

## 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).

	<i>Glass</i>	<i>Bottle</i>
<b>BENIHANA HOT SAKE</b> Junmai, Berkeley, CA 9 oz. Our own special blend. +3		11.

## JAPANESE PREMIUM COLD SAKE

<b>OSAKAYA CHOBEI, NADA</b> Junmai Dai-Ginjyo, Super Premium 720 ml Nice fruity aroma and clear delicate taste. +4 300 ml		65. 28.
<b>KIKUSUI “CHRYSANTHEMUM WATER”</b> 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		26.
<b>TAKENOTSUYU, “BAMBOO DEW”</b> Junmai Yamagota 300 ml Full bodied, with licorice, cinnamon and lemon peel flavors and an earthy aroma. The Golden Award recipient at the National Sake competition in Japan. +2		26.
<b>SHIRAKABEGURA “THE WHITE DUNGEON”</b> 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		23.
<b>DASSAI “OTTER FEST”</b> Junmai Ginjo, Yamaguchi 300 ml The elegant aroma of jasmine leads to a bright orange flavor with notes of anise and pepper. A refined and well-rounded sake. +4		23.
<b>TAMANOHIKARI</b> Junmai Ginjo, 300 ml “Omachi” The best sake making rice. Very fruity and floral with an earthy aroma. Polished 50 percent.		26.
<b>“PURE DAWN”</b> Junmai Ginjo, Akita, Japan +3 300ml Created from a blend of local artisanal rice polished to 55% The aromas exhibit hints of orange peel, floral notes and minerality. The taste is fresh and well-structured with hints of pear and apple and a soft dry finish.		23.
<b>SHO CHIKU BAI CREME DE NIGORI</b> Takara -15 300ml Bold and sweet. Rich and robust flavors with distinctive rice aromas.		22.
<b>SHO CHIKU BAI NIGORI</b> Junmai Nigori, Berkeley, CA 375ml The unfiltered predecessor to clear sake. Milky and sweet, with the rich		19.
<b>SHO CHIKU BAI GINJO</b> Junmai Ginjo, Berkeley, CA 300ml Smooth and clean, with a melon flavor of vanilla and nectarines. +5		19.
<b>SAKE FLIGHT</b> 2 oz. each Sample three hand-selected premium cold sakes.	13.50	

## PREMIUM COLD SAKE

<b>IICHIKO SHOCHU</b> <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		9.
<b>YAMAZAKI 12 YEARS (SINGLE MALT WHISKY)</b> <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, & a long warm finish		10.
<b>KISSUI</b> Vodka made from the finest grain rice, Kissui is blended with natural “Fushi-Mizu” spring water from Fushimi, Kyoto, which give Kissui a well polished, smooth taste.		9.

## SPARKLING WINE & CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Korbel Brut (split) <i>Napa Valley, California</i>		8.
Domaine Chandon Rosé 750ml <i>California</i>		59.
Martini & Rossi Asti Spumante <i>Italy</i>		29.
Korbel Brut 750 ml <i>California</i>		34.
Möet & Chandon Imperial <i>Champagne, France</i>		99.
Dom Perignon <i>Champagne, France</i>		225.

## WHITE WINE

### CHARDONNAY

	<i>Glass</i>	<i>Bottle</i>
Canyon Road <i>California</i>	8.	30.
Kendall-Jackson, Vintner's Reserve <i>California</i>	9.	34.
La Crema <i>Sonoma Coast, California</i>	11.	39.
Beringer Private Reserve <i>Napa Valley, California</i>		58.

### SAUVIGNON BLANC

Fetzer <i>Hopland, California</i>	7.	26.
Kim Crawford <i>Marlborough, New Zealand</i>	9.	38.

### PINOT GRIGIO

Stival <i>Italy</i>	8.	30.
Coppola "Bianco" <i>California</i>	9.	36.
Santa Margherita <i>Alto Adige, Italy</i>		58.

### RIESLING

Chateau Ste. Michelle <i>Columbia Valley, Washington</i>	8.	30.
Saint M <i>Pfalz, Germany</i>	9.	32.

### BLUSH & BLENDS

Beringer White Zinfandel <i>California</i>	7.	26.
Seven Daughters <i>California</i>	9.	36.
Conundrum <i>California</i>		58.

## RED WINE

### PINOT NOIR

	<i>Glass</i>	<i>Bottle</i>
Jargon <i>California</i>	9.	38.
Mirassou <i>Monterey, California</i>	9.	35.

### MERLOT

	<i>Glass</i>	<i>Bottle</i>
14 Hands <i>Washington State</i>	9.	34.
Tangley Oaks <i>Napa Valley, California</i>	10.	38.

### CABERNET SAUVIGNON

	<i>Glass</i>	<i>Bottle</i>
Hayes Ranch <i>Central Coast, California</i>	9.	32.
Seven Oaks by J. Lohr <i>Paso Robles, California</i>	11.	39.
Columbia Crest, <i>Washington</i>	9.	33.
Louis Martini, <i>Sonoma, California</i>	10.	38.

