

SAKE

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



BENIHANA HOT SAKE 9.5/carafe
Our famous award-winning signature sake.
Brewed in Berkeley, California, 9 oz., Junmai +3

JAPANESE ARTISANAL COLD SAKE

	Glass	Carafe	Bottle
MIO SPARKLING SAKE Delicately bubbly and refreshing, lightly sweet, soft citrus and floral. 300 ml <i>Nada -70</i>			16.
DASSAI 50 "OTTER FEST" Fragrant and refined, fennel, orange, pepper. 720 ml <i>Junmai Dai Ginjo, Yamaguchi +4</i>	11.	20.	56.
KIKUSUI "CHRYSANTHEMUM WATER" Refreshing and elegant, Mandarin orange, banana, floral. 720 ml <i>Junmai Ginjo, Niigata +1</i>	10.	18.	50.
SHIMIZU-NO-MAI "PURE DAWN" Balanced and aromatic, orange peel minerality, Fuji apple. 720 ml <i>Junmai Ginjo, Akita +3</i>	11.75	21.	58.
RIHAKU "WANDERING POET" Well-rounded, ripe honeydew melon, green herbal notes. 720 ml <i>Junmai Ginjo, Shimane +3</i>	12.75	22.	60.
SUIGEI "DRUNKEN WHALE" Crisp and robust, floral, citrus, anise. 720 ml <i>Tokubetsu Junmai, Kochi +7</i>	9.75	17.	47.
SHIRAKABEGURA "THE WHITE LABEL" Mellow and smooth, pear, caramel, nutmeg. 720 ml <i>Junmai, Hyogo +2</i>	9.	17.	43.

PREMIUM COLD SAKE

	Glass	Carafe	Bottle
SHO CHIKU BAI GINJO Delicate and smooth, apples, nectarines. 300 ml, +5			16.
HANA FUJI APPLE SAKE Aromatic, sweet Fuji apple flavor. 750 ml	7.5	13.	35.
SHO CHIKU BAI NIGORI Lightly filtered, creamy and sweet, coconut, melon. 375 ml, -20	7.		15.
TY KU COCONUT NIGORI Refreshing with silky texture and hints of vanilla. 330 ml, +1.7	9.5	.	17.5

JAPANESE PREMIUM SPIRITS*

(2 oz. each)

Glass

SHOCHU <i>iichiko</i> Distilled from barley, clean and subtle, mild.	8.75
WHISKY <i>Hibiki 12 Year Old</i> Exuberant and complex, with pineapple and honey aromas.	10.75
PLUM LIQUEUR <i>Choya Umeshu-Dento</i> Fragrant, full bodied, sweet and tart.	8.5

* Limited Availability

WINE LIST

SPARKLING WINE

			Glass	Carafe	Bottle
SPARKLING WINE	Mumm Brut Prestige (split)	Napa Valley, CA			12.25
SPARKLING WINE	Domaine Carneros Brut	Carneros, CA			52.
SPARKLING WINE	Rosa Regale (split)	Piedmont, Italy			10.
PROSECCO	Cantine Maschio	Treviso, Italy			40.
CHAMPAGNE	Moët & Chandon Imperial	Champagne, France			95.

WHITE WINE

CHARDONNAY	Columbia Crest	Columbia Valley, WA	8.75	13.15	32.
CHARDONNAY	Kendall-Jackson	California	9.75	14.65	38.
CHARDONNAY	La Crema	Sonoma Coast, CA	11.5	17.25	44.
SAUVIGNON BLANC	Joel Gott	California	9.25	13.9	36.
SAUVIGNON BLANC	Kim Crawford	New Zealand	11.	16.5	42.
PINOT GRIGIO	Coppola 'Bianco'	California	8.75	13.15	32.
PINOT GRIGIO	Santa Margherita	Valdadige, Italy	13.75	20.65	52.
MOSCATO	Beringer	Chile	7.75	11.65	26.
RIESLING	Chateau Ste. Michelle	Columbia Valley, WA	8.5	12.75	30.
WHITE ZINFANDEL	Beringer	California	7.	10.5	25.

RED WINE

PINOT NOIR	Estancia 'Pinnacles Ranches'	Monterey, CA	10.5	15.75	40.
PINOT NOIR	'Flor de Campo' by Sanford	Santa Barbara, CA	12.	18.	46.
MERLOT	14 Hands	Washington State	9.	13.5	32.
MERLOT	Rodney Strong	Sonoma County, CA	10.5	15.75	40.
CABERNET SAUVIGNON	Hayes Ranch	Central Coast, CA	9.	13.5	34.
CABERNET SAUVIGNON	Louis M. Martini	Sonoma, CA	10.	15.	38.
CABERNET SAUVIGNON	Simi	Alexander Valley, CA	13.25	19.9	52.
CABERNET SAUVIGNON	Beringer 'Knights Valley'	Knights Valley, CA	15.5	22.15	56.
MALBEC	Don Miguel Gascón	Mendoza, Argentina	10.5	15.75	40.

