



KOI \$33.2 PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •SOFT DRINK (0-100 CAL.)

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Choice of:

CHICKEN (360 CAL.) | STEAK* (630 CAL.) | SHRIMP (610 CAL.)



HOTEL \$38.6 PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)
•SOFT DRINK (0-100 CAL.)

HIBACHI CHICKEN (280 CAL.)

Chicken breast and mushrooms with sesame seeds.

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Choice of:

CHICKEN (360 CAL.) | STEAK* (630 CAL.) | SHRIMP (610 CAL.)



GEISHA \$43.8 PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)
•SOFT DRINK (0-100 CAL.)

HIBACHI TUNA STEAK* (460 CAL.)

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

TERIYAKI STEAK* (290 CAL.)

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

HIBACHI STEAK* (230 CAL.)

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutritional information available upon request.



BUDDHA \$48.4 PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)
•SOFT DRINK (0-100 CAL.)

FILET MIGNON* (250 CAL.)

Tenderloin and mushrooms lightly seasoned and grilled to perfection.

COLOSSAL SHRIMP (190 CAL.)

Colossal shrimp lightly seasoned and grilled with lemon.

EMPEROR'S FEAST (380 CAL.)

Filet mignon* and chicken breast grilled to perfection.



SAMURAI \$52.6 PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)
•SOFT DRINK (0-100 CAL.)

BENIHANA SPECIAL (310 CAL.)

Hibachi steak* paired with a cold water lobster tail.

HIBACHI CHATEAUBRIAND* (360 CAL.)

8.5 ounces of center cut tenderloin and mushrooms lightly seasoned.

BENIHANA TRIO (410 CAL.)

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



DRAGON \$60.9 PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)
•SOFT DRINK (0-100 CAL.)

TWIN LOBSTER TAILS (130 CAL.)

Two cold water lobster tails grilled with lemon.

HIBACHI SUPREME (440 CAL.)

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

*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 certain medical conditions.

**An 18% service charge is added to all guest checks. This service charge will be paid directly to the employees who provided service to you.