

SIGNATURE DRINKS

SPECIALTY COCKTAILS

BENIHANA PUNCH (270 cal) 18
Myers's Platinum, BOLS strawberry and peach liqueurs, tropical fruit juices.
Enjoy in a collectible mug 23

MAI TAI (270 cal) 18
Myers's Platinum, orgeat, Angostura bitters, tropical fruit juices; Myers's Dark Rum float.
Enjoy in a collectible mug 23

HAIKU COLADA (370 cal) 18
Malibu Rum, pineapple and coconut (frozen):
Strawberry | Passion Fruit | Mango

CUCUMBER COLLINS (190 cal) 18
Hendrick's or REYKA Vodka, elderflower, crushed cucumber.

BENIHANA LONG ISLAND ICED TEA (230 cal) 19
Bacardi, Hendrick's, Patrón Silver, Grey Goose, lemon sour, black tea; splash of cola.

SAKE SANGRIAS 18
Sparkling Rosé | White Peach | Red Plum

PUNCH BOWL

BLUE OCEAN for two or more (1,220 cal) 50
RumHaven, New Amsterdam Pineapple Vodka, sake, blue curaçao, tropical fruit juices.

BABY BLUE OCEAN Single Serving (270 cal) 18

SAKE (80-130 cal/gls; 250-760 cal/btl)

BENIHANA SPECIAL EDITION | California
TYKU Tokubetsu Junmai is a special grade of sake crafted to elevate our teppanyaki experience.
Gls: 13 | 330 ml: 30 | 720 ml: 60

SHO CHIKU BAI | California
• **Nigori** - Lightly filtered; creamy and sweet. *375 ml: 19*
• **Ginjo** - Delicate, smooth; apples, nectarines. *300 ml: 19*
• **Hana Flavored** - Fuji Apple or Lychee. *Gls: 11 | 750 ml: 40*

BENIHANA SAKE FLIGHT (180 cal)
SCB Nigori | Kikusui | MIO Sparkling 16
Suigei | Kubota | Pure Dawn 19

WINE LIST (150 cal/gls; 230 cal/carafe; 4 gls per 750 ml)

SPARKLING & CHAMPAGNE

	<i>Veneto, Italy</i>	<i>California</i>	<i>California</i>	<i>France</i>
La Marca Prosecco (split)	14			
Chandon Brut Rosé	16.5		64	
Dom Pérignon Champagne				350

SAUVIGNON BLANC

Emmolo	<i>California</i>	13	19.5	50
Kim Crawford	<i>Marlborough, New Zealand</i>	14.5	22	56

CHARDONNAY

Sea Sun	<i>California</i>	12	28	46
Kendall-Jackson	<i>California</i>	14	21	54
Sonoma-Cutrer	<i>Russian River, CA</i>	16	24	62
Cakebread Cellars	<i>Napa Valley, CA</i>			74

ROSÉ, PINOT GRIGIO & AROMATIC WHITES

A to Z Rosé	<i>Oregon</i>	13	19.5	50
Caposaldo Pinot Grigio	<i>Delle Venezie, Italy</i>	12.5	19	48
Santa Margherita Pinot Grigio	<i>Valdadige, Italy</i>	16.5	25	64
Seven Daughters Moscato	<i>Italy</i>	12	18	46
Chateau Ste. Michelle Riesling	<i>Columbia Valley, WA</i>	12	18	46

CABERNET SAUVIGNON & BLENDS

'Prati' by Louis M. Martini	<i>Sonoma County, CA</i>	15	22.5	58
Josh Cellars 'Reserve'	<i>Paso Robles, CA</i>	18	27	70
Caymus Vineyards	<i>California</i>	24	36	94
Stag's Leap 'Artemis'	<i>Napa Valley, CA</i>			110
The Prisoner Red Blend	<i>California</i>			80

PINOT NOIR, MERLOT & MALBEC

La Crema Pinot Noir	<i>Monterey, CA</i>	16	24	62
Meiomi Pinot Noir	<i>California</i>	17	25.5	66
Rombauer Pinot Noir	<i>Santa Lucia, CA</i>			86
14 Hands Merlot	<i>Washington State</i>	12.5	19	48
Alta Vista Estate Malbec	<i>Mendoza, Argentina</i>	14	21	54

PLUM WINE (240 cal/gls; 350 cal/carafe; 4 gls per 750 ml)

Benihana Plum Wine	<i>Berkeley, CA</i>	11	16.5	42
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BEER *Availability may vary by location (170-270 cal)*

JAPANESE BRANDS - SAPPORO ASAHI	<i>large format</i>	18
IMPORT & CRAFT - KIRIN LIGHT CORONA MODELO STONE IPA	<i>12 oz</i>	10
DOMESTIC & SELTZER - BUD LIGHT MICHELOB ULTRA -196 JAPANESE SELTZER	<i>12 oz</i>	9
ALCOHOL-FREE - ASAHI 0.0 ATHLETIC	<i>12 oz</i>	10

APPETIZERS

EDAMAME (210 cal) 11
MAKE IT SPICY (340 cal) 2

TUNA TARTARE* (470 cal) 28.5
Tuna, avocado, green onions, tempura bits, tartare sauce, ceviche mayo; topped with crispy onions, microgreens and togarashi.

SPECIALTIES

All our steak is expertly hand-cut and USDA Choice.