PLUM WINE

BENIHANA PLUM WINE		Berkeley, California	7.5	11.25	26.
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RESERVE LIST

SAUVIGNON BLANC	Craggy Range 'Te Muna'	New Zealand			48.
CHARDONNAY	Chateau Montelena	Napa Valley, CA			58.
CHARDONNAY	Cakebread Cellars	Napa Valley, CA			65.
PINOT NOIR	Sanford	Santa Rita Hills, CA			54.
CABERNET SAUVIGNON	Stag's Leap 'Artemis'	Napa Valley, CA			70.
CABERNET SAUVIGNON	Chimney Rock	Stags Leap, CA			90.

BEER



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

JAPANESE BRANDS

SAPPORO | KIRIN ICHIBAN (Large) 9.5

ASAHI | KIRIN LIGHT 5.5

DOMESTIC/IMPORT BEER

BUD LIGHT | MICHELOB GOLD 5.

CORONA | HEINEKEN 5.5

DRAFT + MICROBREW

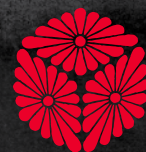
JAPANESE & SEASONAL DRAFT 6.

SEASONAL MICROBREW 6.

SAMUEL ADAMS BOSTON LAGER (12 oz.) 5.5

Local/Seasonal specialties also available.

SPECIALTY COCKTAILS



BENIHANA PUNCH 9.5

Myers's Platinum Rum with strawberry
and peach liqueurs and tropical fruit juices.

Enjoy in a signature mug. 12.

MAI TAI 9.5

Myers's Platinum Rum with orgeat syrup,
Angostura bitters, tropical fruit juices and
Myers's Dark Rum float.

BENIHANA MOJITO 9.5

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

COCONUT MOJITO 9.5

Ciroc Coconut Vodka and Malibu
Rum with coconut, pineapple,
fresh limes and mint.

WHITE PEACH SAKE SANGRIA 9.5

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

TOKYO MULE 9.5

Tito's Handmade Vodka and
Benihana Sake with crushed cucumber,
fresh lime and ginger beer.

HAIKU COLADA 9.5

Malibu Rum with pineapple and
coconut and a strawberry purée
swirl (frozen).

EXOTIC MOJITO 9.5

Malibu Mango Rum with passion
fruit purée, pineapple juice,
fresh limes and mint.

STRAWBERRY WHISKEY SMASH 9.5

Maker's Mark Bourbon and Choya
Plum Liqueur with fresh strawberries,
lemon and aromatics.

RED PLUM SAKE SANGRIA 9.5

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

YUZU MARGARITA 10.

Patrón Silver Tequila and Combier
Orange Liqueur with organic agave
nectar and yuzu sour mix.



BLUE OCEAN PUNCH BOWL 28. For two or more.

A tropical blue concoction with Malibu Rum,
New Amsterdam Pineapple Vodka, sake,
blue curaçao and tropical fruit juices.

BABY BLUE OCEAN 9.5 Single serving.



ENJOY FRESH FRUIT,
JUICES, PURÉES AND
PREMIUM SPIRITS.

SIGNATURE MARTINIS 10. EACH

BENI-TINI

Grey Goose Vodka and iichiko shochu
with hibiscus infused tea and passion
fruit purée.

LYCHEE BLOSSOM

Absolut Vodka and St-Germain
Elderflower Liqueur with lychee
purée and pineapple juice.

RISING SUN LEMON DROP

Ketel One Citroen Vodka and Cointreau
with fresh lemon juice and PAMA
Pomegranate Liqueur with a sugar rim.

TIKI MARTINI

Svedka Mango-Pineapple Vodka
with calpico, fresh lime juice and
Peychaud's Bitters.

1964 SAKETINI

Grey Goose Vodka with fresh cucumber
slices, Benihana Sake and a splash of
Plum Wine.

SIGNATURE BENIHANA MUGS 7. EACH

With a Specialty Cocktail - add 5. Mug selection may vary by location.

ALCOHOL-FREE

FROZEN SPECIALTIES

MANGO COLADA 5.75
Pineapple, coconut and mango purée.

STRAWBERRY PASSION DELIGHT 5.75
Passion fruit with a strawberry swirl.

BANANA BERRY SMOOTHIE 5.75
Strawberry, banana and blueberry.

