

DINING MENU

Menu items and prices may vary by location. Contact your local Benihana.

ALCOHOL-FREE DRINKS

IBC ROOT BEER (12 OZ)

WATER

Acqua Panna, Natural Spring | San Pellegrino,
Sparkling Mineral

BENIHANA LEMONADE

Complimentary refills
Raspberry | Mango | Strawberry | Passion Fruit

RED BULL (8.4 OZ)

Original | Sugar Free | Tropical

RAMUNE

Classic Japanese bottled soda with a “pop!”
Lemon-Lime | Grape | Strawberry

SODA

Complimentary refills
Pepsi | Diet Pepsi | Sierra Mist | Dr. Pepper |
Lemonade | Ginger Ale

FRESHLY BREWED ICED TEAS

Complimentary refills
Benihana “Red Flower” Hibiscus Blend
Caffeine-free | Passion Fruit | Green Tea |
Black Organic

HOT APPETIZERS

EDAMAME

Served warm and sprinkled with sea salt.

TEMPURA

Shrimp | Chicken | Vegetable

SHRIMP SAUTÉ

Served with our homemade ginger sauce.

TOKYO WINGS

Spicy Sauce | Black Pepper Teriyaki Sauce | Benihana Original Garlic Sauce™

ALCOHOL-FREE

FROZEN

SPECIALTIES

BANANA STRAWBERRY MANGO
BERRY PASSION COLADA
SMOOTHIE DELIGHT

Strawberry,
banana and
blueberry.

Passion
fruit with a
strawberry
swirl.

Pineapple,
coconut
and mango
purée.

MILKSHAKE

Strawberry
or Cookies
N Cream.

SPICY EDAMAME

Sautéed with spicy tsuyu no moto sauce.

PAN FRIED GYOZA

DUMPLINGS

Beef | Spicy Chicken | Edamame

SOFT SHELL CRAB

Tempura soft shell crabs, momiji, scallion, and ponzu sauce.

COLD APPETIZERS

TUNA POKE (CLASSIC OR SPICY))

Onions, seaweed salad, sweet soy sauce, cucumber and lemon.

SASHIMI* SAMPLER

Tuna, salmon and snapper.

CRISPY SPICY TUNA*

Crunchy sesame sushi rice, jalapeño, cilantro, drizzled with black pepper soy sauce.

SUSHI* SAMPLER

Tuna, salmon, snapper, yellowtail and shrimp nigiri.

SEARED TUNA*

Seared sashimi grade tuna served with ponzu sauce.

CHILI PONZU YELLOWTAIL*

Yellowtail, jalapeño, cilantro and chili ponzu sauce.

SIDE ORDERS

HIBACHI CHICKEN RICE

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables.

Enjoy this classic with the addition of Steak or Shrimp for an additional price.

SPICY CHICKEN RICE

A combination of chili peppers, ginger, and Sriracha sauce.

BENIHANA SALAD

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

SEAWEED SALAD

MISO SOUP

A delicious blend of miso, green onion and tofu.

BENIHANA ONION SOUP

This homemade Benihana specialty has been a favorite since 1964.

HIBACHI

CHICKEN RICE

The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter.

SPECIALTY SUSHI ROLLS

SPICY LOTUS TEMPURA ROLL

Krab† and cream cheese, lightly tempura battered, topped with spicy tuna, krab† mix, sliced lotus root, sweet eel sauce, and green tempura bits.

ALASKAN ROLL

Krab†, avocado, salmon*, cucumber.

LAS VEGAS ROLL (DEEP FRIED)

Salmon, avocado, cream cheese, jalapeño, spicy sauce on top.

SPIDER ROLL

Soft shell crab, krab†, iceberg lettuce, cucumber, avocado, soybean paper, pickled carrots.

LOBSTER ROLL

Lobster tempura, krab†, cucumber, iceberg lettuce. Comes with one Lobster Roll and two Lobster Hand Rolls.

SHRIMP LOVERS ROLL

Krab†, avocado, shrimp tempura, shrimp, cucumber.

CHILI SHRIMP ROLL

Krab†, cream cheese and seaweed tempura in a spicy chili sauce, topped with spicy krab† and shrimp.

