

# 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

### MIO SPARKLING SAKE

Delicately bubbly and refreshing,  
lightly sweet, soft citrus and floral. 300 ml  
Nada -70

### DASSAI 50 "OTTER FEST"

Fragrant and refined, fennel,  
orange, pepper. 720 ml  
Junmai Dai Ginjo, Yamaguchi +4

### KIKUSUI "CHRYSANTHEMUM WATER"

Refreshing and elegant, Mandarin  
orange, banana, floral. 720 ml  
Junmai Ginjo, Niigata +1

### SHIMIZU-NO-MAI "PURE DAWN"

Balanced and aromatic, orange peel  
minerality, Fuji apple. 720 ml  
Junmai Ginjo, Akita +3

### RIHAKU "WANDERING POET"

Well-rounded, ripe honeydew  
melon, green herbal notes. 720 ml  
Junmai Ginjo, Shimane +3

### SUIGEI "DRUNKEN WHALE"

Crisp and robust, floral,  
citrus, anise. 720 ml  
Tokubetsu Junmai, Kochi +7

### SHIRAKABEGURA "THE WHITE LABEL"

Mellow and smooth, pear,  
caramel, nutmeg. 720 ml  
Junmai, Hyogo +2

Glass Carafe Bottle

16.

11. 20. 56.

10. 18. 50.

11.75 21. 58.

12.75 22. 60.

9.75 17. 47.

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 iichiko

Distilled from barley,  
clean and subtle, mild.

8.75

### WHISKY Hibiki 12 Year Old

Exuberant and complex, with pineapple  
and honey aromas.

10.75

### PLUM LIQUEUR Choya Umeshu-Dento

Fragrant, full bodied, sweet and tart.

8.5

\* Limited Availability

WINE LIST

SPARKLING WINE

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.
--------------------	--	----------------------	-----	-------	-----

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.

Glass    Carafe    Bottle

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 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

Cîroc 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.

SIGNATURE BENIHANA MUGS 7. EACH

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



ENJOY FRESH FRUIT,  
JUICES, PUREES 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.

# 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

\*We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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

# 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.

## SASHIMI/NIGIRI

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

## 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

# SPECIALTY SUSHI

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

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

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

**CATERPILLAR ROLL** 12.  
Eel, cucumber, avocado.

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

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

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

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

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

**LAS VEGAS ROLL** *Deep fried* 8.65  
Salmon, avocado, cream cheese, jalapeño, spicy sauce on top.

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

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

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

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


**SUMO ROLL** *Baked* 13.25  
Crab†, avocado, cucumber, shrimp tempura, salmon, smelt roe, special mayo sauce.

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

NOODLE AND TOFU

5 course meals served with

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



**SEAFOOD DIABLO 23.6**

Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce.

**SPICY TOFU STEAK 17.1**  
Tofu, scallions and cilantro grilled in a spicy tofu hot sauce.

**YAKISOBA 19.35**  
Japanese sautéed noodles with chicken and mixed vegetables in a special sauce and sprinkled with sesame seeds.



ALL OF OUR BEEF IS USDA CHOICE, AGED TO PERFECTION AND HAND-CUT ON PREMISE.

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

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 to perfection.

**TERIYAKI CHICKEN 20.25**  
Chicken breast grilled with mushrooms in a special homemade teriyaki sauce.

**SPICY HIBACHI CHICKEN 20.5**  
Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.

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

**HIBACHI STEAK 24.75**  
New York strip steak\* and mushrooms hibachi grilled to your specification.

**TERIYAKI STEAK 24.75**  
Thinly sliced steak\*, scallions and mushrooms grilled in a homemade teriyaki sauce.

**HIBACHI CHATEAUBRIAND 35.25**  
8.5 ounces of center cut tenderloin\* and mushrooms lightly seasoned and grilled with garlic butter.

**IMPERIAL STEAK 37.5**  
A 12 ounce New York strip steak\* with mushrooms grilled to perfection.

SEAFOOD

5 course meals served with

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



**HIBACHI SHRIMP 25.**

Hibachi shrimp grilled to perfection.

**SURF SIDE 31.**  
Grilled colossal shrimp, calamari and tender sea scallops.

**COLOSSAL SHRIMP 27.5**  
Colossal shrimp lightly seasoned and grilled with lemon and butter.

**HIBACHI TUNA STEAK 24.75**  
Sesame crusted tuna steak\* with tomato, avocado and edamame in a white balsamic sauce. Served medium rare.

**HIBACHI SALMON WITH AVOCADO TARTAR SAUCE 24.5**  
Hibachi grilled salmon in a savory avocado tartar sauce, with sautéed shiitake mushrooms and asparagus in garlic butter. Served with sautéed udon noodles.

**HIBACHI SCALLOPS 26.5**  
Tender sea scallops grilled hibachi style with butter and lemon.

**OCEAN TREASURE 38.75**  
Steamed cold water lobster tail with grilled sea scallops and colossal shrimp.


**TWIN LOBSTER TAILS 41.75**  
Two cold water lobster tails steamed with butter and lemon.

\*We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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 Mignon +3.

**BENIHANA TRIO 38.**  
Filet mignon\*, chicken breast and colossal shrimp grilled with lemon and butter.

**BENIHANA SPECIAL 38.75**  
Hibachi steak\* paired with a cold water lobster tail.

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

**BENIHANA EXCELLENCE 28.75**  
Teriyaki beef\* julienne with scallions and colossal shrimp.

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

**DELUXE TREAT 39.75**  
Filet mignon\* and cold water lobster tail grilled with butter and lemon.

**LAND ‘N SEA 34.75**  
Tender filet mignon\* and sea scallops grilled in butter and lemon.

**SAMURAI TREAT 35.**  
Filet mignon\* and colossal shrimp grilled to perfection with lemon and butter.

**HIBACHI SUPREME 47.25**  
Chateaubriand\*, 8.5 ounces of our finest center cut tenderloin, served with a steamed cold water lobster tail with butter and lemon.

# 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

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

\*We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. †Kani kama crab & kani kama crab mix contain imitation crab.