

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

\$12.50

9 oz.

Our famous signature sake. +3

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

\$27.00

Junmai Nigori, Berkeley, CA 375 ml

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

SHO CHIKU BAI GINJO

\$35.00

Junmai Ginjo, Berkeley, CA 300 ml

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

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 |
|--------------------|----------------------|--------|---------|

BEER

| | | |
|-----------|---------|---------|
| Sapporo | 16 oz. | \$10.50 |
| Budweiser | 12 oz. | \$6.25 |
| Bud Light | 12 oz. | \$6.25 |
| Corona | 12 oz. | \$6.25 |
| Heineken | 8.5 oz. | \$5.25 |
| 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, coconut cream, pineapple juice
\$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

BLUE TSUNAMI PUNCH BOWL

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

SIGNATURE MUGS

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

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

ENTRÉES

STEAK AND CHICKEN

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

IMPERIAL STEAK

A 12 ounce New York strip steak* with mushrooms grilled to perfection.
\$36.95

HIBACHI CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.
\$22.95

HIBACHI CHATEAUBRIAND

8.5 ounces of center cut tenderloin* and mushrooms lightly seasoned and grilled with garlic butter.
\$33.95

SEAFOOD

Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

COLOSSAL SHRIMP

Colossal shrimp lightly seasoned and grilled with lemon and butter.
\$23.95

HIBACHI SHRIMP

Hibachi shrimp grilled to perfection.
\$22.95

HIBACHI TUNA STEAK

Sesame crusted tuna steak* with tomato, avocado and edamame in a white balsamic sauce. Served medium rare.
\$25.95

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.
\$23.95

OCEAN TREASURE

Cold water lobster tail, sea scallops and colossal shrimp grilled to perfection.
\$39.95

HIBACHI STEAK

New York strip steak* and mushrooms hibachi grilled to your specification.
\$22.95

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.
\$21.95

SPICY HIBACHI CHICKEN

Chicken breast grilled with mushrooms in a special spicy homemade sauce.
\$22.95

COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce.
\$23.95

SALMON TSUTSUMI-YAKI

Salmon with vegetables and a hint of lime and dill, wrapped and steamed on the grill.
\$22.95

SURF SIDE

Grilled colossal shrimp, calamari and tender sea scallops.
\$27.95

TWIN LOBSTER TAILS

Two cold water lobster tails grilled with butter and lemon.
\$39.95

All prices are in US Dollars \$1.00 = 1.78 AWG
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.

* 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. Please inform your server of any food allergies.

ENTRÉES

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.

ROCKY'S CHOICE

Hibachi steak* and chicken breast grilled to your specification.
\$26.95

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 TRIO

Filet mignon*, chicken breast and colossal shrimp grilled with lemon and butter.
\$36.95

HIBACHI SUPREME

Chateaubriand* served with a cold water lobster tail sautéed with butter and lemon.
\$43.95

SALAD & VEGETABLES

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.
\$12.95

Add chicken
\$15.95

Add steak*
\$17.95

Add colossal shrimp
\$17.95

GARDEN DELIGHT

Asparagus and other assorted fresh garden vegetables steamed on the grill before your eyes and finished with a white balsamic vinegar. Comes with Benihana onion soup, Benihana salad, tofu appetizer, hibachi vegetables, brown rice and Japanese hot green tea.
\$12.95

NOODLES & TOFU

Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

SEAFOOD DIABLO

Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce.
\$24.95

SPICY TOFU STEAK

Tofu, scallions and cilantro grilled in a spicy tofu hot sauce.
\$15.95

YAKISOBA

Japanese sautéed noodles with chicken and mixed vegetables in a special sauce and sprinkled sesame seeds.
\$21.95

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 a strawberry swirl

BENIHANA LEMONADE

\$3.75

Raspberry
Mango

Strawberry
Passion Fruit

FRESHLY BREWED ICED TEA

\$2.85

Regular, black organic tea

SODA

\$2.50

Coke
Diet Coke

Sprite
Ginger Ale

WATER

Fiji, Natural Artesian, Still \$3.75

Voss, Lightly Sparkling \$4.75

DESSERT

ICE CREAM

Chocolate, vanilla or strawberry \$3.50

FRESH PINEAPPLE BOAT

\$4.95

SHERBET

\$3.95

BANANA TEMPURA

\$6.50

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

BEEF SASHIMI

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

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

BENIHANA SALAD

Crisp greens, red cabbage, carrots and grape tomatoes in homemade tangy ginger dressing.
\$4.25

BENIHANA SUSHI RICE

\$2.75

BROWN RICE

\$2.75

CALAMARI SAUTÉ

\$9.50

SHRIMP SAUTÉ

\$9.95

SCALLOP SAUTÉ

\$8.00

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.
Extra serving of steamed rice \$2.00.

SUSHI

| | Half | Full | | Half | Full |
|--|--------|---------|---|--------|---------|
| VEGETABLE ROLL Green leaf, avocado, cucumber, tomato, red cabbage, yamagobo | | \$5.00 | BENIHANA ROLL Crab, avocado, cucumber, smelt egg | | \$9.00 |
| CALIFORNIA ROLL Crab, avocado, cucumber | \$4.00 | \$8.00 | SALMON SKIN ROLL Salmon skin, cucumber, yamagobo, bonito flakes on top | \$4.00 | \$8.00 |
| SPICY TUNA ROLL* Tuna, cucumber, spicy sauce | \$4.50 | \$9.00 | PHILLY ROLL* Salmon, cream cheese, cucumber, avocado | \$4.00 | \$8.00 |
| LAS VEGAS ROLL* Salmon, avocado, cream cheese, jalapeño, spicy sauce on top (deep fried) | \$4.50 | \$9.00 | CRUNCHY ROLL Shrimp tempura, avocado, cucumber, crab, tempura crumbs | \$6.25 | \$12.50 |
| DRAGON ROLL Eel, avocado, crab, cucumber | \$7.75 | \$15.50 | BOSTON ROLL* Crab, avocado, cucumber, tuna | \$7.75 | \$15.50 |
| SHRIMP LOVERS Crab, avocado, shrimp tempura, shrimp, cucumber | \$8.25 | \$16.50 | ALASKAN ROLL* Crab, avocado, salmon, cucumber | \$7.75 | \$15.50 |
| CATERPILLAR ROLL Eel, cucumber, avocado | \$8.25 | \$16.50 | SPIDER ROLL Soft shell crab, crab, green leaf, cucumber, avocado, soybean paper | | \$13.50 |
| RAINBOW ROLL* Tuna, shrimp, yellowtail, izumidai, salmon, crab, avocado, cucumber | | \$16.50 | SUMO ROLL Crab, avocado, cucumber, shrimp tempura, salmon, special mayo sauce (baked) | | \$17.50 |

Ask your server for a full sushi menu.

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LUNCH BOAT

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

\$18.95

Chicken - Salmon - Beef* Julienne

LUNCH ENTRÉES

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 SHRIMP

Hibachi shrimp grilled with butter and lemon.

\$16.50

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

\$16.95

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

Dinner menu items also available.

TAKE HOME

STEAMED RICE

Twelve ounces \$3.00

BROWN RICE

Twelve ounces \$5.00

BENIHANA SUSHI RICE

Twelve ounces \$5.00

HIBACHI CHICKEN RICE

Twelve ounces \$8.50

GINGER SAUCE

One pint \$5.25

HOT SAUCE

Four ounces \$4.00

TERIYAKI SAUCE

One pint \$5.25

SALAD DRESSING

One pint \$5.25

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