

LUNCH BOAT

Served with soup, salad, edamame, sashimi*, half California roll, shrimp and vegetable tempura, steamed rice and fresh fruit.

Chicken \$17.95 - Salmon \$18.95 - Beef* Julienne \$19.95

LUNCH

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

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.

\$11.95

SPICY HIBACHI CHICKEN

Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.

\$12.95

HIBACHI SHRIMP

Hibachi shrimp grilled with butter and lemon.

\$14.95

BEEF JULIENNE

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

\$12.95

FILET MIGNON

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

\$20.95

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

\$11.95

YAKISOBA

Japanese sauteed noodles with vegetables in a special sauce.

Chicken \$11.95 - Steak* \$12.95

Hibachi Shrimp \$19.95

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

\$17.95

HIBACHI STEAK

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

\$17.95

LUNCH DUET

Select two of these Benihana favorites.

Beef* Julienne - Chicken - Calamari

Yakisoba - Scallops - Hibachi Shrimp

\$17.95

DESSERT

ICE CREAM

Chocolate, vanilla or strawberry \$3.95

FRESH PINEAPPLE BOAT \$4.95

ORANGE SHERBET \$3.95

PASSION FRUIT SHERBET \$3.95

A 15% service charge will be added to your bill.

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.

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SAKE

Sake is rated on a scale of -20 (sweetest) to +20 (driest).

Glass Carafe Bottle

BENIHANA HOT SAKE 9 oz.

Junmai, Berkeley, CA. Our famous award-winning signature sake. +3

\$12.5

PREMIUM COLD SAKE

MOMOKAWA SILVER +7 750 ml

A dry medium body sake, crisp, clean yet filled with complex fruits and subtle spice notes

\$6.75 \$10. \$45.

MURAI FAMILY TANREI JUNMAI +5 720 ml

An elegant crisp and dry with melon aroma and rich cantaloupe flavors, creamy body

\$10.75 \$17. \$72.

"G" GENSHU +3 750 ml

Bold full fruit and earth flavor tones with hint of ripe melon, pear, plum, cinnamon, cardamom

\$60.

MURAI FAMILY SUGIDAMA +2 720 ml

Medium dry full bodied with lush earthiness with rich melon flavors

\$12.75 \$19. \$85.

MOONSTONE RASBERRY +1 750 ml

Soft slightly sweet and smooth fresh picked raspberries

\$6.25 \$9. \$42.

MOMOKAWA PEARL -12 300 ml

Creamy integrated tropical flavors and anise highlights

\$8. \$21.

PREMIUM SAKE FLIGHT

(Three 2 oz. pours)

\$19.

BEER

DOMESTIC / IMPORT BEER

Sapporo, Asahi (12 oz.)

\$9.

Budweiser (12 oz.)

\$6.25

Bud Light (12 oz.)

\$6.25

Corona (12 oz.)

\$6.25

Balashi (7.5 oz.)

\$4.

Balsashi Chill (7.5 oz.)

\$5.

Local/Seasonal specialties also available.

WINE LIST

CHAMPAGNE & SPARKLING WINE

			Glass	Bottle
Sparkling Wine	Mumm Brut Prestige (split)	Mendoza, Argentina		\$8.75
Prosecco	Valdobbiandene	Treviso, Italy		\$37.
Champagne	Moët & Chandon Imperial	Champagne, France		\$145.

WHITE WINE

Chardonnay	Alamos	Mendoza, Argentina	\$7.5	\$31.
Chardonnay	Kendall-Jackson	California	\$13.	\$55.
Chardonnay	La Crema	Sonoma Coast, CA		\$65.
Sauvignon Blanc	Casillero del Diablo	Limari Valley, Chile	\$6.75	\$25.
Sauvignon Blanc	Kim Crawford	New Zealand	\$12.5	\$52.
Pinot Grigio	Folonari	Veneto, Italy	\$7.5	\$32.
Pinot Grigio	Santa Margherita	Valdadige, Italy	\$11.5	\$47.
Moscato	Woodbridge	Load Region, CA	\$7.	\$26.
Riesling	Chateau Ste. Michelle	Columbia Valley, WA	\$9.	\$36.
White Zinfandel	Beringer	California	\$6.75	\$25.

RED WINE

Pinot Noir	Estancia 'Pinnacles Ranches'	Monterey, CA	\$13.	\$55.
Pinot Noir	Bodega Salentein	Argentina	\$11.	\$45.
Merlot	Casillero del Diablo	Chile	\$6.75	\$25.
Merlot	Kendall Jackson	Sonoma, CA	\$13.	\$55.
Cabernet Sauvignon	Hayes Ranch	Central Coast, CA	\$8.	\$33.
Cabernet Sauvignon	Vina Carmen Discovery	Chile	\$6.75	\$25.
Malbec	Bodega Callia "Magna"	Argentina	\$9.	\$38.
Shiraz	Taltarni "T-Series"	South Australia	\$11	\$45.

