

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

Junmai, Berkeley, CA 9 oz.
Our own special blend. +3

10.

JAPANESE PREMIUM COLD SAKE

HAKUTSURU “SHO-UNE” Junmai Dai Ginjo 300 ml

Junmai Dai Ginjo, Nada 720 ml

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

23.

54.

HAKUTSURU DRAFT SAKE 300 ml

Junmai Nama Chozo, Nada 720 ml

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

12

24

HAKUTSURU JUNMAI SAKE

Junmai, Nada 720 ml

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

8

32

KIKUSUI “CHRYSANTHEMUM WATER”

Junmai Ginjo, Niigata 720 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

10

45

KUROSAWA

Junmai, Nagano 720 ml

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

9

38

JAPANESE COLD SAKE

SAKE FLIGHT

2 oz. each

Sample three hand-selected premium cold sakes.

13.

HAKUTSURU NIGORI SAKE “SAYURI”

Junmai Nigori, Nada 300 ml

The unfiltered predecessor to clear sake.

Milky and natural sweetness and smooth taste. -11

14.

HAKUTSURU Junmai Ginjo 300 ml

Junmai Ginjo, Nada 720 ml

Flowery fragrant and silky smoothness. Slightly dry and light. +3

16

32

JAPANESE PREMIUM SPIRITS

CHOYA UMESHU-DENTO

Osaka - “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.

9.

IICHIKO SHOCHU

Oita - 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.

7.5

YAMAZAKI 12 YEARS
SINGLE MALT WHISKY

Kyoto - 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.

11.

SPARKLING WINE & CHAMPAGNE

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

WHITE WINE

CHARDONNAY

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

SAUVIGNON BLANC

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

PINOT GRIGIO

Francis Ford Coppola 'Blanco'	California	8.	30.
Santa Margherita	Alto Adige, Italy	14.	48.

RIESLING

Chateau Ste. Michelle	Columbia Valley, Washington	7.	26.
Saint M	Pfalz, Germany	9.	32.

BLUSH & BLENDS

Belinger White Zinfandel	California	7.	24.
Seven Daughters	California		35.
Conundrum	California		60.

RED WINE

PINOT NOIR

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

MERLOT

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

CABERNET SAUVIGNON

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

INTERNATIONAL REDS

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

PLUM WINE

Benihana Plum Wine	Berkeley, California	7.	26.
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BEER

Ask your server about regional specialties.

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

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

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.

BLUE TSUNAMI PUNCH BOWL

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

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.

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.

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.

ENTRÉES

STEAK AND CHICKEN

All of our beef is USDA Choice, aged to perfection and hand-butched 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

IMPERIAL STEAK

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

HIBACHI CHICKEN

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

HIBACHI CHATEAUBRIAND

8.5 ounces of center cut tenderloin* and mushrooms lightly seasoned and grilled with garlic butter.
33.25

HIBACHI STEAK

New York strip steak* and mushrooms hibachi grilled to your specification.
23.25

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.
20.25

SPICY HIBACHI CHICKEN

Chicken breast grilled with mushrooms in a special spicy homemade sauce.
20.50

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.
24.50

HIBACHI SHRIMP

Hibachi shrimp grilled to perfection.
23.00

HIBACHI TUNA STEAK

Sesame crusted tuna steak* with tomato, avocado and edamame in a white balsamic sauce. Served medium rare.
23.75

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.
25.75

OCEAN TREASURE

Cold water lobster tail, sea scallops and colossal shrimp grilled to perfection.
35.75

COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce.
24.75

SALMON TSUTSUMI-YAKI

Salmon with vegetables and a hint of lime and dill, wrapped and steamed on the grill.
22.75

SURF SIDE

Grilled colossal shrimp, calamari and tender sea scallops.
29.25

TWIN LOBSTER TAILS

Two cold water lobster tails grilled with butter and lemon.
50.00

ENTRÉES

SPECIALTIES

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

ROCKY'S CHOICE

Hibachi steak* and chicken breast grilled to your specification.
27.25

BENIHANA DELIGHT

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

SPLASH 'N MEADOW

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

LAND 'N SEA

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

BENIHANA TRIO

Filet mignon*, chicken breast and colossal shrimp grilled with lemon and butter.
38.00

BENIHANA EXCELLENCE

Teriyaki beef* julienne with scallions and colossal shrimp.
27.00

SAMURAI TREAT

Filet mignon* and colossal shrimp grilled to perfection with lemon and butter.
34.75

BENIHANA SPECIAL

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

DELUXE TREAT

Filet mignon* and cold water lobster tail grilled to perfection with butter and lemon.
38.75

HIBACHI SUPREME

Chateaubriand* served with a cold water lobster tail sautéed with butter and lemon.
43.75

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.
15.00

Add chicken
18.75

Add steak*
19.75

Add colossal shrimp
19.75

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.
19.75

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.
21.00

SPICY TOFU STEAK

Tofu, scallions and cilantro grilled in a spicy tofu hot sauce.
17.25

YAKISOBA

Japanese sautéed noodles with chicken and mixed vegetables in a special sauce and sprinkled sesame seeds.
19.75

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.

