

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>
BENIHANA HOT SAKE Junmai, Berkeley, CA 9 oz. Our own special blend. +3		9.25

JAPANESE PREMIUM COLD SAKE

KIKUSUI “CHRYSANTHEMUM WATER” Junmai Ginjo, Niigata 300 ml 10. 22.

A distinctive sake with the sweet aroma of rose and mandarin orange. Easy to drink, with a light fresh palate and clean finish. +1

SHIRAKABEGURA “THE WHITE DUNGEON” Junmai, Hyogo 300 ml 8.5 20.

Brewed with the renowned Miyamizu waters, this refined sake has pear and nutmeg on the nose with the flavor of green apple peel. +2

DASSAI “OTTER FEST” Junmai Ginjo, Yamaguchi 300 ml 10.5 24.

The elegant aroma of jasmine leads to a bright orange flavor with notes of ginger and pepper. A refined and well-rounded sake. +4

SUIGEI “DRUNKEN WHALE” Junmai, Kochi 300 ml 11. 26.

An homage to the king of the ocean, this is a clean sake with a floral scent and the flavors of fennel, hops and strawberry. +7

SAKE FLIGHT 2 oz. each 12.5	
Sample three hand-selected premium cold sakes.	

PREMIUM COLD SAKE

SHO CHIKU BAI NIGORI Nigori, Berkeley, CA 375 ml 14.

The unfiltered predecessor to clear sake. Milky and sweet, with the rich flavor of coconut and sweet melon. -20

SHO CHIKU BAI GINJO Junmai Ginjo, Berkeley, CA 300 ml 15.5

Smooth and clean, with a mellow flavor of vanilla and nectarines. +5

JAPANESE PREMIUM SPIRITS

CHOYA PREMIUM PLUM LIQUEUR 7.

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.

IICHIKO SHOCHU 7.5

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.

YAMAZAKI 12 YEARS SINGLE MALT WHISKY 10.

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.

SPARKLING WINE & CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Mumm Cuvée 'M' <i>Napa Valley, California</i>	11.	
Domaine Chandon Rosé <i>California</i>	12.	
Domaine Carneros Brut <i>Napa Valley, California</i>	48.	
Möet & Chandon Imperial <i>Champagne, France</i>	85.	

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
CHARDONNAY		
Canyon Road <i>California</i>	7.5	28.
Kendall-Jackson, Vintner's Reserve <i>California</i>	8.5	32.
La Crema <i>Sonoma Coast, California</i>	10.5	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

Francis Ford Coppola <i>California</i>	7.5	28.
Santa Margherita <i>Alto Adige, Italy</i>	12.5	48.

RIESLING

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

BLUSH & BLENDS

Beringer White Zinfandel <i>California</i>	6.5	24.
Seven Daughters <i>California</i>	32.	
Conundrum, White Table Wine <i>California</i>	48.	

RED WINE

PINOT NOIR

	<i>Glass</i>	<i>Bottle</i>
Jargon <i>California</i>	8.	30.
Estancia, 'Pinnacles Ranches' <i>Monterey, California</i>	9.5	36.
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

	<i>Glass</i>	<i>Bottle</i>
14 Hands <i>Washington State</i>	7.5	28.
Tangley Oaks <i>Napa Valley, California</i>	9.5	36.
Saint-Émilien by Christian Moueix <i>Bordeaux, France</i>	48.	

CABERNET SAUVIGNON

	<i>Glass</i>	<i>Bottle</i>
Hayes Ranch <i>Central Coast, California</i>	8.	30.
Louis Martini <i>Sonoma, California</i>	9.	34.
Seven Oaks by J. Lohr <i>Paso Robles, California</i>	10.5	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.	

INTERNATIONAL REDS

	<i>Glass</i>	<i>Bottle</i>
El Portillo Malbec <i>Uco Valley, Mendoza, Argentina</i>	36.	
Marqués de Riscal Reserva <i>Rioja, Spain</i>	48.	
Penfolds BIN 389 Cabernet Shiraz, <i>South Australia</i>	52.	

PLUM WINE

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

SHOCHU COCKTAILS

Japanese-inspired cocktails with shochu, a vodka-like spirit.
7.5

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.

	<i>21 OZ</i>	<i>12 OZ</i>	<i>DRAFT</i>
	Asahi	Budweiser	Corona
	Kirin Ichiban	Bud Light	Heineken
	Sapporo	Coors Light	Kirin Light

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

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.

SIGNATURE MARTINIS

BENI-TINI

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

HANA-TINI

Stoli Vodka, nigori sake, 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.

1964

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

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

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.

KIWI CRUSH

Ketel One Citroen, fresh kiwi, green tea syrup, St-Germain
10.

