DESSERT



GREEN TEA ICE CREAM

(90 Calories) 4.5

RAINBOW SHERBET

(100 Calories) 4.5

BANANA TEMPURA

(410 Calories) 7.5

TAKE HOME

HIBACHI CHICKEN RICE



12 ounces (880 Calories) 9. | 24 ounces (1,760 Calories) 18. The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter.

SPICY CHICKEN RICE

12 ounces (935 Calories) 10. | 24 ounces (1,870 Calories) 20. A combination of chili peppers, ginger and Sriracha sauce.

STEAMED RICE

12 ounces (600 Calories) 3.8

HOT SAUCE

4 ounces (270 Calories) 3.8

MUSTARD SAUCE

1 pint (1,760 Calories) 4.8

SALAD DRESSING

1 pint (960 Calories) 4.8

TERIYAKI SAUCE

1 pint (1,240 Calories) 5.8

GINGER SAUCE

1 pint (160 Calories) 4.8

BROWN RICE

12 ounces (500 Calories) 6.

SAKE

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



JAPANESE ARTISANAL SAKE

(130 Cal./glass; 250 Cal./carafe; 760 Cal./bottle)	Glass	Carafe	Bottle
MIO SPARKLING SAKE (250 Calories) Delicately bubbly and refreshing, lightly sweet, soft citrus and floral. 300 ml, Nada -70			16.
DASSAI 50 "OTTER FEST" Fragrant and refined, fennel, orange, pepper. 720 ml, Junmai Dai Ginjo, Yamaguchi +4	13.	22.	59.
KIKUSUI "CHRYSANTHEMUM WATER" Refreshing and elegant, Mandarin orange, banana, floral. 720 ml, Junmai Ginjo, Niigata +1	11.5	22	58.
SHIMIZU-NO-MAI "PURE DAWN" Balanced and aromatic, orange peel, minerality, Fuji apple. 720 ml, Junmai Ginjo, Akita +3	13.	24.	60.
SUIGEI "DRUNKEN WHALE" Crisp and robust, floral, citrus, anise. 720 ml, Tokubetsu Junmai, Kochi +7	11.	19.	51.
SHIRAKABEGURA "THE WHITE LABEL" Mellow and smooth, pear, caramel, nutmeg. 720 ml, Junmai, Hyogo +2	10.	19.	45.

BENIHANA SPECIAL EDITION SAKE TYKU sake crafted to complement grilled			
seafood and meat. This sake is the perfect	10.5	20.	50.
pairing for our iconic dining experience. Tokubetsu Junmai, Nara, Japan, +5.4			

PREMIUM COLD SAKE

LKEINIIOINI COLD 24KI			
	Glass	Carafe	Bottle
SHO CHIKU BAI GINJO (290 Calories) Delicate and smooth, apples, nectarines. 300 ml, +5			18.
HANA FUJI APPLE SAKE (110 Cal./glass; 220 Cal./carafe; 680 Cal./bottle) Aromatic, sweet Fuji apple flavor. 750 ml	10.	15.	40.
SHO CHIKU BAI NIGORI (130 Cal./glass; 430 Cal./bottle) Lightly filtered, creamy and sweet, coconut, melon. 375 ml, -20	10.		18.
TYKU COCONUT NIGORI (120 Cal./glass; 320 Cal./bottle) Refreshing with silky texture and hints of vanilla. 330 ml, +1.7	10.2		19.
TYKU CUCUMBER SAKE (120 Cal./glass; 320 Cal./bottle) Light sake infused with crisp cucumber. 330 ml, -7.3	10.2		19.
JAPANESE SPIRITS*			
(2 oz. each)	Glass		

(2 oz. each)	Glass	
SUNTORY WHISKY TOKI TM (130 Cal.) Blend of carefully selected whiskies.	13.	
NIKKA COFFEY GRAIN WHISKY (130 Cal.) Single grain whisky, fruity and complex.	13.	
YOKAICHI MUGI SHOCHU (80 Cal.) Refreshing and aromatic.	9.5	
iichiko SILHOUETTE SHOCHU (80 Cal.) Outstanding aroma with excellent body.	10.	

