

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>	9.25
Our famous signature sake. +3	

JAPANESE PREMIUM COLD SAKE

	Glass	Bottle
SHIRAKABEGURA “THE WHITE DUNGEON” <i>Junmai, Hyogo 300 ml</i>	8.75	20.
Brewed with the renowned Miyamizu waters, this sake displays pear and nutmeg aromas with flavors of green apple. +2		
KIKUSUI “CHRYSANTHEMUM WATER” <i>Junmai Ginjo, Niigata 300 ml</i>	10.	23.
A refined sake with a bouquet of rose and mandarin orange. Light and fresh on the palate with a clean finish. +1		
SUIGEI “DRUNKEN WHALE” <i>Junmai, Kochi 300 ml</i>	11.	25.
An homage to the king of the ocean, this clean sake has a floral scent and flavors of fennel, hops and strawberry. +7		
SHIMIZU-NO-MAI “PURE DAWN” <i>Junmai Ginjo, Akita 300 ml</i>	12.	27.5
A fresh, well-structured sake, with light floral and mineral aromas and notes of pear and Fuji apple on the palate. +3		
DASSAI “OTTER FEST” <i>Junmai Dai Ginjo, Yamaguchi 300 ml</i>	13.	30.
Complex yet delicate, with the aroma of jasmine and a bright orange flavor with hints of ginger and pepper. +4		
TAMANOHIKARI “BRILLIANT JADE” <i>Junmai Dai Ginjo, Kyoto 300 ml</i>	14.	35.
Brewed with ‘Bizen Omachi’ rice, regarded as the best sake rice. Smooth, with coconut, banana and almond flavors. +3.5		

PREMIUM COLD SAKE

SHO CHIKU BAI NIGORI <i>Junmai Nigori, Berkeley, CA 375 ml</i>	14.
Lightly filtered, milky and sweet, with coconut and sweet melon flavors. -20	
SHO CHIKU BAI NIGORI CRÈME DE SAKE <i>Junmai Nigori, Berkeley, CA 300 ml</i>	15.
A slightly drier nigori sake, soft yet rich with rice flavor. -15	
SHO CHIKU BAI GINJO <i>Junmai Ginjo, Berkeley, CA 300 ml</i>	16.
Smooth and clean, with a mellow flavor of vanilla and nectarines. +5	

SAKE FLIGHT (Three 2 oz. pours)	12.5
PREMIUM SAKE FLIGHT (Three 2 oz. pours)	15.

JAPANESE PREMIUM SPIRITS

CHOYA PREMIUM PLUM LIQUEUR <i>Osaka</i>	7.
Made from ume (Japanese “plum”) and a 400 year old recipe, this plum liqueur is a balance of sweetness, acidity and exotic fragrance.	
IICHIKO SHOCHU (vodka-like spirit) <i>Oita</i>	7.5
Japan’s number one selling shochu, distilled from barley. Clean with a delicate fragrance, enjoy it as you would vodka.	
THE YAMAZAKI 12 YEARS SINGLE MALT WHISKY <i>Kyoto</i>	10.
An exceptional single malt whisky with a gorgeous aroma and lasting nose. Crisp and dry, with hints of dried fruit and vanilla, and a long warm finish.	

WINE LIST

SPARKLING WINE & CHAMPAGNE

	Glass	Bottle
Mumm Napa 'M' (split) <i>Napa Valley, California</i>		11.
Prosecco Brut by Cantine Maschio <i>Treviso, Italy</i>		36.
Domaine Carneros Brut <i>Napa Valley, California</i>		48.
Moët & Chandon Imperial <i>Champagne, France</i>		85.

WHITE WINE

CHARDONNAY

Canyon Road <i>California</i>	7.5	28.
Kendall-Jackson, 'Vintner's Reserve' <i>California</i>	8.75	34.
La Crema <i>Sonoma Coast, California</i>	10.75	40.
Cakebread Cellars <i>Napa Valley, California</i>		65.
Beringer Private Reserve <i>Napa Valley, California</i>		70.