SPECIALTY SUSHI ROLLS

VEGETABLE ROLL

Green leaf, avocado, cucumber, tomato,
red cabbage, yamagobo
4.00

CALIFORNIA ROLL

Crab, avocado, cucumber
5.00

SPICY TUNA ROLL*

Tuna, cucumber, spicy sauce
6.50

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
10.50

SPIDER ROLL

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

CATERPILLAR ROLL

Eel, cucumber, avocado
10.50

ALASKAN ROLL*

Crab, avocado, salmon, cucumber
10.50

BENIHANA ROLL

Crab, avocado, cucumber, smelt egg
4.75

SALMON SKIN ROLL

Salmon skin, cucumber, yamagobo,
bonito flakes on top
5.00

PHILADELPHIA ROLL*

Marinated salmon, cream cheese,
cucumber, avocado
6.50

SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber,
crab, tempura crumbs
8.25

DRAGON ROLL

Eel, avocado, crab, cucumber
10.50

SHRIMP LOVER'S ROLL

Crab, avocado, shrimp tempura,
shrimp, cucumber
10.50

BOSTON ROLL*

Crab, avocado, cucumber, tuna
10.50

SUMO ROLL

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

SASHIMI / SUSHI (PER PIECE)

ALBACORE TUNA* 2.25

CRAB STICK 1.75

EEL 2.25

EGG 2.00

HALIBUT* 2.25

IZUMIDAI - TILAPIA* 2.25

MACKEREL* 2.00

MARINATED SALMON* 2.25

OCTOPUS 2.25

SALMON* 2.25

SALMON ROE* 2.75

SEA URCHIN* (IF AVAILABLE) MKT

SHRIMP 2.25

SMELT ROE* 2.00

SQUID* 2.00

SURF CLAM* 2.00

SWEET SHRIMP W/HEAD* 3.25

TUNA* 2.25

YELLOWTAIL* 2.25

ROLLS AND HAND ROLLS (HR)

EEL ROLL 6.50

CUCUMBER ROLL 3.50

SALMON ROLL* 4.00

SHRIMP TEMPURA ROLL 7.25

TUNA ROLL* 5.00

YELLOWTAIL ROLL* 4.00

OSHINKO ROLL 3.50

CALIFORNIA HR 4.00

SALSA ROLL* 10.50

EEL HR 3.75

CUCUMBER HR 3.50

SALMON SKIN HR 4.00

SHRIMP TEMPURA HR 4.00

TUNA HR* 3.75

PHILADELPHIA HR* 4.00

SPICY TUNA HR* 4.00

SPIDER HR 4.00

LOBSTER ROLL 21.00

SUSHI ENTRÉES

Served with salad and miso soup.

SUSHI COMBINATION* 13.95

SUSHI COMBINATION DELUXE* 19.00

SASHIMI COMBINATION*
WITH RICE 20.50

SUSHI/SASHIMI COMBINATION*
WITH RICE 23.95

ENDLESS SUSHI*

Ask your server for an order sheet. Served with your choice of Benihana
onion soup or miso soup, Benihana salad and edamame. 26.95 per person.
Available Monday through Thursday during dinner hours only.

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. 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

STEAMED RICE 1.00

MISO SOUP 2.75

BENIHANA SALAD 2.75

SEAWEED SALAD 3.75

SUSHI SAMPLER* 7.25

VEGETABLE TEMPURA 6.00

CALAMARI TEMPURA 7.50

SHRIMP TEMPURA 8.25

SCALLOP TEMPURA 8.25

SOFT SHELL CRAB 10.50

SPICY SEAFOOD SOUP

Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic onion soup.
9.00

Extra serving of homemade Benihana hot sauce 75 cents.

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* 3.75
Raspberry - Mango - Strawberry - Passion Fruit

FRESHLY BREWED ICED TEA *Free refills* 2.85
Regular, black organic - Green tea, matcha
Red Flower, hibiscus blend

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 2.00

AGEDASHI TOFU 5.75

TOFU SALAD 5.50

SEAFOOD SALAD* 10.50

SASHIMI SAMPLER* 7.50

TUNA TATAKI 10.50

CALAMARI SAUTÉ 7.50

SHRIMP SAUTÉ 8.25

SCALLOP SAUTÉ 8.50

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

BANANA BERRY SMOOTHIE 5.50
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

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.

13.50

Add chicken 15.50 - Add steak* 16.50 - Add colossal shrimp 16.50

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.

23.85

TERIYAKI STEAK

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

21.60

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.

17.60

COLOSSAL SHRIMP

Colossal shrimp lightly seasoned and grilled with lemon and butter.

25.50

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

23.60

IMPERIAL STEAK

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

33.80

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

17.60

COLOSSAL MANGO SHRIMP

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

25.00

SEAFOOD DIABLO

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

20.85

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.

25.10

LAND 'N SEA
Tender filet mignon* and sea scallops grilled in butter and lemon.

32.10

SPLASH 'N MEADOW
Hibachi steak* and grilled colossal shrimp lightly seasoned and grilled to your specification.

27.60

BENIHANA SPECIAL
Hibachi steak* paired with a cold water lobster tail.

35.10

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

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LUNCH BOAT

Served with soup, salad, edamame, sashimi*, half California roll, shrimp & 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.

9.50

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

9.50

SPICY HIBACHI CHICKEN

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

9.75

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken 8.75 - Steak* 9.50 - Hibachi Shrimp 9.50

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

12.00

HIBACHI SHRIMP

Hibachi shrimp grilled with butter and lemon.

11.75

BEEF JULIENNE

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

11.75

HIBACHI STEAK

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

12.00

FILET MIGNON

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

14.25

LUNCH DUET

Select two of these Benihana favorites.

Beef* Julienne - Chicken - Calamari
Yakisoba - Scallops - Hibachi Shrimp

14.25

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 3.90

BANANA TEMPURA 6.25