^{*} Limited Availability

WINE LIST (150 Cal./glass; 230	O Cal./carafe; 4 glasses per bottle)	Glass	Carafe	Bottle
SPARKLING & CHAMPAGNE				
Mumm Brut Prestige (split)	Napa Valley, CA	13.		
La Marca Prosecco (split)	Treviso, Italy	12.		
Cantine Maschio Prosecco	Treviso, Italy			42.
Moët & Chandon Imperial Champagne	Champagne, France			95.
SAUVIGNON BLANC				
Joel Gott	California	9.5	14.3	36.
Kim Crawford	Marlborough, New Zealand	12.	17.5	44.
Craggy Range 'Te Muna'	New Zealand			54.
CHARDONNAY				
Columbia Crest	Columbia Valley, WA	8.8	13.2	34.
Kendall-Jackson	California	11.	16.	40.
La Crema	Sonoma Coast, CA	12.	18.	47.
Cakebread Cellars	Napa Valley, CA			85.
Chateau Montelena	Napa Valley, CA			58.
ROSÉ, PINOT GRIGIO & AROMA	ATIC WHITES			
Chloe Rosé	Central Coast, CA	8.8	13.2	33.
Coppola 'Bianco' Pinot Grigio	California	9.	13.5	32.
Santa Margherita Pinot Grigio	Valdadige, Italy	14.	20.7	52.
Seven Daughters Moscato	Italy	8.	12.	30.
Chateau Ste. Michelle Riesling	Columbia Valley, WA	8.8	13.2	30.
Beringer White Zinfandel	California	7.	10.5	25.
CABERNET SAUVIGNON & BLE				
Hayes Ranch	Central Coast, CA	9.	13.5	34.
Louis M. Martini	Sonoma, CA	10.	15.	38.
Franciscan	Napa Valley, CA	13.	19.5	50.
Stag's Leap 'Artemis'	Napa Valley, CA			79.
Beringer 'Knights Valley'	Knights Valley, CA			56.
PINOT NOIR, MERLOT & MALB				
La Crema Pinot Noir	Monterey, CA	12.	18.	45.
Meiomi Pinot Noir	California	14.	21.	53.
Sanford Pinot Noir	Santa Rita Hills, CA			80.
14 Hands Merlot	Washington State	9.3	13.9	32.
Rodney Strong Merlot	Sonoma County, CA	11.5	16.8	50.
Salentein Reserve Malbec	Uco Valley, Argentina	11.	16.5	42.
PLUM WINE (240 Cal./glass; 350 Cal./ca				
BENIHANA PLUM WINE	Berkeley, California	9.	12.	28.
	= Jinotogy outgointe	0.		20.

BEER



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

JAPANESE BRANDS

SAPPORO | ASAHI | KIRIN ICHIBAN (Large) 9.5

KIRIN LIGHT 5.5

BUD LIGHT | MICHELOB ULTRA 5. CORONA | HEINEKEN 5.5

Local/Seasonal specialties also available.

SEAFOOD

5 course meals served with

- •BENIHANA ONION SOUP (25 CALORIES) •BENIHANA SALAD (90 CALORIES)
- •HIBACHI SHRIMP APPETIZER (40 CALORIES) •HIBACHI VEGETABLES (40 CALORIES)
- •HOMEMADE DIPPING SAUCES (10-170 CALORIES) •STEAMED RICE (300 CALORIES)
- •JAPANESE HOT GREEN TEA (O CALORIES)



SPICY HIBACHI SHRIMP (286 Calories) 28.5

Hibachi shrimp grilled with onions, scallions and yellow peppers in a spicy homemade sauce.

SURF SIDE (290 Calories) 35.

