

## 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).

<b>BENIHANA HOT SAKE</b> Junmai, Berkeley, CA 9 oz. Our own special blend. +3	10.
--	-----

## JAPANESE PREMIUM COLD SAKE

	<i>Glass</i>	<i>Bottle</i>
<b>HAKUTSURU “SHO-UNE”</b> Junmai Dai Ginjo 300 ml		23.
Junmai Dai Ginjo, Nada 720 ml		54.
Graceful, fruity scents velvety smoothness. Slightly dry and medium bodied. Using only the finest rice “Yamada-Nishiki”, and Nada’s famed natural spring water “MIyamizu”, “SHO-UNE” has been brewed as the Supreme of Japanese Sake. +2		

<b>HAKUTSURU DRAFT SAKE</b> 300 ml		12
Junmai Nama Chozo, Nada 720 ml		24
Being aged after brewing for one month in its fresh state around 41F before bottling. Draft Sake has its refined freshness. It is characterized by its light, fresh and smooth, +3		

<b>HAKUTSURU JUNMAI SAKE</b> Junmai, Nada 720 ml	8	32
Hakutsuru Junmai Sake has been brewed with a 250-year-old traditional technique of the brew house. It is characterized by its well-matured full-bodied taste and mellow reverberation +3		

<b>KIKUSUI “CHRYSANTHEMUM WATER”</b> Junmai Ginjo, Niigata 720 ml	10	45
A distinctive sake with the sweet aroma of rose and mandarin orange. Easy to drink, with a light fresh palate and clean finish. +1		

<b>KUROSAWA</b> Junmai, Nagano 720 ml	9	38
This sake boasts a natural Kimoto flavor, which is full-bodied and earthy, yet light. It is Exquisitely balanced and masterfully brewed as the almighty sake +2		

## JAPANESE COLD SAKE

<b>SAKE FLIGHT</b> 2 oz. each	13.
Sample three hand-selected premium cold sakes.	

<b>HAKUTSURU NIGORI SAKE “SAYURI”</b> Junmai Nigori, Nada 300 ml	14.
The unfiltered predecessor to clear sake. Milky and natural sweetness and smooth taste. -11	

<b>HAKUTSURU</b> Junmai Ginjo 300 ml	16
Junmai Ginjo, Nada 720 ml	32
Flowery fragrant and silky smoothness. Slightly dry and light. +3	

## JAPANESE PREMIUM SPIRITS

<b>CHOYA PREMIUM PLUM LIQUEUR</b>	9.
<i>Osaka</i> - “Ume” or Japanese “plum” is the basis for this premium liqueur. Using a 400 year old recipe, this plum liqueur exhibits a balance of sweetness, acidity and exotic fragrance.	

<b>IICHIKO SHOCHU</b>	7.5
<i>Oita</i> - Japan’s number one selling shochu (vodka-like spirit), distilled from barley. Pure and transparent with a delicate fragrance, enjoy it as you would vodka.	

<b>YAMAZAKI 12 YEARS SINGLE MALT WHISKY</b>	11.
<i>Kyoto</i> - A truly exceptional single malt whisky with a gorgeous aroma and lasting nose. Crisp and dry start, with hints of dried fruit and vanilla, and a long warm finish.	

## SPARKLING WINE & CHAMPAGNE

Mumm cuvee "M" (Split), <i>Napa Valley California</i>	11.
Brut Domain Chardon, <i>Napa Valley</i>	48.
Extra Dry G.H. Mumm, <i>France</i>	55.
Môet & Chandon Imperial, <i>Champagne, France</i>	85.
Cuvee Dom Perignon, <i>France</i>	175.

## WHITE WINE

### CHARDONNAY

Robert Mondavi, <i>California</i>	8.25	32.
Kendall-Jackson, <i>Vintner's Reserve, California</i>		34.
La Crema, <i>Sonoma, California</i>	10.5	40.
Cakebread Cellars, <i>California</i>		65.

### SAUVIGNON BLANC

Kim Crawford, <i>Marlbrough, New Zealand</i>	10.	38.
Ferrari-Carano 'Fumé Blanc', <i>Sonoma, California</i>		46.

