

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).

BENIHANA HOT SAKE <i>Junmai, Berkeley, CA 9 oz.</i> Our famous signature sake. +3	10.95
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JAPANESE PREMIUM COLD SAKE

	<i>Glass</i>	<i>Bottle</i>
SHIRAKABEGURA “THE WHITE DUNGEON” <i>Junmai, Hyogo 300 ml</i> Brewed with the renowned Miyamizu waters, this sake displays pear and nutmeg aromas with flavors of green apple. +2	11.	24.
KIKUSUI “CHRYSANTHEMUM WATER” <i>Junmai Ginjo, Niigata 300 ml</i> A refined sake with a bouquet of rose and mandarin orange. Light and fresh on the palate with a clean finish. +1	12.	28.
SUIGEI “DRUNKEN WHALE” <i>Junmai, Kochi 300 ml</i> An homage to the king of the ocean, this clean sake has a floral scent and flavors of fennel, hops and strawberry. +7	12.	28.
SHIMIZU-NO-MAI “PURE DAWN” <i>Junmai Ginjo, Akita 300 ml</i> A fresh, well-structured sake, with light floral and mineral aromas and notes of pear and Fuji apple on the palate. +3	12.	27.5
DASSAI “OTTER FEST” <i>Junmai Dai Ginjo, Yamaguchi 300 ml</i> Complex yet delicate, with the aroma of jasmine and a bright orange flavor with hints of ginger and pepper. +4	13.	26.
TAMANOHIKARI “BRILLIANT JADE” <i>Junmai Dai Ginjo, Kyoto 300 ml</i> Brewed with ‘Bizen Omachi’ rice, regarded as the best sake rice. Smooth, with coconut, banana and almond flavors. +3.5	14.	35.

PREMIUM COLD SAKE

SHO CHIKU BAI NIGORI <i>Junmai Nigori, Berkeley, CA 375 ml</i> Lightly filtered, milky and sweet, with coconut and sweet melon flavors. -20	15.
SHO CHIKU BAI NIGORI CRÈME DE SAKE <i>Junmai Nigori, Berkeley, CA 300 ml</i> A slightly drier nigori sake, soft yet rich with rice flavor. -15	16.
SHO CHIKU BAI GINJO <i>Junmai Ginjo, Berkeley, CA 300 ml</i> Smooth and clean, with a mellow flavor of vanilla and nectarines. +5	18.

SAKE FLIGHT (Three 2 oz. pours)	13.
PREMIUM SAKE FLIGHT (Three 2 oz. pours)	16.

JAPANESE PREMIUM SPIRITS

CHOYA PREMIUM PLUM LIQUEUR <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.	10.
IICHIKO SHOCHU <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.
YAMAZAKI 12 YEAR SINGLE MALT WHISKY <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.	12.

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
CHARDONNAY		
Canyon Road <i>California</i>	8.	28.
Kendall-Jackson, 'Vintner's Reserve' <i>California</i>	10.	43.
La Crema <i>Sonoma Coast, California</i>	13.	55.
Cakebread Cellars <i>Napa Valley, California</i>		85.
Beringer Private Reserve <i>Napa Valley, California</i>	75.	
SAUVIGNON BLANC		
Seaglass <i>Santa Barbara, California</i>	9.	35.
Kim Crawford <i>Marlborough, New Zealand</i>	10.	55.
Ferrari-Carano 'Fumé Blanc' <i>Sonoma, California</i>	46.	
PINOT GRIGIO		
Coppola 'Bianco' <i>California</i>	9.	40.
Santa Margherita <i>Alto Adige, Italy</i>	17.	79.
RIESLING		
Chateau Ste. Michelle <i>Columbia Valley, Washington</i>	8.	28.
Saint M <i>Pfalz, Germany</i>	9.	35.
WHITE BLENDS & BLUSH		
Beringer White Zinfandel <i>California</i>	8.	28.
Moscato by Beringer <i>California</i>	8.	28.
Conundrum <i>California</i>	15.	48.

SPARKLING WINE & CHAMPAGNE

Mumm Napa 'M' (split) <i>Napa Valley, California</i>	13.
Prosecco Brut by Cantine Maschio <i>Treviso, Italy</i>	40.
Domaine Carneros Brut <i>Napa Valley, California</i>	55.
Moët & Chandon Imperial <i>Champagne, France</i>	90.