SHRIMP CRUNCHY ROLL

Shrimp tempura, avocado, cucumber, krab†, tempura crumbs.

SUMO ROLL (BAKED)

Krab†, avocado, cucumber, shrimp tempura, salmon, smelt roe, special mayo.

PHILADELPHIA ROLL

Salmon*, cream cheese, cucumber, avocado.

SASHIMI/NIGIRI

TUNA*

ALBACORE TUNA*

YELLOWTAIL*

SNAPPER*

SALMON*

SALMON ROE*

SHRIMP

EEL

OCTOPUS

KANI KRABSTICK†

EGG*

CALIFORNIA† ROLL

ROLLS

DRAGON† ROLL

RAINBOW†* ROLL

SPICY TUNA ROLL

SPICY SALMON ROLL

PHILADELPHIA ROLL

SALMON* ROLL

YELLOWTAIL* ROLL

TUNA* ROLL

VEGETABLE ROLL

CUCUMBER ROLL

CALIFORNIA† ROLL

EEL ROLL

SHRIMP TEMPURA ROLL

SUSHI ENTRÉES

Served with Benihana Salad and Miso Soup.

SUSHI*

California† Roll served with a piece of tuna, salmon, snapper, eel, shrimp and octopus nigiri.

SASHIMI*

Three slices of each: tuna, salmon, yellowtail, snapper, octopus served with steamed rice.

SUSHI* DELUXE

Tuna Roll served with a piece of tuna, salmon, salmon roe, snapper, eel, yellowtail, shrimp, albacore and octopus nigiri.

SUSHI/SASHIMI*

Three slices of tuna, two slices of each: salmon, octopus, yellowtail served with a piece of tuna, salmon, snapper, albacore, eel, yellowtail and shrimp nigiri served with steamed rice.

ENTRÉES

All of our beef is USDA Choice, aged to perfection and hand-cut on the premises.

NOODLE & TOFU

5 course meals served with

•BENIHANA ONION SOUP •BENIHANA SALAD •HIBACHI SHRIMP APPETIZER •HIBACHI VEGETABLES •HOMEMADE DIPPING SAUCES •STEAMED RICE •JAPANESE HOT GREEN TEA

YAKISOBA

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

Chicken | Steak* | Shrimp

SPICY TOFU STEAK

Tofu, scallions, and cilantro grilled in a special spicy homemade sauce.

SEAFOOD DIABLO

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

STEAK & CHICKEN

5 course meals served with

•BENIHANA ONION SOUP •BENIHANA SALAD •HIBACHI SHRIMP APPETIZER •HIBACHI VEGETABLES •HOMEMADE DIPPING SAUCES •STEAMED RICE •JAPANESE HOT GREEN TEA

HIBACHI CHATEAUBRIAND*

8.5 ounces of center cut tenderloin and mushrooms lightly seasoned.

TERIYAKI STEAK*

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

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with sesame seeds.

SPICY HIBACHI CHICKEN

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

HIBACHI STEAK*

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

TERIYAKI CHICKEN

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

FILET MIGNON

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

SEAFOOD

5 course meals served with

•BENIHANA ONION SOUP •BENIHANA SALAD •HIBACHI SHRIMP APPETIZER •HIBACHI VEGETABLES •HOMEMADE DIPPING SAUCES •STEAMED RICE •JAPANESE HOT GREEN TEA

SPICY HIBACHI SHRIMP

Hibachi shrimp grilled with onions, scallions and yellow peppers in a spicy homemade sauce.

TWIN LOBSTER TAILS

Two cold water lobster tails grilled with lemon.

COLOSSAL SHRIMP

Colossal shrimp lightly seasoned and grilled with lemon.

OCEAN TREASURE

Grilled cold water lobster tail with grilled Hokkaido scallops and colossal shrimp.

HIBACHI SALMON* WITH AVOCADO TARTAR SAUCE

Hibachi grilled salmon served with a savory avocado tartar sauce, with sautéed shiitake mushrooms and asparagus. Served with sautéed udon noodles.