### PINOT GRIGIO

Francis Ford Coppola 'Blanco', <i>California</i>	8.	30.
Santa Margherita, <i>Alto Adge, Italy</i>	14.	48.

### RIESLING

Chateau Ste. Michelle, <i>Columbia Valley, WA</i>	7.	26.
Saint M, <i>Pfalz, Germany</i>	9.	32.

### BLUSH & BLENDS

Belinger <i>White Zinfandel, California</i>	7.	24.
Seven Daughters, <i>California</i>		35.
Conundrum, <i>California</i>		60.

## RED WINE

### PINOT NOIR

Jargon, <i>California</i>	8.	30.
Estancia, 'Pinnacles Ranches', <i>Monterey, CA</i>	10.	36.
Sokol-Blosser, <i>Dundee Hills, Oregon</i>		70.
Pommard by Louis Jadot, <i>Burgundy, France</i>		80.

### MERLOT

14 Hands, <i>Washington State</i>	8.	30.
Tangley Oaks, <i>Napa Valley, California</i>	9.	36.
Saint Emilion by Christian Moueix		48.
<i>Bordeaux, France</i>		

### CABERNET SAUVIGNON

Hayes Ranch, <i>Central Coast, California</i>	8.	30.
Louis Martini, <i>Sonoma, California</i>		34.
Simi, <i>Alexander Valley, California</i>	14.	52.
Stags Leap Wine Cellars 'Artemis'		120.
<i>Napa Valley, California</i>		

### INTERNATIONAL REDS

El Portillo Malbec, <i>Uco Valley, Mendoza, Argentina</i>		36.
Penfolds Bin 389, <i>Cabernet Shiraz, South Australia</i>		65.
Marqués de Riscal Reserva, <i>Rioja, Spain</i>		70.

### PLUM WINE

Benihana Plum Wine, <i>Berkeley, California</i>	7.	26.
---	----	-----

## BEER

Ask your server about regional specialties.

20 OZ	12 OZ	12 OZ	DRAFT
Sapporo 8.	Kirin Asahi Corona Heineken 5.5	Michelob Light 4.75	Sapporo 6.

## SPECIALTY COCKTAILS

### BENIHANA PUNCH

Myers's Platinum Rum, strawberry and peach liqueurs and tropical fruit juices 8. - Enjoy in a signature mug 11.

### MAI TAI

Myers's Platinum Rum, orgeat syrup, Angostura bitters, tropical fruit juices, Myers's Dark Rum float  
8.5

### HAIKU COLADA

Malibu Rum, pineapple and coconut with a strawberry purée swirl  
8.5

### BENIHANA MOJITO

Bacardi Silver, sake, fresh limes and mint  
8.5

### EXOTIC MOJITO

Malibu Mango Rum, passion fruit purée, pineapple juice, limes and mint  
8.5

### BERRIES MOJITO

Stoli Blueberi, Chambord, strawberry and raspberry purées, limes and mint  
8.5

### BLUE TSUNAMI PUNCH BOWL

For two or more. A tropical blue concoction that's meant to be shared  
20.

### IMPERIAL MARGARITA

Patrón Silver, Patrón Citrónge and yuzu sour mix  
10.

### POMEGRANATE HIBISCUS MARGARITA

Herradura Reposado, PAMA Pomegranate Liqueur and hibiscus syrup  
10.

### RED PLUM SAKE SANGRIA

Red wine, sake, plum wine and fruit juices  
8.5

### WHITE PEACH SAKE SANGRIA

White wine, sake, peach and passion fruit purées and pineapple juice  
8.5

### SIGNATURE MUGS

Specialty Cocktails with mug, add 5.  
Mug only 7. Mug selection may vary by location

## SHOCHU COCKTAILS

Japanese-inspired cocktails with shochu, a vodka-like spirit.  
9.

### RUBY RED GRAPEFRUIT

Shochu with fresh squeezed grapefruit juice, served in a sugar rimmed glass.

