



MEDIA ADVISORY

SPRING INTO GOOD EATING WITH BENIHANA'S MAY CHEF'S SPECIAL

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WHO: Benihana is the leading Japanese theme restaurant chain in the world. The restaurant's highly-skilled teppanyaki chefs slice and dice guests' meals, providing entertainment as guests enjoy traditional Japanese cooking using American favorites like steak, chicken, seafood and vegetables.

WHAT: **Benihana's May Chef's Special:**

Filet Mignon for Two – \$39

- Served with Benihana onion soup, Benihana salad, hibachi shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

Featured Drinks

- Blossoming Bellini – a combination of Cantine Maschio Prosecco, white-peach puree and St. Germain elderflower liqueur offer a delicious twist on the classic sparkling cocktail.
- Strawberry Saketini – featuring Ketel One Vodka and nigori sake, this saketini is bursting with sweet strawberry flavor.

Recommended Sake

- Shochu – Shochu is Japan's answer to vodka but boasts both a lower alcohol and calorie content. Enjoy it in one of Benihana's signature shochu cocktails – Pomegranate, Bloody Mary, Ruby Red Grapefruit, or Sparkling Yuzu – for a refreshing drink.
- Benihana Plum Wine – rich, sweet and aromatic, made from premium white wine with natural plum flavor.
- Sayuri, "Little Lily," Nigori Sake – Sayuri is created from select rice and the natural spring water of Rokko. Cream and semi-sweet with floral notes provides a refreshing aroma and palate, as well as a smooth finish.

WHEN: Available only in May 2010

WHERE: **(INSERT LOCATION ADDRESSES AND PHONE)**

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