SAUVIGNON BLANC

Seaglass <i>Santa Barbara, California</i>	8.	30.
Kim Crawford <i>Marlborough, New Zealand</i>	10.	38.
Ferrari-Carano 'Fumé Blanc' <i>Sonoma, California</i>		46.

PINOT GRIGIO

Coppola 'Bianco' <i>California</i>	7.5	28.
Santa Margherita <i>Alto Adige, Italy</i>	12.75	48.

RIESLING

Chateau Ste. Michelle <i>Columbia Valley, Washington</i>	7.	26.
Saint M <i>Pfalz, Germany</i>	8.5	32.

WHITE BLENDS & BLUSH

Beringer White Zinfandel <i>California</i>	6.75	25.
Moscato by Beringer <i>California</i>	7.	26.
Conundrum <i>California</i>	13.	48.

RED WINE

PINOT NOIR

Jargon <i>California</i>	8.5	30.
Estancia, 'Pinnacles Ranches' <i>Monterey, California</i>	9.5	36.

PINOT NOIR

Cambria, 'Julia's Vineyard' <i>Santa Maria Valley, California</i>	11.	42.
Sokol-Blosser <i>Dundee Hills, Oregon</i>		62.
Pommard by Louis Jadot <i>Burgundy, France</i>		80.

MERLOT

14 Hands <i>Washington State</i>	7.75	29.
Tangley Oaks <i>Napa Valley, California</i>	9.5	36.
Lafite Réserve Spéciale <i>Bordeaux, France</i>		42.

CABERNET SAUVIGNON

Hayes Ranch <i>Central Coast, California</i>	8.	30.
Louis Martini <i>Sonoma, California</i>	9.	34.
Alexander Valley Vineyards <i>Alexander Valley, California</i>	11.	40.
Simi <i>Alexander Valley, California</i>	13.5	52.
Chateau Montelena <i>Napa Valley, California</i>		68.
Stag's Leap Wine Cellars 'Artemis' <i>Napa Valley, California</i>		90.

OTHER REDS

Gascón Malbec <i>Mendoza, Argentina</i>	9.5	36.
Temptation Zinfandel <i>Sonoma County, California</i>	10.	34.
Penfolds Bin 28 Kalimna Shiraz <i>South Australia</i>		52.

PLUM WINE

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

Ask your server about regional specialties.

21 OZ.

Kirin Ichiban

12 OZ.

Sapporo, Kirin Ichiban, Kirin Light, Asahi, Miller Lite, Bud Light, Budweiser, Heineken, Corona, O'Douls

SPECIALTY COCKTAILS

BENIHANA PUNCH

Myers's Platinum Rum, strawberry and peach liqueurs and tropical fruit juices 8.5 - Enjoy in a signature mug 12.

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

BERRY MOJITO

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

WHITE PEACH SAKE SANGRIA

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

YUZU MARGARITA

Patrón Silver Tequila, Patrón Citrónge and yuzu sour mix
10.

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
24.

BABY BLUE OCEAN

Single serving
8.5

BENIHANA MOJITO

Bacardi Silver Rum, sake, fresh limes and mint
8.5

EXOTIC MOJITO

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

TOKYO WILD TEA

Absolut Wild Tea Vodka, yuzu sour mix, organic black tea, ginger ale
8.5

RED PLUM SAKE SANGRIA

Red wine, sake, plum wine, pomegranate and orange juice
8.5

POMEGRANATE HIBISCUS MARGARITA

Herradura Reposado Tequila, PAMA Pomegranate Liqueur and hibiscus syrup
10.

SHOCHU COCKTAILS

Japanese-inspired cocktails featuring iichiko shochu (vodka-like spirit).
8.

STRAWBERRY-POMEGRANATE

GREEN TEA-PASSION FRUIT

CUCUMBER-ELDERFLOWER

LEMON-YUZU

SIGNATURE MARTINIS

9.