Grilled colossal shrimp, calamari and tender Hokkaido scallops.

COLOSSAL SHRIMP (190 Calories) 29.5

Colossal shrimp lightly seasoned and grilled with lemon.

HIBACHI TUNA STEAK* (500 Calories) 27.5

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

HIBACHI SALMON* WITH AVOCADO TARTAR SAUCE (670 Calories) 27.5

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

HIBACHI SCALLOPS (140 Calories) 29.

Tender Hokkaido scallops grilled hibachi style with lemon.

OCEAN TREASURE (250 Calories) 43.

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

TWIN LOBSTER TAILS (130 Calories) 46.

Two cold water lobster tails grilled with lemon.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

SPECIALTIES

6 course meals served with

- •BENIHANA ONION SOUP (25 CALORIES) •BENIHANA SALAD (90 CALORIES)
- •HIBACHI SHRIMP APPETIZER (40 CALORIES) •HIBACHI VEGETABLES (40 CALORIES)
- •MUSHROOMS (15 CALORIES) •HOMEMADE DIPPING SAUCES (10-170 CALORIES)
- •STEAMED RICE (300 CALORIES) •JAPANESE HOT GREEN TEA (0 CALORIES)
- •ICE CREAM (90-100 CALORIES) OR SHERBET (100 CALORIES)



ROCKY'S CHOICE (370 Calories) 31.

Hibachi steak* and chicken breast grilled to your specification.

BENIHANA TRIO (410 Calories) 41.8

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

BENIHANA SPECIAL (310 Calories) 43.

Hibachi steak* paired with a cold water lobster tail.

BENIHANA DELIGHT (390 Calories) 30.5

Chicken breast and colossal shrimp lightly seasoned and grilled.

BENIHANA EXCELLENCE (310 Calories) 33.

Teriyaki beef* julienne with scallions and colossal shrimp.

SPLASH 'N MEADOW (350 Calories) 33.8

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

DELUXE TREAT (320 Calories) 44.

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

LAND 'N SEA (320 Calories) 38.

Tender filet mignon* and Hokkaido scallops grilled in lemon.

SAMURAI TREAT (360 Calories) 38.5

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

HIBACHI SUPREME (440 Calories) 51.8

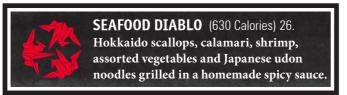
Chateaubriand*, 8.5 ounces of our finest center cut tenderloin, served with a grilled cold water lobster tail with butter and lemon.

ENTRÉES ALL OF OUR BEEF IS USDA CHOICE, AGED TO PERFECTION AND HAND-CUT ON THE PREMISES.

NOODLE AND TOFU

5 course meals served with

- •BENIHANA ONION SOUP (25 CALORIES) •BENIHANA SALAD (90 CALORIES)
- •HIBACHI SHRIMP APPETIZER (40 CALORIES) •HIBACHI VEGETABLES (40 CALORIES)
- •HOMEMADE DIPPING SAUCES (10-170 CALORIES) •STEAMED RICE (300 CALORIES)
- •JAPANESE HOT GREEN TEA (O CALORIES)



SPICY TOFU STEAK (490 Calories) 19.

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

YAKISOBA

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

Chicken (640 Calories) 23. | Steak* (620 Calories) 27. Shrimp (600 Calories) 26.8



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STEAK AND CHICKEN

5 course meals served with

- •BENIHANA ONION SOUP (25 CALORIES) •BENIHANA SALAD (90 CALORIES)
- •HIBACHI SHRIMP APPETIZER (40 CALORIES) •HIBACHI VEGETABLES (40 CALORIES)
- •HOMEMADE DIPPING SAUCES (10-170 CALORIES) •STEAMED RICE (300 CALORIES)
- •JAPANESE HOT GREEN TEA (O CALORIES)



TERIYAKI CHICKEN (370 Calories) 23. Chicken breast grilled with mushrooms in a special homemade teriyaki sauce.

