

SAKE

The traditional Japanese alcoholic beverage made from rice, commonly referred to as “rice wine.” Sake is rated on a scale of -20 (sweetest) to +20 (driest).

Glass *Bottle*

BENIHANA HOT SAKE 9 oz.
Our own special blend. +3

\$12.50

JAPANESE PREMIUM COLD SAKE

KIKUSUI “CHRYSANTHEMUM WATER”

\$49.00

Junmai Ginjo, Niigata 300 ml

A distinctive sake with the sweet aroma of rose and mandarin orange.

Easy to drink, with a light fresh palate and clean finish. +1

SHIRAKABEGURA “THE WHITE DUNGEON”

\$49.00

Junmai, Hyogo 300 ml

Brewed with the renowned Miyamizu waters, this refined sake has pear and nutmeg on the nose with the flavor of green apple peel. +2

SUIGEI “DRUNKEN WHALE”

\$55.00

Junmai, Kochi 300 ml

An homage to the king of the ocean, this is a clean sake with a floral scent and the flavors of fennel, hops and strawberry. +7

OTOKOYAMA

\$74.00

Junmai, Hokkaido 720 ml

Quiet grain like aroma with a hint of fruity nose a very dry sake with a sharp and rich, full bodied taste +10

SAKE FLIGHT

\$19.00

Sample three hand-selected premium cold sake. 2 oz. each

PREMIUM COLD SAKE

SHO CHIKU BAI NIGORI Nigori, Berkeley, CA 375 ml

\$27.00

The unfiltered predecessor to clear sake. Milky and sweet, with the rich flavor of coconut and sweet melon. -20

SHO CHIKU BAI GINJO Junmai Ginjo, Berkeley, CA 300 ml

\$35.00

Smooth and clean, with a mellow flavor of vanilla and nectarines. +5

All prices are in US Dollars \$1.00 = 1.78 AWG
A 15% service charge will be added to your bill.

SPARKLING WINE & CHAMPAGNE

Mumm Cuvée 'M' 187 ml	Napa Valley, California	Glass	Bottle
			\$30.00

WHITE WINE

CHARDONNAY		Glass	Bottle
Kendall-Jackson, 'Vintner's Reserve'	California		\$55.00
La Crema	Sonoma Coast, California		\$65.00
Alamos	Argentina	\$9.00	\$40.00

SAUVIGNON BLANC

Kim Crawford	Marlborough, New Zealand		\$55.00
Casillero del Diablo	Chile	\$8.00	\$35.00

PINOT GRIGIO

Santa Margherita	Alto Adige, Italy		\$47.00
Folonari	Italy	\$9.00	\$40.00

RIESLING

Chateau Ste. Michelle	Columbia Valley, Washington	\$9.00	\$41.00
Relax	Germany	\$8.00	\$35.00

BLUSH & BLENDS

Beringer White Zinfandel	California	\$8.00	\$35.00
Wente White Zinfandel	California		\$36.00

RED WINE

PINOT NOIR		Glass	Bottle
Kendall Jackson	California		\$55.00
Casillero del Diablo	Chile	\$8.00	\$35.00

MERLOT

Yellow Tail	Australia	\$8.00	\$31.00
Casillero del Diablo	Chile		\$35.00

CABERNET SAUVIGNON

Hayes Ranch	Central Coast, California	\$9.00	\$40.00
Marques Concha y Toro			\$47.00

PLUM WINE

Benihana Plum Wine	Berkeley, California	\$8.00	\$33.00
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BEER

Sapporo	16 oz.	\$10.50	Corona	12 oz.	\$6.25
Budweiser	12 oz.	\$6.25	Heineken	8.5 oz.	\$5.25
Bud Light	12 oz.	\$6.25	Balashi	7.5 oz.	\$4.00

SPECIALTY COCKTAILS

BENIHANA PUNCH

Myers's Platinum Rum, strawberry and peach liqueurs and tropical fruit juices \$8.75

MAI TAI

Myers's Platinum Rum, orgeat syrup, Angostura bitters, tropical fruit juices, Myers's Dark Rum float
\$8.25

PINA COLADA

Rum, pineapple and coconut
\$7.50

BENIHANA MOJITO

Bacardi Silver, sake, fresh limes and mint
\$7.50

RED PLUM SAKE SANGRIA

Red wine, sake, plum wine and fruit juices
\$7.50

SIGNATURE MUGS

Specialty Cocktails with mug - Ask server for detail. Mug selection may vary by location.