PLUM WINE

Benihana Plum Wine	Berkeley, CA	\$8.	\$42.
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RESERVE LIST

Sauvignon Blanc	Silverado	Napa Valley, CA		\$62.
Chardonnay	Amelia	Chile		\$65.
Chardonnay	Cakebread Cellars	Napa Valley, CA		\$90.
Pinot Noir	Byron	Santa Maria Valley, CA		\$69.
Cabernet Sauvignonr	Simi	Alexander, Valley, CA		\$68.
Cabernet Sauvignonr	Franciscan Estate	Napa Valley, CA		\$68.
Malbec	Luca	Uco Valley, Mendoza		\$75.

LOUNGE SPECIALS

1964 ROLL

Crab, shrimp, cucumber, crunchy spinach tempura bits in a sweet eel sauce.
\$10.50

SASHIMI CEVICHE

Citrus-marinated tuna*, albacore*, masago*, shrimp*, octopus* and tilapia*.
\$15.50

CHILI SHRIMP ROLL

Crab, cream cheese and seaweed tempura in a spicy chili sauce, topped with spicy crab and 6 pcs of shrimp.
\$15.50

GOTHAM ROLL

Crab, cream cheese and seaweed tempura battered, topped with spicy tuna*, crab, sliced lotus root and spinach tempura bits in a sweet eel sauce.
\$16.50

CRISPY SPICY TUNA

Spicy tuna* mix served on crispy sesame rice balls, drizzled with soy chili sauce.
\$12.50

SASHIMI CUCUMBER ROLL

Choice of tuna* or salmon*.
\$15.50

TRIO OF FISH TACOS

Tuna*, salmon* and tilapia* with avocado, grape tomato, shallot salsa and taco sauce.
\$16.50

CHILI PONZU YELLOWTAIL

Thinly sliced yellowtail*, jalapeño, cilantro and masago in a chili ponzu sauce.
\$16.50

VOLCANO SHRIMP

Crispy shrimp served on a bed of mixed greens with a creamy spicy dipping sauce.
\$17.50

HIBACHI ENTRÉES

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

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.
\$18.95

FILET MIGNON

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.
\$32.95

HIBACHI SPECIALTIES

All of our beef is USDA Choice, aged to perfection and hand-cut 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 ice cream or sherbet.

ROCKY'S CHOICE

Hibachi steak* and chicken breast grilled to your specification.
\$29.95

BENIHANA DELIGHT

Chicken breast and colossal shrimp lightly seasoned and grilled.
\$29.95

SPLASH 'N MEADOW

Hibachi steak* and grilled colossal shrimp lightly seasoned and grilled to your specification.
\$29.95

Full teppanyaki menu available upon request.

SASHIMI / SUSHI (PER PIECE)

EGG \$3.25	CRAB STICK \$2.95
SMELT ROE* \$2.95	SHRIMP \$3.50
OCTOPUS \$3.25	SQUID* \$3.25
EEL \$3.25	IZUMIDAI - TILAPIA* \$3.25
TUNA* \$3.25	SALMON* \$3.25
SALMON ROE* \$3.75	YELLOWTAIL* \$3.25

ROLLS AND HAND ROLLS (HR)

CUCUMBER ROLL \$5.00	CUCUMBER HR \$5.00
OSHINKO ROLL \$4.25	PHILADELPHIA* HR \$10.50
SALMON* ROLL \$8.00	SALMON SKIN HR \$8.00
YELLOWTAIL* ROLL \$9.00	CALIFORNIA HR \$8.00
TUNA* ROLL \$9.00	TUNA* HR \$9.00
EEL ROLL \$7.00	EEL HR \$8.00
SHRIMP TEMPURA ROLL \$12.50	SHRIMP TEMPURA HR \$12.50
LOBSTER ROLL \$29.50	SPICY TUNA* HR \$8.00

SUSHI ENTRÉES

Served with salad and miso soup.

SUSHI* COMBINATION \$24.95	SUSHI/SASHIMI* COMBINATION WITH RICE \$31.95
SASHIMI* COMBINATION WITH RICE \$27.95	

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SPECIALTY COCKTAILS

BENIHANA PUNCH

Bacardi Rum · strawberry and peach liqueurs
tropical fruit juices \$8.75 - Enjoy in a signature mug \$15.75

MAI TAI

Bacardi Rum · orgeat syrup ·
Angostura bitters · tropical fruit juices ·
Myers's Dark Rum float
\$8.75

BENIHANA MOJITO

Bacardi Silver Rum · Benihana Sake ·
fresh limes and mint
\$8.75

COCONUT MOJITO

Ciroc Coconut Vodka · Malibu Rum · coconut and
pineapple · fresh limes and mint
\$8.75

BENIHANNA ARUBA ARIBA

ABSOLUT Vodka · Bacardi Rum · Coecoei ·
creme de banana and tropical juice
\$8.75

HAIKU COLADA

Malibu Rum · pineapple and coconut · strawberry
purée swirl · frozen
\$8.75

EXOTIC MOJITO

Malibu Mango Rum · passion fruit purée · pineapple juice ·
fresh limes and mint
\$8.75

WHITE PEACH SAKE SANGRIA

White wine · Benihanna Sake · peach and
passion fruit purées · pineapple juice
\$8.75

RED PLUM SAKE SANGRIA

Red wine · Benihana Sake · plum wine · pomegranate
and orange juice
\$8.75

BLUE OCEAN PUNCH BOWL

For two or more. A tropical blue concoction with Malibu Rum ·
SKYY Vodka · sake · blue curaçao · tropical fruit juices
\$39.