### SPARKLING YUZU

Yuzu (Japanese citrus) mix and shochu, topped with lemon-lime soda.

### POMEGRANATE

Sweet and tangy pomegranate juice with shochu and a splash of soda.

### BLOODY MARY

Spicy bloody mary mix and shochu served with a Japanese "seven flavor" chili pepper rim.

## SIGNATURE MARTINIS

### BENI-TINI

Grey Goose, shochu, hibiscus infused tea, passion fruit purée  
9.

### HANA-TINI

Stoli Vodka, nigori sake, white peach purée,  
peach schnapps  
9.

### RISING SUN

Absolut Citron, Cointreau, PAMA  
Pomegranate Liqueur, fresh lemon juice, sugar  
rim  
9.

### PASSION MARTINI

Myers's Platinum Rum, Navan Vanilla  
Cognac, passion fruit purée, tapioca pearls  
9.

### KIWI CRUSH

Ketel One Citroen, fresh kiwi, green tea syrup,  
St-Germain  
9.

### WATER

3.75  
Fiji Natural Artesian, Still  
Voss, Lightly Sparkling

### SOFT DRINKS

**RAMUNE** 3.95  
Classic Japanese soda with a "pop!" Original or strawberry.

**SODA** *Free refills* 2.75  
Pepsi - Diet Pepsi - Sierra Mist - Lemonade - Ginger Ale

**BENIHANA LEMONADE** *Free refills* 3.50  
Raspberry - Mango - Strawberry - Passion Fruit

**FRESHLY BREWED ICED TEA** *Free refills* 3.00  
Regular, black organic - Green tea, matcha  
Red Flower, hibiscus blend

### MANGO SAKETINI

Malibu Mango Rum, nigori sake, mango purée,  
tropical fruit juices  
9.

### SMOKING DRAGON

Bulleit Bourbon, morello cherry purée,  
pomegranate juice, gunpowder tea  
9.

### BLUE MOON SAKETINI

SKYY Vodka, sake, blue curacao, peach  
schnapps, fresh lemon juice  
9.

### 1964

Hendrick's Gin, sake, fresh cucumber and lime  
juice, St-Germain  
10.

### SPECIALTY TEAS

#### BENIHANA HERB TEA®

One pot serving 6.00 - Take home our 4.6 ounce can 12.00  
Take home our full tea set 40.00

### ALCOHOL-FREE FROZEN SPECIALTIES

5.50

#### 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

## SPECIALTY SUSHI ROLLS

### BENIHANA ROLL

Crab, avocado, cucumber, smelt egg  
7.

### SPICY TUNA ROLL\*

Tuna, cucumber, spicy sauce  
7.25

### SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber,  
crab, tempura crumbs  
9.25

### DRAGON ROLL

Eel, avocado, crab, cucumber  
12.

### SPIDER ROLL

Soft shell crab, crab, green leaf,  
cucumber, avocado, soybean paper  
12.

### RAINBOW ROLL\*

Tuna, shrimp, yellowtail, izumidai, salmon,  
crab, avocado, cucumber  
12.

### TUNA ROLL

6.5

### YELLOW TAIL

8.

### HAND ROLL COMBINATION

California HR, Tuna HR and Yellowtail HR  
15.

### CALIFORNIA ROLL

Crab, avocado, cucumber  
6.5

### PHILADELPHIA ROLL\*

Marinated salmon, cream cheese,  
cucumber, avocado  
8.

### BOSTON ROLL\*

Crab, avocado, cucumber, tuna  
12.

### ALASKAN ROLL\*

Crab, avocado, salmon, cucumber  
12.

### VEGETABLE ROLL

Green leaf, avocado, cucumber, tomato,  
red cabbage, yamagobo  
5.50

### LAS VEGAS ROLL\*

Salmon, avocado, cream cheese, jalapeño,  
spicy sauce on top (deep fried)  
8.75

### TUNA HAND ROLL

6.5

### YELLOW TAIL HAND ROLL

8.

\* 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.

\* 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.

