

## 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

9.25

Junmai, Berkeley, CA 9 oz.

Our famous signature sake. +3

## JAPANESE PREMIUM COLD SAKE

### KIKUSUI “CHRYSANTHEMUM WATER”

10.5 22.5

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

### SHIRAKABEGURA “THE WHITE DUNGEON”

9. 21.5

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

### DASSAI “OTTER FEST”

11. 24.5

Junmai Ginjo, Yamaguchi 300 ml

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”

11.5 26.5

Junmai, Kochi 300 ml

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

### HISUI “WILD RICE RED SAKE”

10. 21.

Kumamoto 300 ml

This ruby-colored sake is brewed using heirloom ruby red rice. Red sake has unique, ‘port-like’ flavors of sweet and tart red berries. -20

### SAKE FLIGHT

12.5

Sample three hand-selected premium cold sake. 2 oz. each

## PREMIUM COLD SAKE

### SHO CHIKU BAI NIGORI

14.

Junmai Nigori, Berkeley, CA 375 ml

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

### SHO CHIKU BAI GINJO

15.5

Junmai Ginjo, Berkeley, CA 300 ml

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

## JAPANESE PREMIUM SPIRITS

### CHOYA PREMIUM PLUM LIQUEUR

*Osaka* - Japanese “plum” is the basis for this umeshu-dento (premium plum liqueur). An alternative to plum wine, with a delicate balance of sweetness, acidity and exotic fragrance.

7.5

### IICHIKO SHOCHU (vodka-like spirit)

*Oita* - Japan’s number one selling shochu, distilled from barley. Pure and transparent with a delicate fragrance, enjoy it as you would vodka.

8.

### YAMAZAKI 12 YEARS SINGLE MALT WHISKY

*Kyoto* - An 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.

10.5

## SPARKLING WINE & CHAMPAGNE

		<b>Glass</b>	<b>Bottle</b>
Mumm Cuvée 'M' 187 ml	Napa Valley, California		11.5
Domaine Chandon Rosé 187 ml	California		12.5
Domaine Carneros Brut	Napa Valley, California		50.
Möet & Chandon Imperial	Champagne, France		90.

## WHITE WINE

### CHARDONNAY

		<b>Glass</b>	<b>Bottle</b>
Canyon Road	California	8.	30.
Kendall-Jackson, 'Vintner's Reserve'	California	9.	34.
La Crema	Sonoma Coast, California	11.	42.
Cakebread Cellars	Napa Valley, California		70.
Beringer Private Reserve	Napa Valley, California		75.

### SAUVIGNON BLANC

Seaglass	Santa Barbara, California	8.	30.
Kim Crawford	Marlborough, New Zealand	10.5	40.
Ferrari-Carano 'Fumé Blanc'	Sonoma, California		48.

### PINOT GRIGIO

Coppola 'Bianco'	California	8.	30.
Santa Margherita	Alto Adige, Italy	12.5	50.

### RIESLING

Chateau Ste. Michelle	Columbia Valley, Washington	7.5	28.
Saint M	Pfalz, Germany	9.	34.

### BLUSH & BLENDS

Beringer White Zinfandel	California	6.5	24.
Seven Daughters, 'Winemaker's Blend'	California		34.
Conundrum, White Table Wine	California		50.

## RED WINE

### PINOT NOIR

		<b>Glass</b>	<b>Bottle</b>
Jargon	California	8.5	32.
Estancia, 'Pinnacles Ranches'	Monterey, California	10.	38.
Cambria, 'Julia's Vineyard'	Santa Maria Valley, California	11.5	44.
Sokol-Blosser	Dundee Hills, Oregon		64.
Pommard by Louis Jadot	Burgundy, France		80.

### MERLOT

14 Hands	Washington State	8.	30.
Tangley Oaks	Napa Valley, California	10.	38.
Saint-Émilion by Christian Moueix	Bordeaux, France		50.

### CABERNET SAUVIGNON

Hayes Ranch	Central Coast, California	8.5	32.
Louis Martini	Sonoma, California	9.5	36.
Seven Oaks by J. Lohr	Paso Robles, California	11.	42.
Simi	Alexander Valley, California	13.5	52.
Chateau Montelena	Napa Valley, California		68.
Stag's Leap Wine Cellars 'Artemis'	Napa Valley, California		90.