BABY BLUE OCEAN

Single serving
\$8.75

Signature Benihana Mugs - With a Specialty Cocktail - add \$7. Mug only \$9.
Mug selection may vary by location.

SIGNATURE MARTINIS

\$8.75

BENI-TINI

Grey Goose Vodka · hibiscus passion fruit purée

STRAWBERRY SAKETINI

Grey Goose Vodka · nigori sake · fresh muddled
strawberries · cranberry juice

MANGO SAKETINI

Mango Van Gogh Vodka · nigori sake ·
mango puree · tropical fruit juices

RIISING SUN LEMON DROP

Absolut Vodka · Cointreau · fresh lemon juice · PAMA
Pomegranate Liqueur · sugar rim

SOFT DRINKS		ALCOHOL-FREE FROZEN SPECIALTIES	
WATER	\$3.75		
Fiji, Natural Artesian, Still · Voss, Lightly Sparkling			
SODA	\$2.50		
Coke · Diet Coke · Sprite · Ginger Ale · Lemonade			
BENIHANA LEMONADE	\$3.75	BANANA BERRY SMOOTHIE	
Raspberry · Mango · Strawberry · Passion Fruit		Strawberry, banana and blueberry	
FRESHLY BREWED ICED TEA	\$2.85	MANGO COLADA	
Benihana “Red Flower” hibiscus blend (caffeine free)		Pineapple, coconut and mango purée	
Green tea (passion fruit) · Black organic		STRAWBERRY PASSION DELIGHT	
		Passion fruit and strawberry swirl	

SIDE ORDERS		HIBACHI CHICKEN RICE	
EDAMAME		The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter. \$3.75	
Served hot and sprinkled with sea salt. \$6.95			
BENIHANA ONION SOUP		BENIHANA SALAD	
This homemade Benihana specialty simmers for six hours. A favorite since 1964. \$3.95		Crisp greens, red cabbage, carrots and grape tomatoes in homemade tangy ginger dressing. \$3.95	
BEEF SASHIMI		MISO SOUP	\$4.25
Seared beef* slices with a special dipping sauce. \$8.95		BENIHANA SUSHI RICE	\$3.25
BROWN RICE	\$2.75	SASHIMI* SAMPLER	\$12.50
SEAWEED SALAD	\$7.50	SUSHI* SAMPLER	\$11.50
VEGETABLE TEMPURA	\$6.95	CALAMARI SAUTÉ	\$7.50
CALAMARI TEMPURA	\$8.95	SHRIMP SAUTÉ	\$7.95
SHRIMP TEMPURA	\$9.95	SCALLOP SAUTÉ	\$10.95
SCALLOP TEMPURA	\$9.95		

SOFT SHELL CRAB	\$12.50
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.	

SPECIALTY SUSHI ROLLS		BENIHANA ROLL	
VEGETABLE ROLL		Crab, avocado, cucumber, smelt egg	
Green leaf, avocado, cucumber, tomato, red cabbage, yamagobo		\$9.00	
	\$6.00		
CALIFORNIA ROLL		SALMON SKIN ROLL	
Crab, avocado, cucumber		Salmon skin, cucumber, yamagobo, bonito flakes on top	
\$8.00		\$8.00	
SPICY TUNA ROLL		PHILADELPHIA ROLL	
Tuna*, cucumber, spicy sauce		Marinated salmon*, cream cheese, cucumber, avocado	
\$8.00		\$10.50	
LAS VEGAS ROLL		SHRIMP CRUNCHY ROLL	
Salmon, avocado, cream cheese, jalapeño, spicy sauce on top (deep fried)		Shrimp tempura, avocado, cucumber, crab, tempura crumbs	
\$10.50		\$12.50	
SHRIMP LOVER'S ROLL		ALASKAN ROLL	
Crab, avocado, shrimp tempura, shrimp, cucumber		Crab, avocado, salmon*, cucumber	
\$16.50		\$15.50	
BOSTON ROLL		CATERPILLAR ROLL	
Crab, avocado, cucumber, tuna*		Eel, cucumber, avocado	
\$18.50		\$12.50	
DRAGON ROLL		RAINBOW ROLL	
Eel, avocado, crab, cucumber		Tuna*, shrimp, yellowtail*, izumidai*, salmon*, crab, avocado, cucumber	
\$15.50		\$17.50	
SPIDER ROLL		SUMO ROLL	
Soft shell crab, crab, green leaf, cucumber, avocado, soybean paper, yamagobo		Crab, avocado, cucumber, shrimp tempura, salmon, special mayo sauce (baked)	
\$13.50		\$19.50	

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