## FULLER BODIED DRY REDS

	<i>Glass</i>	<i>Bottle</i>
Ravenswood Zinfandel <i>California</i>	9.	38.

## PLUM WINE

	<i>Glass</i>	<i>Bottle</i>
Benihana Plum Wine <i>Berkeley, California</i>		3.

## SHOCHU COCKTAILS

8.5
Japanese-inspired cocktails with shochu, a vodka-like spirit.

### RED RUBY GRAPEFRUIT

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

### 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.

### SPARKLING YUZU

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

## BEER

Ask your server about regional specialties.

22 OZ	7.95
Sapporo	

12 OZ IMPORT	4.95
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Kirin Ichiban, Kirin Light, Corona, Heineken, Amestel Light

12 OZ DOMESTIC	3.95
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Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Lite, Michelob Ultra, Yuengling Lager

### DRAFT

Sam Adams, 10oz.	4.25
Sam Adams, 16oz.	5.50

## SPECIALTY COCKTAILS

### BENIHANA PUNCH

Rum, strawberry and peach liqueurs and tropical fruit juices.  
Enjoy in a signature mug. 7.50

### MAI TAI

Myers's Platinum Rum, orgeat syrup, Angostura bitters, tropical fruit juices, Myers's Dark Rum float  
7.50

### HAIKU COLADA

Malibu Rum, pineapple and coconut with a strawberry purée swirl  
7.50

### BENIHANA MOJITO

Bacardi Silver, sake, fresh limes and mint  
7.50

### EXOTIC MOJITO

Malibu Mango Rum, passion fruit purée, pineapple juice, limes and mint  
7.50

### BERRIES MOJITO

Stoli Blueberi, Chambord, strawberry and raspberry purées, limes and mint  
7.50

### IMPERIAL MARGARITA

Patrón Silver, Patrón Citrónge and yuzu sour mix  
9.00

### POMEGRANATE HIBISCUS MARGARITA

Herradura Reposado, PAMA Pomegranate Liqueur and hibiscus syrup  
9.00

### RED PLUM SAKE SANGRIA

Red wine, sake, plum wine and fruit juices  
8.50

### WHITE PEACH SAKE SANGRIA

White wine, sake, peach and passion fruit purées and pineapple juice  
8.50

### SIGNATURE MUGS

Specialty Cocktails with mug - add 6.  
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.  
24.00

## SIGNATURE MARTINIS

8.50

### HANA-TINI

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

### MANGO SAKETINI

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

### RISING SUN

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

### SMOKING DRAGON

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

### PASSION MARTINI

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

### BLUE MOON SAKETINI

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

### KIWI CRUSH

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

### 1964

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

## SPECIALTY SUSHI ROLLS

### CALIFORNIA ROLL

Crabstick meat, avocado, cucumber  
4.50

### PHILADELPHIA ROLL\*

Marinated salmon, cream cheese, cucumber, avocado  
4.75

### VEGETABLE ROLL

Green leaf, avocado, cucumber, tomato,  
red cabbage, yamagobo  
4.95

### SALMON SKIN ROLL

Salmon skin, cucumber, yamagobo, bonito flakes on top  
4.50

### BENIHANA ROLL

Crabstick meat, avocado, cucumber, smelt egg  
4.75

### DRAGON ROLL

Eel, avocado, crabstick meat, cucumber  
10.50

### SPICY TUNA ROLL\*

Tuna, cucumber, spicy sauce  
6.50

### SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber, crabstick meat,  
tempura crumbs  
7.25

### LAS VEGAS ROLL\*

Salmon, avocado, cream cheese, jalapeño, spicy sauce on  
top (deep fried)  
7.25

### RAINBOW ROLL\*

Tuna, shrimp, yellowtail, izumidai, salmon, crabstick meat,  
avocado, cucumber  
10.50

### SHRIMP LOVER'S ROLL

Crabstick meat, avocado, shrimp tempura,  
shrimp, cucumber  
10.50

### SPIDER ROLL

Soft shell crab, crabstick meat, green leaf, cucumber,  
avocado, soybean paper  
10.50

### BOSTON ROLL\*

Crabstick meat, avocado, cucumber, tuna  
10.50

### ALASKAN ROLL\*

Crabstick meat, avocado, salmon, cucumber  
10.50

### CATERPILLAR ROLL

Eel, cucumber, avocado  
10.50

### SUMO ROLL

Crabstick meat, avocado, cucumber, shrimp tempura,  
salmon, special mayo sauce (baked)  
12.00