BENIHANA LEMONADE 3.95
Complimentary refills
Raspberry | Mango | Strawberry | Passion Fruit

FRESHLY BREWED ICED TEAS 3.
Complimentary refills
Benihana “Red Flower” Hibiscus Blend *Caffeine free* |
Passion Fruit Green Tea | *Black Organic*

RAMUNE 3.95
Classic Japanese bottled soda with a “pop!”
Lemon-Lime | Grape | Strawberry

WATER 3.75
Fiji, Natural Artesian, Still | Voss, Lightly Sparkling

SODA 2.95
Complimentary refills
Pepsi | Diet Pepsi | Sierra Mist |
Dr. Pepper | Lemonade | Ginger Ale

APPETIZERS

SEAWEED SALAD 4.75

EDAMAME 5.25
Served hot and sprinkled with sea salt.

AGEDASHI TOFU 6.5

VEGETABLE TEMPURA 7.

BEEF SASHIMI 8.5
Seared beef* slices with a special dipping sauce.

SUSHI* SAMPLER 8.5

SASHIMI* SAMPLER 8.5

SHRIMP TEMPURA 9.

SHRIMP SAUTÉ 9.25

SOFT SHELL CRAB 11.25

TUNA* TATAKI 11.5

MISO SOUP 3.75
A delicious blend of miso, green onion and tofu.

BENIHANA ONION SOUP 3.5
This homemade Benihana specialty has
been a favorite since 1964.

SIDE ORDERS



HIBACHI CHICKEN RICE 3.75
The original Benihana classic. Grilled chicken, rice,
egg and chopped vegetables with garlic flavored butter.

BENIHANA SALAD 3.5
Crisp greens, red cabbage, carrots
and grape tomatoes in a homemade
tangy ginger dressing.

BROWN RICE 2.5
BENIHANA SUSHI RICE 2.5

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

SPECIALTY SUSHI ROLLS

SHRIMP LOVERS ROLL 11.75
Crab†, avocado, shrimp tempura,
shrimp, cucumber.

BOSTON ROLL 12.
Crab†, avocado, cucumber, tuna*.

VEGETABLE ROLL 5.5
Green leaf, avocado, cucumber,
tomato, red cabbage, yamagobo.

SALMON SKIN ROLL 6.4
Salmon skin, cucumber, yamagobo,
bonito flakes on top.

PHILADELPHIA ROLL 7.9
Marinated salmon*, cream cheese,
cucumber, avocado.

SHRIMP CRUNCHY ROLL 9.65
Shrimp tempura, avocado, cucumber,
crab†, tempura crumbs.

RAINBOW ROLL 12.
Tuna*, shrimp, yellowtail*, izumidai*,
salmon*, crab†, avocado, cucumber.

SUMO ROLL 13.25
Crab†, avocado, cucumber, shrimp tempura,
salmon, smelt roe, special mayo sauce (baked).

ALASKAN ROLL 12.
Crab†, avocado, salmon*, cucumber.

CATERPILLAR ROLL 12.
Eel, cucumber, avocado.

BENIHANA ROLL 6.25
Crab†, avocado, cucumber,
smelt roe.

SPICY TUNA ROLL 7.9
Tuna*, cucumber, spicy sauce.

LAS VEGAS ROLL 8.65
Salmon, avocado, cream cheese,
jalapeño, spicy sauce
on top (deep fried).

DRAGON ROLL 12.
Eel, avocado, crab†, cucumber.

SPIDER ROLL 12.
Soft shell crab, crab†, green leaf, cucumber,
avocado, soybean paper, yamagobo.

LOBSTER ROLL 22.
Lobster tempura, crab†, cucumber, romaine
lettuce. Comes with one Lobster Roll and
two Lobster Hand Rolls.

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SASHIMI/NIGIRI

- CRAB[†] STICK 2.9
- MACKEREL* 2.9
- SMELT ROE* 2.9
- SURF CLAM* 2.9
- HALIBUT* 3.15
- OCTOPUS 3.15
- EEL 3.4
- TUNA* 3.4
- SALMON ROE* 3.65
- SEA URCHIN* 6.25
- EGG* 2.9
- SHRIMP 2.9
- SQUID* 2.9
- ALBACORE TUNA* 3.15
- IZUMIDAI - TILAPIA* 3.15
- SALMON* 3.15
- MARINATED SALMON* 3.4
- YELLOWTAIL* 3.4
- SWEET SHRIMP W/HEAD* 4.15



ROLLS

- CUCUMBER ROLL 4.9
- SALMON* ROLL 5.25
- YELLOWTAIL* ROLL 5.25
- TUNA* ROLL 6.15
- CALIFORNIA[†] ROLL 6.5
- EEL ROLL 8.
- SHRIMP TEMPURA ROLL 8.5

HAND ROLLS

- CUCUMBER 4.9
- SALMON SKIN 5.15
- CALIFORNIA[†] 5.15
- TUNA* 5.15
- EEL 5.15
- SHRIMP TEMPURA 5.15
- PHILADELPHIA* 5.15
- SPICY TUNA* 5.4

SUSHI ENTRÉES

Served with Benihana salad and miso soup.