### INTERNATIONAL REDS

El Portillo Malbec	Uco Valley, Mendoza, Argentina		38.
Marqués de Riscal Reserva	Rioja, Spain		50.
Penfolds Bin 389 Cabernet Shiraz	South Australia		54.

### PLUM WINE

Benihana Plum Wine	Berkeley, California	7.	26.
--------------------	----------------------	----	-----

## BEER

21 OZ	16 OZ	12 OZ	DRAFT
Kirin Ichiban	Asahi	Bud Light	Kirin Ichiban
	Sapporo	Corona	Yuengling
		Heineken	
		Kirin Light	

## SPECIALTY COCKTAILS

### BENIHANA PUNCH

Myers's Platinum Rum, strawberry and peach liqueurs and tropical fruit juices. 8.75  
Enjoy in a signature mug. 12.

### MAI TAI

Myers's Platinum Rum, orgeat syrup, Angostura bitters, tropical fruit juices, Myers's Dark Rum float 8.75

### IMPERIAL MARGARITA

Patrón Silver, Patrón Citrónge and yuzu sour mix 10.5

### POMEGRANATE HIBISCUS MARGARITA

Herradura Reposado, PAMA Pomegranate Liqueur and hibiscus syrup 10.5

### HAIKU COLADA

Malibu Rum, pineapple and coconut with a strawberry purée swirl 8.75

### BENIHANA MOJITO

Bacardi Silver, sake, fresh limes and mint 8.75

### RED PLUM SAKE SANGRIA

Red wine, sake, plum wine and fruit juices 8.75

### EXOTIC MOJITO

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

### WHITE PEACH SAKE SANGRIA

White wine, sake, peach and passion fruit purées and pineapple juice 8.75

### BERRIES MOJITO

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

### 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. 22.

## SIGNATURE MARTINIS

### BENI-TINI

Grey Goose, shochu, hibiscus infused tea, passion fruit purée 9.5

### HANA-TINI

Stoli Vodka, nigori sake, white peach purée, peach schnapps 9.5

### MANGO SAKETINI

Malibu Mango Rum, nigori sake, mango purée, tropical fruit juices 9.5

### RISING SUN

Absolut Citron, Cointreau, PAMA Pomegranate Liqueur, fresh lemon juice, sugar rim 9.5

### SMOKING DRAGON

Bulleit Bourbon, morello cherry purée, pomegranate juice, gunpowder tea 9.5

### PASSION MARTINI

Myers's Platinum Rum, Navan Vanilla Cognac, passion fruit purée, tapioca pearls 9.5

### BLUE MOON SAKETINI

SKYY Vodka, sake, blue curacao, peach schnapps, fresh lemon juice 9.5

### 1964

Hendrick's Gin, sake, fresh cucumber and lime juice, St-Germain 10.5

## SHOCHU COCKTAILS

Japanese-inspired cocktails with shochu, a vodka-like spirit. 8.

### RUBY RED 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.

### SPARKLING YUZU

Yuzu (Japanese citrus) mix and shochu, topped with lemon-lime 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-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.  
23.35

#### TERIYAKI STEAK

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

#### IMPERIAL STEAK

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

#### HIBACHI CHICKEN

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

#### HIBACHI CHATEAUBRIAND

8.5 ounces of center cut tenderloin\* and mushrooms lightly seasoned and grilled with garlic butter.  
30.85

#### HIBACHI STEAK

New York strip steak\* and mushrooms hibachi grilled to your specification.  
21.10

#### HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.  
17.10

#### SPICY HIBACHI CHICKEN

Chicken breast grilled with mushrooms in a special spicy homemade sauce.  
17.50

## 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.  
22.10

#### HIBACHI TUNA STEAK

Sesame crusted tuna steak\* with tomato, avocado and edamame in a white balsamic sauce. Served medium rare.  
22.10

#### HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.  
23.10

#### OCEAN TREASURE

Cold water lobster tail, sea scallops and colossal shrimp grilled to perfection.  
34.85

#### COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce.  
24.00

#### SALMON TSUTSUMI-YAKI

Salmon with vegetables and a hint of lime and dill, wrapped and steamed on the grill.  
22.10

#### SURF SIDE

Grilled colossal shrimp, calamari and tender sea scallops.  
27.10

#### TWIN LOBSTER TAILS

Two cold water lobster tails grilled with butter and lemon.  
38.85

## ENTRÉES

### 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.

#### ROCKY'S CHOICE

Hibachi steak\* and chicken breast grilled to your specification.  
24.60

#### 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 TRIO

Filet mignon\*, chicken breast and colossal shrimp grilled with lemon and butter.  
35.00