RED WINE

	<i>Glass</i>	<i>Bottle</i>
PINOT NOIR		
Jargon <i>California</i>	9.	35.
Estancia, 'Pinnacles Ranches' <i>Monterey, California</i>	11.	42.
Cambria, 'Julia's Vineyard' <i>Santa Maria Valley, California</i>	13.	48.
Sokol-Blosser <i>Dundee Hills, Oregon</i>	80.	
Pommard by Louis Jadot <i>Burgundy, France</i>	90.	
MERLOT		
14 Hands <i>Washington State</i>	8.	30.
Tangley Oaks <i>Napa Valley, California</i>	10.	45.
CABERNET SAUVIGNON		
Hayes Ranch <i>Central Coast, California</i>	8.	30.
Louis Martini <i>Sonoma, California</i>	10.	43.
Simi <i>Alexander Valley, California</i>	19.	60.
Chateau Montelena <i>Napa Valley, California</i>	199.	
Stag's Leap Wine Cellars 'Artemis' <i>Napa Valley, California</i>	95.	
OTHER REDS		
Gascón Malbec <i>Mendoza, Argentina</i>	10.	45.
Penfolds Bin 28 Kalimna Shiraz <i>South Australia</i>		60.

PLUM WINE

Benihana Plum Wine <i>Berkeley, California</i>	9.	30.
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SPECIALTY COCKTAILS

BENIHANA PUNCH

Myers's Platinum Rum, strawberry and peach liqueurs and tropical fruit juices 9. - Enjoy in a signature mug 10.

MAI TAI

Myers's Platinum Rum, orgeat syrup, Angostura bitters, tropical fruit juices, Myers's Dark Rum float 9.

HAIKU COLADA

Malibu Rum, pineapple and coconut with a strawberry purée swirl 9.

BERRY MOJITO

Stoli Blueberi Vodka, Chambord, strawberry and raspberry purées, fresh limes and mint 9.

WHITE PEACH SAKE SANGRIA

White wine, sake, peach and passion fruit purées, pineapple juice 9.

YUZU MARGARITA

Patrón Silver Tequila, Patrón Citrónge and yuzu sour mix 11.

BLUE OCEAN PUNCH BOWL

For two or more. A tropical blue concoction with Malibu Rum, SKYY Pineapple Vodka, sake, blue curaçao and tropical fruit juices 25.

BABY BLUE OCEAN

Single serving 10.

BENIHANA MOJITO

Bacardi Silver Rum, sake, fresh limes and mint 9.

EXOTIC MOJITO

Malibu Mango Rum, passion fruit purée, pineapple juice, fresh limes and mint 9.

TOKYO WILD TEA

Absolut Wild Tea Vodka, yuzu sour mix, organic black tea, ginger ale 9.

RED PLUM SAKE SANGRIA

Red wine, sake, plum wine, pomegranate and orange juice 9.

POMEGRANATE HIBISCUS MARGARITA

Herradura Reposado Tequila, PAMA Pomegranate Liqueur and hibiscus syrup 11.

SIGNATURE MARTINIS

10.

BENI-TINI

Grey Goose Vodka, iichiko shochu, hibiscus infused tea, passion fruit purée

RISING SUN LEMON DROP

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

COCONUT SAKETINI

Ciroc Coconut Vodka, nigori sake, tropical fruit juices

STRAWBERRY SAKETINI

Ketel One Vodka, nigori sake, strawberry purée, cranberry juice

BEER

Ask your server about regional specialties.

21 OZ

Sapporo. Asahi, Kirin Ichiban 9.

12 OZ

Red Hook 5.

DRAFT

Sapporo 5.

BENIHANA HERB TEA®

Signature blend of 17 herbs from Okinawa.
One pot serving 6.00
Take home our 4.6 ounce can 12.00
Take home our full tea set 40.00

MANGO SAKETINI

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

BLUE MOON SAKETINI

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

TOKYOPOLITAN

Svedka Clementine Vodka, SOHO Lychee Liqueur, lime juice, cranberry juice

SHOCHU COCKTAILS

10.

Japanese-inspired cocktails featuring iichiko shochu (vodka-like spirit).

STRAWBERRY-POMEGRANATE

GREEN TEA-PASSION FRUIT

CUCUMBER-ELDERFLOWER

LEMON-YUZU

WATER

4.00

Fiji, Natural Artesian, Still | Voss, Lightly Sparkling

SOFT DRINKS

RAMUNE 4.25
Classic Japanese soda with a “pop!” Original or strawberry.

SODA *Free refills* 3.00
Pepsi - Diet Pepsi - Sierra Mist - Lemonade

BENIHANA LEMONADE *Free refills* 4.00
Raspberry - Mango - Strawberry - Passion Fruit

FRESHLY BREWED ICED TEA *Free refills* 4.00
Benihana “Red Flower” hibiscus blend (caffeine free)
Passion Fruit Green tea
Regular, black organic