HIBACHI SCALLOPS

Tender Hokkaido scallops grilled hibachi style with lemon.

SURF SIDE

Grilled colossal shrimp, calamari and tender Hokkaido scallops.

HIBACHI SHRIMP

Shrimp grilled to perfection.

HIBACHI TUNA

STEAK

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

SPECIALTIES

6 course meals served with

•BENIHANA ONION SOUP •BENIHANA SALAD •HIBACHI SHRIMP APPETIZER •HIBACHI
VEGETABLES •MUSHROOMS •HOMEMADE DIPPING SAUCES •STEAMED RICE
•JAPANESE HOT GREEN TEA •ICE CREAM OR SHERBET

ROCKY'S CHOICE

Hibachi steak* and chicken breast grilled to
your specification.

LAND 'N SEA

Tender filet mignon* and Hokkaido scallops
grilled in lemon.

BENIHANA EXCELLENCE

Teriyaki beef* julienne with scallions and
colossal shrimp.

BENIHANA TRIO

Filet Mignon*, chicken breast and colossal
shrimp grilled with lemon.

HIBACHI SUPREME

Chateaubriand*, 8.5 ounces of our finest center
cut tenderloin, served with a grilled cold water
lobster tail with lemon.

DELUXE TREAT

Filet mignon* and cold water lobster tail
grilled with lemon.

BENIHANA DELIGHT

Chicken breast and colossal shrimp lightly
seasoned and grilled.

SAMURAI TREAT

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

SPLASH 'N MEADOW

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

BENIHANA SPECIAL

Hibachi steak* paired with a cold water lobster
tail.

EMPEROR'S

FEAST

Filet mignon* and chicken breast grilled to perfection.

LUNCH ENTRÉES

All of our beef is USDA Choice, aged to perfection and hand-cut on the premise.

Served with •BENIHANA SOUP •HIBACHI VEGETABLE RICE •HIBACHI VEGETABLES
•HOMEMADE DIPPING SAUCES

SUSHI* COMBINATION

An assortment of fresh nigiri and a California† Roll served with soup and salad.

IMPERIAL SALAD

Garden salad with edamame, grape tomatoes, cucumber, yellow pepper, and assorted fresh vegetables. Served with house ginger dressing and Benihana Onion Soup.

Chicken | Salmon* | Ahi Tuna*

SPICY HIBACHI CHICKEN

Grilled in a special spicy homemade sauce.

BENTO BOX

Served with soup, Benihana Salad, edamame, beef gyoza, half California† roll, vegetable spring roll, seaweed salad and fresh fruit.

Chicken | Salmon* | Beef* Julienne

HIBACHI STEAK*

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

HIBACHI SCALLOPS

Tender Hokkaido scallops grilled hibachi style
with lemon.

BEEF JULIENNE

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

LUNCH DUET

Select two of these Benihana favorites:
Beef* Julienne | Chicken | Calamari Yakisoba |
Scallops | Shrimp

HIBACHI SHRIMP

Shrimp grilled with lemon.

FILET MIGNON*

Tenderloin and mushrooms lightly seasoned
and grilled to perfection.

YAKISOBA

Japanese sautéed noodles with vegetables in a
special sauce.
Chicken | Steak* | Shrimp

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with
sesame seeds.

LUNCH BOAT

Served with soup, Benihana Salad,
edamame, sashimi*, half California† roll,
shrimp and vegetable tempura, steamed rice
and fresh fruit.

Chicken | Salmon* | Beef* Julienne

Dinner menu items also available.

DESSERT

EDY'S ICE CREAM

Chocolate or vanilla.

RAINBOW SHERBET

GREEN TEA ICE CREAM

BANANA

TEMPURA

TAKE HOME

HIBACHI CHICKEN RICE

12 ounces | 24 ounces. The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables.

SPICY CHICKEN RICE

12 ounces | 24 ounces. A combination of chili peppers, ginger, and Sriracha sauce.

BROWN RICE

STEAMED RICE

GINGER SAUCE

SALAD DRESSING

CREATING GREAT GUEST MEMORIES!®

* We are required by the Health Department to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

† Kani kama crab & kani kama crab mix contain imitation crab.