* 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.

ALCOHOL-FREE FROZEN SPECIALTIES

5.50

BANANA BERRY SMOOTHIE

A delicious blend of strawberries, bananas and blueberries

LIME FREEZE

Blended with your choice of strawberry, cherry or raspberry

MANGO COLADA

Pineapple and coconut blended with mango purée

STRAWBERRY PASSION DELIGHT

Passion fruit with a strawberry swirl

BENIHANA LEMONADE

Free refills

3.50

Raspberry
Mango

Strawberry
Passion Fruit

SPECIALTY TEAS

BENIHANA HERB TEA

Signature blend of 17 herbs from Okinawa, including the Benihana safflower.

One pot 6.00 - Take home our 4.6 ounce can 12.00

Take home our full tea set 40.00

FRESHLY BREWED ICED TEA

Free refills

3.00

Regular, black organic

Green tea, matcha

Red Flower, hibiscus blend (caffeine free)

RAMUNE

Classic Japanese bottled soda with a "pop!"

Original or strawberry

3.95

SODA

Free refills

2.75

Pepsi
Diet Pepsi

Lemonade
Ginger Ale

Sierra Mist

WATER

3.75

Fiji, Natural Artesian, Still

Voss, Lightly Sparkling

DESSERT

HÄAGEN-DAZS® ICE CREAM

Chocolate, vanilla or strawberry 3.50

BINDI ORANGE SORBET

3.50

GREEN TEA ICE CREAM

3.50

FRESH PINEAPPLE BOAT

4.00

BANANA TEMPURA

6.00

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

BEEF SASHIMI

Seared beef* slices with a special dipping sauce.

7.75

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

BENIHANA SALAD

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

2.75

BENIHANA SUSHI RICE

2.75

BROWN RICE

2.00

CALAMARI SAUTÉ

7.25

SHRIMP SAUTÉ

8.00

SCALLOP SAUTÉ

8.25

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.

Extra serving of steamed rice 1.00.

SUSHI

BENIHANA ROLL

Crabstick meat, avocado, cucumber, smelt egg

Half 6.00 - Full 7.00

SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber, crabstick meat, tempura crumbs

Half 8.00 - Full 9.25

CALIFORNIA ROLL

Crabstick meat, avocado, cucumber

Half 5.50 - Full 6.50

BOSTON ROLL*

Crabstick meat, avocado, cucumber, tuna

Half 10.00 - Full 12.00

PHILADELPHIA ROLL*

Marinated salmon, cream cheese, cucumber, avocado

Half 7.00 - Full 8.00

ALASKAN ROLL*

Crabstick meat, avocado, salmon, cucumber

Half 10.00 - Full 12.00

SPICY TUNA ROLL*

Tuna, cucumber, spicy sauce

Half 6.25 - Full 7.25

DRAGON ROLL

Eel, avocado, crabstick meat, cucumber

Half 10.00 - Full 12.00

NIGIRI

(2 PIECES)

TUNA*

4.50

EEL

4.50

SALMON*

4.50

SUSHI SAMPLER*

8.00

SHRIMP

4.50

SASHIMI SAMPLER*

8.75

YELLOWTAIL*

4.50

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.

Chicken 11.25 - Salmon 11.25 - Beef* Julienne 11.75

LUNCH ENTRÉES

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

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

11.50

SPICY HIBACHI CHICKEN

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

12.25

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken 9.75 - Steak* 10.75

Hibachi Shrimp 10.75

HIBACHI SHRIMP

Hibachi shrimp grilled with butter and lemon.

12.50

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

13.50

BEEF JULIENNE

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

12.50

HIBACHI STEAK

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

13.25

FILET MIGNON

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

14.00

LUNCH DUET

Select two of these Benihana favorites.

Beef* Julienne - Chicken - Calamari

Yakisoba - Scallops - Hibachi Shrimp

13.75

Filet Mignon* - 18.75

Dinner menu items also available.

TAKE HOME

STEAMED RICE

Twelve ounces 3.00

BROWN RICE

Twelve ounces 4.00

BENIHANA SUSHI RICE

Twelve ounces 4.00

GINGER SAUCE

One pint 5.00

HOT SAUCE

Four ounces 3.00

TERIYAKI SAUCE

One pint 6.00

SALAD DRESSING

One pint 5.00

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