ALCOHOL-FREE FROZEN SPECIALTIES

5.75

BANANA BERRY SMOOTHIE

A delicious blend of strawberries, bananas and blueberries

MANGO COLADA

Pineapple and coconut blended with mango purée

STRAWBERRY PASSION DELIGHT

Passion fruit with strawberry swirl

SPECIALTY SUSHI ROLLS

VEGETABLE ROLL

Green leaf, avocado, cucumber, tomato, red cabbage, yamagobo
Full 4.25

CALIFORNIA ROLL

Crab, avocado, cucumber
Half 2.50 - Full 5.00

SPICY TUNA ROLL

Tuna*, cucumber, spicy sauce
Half 3.50 - Full 7.00

LAS VEGAS ROLL

Salmon, avocado, cream cheese, jalapeño, spicy sauce on top (deep fried)
Full 7.95

RAINBOW ROLL

Tuna*, shrimp, yellowtail*, izumidai*, salmon*, crab, avocado, cucumber
Full 11.00

SPIDER ROLL

Soft shell crab, crab, green leaf, cucumber, avocado, soybean paper, yamagobo
Full 11.00

CATERPILLAR ROLL

Eel, cucumber, avocado
Half 5.50 - Full 11.00

ALASKAN ROLL

Crab, avocado, salmon*, cucumber
Half 5.50 - Full 11.00

BENIHANA ROLL

Crab, avocado, cucumber, smelt egg
Full 5.25

SALMON SKIN ROLL

Salmon skin, cucumber, yamagobo, bonito flakes on top
Half 2.75 - Full 5.50

PHILADELPHIA ROLL

Marinated salmon*, cream cheese, cucumber, avocado
Half 3.50 - Full 7.00

SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber, crab, tempura crumbs
Half 4.50 - Full 9.00

DRAGON ROLL

Eel, avocado, crab, cucumber
Half 5.50 - Full 11.00

SHRIMP LOVER'S ROLL

Crab, avocado, shrimp tempura, shrimp, cucumber
Half 5.50 - Full 11.00

BOSTON ROLL

Crab, avocado, cucumber, tuna*
Half 5.50 - Full 11.00

SUMO ROLL

Crab, avocado, cucumber, shrimp tempura, salmon, special mayo sauce (baked)
Full 13.00

* 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.

NIGIRI / SUSHI (2 PIECES)

ALBACORE TUNA*
5.00

SHRIMP
4.50

CRAB STICK
4.95

SMELT ROE*
4.50

EEL
4.50

SQUID*
4.50

EGG
4.00

SURF CLAM*
4.50

MACKEREL*
4.50

SWEET SHRIMP W/HEAD*
7.00

OCTOPUS
4.50

TUNA*
5.00

SEA URCHIN*
(IF AVAILABLE) MKT

YELLOWTAIL*
5.00

SALMON*
5.00

ROLLS AND HAND ROLLS (HR)

EEL ROLL
6.50

EEL HR
4.00

CUCUMBER ROLL
3.50

CUCUMBER HR
3.50

SALMON ROLL*
5.00

SALMON SKIN HR
4.50

SHRIMP TEMPURA ROLL
7.25

SHRIMP TEMPURA HR
4.00

TUNA ROLL*
5.00

TUNA HR*
4.00

YELLOWTAIL ROLL*
5.00

PHILADELPHIA HR*
5.00

OSHINKO ROLL
4.00

SPICY TUNA HR*
4.50

CALIFORNIA HR
4.00

SPIDER HR
5.00

LOBSTER ROLL 21.00

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.

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SUSHI ENTRÉES

Served with salad and miso soup.

SUSHI COMBINATION* 14.00

SUSHI COMBINATION DELUXE* 23.00

SASHIMI COMBINATION*
WITH RICE 28.00

SUSHI/SASHIMI COMBINATION*
WITH RICE 26.00

ENDLESS SUSHI*

Ask your server for an order sheet. Served with your choice of Benihana onion soup or miso soup, Benihana salad and edamame. 30.95 per person.
Available Monday through Thursday during dinner hours only.

SIDE ORDERS

EDAMAME

Served hot and sprinkled with sea salt. 4.95

BENIHANA ONION SOUP

This homemade Benihana specialty simmers for six hours.
A favorite since 1964. 2.95

STEAMED RICE 1.00

MISO SOUP 3.00

BENIHANA SALAD 2.75

SUSHI SAMPLER* 9.00

VEGETABLE TEMPURA 6.00

CALAMARI TEMPURA 7.50

SHRIMP TEMPURA 7.75

SCALLOP TEMPURA 7.75

HIBACHI CHICKEN RICE

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter. 3.25

BEEF SASHIMI

Seared beef slices* with a special dipping sauce. 7.75

BROWN RICE 2.25

AGEDASHI TOFU 5.75

SEAWEED SALAD 3.95

SASHIMI SAMPLER* 9.00

TUNA TATAKI 10.95

CALAMARI SAUTÉ 7.50

SHRIMP SAUTÉ 7.75

SCALLOP SAUTÉ 7.75

SOFT SHELL CRAB 10.95

SPICY SEAFOOD SOUP

Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic onion soup.
10.00

Extra serving of homemade Benihana hot sauce 75 cents.

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