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

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

WATER

3.75

Fiji, Natural Artesian, Still
Voss, Lightly Sparkling

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

SOFT DRINKS

RAMUNE 3.95

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

SODA *Free refills* 2.90

Pepsi - Diet Pepsi - Sierra Mist - Lemonade - Ginger Ale

BENIHANA LEMONADE *Free refills* 3.90

Raspberry - Mango - Strawberry - Passion Fruit

FRESHLY BREWED ICED TEA *Free refills* 3.00

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
4.25

CALIFORNIA ROLL

Crab, avocado, cucumber
5.25

SPICY TUNA ROLL

Tuna*, cucumber, spicy sauce
6.75

LAS VEGAS ROLL

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

RAINBOW ROLL

Tuna*, shrimp, yellowtail*, izumidai*, salmon*, crab, avocado, cucumber
10.75

SPIDER ROLL

Soft shell crab, crab, green leaf, cucumber, avocado, soybean paper, yamagobo
10.75

CATERPILLAR ROLL

Eel, cucumber, avocado
10.75

ALASKAN ROLL

Crab, avocado, salmon*, cucumber
10.75

BENIHANA ROLL

Crab, avocado, cucumber, smelt egg
5.00

SALMON SKIN ROLL

Salmon skin, cucumber, yamagobo, bonito flakes on top
5.25

PHILADELPHIA ROLL

Marinated salmon*, cream cheese, cucumber, avocado
6.75

SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber, crab, tempura crumbs
8.50

DRAGON ROLL

Eel, avocado, crab, cucumber
10.75

SHRIMP LOVER'S ROLL

Crab, avocado, shrimp tempura, shrimp, cucumber
10.50

BOSTON ROLL

Crab, avocado, cucumber, tuna*
10.75

SUMO ROLL

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

NIGIRI / SASHIMI PER PIECE

EGG
2.00

TUNA*
2.50

SQUID*
2.25

YELLOWTAIL*
2.50

SMELT ROE*
2.00

SALMON*
2.25

SHRIMP
2.25

EEL
2.50

* 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.

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

STEAMED RICE

1.00

BROWN RICE

2.00

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. Chicken, rice, egg and chopped vegetables with garlic flavored butter.
3.25

BENIHANA SALAD

Crisp greens, red cabbage, carrots and grape tomatoes in homemade tangy ginger dressing.
2.75

SEAWEED SALAD

4.00

SUSHI SAMPLER*

7.50

SASHIMI SAMPLER*

7.50

TUNA TATAKI

10.50

SOFT SHELL CRAB

10.50

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.
8.75

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.
13.00

Add chicken 15.00 - Add steak* 16.00 - Add colossal shrimp 16.00

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* and mushrooms lightly seasoned and grilled to perfection.
23.35

TERIYAKI STEAK

Thinly sliced steak*, scallions and mushrooms grilled in a homemade teriyaki sauce.
21.10

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.
17.10

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.
23.10

IMPERIAL STEAK

A 12 ounce New York strip steak* with mushrooms grilled to perfection.
33.00

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.
17.10

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.
20.60

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.
24.60

SPLASH 'N MEADOW

Hibachi steak* and grilled colossal shrimp lightly seasoned and grilled to your specification.
27.10

LAND 'N SEA

Tender filet mignon* and sea scallops grilled in butter and lemon.
31.60

BENIHANA SPECIAL

Hibachi steak* paired with a cold water lobster tail.
34.10

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

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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 and vegetable tempura, steamed rice and fresh fruit.

Chicken 9.25 - Salmon 9.25 - Beef* Julienne 9.75

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.

9.00

SPICY HIBACHI CHICKEN

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

9.25

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

11.50

BEEF JULIENNE

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

11.25

FILET MIGNON

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

13.75

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

9.00

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken 8.25 - Steak* 9.00 - Hibachi Shrimp 9.00

HIBACHI SHRIMP

Hibachi shrimp grilled with butter and lemon.

11.50

HIBACHI STEAK

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

11.50

LUNCH DUET

Select two of these Benihana favorites.

Beef* Julienne - Chicken - Calamari

Yakisoba - Scallops - Hibachi Shrimp

13.75

DESSERT

HÄAGEN-DAZS® ICE CREAM

Chocolate, vanilla or strawberry 3.50

GREEN TEA ICE CREAM 3.50

RAINBOW SHERBET 3.25

BINDI® ORANGE SORBET 3.50

FRESH PINEAPPLE BOAT 3.75

BANANA TEMPURA 6.00

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