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Benihana Puts Mango in the Mojito for Summer

MIAMI, Fla. (June 11, 2008) – Benihana introduces its latest cool new specialty drink that is sure to be this summer’s tropical favorite – the Benihana Mango Mojito.

Blending the flavor of ripe mangos with sweet rum and the refreshing citrus and mint flavors of the popular mojito, the Mango Mojito is a perfect complement to Benihana’s delicious teppanyaki dishes. Benihana is famous for bringing Japanese cuisine to mainstream America, with its theatrical performing chefs preparing and serving meals before guests at teppanyaki tables. Blending exotic Japanese dishes with a dazzling chef performance has been the restaurant company’s recipe for success since 1964.

Benihana invites you to delight your summer guests with this at-home version of the exotic and refreshing Mango Mojito. To find the Benihana restaurant nearest you, please visit www.benihana.com.

Mango Mojito From Benihana

Ingredients

2 oz	Mango rum
2 oz	Sweet and sour mix
1 1/2 oz	Mango puree
4-6	Lime wedges
6-8	Fresh mint leaves
	Club soda

Method

1. Start by gently squeezing lime wedges into a cool, tall mixing glass.
2. Add fresh mint leaves. Gently muddle lime and mint leaves to extract juice and flavor. (Caution: Do not muddle too much, as it may extract too much bitterness.)
3. Add mango rum, mango puree and sweet and sour mix.
4. Add ice.
5. Shake vigorously for ten seconds with a cocktail shaker or stir well.
6. Top with a splash of club soda.
7. Garnish with a fresh lime wedge and a mint sprig.

About Benihana

Benihana Inc. (NASDAQ: NMS: BNHN and BNHNA) operates 60 Benihana teppanyaki restaurants, nine Haru restaurants, and nineteen Ra Sushi restaurants. Under development at present are fifteen restaurants: eight Benihana teppanyaki restaurants

and seven RA Sushi restaurants. In addition, nineteen franchised Benihana teppanyaki restaurants are operating in the U.S., Latin America and the Caribbean.

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