BLUE TSUNAMI PUNCH BOWL

For two or more. A tropical blue concoction that's meant to be shared
\$19.00

SIGNATURE MARTINIS

SAKE SLIDE

Sake, Kahlua, Bailey's Irish Cream
\$8.25

SAN DIEGO BEACH

Sake, apple pucker, pineapple juice
\$8.25

BLUE MOON SAKETINI

SKYY Vodka, sake, blue curacao, peach schnapps, fresh lemon juice
\$8.25

OCEAN BLUE

Sake, Blue Curacao, triple sec, pineapple juice
\$8.25

MANGO SAKETINI

Nigori sake, Malibu Mango rum, pineapple and orange juice
\$8.25

CHOCOLATE CAKE SAKETINI

Sake, absolute citron, frangelico
\$8.25

BLACK NINJA

Sake, kahlua
\$8.25

SPECIALTY SUSHI ROLLS

VEGETABLE ROLL

Green leaf, avocado, cucumber, tomato,
red cabbage, yamagobo
\$5.00

CALIFORNIA ROLL

Crab, avocado, cucumber
\$8.00

SPICY TUNA ROLL*

Tuna, cucumber, spicy sauce
\$9.00

LAS VEGAS ROLL*

Salmon, avocado, cream cheese, jalapeño,
spicy sauce on top (deep fried)
\$9.00

RAINBOW ROLL*

Tuna, shrimp, yellowtail, izumidai, salmon,
crab, avocado, cucumber
\$16.50

SPIDER ROLL

Soft shell crab, crab, green leaf,
cucumber, avocado, soybean paper
\$13.50

CATERPILLAR ROLL

Eel, cucumber, avocado
\$16.50

ALASKAN ROLL*

Crab, avocado, salmon, cucumber
\$15.50

BENIHANA ROLL

Crab, avocado, cucumber, smelt egg
\$9.00

SALMON SKIN ROLL

Salmon skin, cucumber, yamagobo,
bonito flakes on top
\$8.00

PHILADELPHIA ROLL*

Marinated salmon, cream cheese,
cucumber, avocado
\$8.00

SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber,
crab, tempura crumbs
\$12.50

DRAGON ROLL

Eel, avocado, crab, cucumber
\$15.50

SHRIMP LOVER'S ROLL

Crab, avocado, shrimp tempura,
shrimp, cucumber
\$16.50

BOSTON ROLL*

Crab, avocado, cucumber, tuna
\$15.50

SUMO ROLL

Crab, avocado, cucumber, shrimp tempura,
salmon, special mayo sauce (baked)
\$17.50

SASHIMI / SUSHI (PER PIECE)

CRAB STICK \$2.95

EEL \$3.25

EGG \$2.95

IZUMIDAI - TILAPIA* \$3.25

MACKEREL* \$3.75

SALMON* \$3.25

OCTOPUS \$3.25

SALMON ROE* \$3.75

SHRIMP \$3.50

SMELT ROE* \$3.25

SQUID* \$3.25

TUNA* \$3.25

YELLOWTAIL* \$3.25

ROLLS AND HAND ROLLS (HR)

CUCUMBER ROLL \$4.50

SKIN SALMON ROLL* \$8.00

SHRIMP TEMPURA ROLL \$12.50

TUNA ROLL* \$7.50

YELLOWTAIL ROLL* \$8.00

CALIFORNIA HR \$7.50

CUCUMBER HR \$4.00

SALMON SKIN HR \$7.50

SHRIMP TEMPURA HR \$11.50

TUNA HR* \$7.00

PHILADELPHIA HR* \$7.50

SPICY TUNA HR* \$8.50

SPIDER HR \$11.50

SUSHI ENTRÉES

Served with salad and miso soup.

SUSHI COMBINATION*
\$28.00

SUSHI/SASHIMI COMBINATION*
\$31.00

SASHIMI COMBINATION*
\$30.00

* Asterisked items are served raw or undercooked, or cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Items may include sesame seeds. Crabstick is used for crab. Please inform your server of any food allergies.

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.