SPICY HIBACHI CHICKEN (360 Calories) 23. Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.

HIBACHI CHICKEN (280 Calories) 22. Chicken breast and mushrooms with sesame seeds.

HIBACHI STEAK* (230 Calories) 27.5 New York strip steak and mushrooms hibachi grilled to your specification.

TERIYAKI STEAK* (290 Calories) 27.5 Thinly sliced steak, scallions and mushrooms grilled in a homemade teriyaki sauce.

HIBACHI CHATEAUBRIAND* (360 Calories) 38.5 8.5 ounces of center cut tenderloin and mushrooms lightly seasoned.

*We are required by the Health Department to inform you that the items indicated may contain raw or undercooked ingredients and consuming raw or undercooked meat, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have

SPECIALTY COCKTAILS

BENIHANA PUNCH (270 Calories) 12.
Myers's Platinum Rum, Bols
strawberry and peach liqueurs and
tropical fruit juices.
Enjoy in a collectible mug 18.

BENIHANA MOJITO (260 Calories) 12.

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

COCONUT MOJITO (210 Calories) 12. Cîroc Coconut Vodka and Malibu Rum with coconut, pineapple, fresh limes and mint.

TOKYO MULE (190 Calories) 12.
Absolut Lime and
Benihana Sake with crushed cucumber,
fresh lime and ginger beer.

WHITE PEACH SAKE SANGRIA

(200 Calories) 12.

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

PRICKLY PEAR MARGARITA

(241 Calories) 13.

Astral Blanco Tequila, lime agave sour and prickly pear purée with a float of Grand Marnier.

LYCHEE BLOSSOM

(270 Calories) 12.
Absolut Vodka and Bols Elderflower with lychee purée and pineapple juice.

BENIHANA LONG ISLAND ICED TEA

(230 Calories) 14.

Bacardi Rum, Hendrick's, Patrón Silver, Grey Goose Vodka and Combier Liqueur, with fresh lemon sour, black tea and a splash of cola. **MAI TAI** (270 Calories) 12. Myers's Platinum Rum with orgeat syrup, Angostura bitters, tropical fruit juices and Myers's Dark Rum float.

Enjoy in a collectible mug 18.

EXOTIC MOJITO (200 Calories) 12. Malibu Mango Rum with passion fruit purée, pineapple juice, fresh limes and mint

HAIKU COLADA (370 Calories) 12. Malibu Rum with pineapple and coconut and a strawberry purée swirl (frozen).

KAPPA COLLINS (200 Calories) 12. Aviation American Gin, TYKU Cucumber Sake, Bols Elderflower, crushed cucumber, lemon.

RED PLUM SAKE SANGRIA

(190 Calories) 12.

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

YUZU MARGARITA

(235 Calories) 13.

Casamigos Blanco Tequila and Combier Orange Liqueur with organic agave nectar and vuzu sour mix.

BENI-TINI (180 Calories) 12. Grey Goose Vodka and Yokaichi Shochu shaken with hibiscus-infused tea and passion fruit purée.

RISING SUN LEMON DROP

(260 Calories) 12.

Ketel One Citroen Vodka, Combier Liqueur d'Orange, fresh lemon and PAMA Pomegranate Liqueur with a sugar rim.

ENJOY IN A COLLECTIBLE BENIHANA MUG - ADD 6.

Mugs sold separately. Selection may vary by location.

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SIGNATURE PUNCH BOWLS

BLUE OCEAN (1,220 Calories) 31.

For two or more.

A tropical blue concoction with RumHaven, New

Amsterdam Pineapple Vodka, sake, blue curaçao and tropical fruit juices.

Add LA MARCA PROSECCO (120 Cal.) 5.

BABY BLUE OCEAN (270 Calories) 12. Single serving.

RED FLOWER (1,120 Calories) 37.

For two or more

A sweet concoction of Absolut Mango, Skyy Raspberry, raspberry purée and cranberry juice.