#### BENIHANA EXCELLENCE

Teriyaki beef\* julienne with scallions and colossal shrimp.  
25.85

#### SAMURAI TREAT

Filet mignon\* and colossal shrimp grilled to perfection with lemon and butter.  
32.00

#### BENIHANA SPECIAL

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

#### DELUXE TREAT

Filet mignon\* and cold water lobster tail grilled to perfection with butter and lemon.  
35.85

#### HIBACHI SUPREME

Chateaubriand\* served with a cold water lobster tail sautéed with butter and lemon.  
43.10

## 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.  
13.00

Add chicken  
15.00

Add steak\*  
16.00

Add colossal shrimp  
16.00

#### 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.  
14.00

## 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.  
20.60

#### SPICY TOFU STEAK

Tofu, scallions and cilantro grilled in a spicy tofu hot sauce.  
15.50

#### YAKISOBA

Japanese sautéed noodles with chicken and mixed vegetables in a special sauce and sprinkled sesame seeds.  
17.35

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

### 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

### BENIHANA LEMONADE

Free refills

3.75

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

2.85

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

3.75

### RAINBOW SHERBET

3.25

### 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.

3.25

### BENIHANA SALAD

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

2.75

### BENIHANA SUSHI RICE

2.00

### 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.

8.75

Extra serving of homemade Benihana hot sauce 75 cents.  
Extra serving of steamed rice 1.00.

## SUSHI

	Half	Full		Half	Full
<b>VEGETABLE ROLL</b>		4.00	<b>BENIHANA ROLL</b>		4.75
Green leaf, avocado, cucumber, tomato, red cabbage, yamagobo			Crab, avocado, cucumber, smelt egg		
<b>CALIFORNIA ROLL</b>	2.50	5.00	<b>SALMON SKIN ROLL</b>	2.50	5.00
Crab, avocado, cucumber			Salmon skin, cucumber, yamagobo, bonito flakes on top		
<b>SPICY TUNA ROLL*</b>	3.25	6.50	<b>PHILLY ROLL*</b>	3.25	6.50
Tuna, cucumber, spicy sauce			Salmon, cream cheese, cucumber, avocado		
<b>LAS VEGAS ROLL*</b>	3.65	7.25	<b>CRUNCHY ROLL</b>	4.15	8.25
Salmon, avocado, cream cheese, jalapeño, spicy sauce on top (deep fried)			Shrimp tempura, avocado, cucumber, crab, tempura crumbs		
<b>DRAGON ROLL</b>	5.25	10.50	<b>BOSTON ROLL*</b>	5.25	10.50
Eel, avocado, crab, cucumber			Crab, avocado, cucumber, tuna		
<b>SHRIMP LOVERS</b>	5.25	10.50	<b>ALASKAN ROLL*</b>	5.25	10.50
Crab, avocado, shrimp tempura, shrimp, cucumber			Crab, avocado, salmon, cucumber		
<b>CATERPILLAR ROLL</b>	5.25	10.50	<b>SPIDER ROLL</b>		10.50
Eel, cucumber, avocado			Soft shell crab, crab, green leaf, cucumber, avocado, soybean paper		
<b>RAINBOW ROLL*</b>		10.50	<b>SUMO ROLL</b>		12.00
Tuna, shrimp, yellowtail, izumidai, salmon, crab, avocado, cucumber			Crab, avocado, cucumber, shrimp tempura, salmon, special mayo sauce (baked)		

Ask your server for a full sushi menu.

\* 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. Crabstick is used for crab.

## 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 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.

9.00

### HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

9.00

### SPICY HIBACHI CHICKEN

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

9.25

### 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 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

### HIBACHI STEAK

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

11.50

### FILET MIGNON

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

13.75

### LUNCH DUET

Select two of these Benihana favorites.

Beef\* Julienne - Chicken - Calamari

Yakisoba - Scallops - Hibachi Shrimp

13.75

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

### HIBACHI CHICKEN RICE

Twelve ounces 6.50

### GINGER SAUCE

One pint 4.00

### HOT SAUCE

Four ounces 3.00

### TERIYAKI SAUCE

One pint 5.00

### SALAD DRESSING

One pint 4.00

\* 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. Please inform your server of any food allergies.