## SASHIMI / SUSHI (PER PIECE)

ALBACORE TUNA\* 2.40

CRAB STICK 1.75

EEL 2.40

EGG 1.50

HALIBUT\* 2.25

IZUMIDAI - TILAPIA\* 2.00

MACKEREL\* 2.00

MARINATED SALMON\* 2.40

SALMON\* 2.20

OCTOPUS 2.25

SHRIMP 2.25

SMELT ROE\* 2.00

SQUID\* 2.00

SURF CLAM\* 1.50

TUNA\* 2.40

YELLOWTAIL\* 2.50

## ROLLS AND HAND ROLLS (HR)

EEL ROLL 5.95

CUCUMBER ROLL 3.50

SALMON ROLL\* 4.50

SHRIMP TEMPURA ROLL 7.00

TUNA ROLL\* 4.75

YELLOWTAIL ROLL\* 4.95

CALIFORNIA HR 4.00

SPIDER HR 4.00

EEL HR 4.95

CUCUMBER HR 3.50

SALMON SKIN HR 3.95

SHRIMP TEMPURA HR 5.25

TUNA HR\* 4.75

PHILADELPHIA HR\* 4.75

SPICY TUNA HR\* 4.80

## SUSHI ENTRÉES

Served with salad and miso soup.

SUSHI COMBINATION\* 13.95

SUSHI COMBINATION DELUXE\* 14.95

SASHIMI COMBINATION\*  
WITH RICE 19.50

SUSHI/SASHIMI COMBINATION\*  
WITH RICE 22.95

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

\* 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 meat is used for crab meat. 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. 3.95

### BENIHANA ONION SOUP

This homemade Benihana specialty simmers for six hours.  
A favorite since 1964. 3.25

MISO SOUP 3.25

BENIHANA SALAD 3.25

SEAWEED SALAD 3.25

VEGETABLE TEMPURA 6.95

CALAMARI TEMPURA 7.95

SHRIMP TEMPURA 8.95

SCALLOP TEMPURA 9.95

### HIBACHI CHICKEN RICE

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter. 4.50

### BEEF SASHIMI

Seared beef slices\* with a special dipping sauce. 8.95

STEAMED RICE 1.00

BROWN RICE 2.00

SUSHI SAMPLER\* 7.95

SASHIMI SAMPLER\* 9.95

CALAMARI SAUTÉ 7.25

SHRIMP SAUTÉ 7.95

SCALLOP SAUTÉ 8.95

SOFT SHELL CRAB 7.95

### SPICY SEAFOOD SOUP

Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic onion soup. 10.95

Extra serving of homemade Benihana hot sauce 75 cents.

## WATER

Aquafina	1.75
Perrier	3.95
Fiji Natural Artesian, Still	3.95
Voss, Lightly Sparkling	4.95

## SPECIALTY TEAS

### BENIHANA HERB TEA®

One pot serving	6.00
Take home our 4.6 ounce can	12.50
Take home our full tea set	55.00

## 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 a strawberry swirl

## SOFT DRINKS

**RAMUNE** 3.95  
Classic Japanese soda with a “pop!” Original, melon or strawberry.

**SODA** *Free refills* 2.95  
Pepsi - Diet Pepsi - Sierra Mist - Lemonade - Mountain Dew  
Ginger Ale

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

**FRESHLY BREWED ICED TEA** *Free refills* 2.95  
Regular, black organic, Green tea, matcha  
Red Flower, hibiscus blend (caffeine free)

\* Asterisked items are served raw or undercooked, or cooked to order.

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## 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. 11.95

Add chicken 14.95 - Add steak\* 15.95 - Add colossal shrimp 15.95

## 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. 28.95

### TERIYAKI STEAK

Thinly sliced steak,\* scallions and mushrooms grilled in a homemade teriyaki sauce. 25.50

### HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds. 19.75

### COLOSSAL SHRIMP

Colossal shrimp lightly seasoned and grilled with lemon and butter. 29.95

### HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon. 27.95

### IMPERIAL STEAK

A 12 ounce New York strip steak\* with mushrooms grilled to perfection. 35.95

### HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon. 19.95

### COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce. 28.95

### SEAFOOD DIABLO

Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce. 22.95

## 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. 26.50

### LAND 'N SEA

Tender filet mignon\* and sea scallops grilled in butter and lemon. 38.95

### SPLASH 'N MEADOW

Hibachi steak\* and grilled colossal shrimp lightly seasoned and grilled to your specification. 31.95

### BENIHANA SPECIAL

Hibachi steak\* paired with a cold water lobster tail. 38.95

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 14.95 - Salmon 15.95 - Beef\* Julienne 15.95

## 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.

10.75

### HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

10.95

### SPICY HIBACHI CHICKEN

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

10.95

### YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken 10.95 - Steak\* 11.95

Hibachi Shrimp 11.95

### 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.

12.95

### HIBACHI STEAK

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

12.95

### FILET MIGNON

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

15.95

### LUNCH DUET

Select two of these Benihana favorites.  
Beef\* Julienne - Chicken - Calamari  
Yakisoba - Scallops - Hibachi Shrimp  
19.95

## DESSERT

### HÄAGEN-DAZS® ICE CREAM

Chocolate, vanilla or strawberry 4.50

GREEN TEA ICE CREAM 4.50

RAINBOW SHERBET 3.95

BINDI® ORANGE SORBET 3.95

FRESH PINEAPPLE BOAT 5.95

BANANA TEMPURA 5.95