Add LA MARCA PROSECCO (120 Cal.) 5.

BABY RED FLOWER (250 Calories) 12. Single serving.

HURRICANE (990 Calories) 38.

For two or more.

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

BABY HURRICANE (220 Calories) 12.



ALCOHOL-FREE

FROZEN SPECIALTIES

MILKSHAKE 7.

Strawberry (307 Cal) or Cookies N Cream (380 Cal).

MANGO COLADA (360 Cal) 6.5

Pineapple, coconut and mango purée.

STRAWBERRY PASSION DELIGHT (370 Cal) 6.5

Passion fruit with a strawberry swirl.

BANANA BERRY SMOOTHIE (330 Cal) 6.5

Strawberry, banana and blueberry.

BENIHANA LEMONADE (130 140 Calories) 4.2

Complimentary refills

Raspberry | Mango | Strawberry | Passion Fruit

FRESHLY BREWED ICED TEAS 3.5

Complimentary refill

Benihana "Red Flower" Hibiscus Blend Caffeine free (20 Calories)

Passion Fruit Green Tea (30 Cal.) | Black Organic (0 Cal.)

RAMUNE 4.3

Classic Japanese bottled soda with a "pop!"
Lemon-Lime (80 Calories) | Strawberry (100 Calories)

WATER (0 Calories) 4.
Acqua Panna, Natural Spring

San Pellegrino, Sparkling Mineral

SODA (0 100 Calories) 3.5

Pepsi | Sierra Mist | Dr. Pepper | Lemonade | Ginger Ale Diet Pepsi

RED BULL (8.4 oz 0 120 Calories) 4.2 Original | Sugar Free | Tropical

APPETIZERS

SEAWEED SALAD (110 Calories) 5.5 Soy, sesame and lemon.

EDAMAME (205 Calories) 6.2 Served warm and sprinkled with sea salt.

SPICY EDAMAME (340 Calories) 7. Sautéed with spicy tsuyu no moto sauce.

TUNA* POKE (REGULAR OR SPICY) (140-260 Calories) 11.8 Onions, seaweed salad, sweet soy sauce, cucumber and lemon.

VEGETABLE TEMPURA (590 Calories) 7.5 Bell pepper, onion, asparagus, carrot and shiitake mushroom.

PAN FRIED BEEF GYOZA DUMPLINGS (200 Calories) 7.5 Spicy sesame soy dipping sauce.

SUSHI* SAMPLER (220 Calories) 9.5 Tuna, salmon, snapper, yellowtail and shrimp nigiri.

SASHIMI* SAMPLER (140 Calories) 9.5 Tuna, salmon and snapper.

SHRIMP TEMPURA (500 Calories) 10. Crunchy tempura shrimp, carrot, asparagus and onion.

SHRIMP SAUTÉ (60 Calories) 10. Served with our homemade ginger sauce.

SOFT SHELL CRAB (290 Calories) 12.2 Tempura soft shell crabs, momiji, scallion and ponzu sauce.

TUNA* TATAKI (130 Calories) 12.2 Seared sashimi grade tuna served with ponzu sauce.

CRISPY SPICY TUNA* (223 Calories) 10.2 Crunchy sesame sushi rice, jalapeño, cilantro, drizzled with black pepper soy sauce.

CHILI PONZU YELLOWTAIL* (190 Calories) 13.2 Yellowtail, jalapeño, cilantro and chili ponzu sauce.

SIDE ORDERS

HIBACHI CHICKEN RICE (440 Cal) 4.5 The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables.

ADD SHRIMP (435 Cal) 2. **ADD BEEF*** (470 Cal) 2.

BROWN RICE (250 Calories) 3.

MISO SOUP (35 Calories) 4.5 A delicious blend of miso, green onion and tofu. SPICY CHICKEN RICE (470 Calories) 5.