6 COURSE MEALS SERVED WITH
• BENIHANA ONION SOUP (30 cal) • BENIHANA SALAD (90 cal) • HIBACHI SHRIMP APPETIZER (40 cal)
• HIBACHI VEGETABLES (50 cal) • MUSHROOMS (20 cal) • HOMEMADE DIPPING SAUCES (10-170 cal)
• STEAMED RICE (300 cal) • JAPANESE HOT GREEN TEA (0 cal) • ICE CREAM (90-100 cal) OR SHERBET (130 cal)

BENIHANA TRIO* (410 cal) 66.5
Filet mignon, colossal shrimp and chicken breast.

EMPEROR'S FEAST* (380 cal) 60
Filet mignon and chicken breast.

ROCKY'S CHOICE* (370 cal) 54
Hibachi steak and chicken breast.

BENIHANA DELIGHT (390 cal) 53.5
Colossal shrimp and chicken breast.

SPLASH 'N MEADOW* (350 cal) 58
Hibachi steak and colossal shrimp.

STEAK, CHICKEN AND SEAFOOD

All our steak is expertly hand-cut and USDA Choice.

5 COURSE MEALS SERVED WITH
• BENIHANA ONION SOUP (30 cal) • BENIHANA SALAD (90 cal) • HIBACHI SHRIMP APPETIZER (40 cal)
• HIBACHI VEGETABLES (50 cal) • HOMEMADE DIPPING SAUCES (10-170 cal) • STEAMED RICE (300 cal)
• JAPANESE HOT GREEN TEA (0 cal)

HIBACHI CHATEAUBRIAND* (360 cal) 60
8 ounces of center cut tenderloin and mushrooms.

FILET MIGNON* (250 cal) 54
Tenderloin and mushrooms.

HIBACHI STEAK* (230 cal) 45.5
New York strip steak and mushrooms.
ADD TERIYAKI (290 cal) 2

SURF SIDE (290 cal) 54.5
Colossal shrimp, calamari and tender Hokkaido scallops.

HIBACHI TUNA STEAK* (500 cal) 49
Sesame crusted tuna steak with tomato, avocado and edamame in a white balsamic sauce.
Served medium rare.

OCEAN TREASURE (250 cal) 63.5
Cold water lobster tail with Hokkaido scallops and colossal shrimp.

HIBACHI SCALLOPS (140 cal) 50.5

HIBACHI SHRIMP (200 cal) 44.5

SHRIMP TEMPURA (560 cal) 19.5

CRISPY CALAMARI 21.5

PAN FRIED GYOZA DUMPLINGS
• **Pork** (300 cal) 15.5
• **Spicy Chicken** (440 cal) 15.5

DELUXE TREAT* (320 cal) 69
Filet mignon and cold water lobster tail.

LAND 'N SEA* (320 cal) 61.5
Filet mignon and Hokkaido scallops.

SAMURAI TREAT* (360 cal) 61
Filet mignon and colossal shrimp.

HIBACHI SUPREME* (440 cal) 72.5
Chateaubriand, 8 ounces of our finest center cut tenderloin, served with a grilled cold water lobster tail.

HIBACHI SALMON* (670 cal) 47
Grilled salmon served with a savory avocado tartar sauce, shiitake mushrooms, asparagus and sautéed udon noodles.

HIBACHI CHICKEN (280 cal) 38.5
Chicken breast and mushrooms with sesame seeds.
ADD TERIYAKI (370 cal) 2
MAKE IT SPICY (360 cal) 2

COLOSSAL SHRIMP (190 cal) 45.5

SPICY TOFU STEAK (490 cal) 35.5
Tofu, scallions and cilantro grilled in a special spicy homemade sauce.

YAKISOBA
Japanese sautéed noodles with mixed vegetables.
• **Chicken** (640 cal) 38.5
• **Steak*** (620 cal) 39.5 • **Shrimp** (600 cal) 40
YAKISOBA TRIO (620 cal) 39.5

SEAFOOD DIABLO (630 cal) 44.5
Hokkaido scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce.

ADD TO ANY OF OUR ENTRÉES

ADD LOBSTER TAIL (70 cal) 22
ADD NY STRIP STEAK (240 cal) 16
ADD SCALLOPS (70 cal) 15.5
ADD SHRIMP (140 cal) 14.5

SPECIALTY SUSHI *Classic rolls and sushi available upon request.*

SHRIMP CRUNCHY ROLL (500 cal) 19
Shrimp tempura, avocado, cucumber, krab*, tempura crumbs.

CHILI SHRIMP ROLL (810 cal) 23
Krab* and cream cheese tempura in a spicy chili sauce, topped with spicy krab* and shrimp.

LOBSTER ROLL (390 cal) 30
Lobster tempura, krab*, cucumber, lettuce. Comes with one Lobster Roll and two Lobster Hand Rolls.

CHILI PONZU YELLOWTAIL ROLL* (480 cal) 25
Spicy yellowtail mix, cucumber, avocado, jalapeño and cilantro; topped with yellowtail; served with chili ponzu sauce.

SPICY CRISPY RICE* (210 cal) 22.5
Crunchy sesame sushi rice, jalapeño, cilantro, drizzled with black pepper soy sauce. Served with two of each:
• **Tuna** • **Yellowtail** • **Salmon**

FRIED RICE

HIBACHI CHICKEN RICE (560 cal) 9
The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables.

UPGRADE WAGYU STEAK* 14

ADD SHRIMP (600 cal) 2
ADD STEAK* (600 cal) 2
MAKE IT SPICY (600-640 cal) 2

SIGNATURE ITEMS

ST. JUDE MENU ITEMS - for every purchase of these items, \$2 will be donated to St. Jude.

GLUTEN SENSITIVE, VEGAN, VEGETARIAN AND KETO MENUS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER.

*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.

CAUTION: 500 DEGREE GRILL

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