SUSHI* COMBINATION 16.
California[†] Roll with an assortment of fresh nigiri.

SUSHI* COMBINATION DELUXE 21.5
One Tuna* Roll with an assortment of fresh nigiri.

SASHIMI* COMBINATION WITH RICE 22.75
An assortment of fresh sashimi served with steamed rice.

SUSHI/SASHIMI* COMBINATION WITH RICE 26.
An assortment of sushi and sashimi served with steamed rice.

LOUNGE SPECIALS

1964 ROLL 7.75
Crab[†], shrimp, cucumber, crunchy spinach tempura bits in a sweet eel sauce.

SASHIMI CEVICHE 11.
Citrus-marinated tuna*, albacore*, masago*, shrimp*, octopus* and tilapia*.

SPICY TUNA TARTARE 12.
Thinly sliced cucumbers marinated in chili ponzu sauce beneath a layer of spicy tuna tartare*, topped with sliced avocado, masago and orange zest and served with corn tortillas.

TRIO OF FISH TACOS 12.
Tuna*, salmon* and tilapia* with avocado, grape tomato, shallot salsa and taco sauce.

CRISPY SPICY TUNA 9.5
Spicy tuna* mix served on crispy sesame rice balls, drizzled with soy chili sauce.

CHILI SHRIMP ROLL 11.
Crab[†], cream cheese and seaweed tempura in a spicy chili sauce, topped with spicy crab[†] and 6 pieces of shrimp.

GOTHAM ROLL 12.25
Crab[†], cream cheese and seaweed tempura battered, topped with spicy tuna*, crab[†], sliced lotus root and spinach tempura bits in a sweet eel sauce.

CHILI PONZU YELLOWTAIL 12.25
Thinly sliced yellowtail*, jalapeño, cilantro and masago in a chili ponzu sauce.

VOLCANO SHRIMP 12.75
Crispy shrimp served on a bed of mixed greens with a creamy spicy dipping sauce.

HIBACHI ENTRÉES

All of our beef is USDA Choice, aged to perfection and hand-cut on premise.

STEAK AND CHICKEN

5 course meals served with

- BENIHANA ONION SOUP • BENIHANA SALAD • HIBACHI SHRIMP APPETIZER
- HIBACHI VEGETABLES • HOMEMADE DIPPING SAUCES • STEAMED RICE
- JAPANESE HOT GREEN TEA

FILET MIGNON 27.5
Tenderloin* and mushrooms lightly seasoned and grilled.

HIBACHI CHICKEN 20.
Chicken breast and mushrooms grilled with butter and sesame seeds.

SPECIALTIES

6 course meals served with

- BENIHANA ONION SOUP • BENIHANA SALAD • HIBACHI SHRIMP APPETIZER
- HIBACHI VEGETABLES • MUSHROOMS • HOMEMADE DIPPING SAUCES
- STEAMED RICE • JAPANESE HOT GREEN TEA • ICE CREAM OR SHERBET

ROCKY'S CHOICE 27.75
Hibachi steak* and chicken breast grilled to your specification.
Upgrade to Filet +3.

BENIHANA DELIGHT 28.5
Chicken breast and colossal shrimp lightly seasoned and grilled.

SPLASH 'N MEADOW 30.25
Hibachi steak* and colossal shrimp lightly seasoned and grilled to your specification.

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

Benihana Safflower Oil® (80.6% Monosaturated, 15.1% Polyunsaturated) is used for cooking. Free of trans fatty acid.

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LUNCH ENTRÉES

All of our beef is USDA Choice, aged to perfection and hand-cut on premise.

Served with •BENIHANA SALAD •HIBACHI VEGETABLE RICE •HIBACHI VEGETABLES

HIBACHI CHICKEN 11.25

Chicken breast and mushrooms grilled with butter and sesame seeds.

FILET MIGNON 16.

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

SPICY HIBACHI CHICKEN 11.5

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

BEEF JULIENNE 13.5

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

HIBACHI SCALLOPS 13.5

Tender sea scallops grilled hibachi style with butter and lemon.

HIBACHI SHRIMP 12.75

Hibachi shrimp grilled with butter and lemon.

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken 10.5 | Steak* 11.25 | Hibachi Shrimp 10.75

HIBACHI STEAK 14.

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

LUNCH DUET 15.5

Select two of these Benihana favorites:

Beef* Julienne | Chicken | Calamari

Yakisoba | Scallops | Hibachi Shrimp

Dinner menu items also available.



LUNCH BOAT

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

Chicken 11.5 | Salmon 11.5 | Beef* Julienne 12.5

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