BENIHANA SALAD (90 Calories) 4. Crisp greens, red cabbage, carrots and grape tomatoes in a homemade tangy ginger dressing.

BENIHANA ONION SOUP

(25 Calories) 4.5

This homemade Benihana specialty has been a favorite since 1964.

SUSHI COMBINATIONS

Served with Benihana Salad (90 Calories) and Miso Soup (35 Calories).

SUSHI* (515 Calories) 17.5 California[†] Roll with an assortment of fresh nigiri.

SUSHI* DELUXE (610 Calories) 23. One Tuna Roll with an assortment of fresh nigiri.

SASHIMI* WITH RICE (630 Calories) 24. An assortment of fresh sashimi served with steamed rice.

SUSHI/SASHIMI* WITH RICE (850 Calories) 27.8

An assortment of sushi and sashimi served with steamed rice.

SASHIMI/NIGIRI

EGG* (25-50 Calories) 3.5

SHRIMP (10-30 Calories) 3.5

ALBACORE TUNA* (30-55 Calories) 3.8

SNAPPER* (10-30 Calories) 3.8

OCTOPUS (10-30 Calories) 3.8

SALMON* (35-55 Calories) 3.8

EEL (60-80 Calories) 3.8

TUNA* (20-40 Calories) 3.8

YELLOWTAIL* (40-65 Calories) 3.8

SALMON ROE* (30-50 Calories) 4.

ROLLS

DRAGON[†] **ROLL** (510 Calories) 13.5

RAINBOW^{†*} ROLL (375 Calories) 13.5

SALMON* ROLL (250 Calories) 6.5

YELLOWTAIL* ROLL (230 Calories) 6.5

TUNA* ROLL (210 Calories) 7.

VEGETABLE ROLL (300 Calories) 7.

CUCUMBER ROLL (240 Calories) 6.

CALIFORNIA[†] ROLL (275 Calories) 7.

EEL ROLL (420 Calories) 9.

SHRIMP TEMPURA ROLL (190 Calories) 9.

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

SPECIALTY SUSHI

SPICY LOTUS TEMPURA ROLL (530 Calories) 14.5

Krab[†] and cream cheese, lightly tempura battered, topped with spicy tuna, krab[†] mix, sliced lotus root, sweet eel sauce and green tempura bits.

SHRIMP LOVERS ROLL (240 Calories) 13.5 Krab[†], avocado, shrimp tempura, shrimp, cucumber.

ALASKAN ROLL (395 Calories) 13.8 Krab[†], avocado, salmon^{*}, cucumber.

CHILI SHRIMP ROLL (810 Calories) 13.5

 $Krab^{\dagger}$ and cream cheese tempura in a spicy chili sauce, topped with spicy $krab^{\dagger}$ and shrimp.

SPICY TUNA ROLL (335 Calories) 9.5 **Tuna***, cucumber, spicy sauce.

SPICY SALMON ROLL (300 Calories) 8.5 **Salmon***, **cucumber**, **spicy sauce**.

PHILADELPHIA ROLL (380 Calories) 9.5 Salmon*, cream cheese, cucumber, avocado.

LAS VEGAS ROLL Deep fried (275 Calories) 10.5 Lorent ipsur Salmon, avocado, cream cheese, jalapeño, spicy sauce on top.

SHRIMP CRUNCHY ROLL (500 Calories) 11. Shrimp tempura, avocado, cucumber, krab[†], tempura crumbs.

SPIDER ROLL (385 Calories) 13.5 Soft shell crab, krab[†], iceberg lettuce, cucumber, avocado, soybean paper, pickled carrots.

SUMO ROLL *Baked* (610 Calories) 15.5 Krab[†], avocado, cucumber, shrimp tempura, salmon, smelt roe, special mayo.

LOBSTER ROLL (390 Calories) 23.5

Lobster tempura, krab[†], cucumber, iceberg lettuce. Comes with one Lobster Roll and two Lobster Hand Rolls.

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