

TOKYO | \$75 PER PERSON

Served with

- BENIHANA SALAD • HIBACHI VEGETABLES
- HOMEMADE DIPPING SAUCES (Ginger and Yum Yum)

RISING SUN PLATTER†* (serves four)

A combination platter with:

Spicy Lotus Roll, California Roll, Spicy Tuna Roll and Rainbow Roll.

HIBACHI CHICKEN RICE

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables.

HIBACHI STEAK*

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

HIBACHI CHICKEN

Chicken breast and mushrooms with sesame seeds.

HIBACHI SHRIMP

Hibachi shrimp grilled to perfection.

OSAKA | \$100 PER PERSON

Served with

- BENIHANA SALAD • HIBACHI VEGETABLES
- HOMEMADE DIPPING SAUCES (Ginger and Yum Yum)

TOKYO PLATTER†* (serves four)

A combination platter with:

Shrimp nigiri, California Roll, Spicy Tuna Roll and Rainbow Roll.

HIBACHI CHICKEN RICE

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables.

FILET MIGNON*

Tenderloin and mushrooms lightly seasoned and grilled to perfection.

HIBACHI CHICKEN

Chicken breast and mushrooms with sesame seeds.

HIBACHI SCALLOPS

Tender Hokkaido scallops grilled hibachi style with lemon.

KYOTO | \$125 PER PERSON

Served with

- BENIHANA SALAD • HIBACHI VEGETABLES
- HOMEMADE DIPPING SAUCES (Ginger and Yum Yum)

SUSHI GARDEN†* (serves four)

Comes with:

Seaweed salad, shrimp nigiri, salmon nigiri, California Roll, Philadelphia Roll, Spicy Tuna Roll, Rainbow Roll.

HIBACHI CHICKEN RICE

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables.

HIBACHI CHATEAUBRIAND*

8.5 ounces of center cut tenderloin and mushrooms lightly seasoned.

HIBACHI CHICKEN

Chicken breast and mushrooms with sesame seeds.

LOBSTER TAIL

Cold water lobster tail grilled with lemon.

PREMIUM | BAR PACKAGE

\$45 PER PERSON | 2 HOURS

\$25 PER PERSON | ADDITIONAL HOURS

JAPANESE SAKE

Sho Chiku Bai Nigori

PREMIUM SPIRITS

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Blanco Tequila, Jim Beam Bourbon, Johnnie Walker Black

SIGNATURE COCKTAILS (pick one)

Benihana Punch, Mai Tai, Sake Sangria, Blue Ocean, Emperor's Margarita

WINES

La Marca Prosecco, Joel Gott Sauvignon Blanc, 14 Hands Merlot, Gerard Bertrand Rosé, Benihana Plum

BEERS

Corona, Michelob Ultra, Kirin Ichiban

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Lemonade

ULTRA PREMIUM BAR PACKAGE

\$55 PER PERSON | 2 HOURS

\$30 PER PERSON | ADDITIONAL HOURS

JAPANESE SAKE

Sho Chiku Bai Nigori, Sho Chiku Bai Ginjo

ULTRA PREMIUM SPIRITS

Grey Goose, Bacardi Gran Reserva 8 yrs, Hendrick's, Patrón Silver, Bulleit 95 Rye, Glenlivet 12 yr, Maker's Mark

SIGNATURE COCKTAILS (pick one)

Benihana Punch, Mai Tai, Sake Sangria, Blue Ocean, Emperor's Margarita

WINES

La Marca Prosecco, Kendall Jackson Chardonnay, Kim Crawford Sauvignon Blanc, Louis M. Martini, Gerard Bertrand Rosé, Benihana Plum

BEERS

Corona, Michelob Ultra, Kirin Ichiban

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Lemonade

ASK ABOUT OUR A LA CARTE BAR PACKAGES

*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.

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

ITEMS MAY INCLUDE SESAME SEEDS.