## SIDE ORDERS

### EDAMAME

Served hot and sprinkled with sea salt. 4.50

### BENIHANA ONION SOUP

This homemade Benihana specialty simmers for six hours.  
A favorite since 1964. 3.00

MISO SOUP 3.00

BENIHANA SALAD 2.75

SEAWEED SALAD 3.75

VEGETABLE TEMPURA 5.75

CALAMARI TEMPURA 7.25

SHRIMP TEMPURA 8.00

SCALLOP TEMPURA 8.00

### HIBACHI CHICKEN RICE

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

### BEEF SASHIMI

Seared beef slices\* with a special dipping sauce. 7.75

STEAMED RICE 3.00

BROWN RICE 2.00

SUSHI SAMPLER\* 8.00

SASHIMI SAMPLER\* 8.75

CALAMARI SAUTÉ 7.25

SHRIMP SAUTÉ 8.00

SCALLOP SAUTÉ 8.25

SOFT SHELL CRAB 8.25

## NIGIRI SUSHI (PER PIECE)

TUNA\*  
2.50

SALMON\*  
2.50

SHRIMP  
2.50

YELLOWTAIL\*  
2.50

EEL  
2.50

IZUMIDAI\* (TILAPIA)  
2.50

### SPICY SEAFOOD SOUP

Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic onion soup.  
12.00

Extra serving of homemade Benihana hot sauce 75 cents.

### 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 18.75 - Add steak\* 19.75 - Add colossal shrimp 19.75

## HIBACHI ENTRÉES

All of our beef is USDA Choice, 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.  
25.50

### TERIYAKI STEAK

Thinly sliced steak,\* scallions and mushrooms grilled in a homemade teriyaki sauce.  
23.25

### HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.  
19.00

### COLOSSAL SHRIMP

Colossal shrimp lightly seasoned and grilled with lemon and butter.  
24.50

### HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.  
23.00

### IMPERIAL STEAK

A 12 ounce New York strip steak\* with mushrooms grilled to perfection.  
33.25

### HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.  
19.00

### COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce.  
24.00

### SEAFOOD DIABLO

Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce.  
21.00

## HIBACHI SPECIALTIES

All of our beef is USDA Choice, 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 Häagen-Dazs ice cream, sherbet or sorbet.

### BENIHANA DELIGHT

Chicken breast and colossal shrimp, lightly seasoned and grilled.  
27.25

### LAND 'N SEA

Tender filet mignon\* and sea scallops grilled in butter and lemon.  
32.25

### SPLASH 'N MEADOW

Hibachi steak\* and grilled colossal shrimp lightly seasoned and grilled to your specification.  
29.75

### BENIHANA SPECIAL

Hibachi steak\* paired with a cold water lobster tail.  
37.50

For your convenience, an optional 18% gratuity will be added to all parties of 8 or more.

**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.

## LUNCH BOAT

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

Chicken 11.25 - Salmon 11.25 - Beef\* Julienne 11.75

## LUNCH

All of our beef is USDA Choice, 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.

11.00

### SPICY HIBACHI CHICKEN

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

12.25

### HIBACHI SHRIMP

Hibachi shrimp grilled with butter and lemon.

12.50

### BEEF JULIENNE

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

12.50

### FILET MIGNON

Tenderloin\* and mushrooms lightly seasoned and grilled to perfection.

14.00

### HÄAGEN-DAZS® ICE CREAM

Chocolate, vanilla or strawberry 3.50

GREEN TEA ICE CREAM 3.50

RAINBOW SHERBET 3.50

### HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

11.50

### YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken 9.75 - Steak\* 10.75

Hibachi Shrimp 10.75

### HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

13.50

### HIBACHI STEAK

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

13.25

### LUNCH DUET

Select two of these Benihana favorites. Beef\*

Julienne - Chicken - Calamari

Yakisoba - Scallops - Hibachi Shrimp

13.75

Filet Mignon\* - 18.75

## DESSERT

BINDI® ORANGE SORBET 3.50

FRESH PINEAPPLE BOAT 4.25

BANANA TEMPURA 6.00