Sake

	CARAFE	
	Small (5oz)	Large (10oz)
	8.95	13.95

### PREMIUM CHILLED SAKE

#### SAKE FLIGHT

Sample three hand selected Gekkeikan premium cold sakes

Horin, Haiku and Black & Gold	18.00
Nigori, Zipang, and Plum	13.00

### JUNMAI DAIGINJO *(Rice has been polished away a minimum of 50%)*

Super Premium Sake, Soft, Balanced Elegant

1044 Ten Thousand Seasons "Kubota Manju" (720ml)	145.00
1042 Radiant Dew Drops "Tamanohikari" (300ml)	39.00
1086 Gekkeikan Horin (300ml)	36.00

### JUNMAI GINJO *(Rice has been polished away a minimum of 40%)*

Premium Sake, Aromatic, Floral, Fruity, Fun

1043 Shrine of the Village "Takatenjin" (720ml)	98.00
1055 Ty-Ku Black (375ml)	29.00
1046 Moon on the Water "Fukucho" (720ml)	68.00
1084 Demon Slayer "Wakatake Onikoroshi" (300ml)	29.00
1082 Water Flow "Jozen Mizunogotshi" (300ml)	36.00
1087 Gekkeikan Haiku Premium Select (375ml)	23.00

### JUNMAI *(Rice has been polished away a minimum of 30%)*

The Table Sakes of Japan, Simple Straight Forward, come to Life with Food

1015 Kurosawa-Kimoto Black River (300ml)	21.00
1048 Chrysanthemum Princess "Kikumusamune" (720ml)	44.00
1077 Heaven's Door "Amanoto" (300ml)	34.00
1049 Bamboo Dew "Takenotsuyu" (720ml)	55.00
1037 Fresh Snow "Hatsushibori Yukihonoka" (300ml)	23.00
1050 Gekkeikan Black & Gold (750ml)	39.00

### SPECIALTY SAKES

Cloudy, Sparkling, Unpasteurized

1051 Glorious Crown "Gekkeikan" Unfiltered "Nigori" (300ml)	17.00
1085 Sake2me "Sparkling Citrus Flavored Sake" (180ml)	9.00
1085A Sake2me "Sparkling Pear Flavored Sake" (180ml)	9.00
1095 Star Rabbit "Blueberry Infused" (330ml)	23.00
1050 Gekkeikan Zipang Sparkling (250ml)	15.00

### PLUM WINES

Choya Umeshu Dento (50ml)	7.00
1089 Gekkeikan Plum Sake (glass)	6.00

## WINES

### BUBBLES

	Glass	Bottle
3 Chandon, Brut		39.00
6 Korbel Brut, Sonoma Valley		28.00
22 Moet Chandon "Imperial" Extra Dry NV		95.00
23 Veuve Clicquot "Yellow Label"		85.00
31 Chandon, Brut, Napa (Split)		12.00

### WHITE WINES

44 Amberton, Chardonnay	8.95	29.00
57 Sonoma Cutrer Russian River Chardonnay	11.95	38.00
59 Domaine Chandon, Chardonnay, Carneros	11.95	38.00
126 Casa Lapostolle Sauvignon Blanc, Rapel Valley		36.00
300 Clos du Bois Riesling, Sonoma	9.95	34.00

### BLUSH WINE

112 Beringer, White Zinfandel	8.75	31.00
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### RED WINES

267 Amberton, Cabernet Sauvignon, California	8.95	29.00
404 Bonterra Cabernet Sauvignon, Mendocino	10.95	38.00
450 Newton, Cabernet Sauvignon, Napa	12.95	45.00
501 Amberton, Merlot, California	8.95	29.00
522 Casa Lapostolle Merlot, Rapel Valley	10.75	37.00
608 Domaine Chandon Pinot Noir, Sonoma	11.75	39.00
672 Rodney Strong, Zinfandel		35.00

## BEVERAGE SPECIALS

### SIGNATURE MARTINIS

A generous portion Premium Spirits and Liqueurs shaken or stirred to your liking

#### HANA-TINI

Belvedere, Nigori Sake, Peach Purée,  
Peach Schnapps, Fresh Mint

8.95

#### RISING SUN

Belvedere Citrus, Grand Marnier,  
PAMA Pomegranate Liqueur,  
Fresh Lemon Juice, with a Sugar Rim

8.95

#### BUSHIDO

Yamazaki 12 Years Single Malt Whisky,  
Choya Plum Liqueur, Angostura Bitters

8.95

#### MANGO SAKETINI

Cruzan Mango Rum, Nigori Sake,  
Mango Purée, Tropical Fruit Juices

8.95

#### PASSIONATE PEARLS

10 Cane Rum, Navan Vanilla Cognac,  
Passion Fruit Purée, Tapioca Pearls

8.95

#### 1964

Hendrick's Gin, Gekkeikan,  
Sake, Fresh Cucumber,  
St. Germain Elderflower Liqueur

8.95

### SHOCHU COCKTAILS

Japanese-Inspired Cocktails with Shochu, a Vodka-Like Spirit

#### RED RUBY GRAPEFRUIT

Shochu with Fresh Squeezed  
Grapefruit Juice, served in a  
Sugar Rimmed Glass

7.95

#### BLOODY MARY

Spicy Bloody Mary Mix and Shochu  
served with a Japanese "Seven Flavor"  
Chili Pepper Rim

7.95

#### POMEGRANATE

Sweet and Tangy Pomegranate Juice with Shochu and a Splash of Soda

7.95

### UNDER 100 CALORIE COCKTAILS

#### TY-TINI

TY KU Citrus Liqueur, Belvedere Citrus,  
Squeeze of lemon, Splash of Soda

7.95

#### SKINNY RITA

TY KU Citrus Liqueur, Patron Silver,  
Splash of Orange Juice, Squeeze of  
Lemon, Splash of Sprite

7.95

#### SUPERFRUIT MOJITO

TY KU Citrus Liqueur 10 Cane Rum,  
Fresh Mint, Fresh Berry, Splash of Sprite,  
Squeeze of Lime

7.95

#### THE NATURAL

TY KU Citrus Liqueur, Soda Water  
with a Lemon Wheel

7.95

## BEERS

	12 oz.	24 oz.
SAPPORO	5.95	8.95
KIRIN ICHIBAN	5.95	8.95
ASAHI	5.95	8.95
TSINGTAO	5.95	
CORONA	5.95	
CORONA LIGHT	5.95	
BUD LIGHT	4.95	
BUDWEISER	4.95	

### JAPANESE SODA

#### RAMUNE 4.50

Classic Japanese Soda with a "pop!" Original or Strawberry

### SOFT DRINKS 3.50

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Lemonade

### WATER 3.50

Fiji Natural Artesian, Crystal Geyser Still or Sparkling Mineral

### SPECIALTY TEAS

Freshly Brewed Iced Tea 3.50

Regular Black Organic • Green Tea Matcha

Enjoy Your Favorite Drink in a  
Porcelain Buddha or Geisha Souvenir Mug  
**\$11.95**