SIDE ORDERS

EDAMAME

Served hot and sprinkled with sea salt. \$6.95

BENIHANA ONION SOUP

This homemade Benihana specialty simmers for six hours.
A favorite since 1964. \$4.25

STEAMED RICE \$2.00

MISO SOUP \$4.25

BENIHANA SALAD \$4.25

SEAWEED SALAD \$7.50

VEGETABLE TEMPURA \$8.95

CALAMARI TEMPURA \$9.50

SHRIMP TEMPURA \$9.95

SCALLOP TEMPURA \$8.00

HIBACHI CHICKEN RICE

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter. \$4.25

BEEF SASHIMI

Seared beef slices* with a special dipping sauce. \$11.95

BROWN RICE \$2.75

SEAFOOD SALAD* \$9.50

CALAMARI SAUTÉ \$9.50

SHRIMP SAUTÉ \$9.95

SCALLOP SAUTÉ \$8.00

SUSHI SAMPLER \$9.50

SASHIMI SAMPLER \$9.50

SOFT SHELL CRAB \$12.50

SPICY SEAFOOD SOUP

Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic onion soup.
\$18.95

Extra serving of homemade Benihana hot sauce \$0.95 cents.

WATER

Fiji Natural Artesian, Still
Voss, Lightly Sparkling

\$3.75

\$4.75

SOFT DRINKS

SODA

Coke - Diet Coke - Sprite - Ginger Ale

\$2.50

BENIHANA LEMONADE

Raspberry - Mango - Strawberry - Passion Fruit

\$3.75

FRESHLY BREWED ICED TEA

Regular, black organic

\$2.85

ALCOHOL-FREE FROZEN SPECIALTIES

\$4.95

BANANA BERRY SMOOTHIE

A delicious blend of strawberries, bananas and blueberries

MANGO COLADA

Pineapple and coconut blended with mango purée

LIME FREEZE

Blended with your choice of strawberry, cherry or raspberry

STRAWBERRY PASSION DELIGHT

Passion fruit with strawberry swirl

EMPEROR'S SALAD

Garden salad with grapefruit, avocado, asparagus, English cucumber and assorted fresh vegetables served with wasabi dressing. Oil and vinegar or ginger dressing also available. Comes with Benihana onion soup, hibachi shrimp appetizer, brown rice, homemade dipping sauces and Japanese hot green tea.

Add chicken \$15.95 - Add steak* \$17.95 - Add colossal shrimp \$17.95

HIBACHI ENTRÉES

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

FILET MIGNON

Tenderloin* lightly seasoned and grilled to perfection.

\$26.95

TERIYAKI STEAK

Thinly sliced steak,* scallions and mushrooms grilled in a homemade teriyaki sauce.

\$22.95

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.

\$22.95

COLOSSAL SHRIMP

Colossal shrimp lightly seasoned and grilled with lemon and butter.

\$23.95

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

\$23.95

IMPERIAL STEAK

A 12 ounce New York strip steak* with mushrooms grilled to perfection.

\$36.95

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

\$21.95

COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce.

\$23.95

SEAFOOD DIABLO

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

\$24.95

HIBACHI SPECIALTIES

All of our beef is USDA, aged to perfection and hand-butchered 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.

BENIHANA DELIGHT

Chicken breast and colossal shrimp, lightly seasoned and grilled.

\$27.95

SPLASH 'N MEADOW

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

\$28.95

LAND 'N SEA

Tender filet mignon* and sea scallops grilled in butter and lemon.

\$31.95

BENIHANA SPECIAL

Hibachi steak* paired with a cold water lobster tail.

\$35.95

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LUNCH BOAT

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

Chicken - Salmon - Beef* Julienne
\$18.95

LUNCH

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

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.

\$15.50

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

\$15.50

SPICY HIBACHI CHICKEN

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

\$15.50

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken \$15.50 - Steak* \$15.50
Hibachi Shrimp \$16.50

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

\$16.95

HIBACHI SHRIMP

Hibachi shrimp grilled with butter and lemon.

\$16.50

BEEF JULIENNE

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

\$16.00

HIBACHI STEAK

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

\$16.00

FILET MIGNON

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

\$19.50

LUNCH DUET

Select two of these Benihana favorites.

Beef* Julienne - Chicken - Calamari
Yakisoba - Scallops - Hibachi Shrimp
\$19.95

DESSERT

ICE CREAM

Chocolate, vanilla or strawberry \$3.50

FRESH PINEAPPLE BOAT

\$4.95

SHERBET

\$3.95

BANANA TEMPURA

\$6.50