

IBC ROOT BEER (12 OZ)

RED BULL (8.4 OZ)

Original | Sugar Free | Tropical

SODA

Complimentary refills

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

WATER

Fiji, *Natural Artesian*, Still | San Pellegrino, *Sparkling Mineral*

RAMUNE

Classic Japanese bottled soda with a "pop!"

Lemon-Lime | Grape | Strawberry

FRESHLY BREWED ICED TEAS

Complimentary refills

Benihana "Red Flower" Hibiscus Blend *Caffeine free* | Passion Fruit Green Tea | Black Organic

BENIHANA LEMONADE

Complimentary refills

Raspberry | Mango | Strawberry | Passion Fruit

ALCOHOL-FREE FROZEN SPECIALTIES

BANANA BERRY SMOOTHIE

Strawberry, banana and blueberry.

STRAWBERRY PASSION DELIGHT

Passion fruit with a strawberry swirl.

MANGO COLADA

Pineapple, coconut and mango purée.

APPETIZERS

SPICY EDAMAME

Sautéed with spicy tsuyu no moto sauce.

TUNA POKE (REGULAR OR SPICY)

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

CHILI PONZU YELLOWTAIL 

Yellowtail, jalapeño, cilantro and chili ponzu sauce.

CRISPY SPICY TUNA 

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

TUNA  TATAKI

Seared sashimi grade tuna served with ponzu sauce.

SOFT SHELL CRAB

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

SHRIMP SAUTÉ

Served with our homemade ginger sauce.

SHRIMP TEMPURA

Crunchy tempura shrimp, carrot, asparagus and onion.

SASHIMI SAMPLER

Tuna, salmon and snapper.

SUSHI SAMPLER

Tuna, salmon, snapper, yellowtail and shrimp nigiri.

PAN FRIED BEEF GYOZA DUMPLINGS

Spicy sesame soy dipping sauce.

VEGETABLE TEMPURA

Bell pepper, onion, asparagus, carrot and shiitake mushroom.

EDAMAME

Served warm and sprinkled with sea salt

SEAWEED SALAD

Soy, sesame and lemon.

SIDE ORDERS

SPICY CHICKEN RICE

A combination of chili peppers, ginger and Sriracha sauce.

HIBACHI CHICKEN RICE

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

BENIHANA SALAD

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

MISO SOUP

A delicious blend of miso, green onion and tofu.


BROWN RICE

BENIHANA ONION SOUP

This homemade Benihana specialty has been a favorite since 1964.

SPECIALTY SUSHI ROLLS

SPICY SALMON ROLL

Salmon , cucumber, spicy sauce.

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.

LOBSTER ROLL

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


SPIDER ROLL

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

LAS VEGAS ROLL (DEEP FRIED)

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

SPICY TUNA ROLL

Tuna , cucumber, spicy sauce.

CHILI SHRIMP ROLL

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

ALASKAN ROLL

Krab[†], avocado, salmon , cucumber.


SUMO ROLL (BAKED)

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

SHRIMP CRUNCHY ROLL

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

PHILADELPHIA ROLL

Salmon , cream cheese, cucumber, avocado.

SHRIMP LOVERS ROLL

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

SASHIMI/NIGIRI

YELLOWTAIL 

SALMON 

SNAPPER 

ALBACORE TUNA 

SHRIMP

EGG 

SALMON ROE 

TUNA 

EEL

OCTOPUS

ROLLS

SHRIMP TEMPURA ROLL

EEL ROLL

CALIFORNIA[†] ROLL

TUNA  ROLL

YELLOWTAIL  ROLL

SALMON  ROLL

CUCUMBER ROLL

DRAGON ROLL

Eel, avocado, krab[†], cucumber.

RAINBOW[†]  ROLL

Tuna, shrimp, yellowtail, snapper, salmon, krab[†], avocado, cucumber.

VEGETABLE ROLL

Iceberg lettuce, avocado, cucumber, red cabbage, pickled carrots.

SUSHI COMBINATIONS

Served with Benihana Salad and Miso Soup.

SUSHI/SASHIMI  COMBINATION WITH RICE

An assortment of sushi and sashimi served with steamed rice.

SASHIMI  COMBINATION WITH RICE

An assortment of fresh sashimi served with steamed rice.

SUSHI  COMBINATION DELUXE

One Tuna Roll with an assortment of fresh nigiri.

SUSHI  COMBINATION

California[†] Roll with an assortment of fresh nigiri.

ENTRÉES

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 chicken and mixed vegetables in a special sauce and sprinkled with sesame seeds.

SPICY TOFU STEAK

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

STEAK & CHICKEN

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

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 STEAK ❄️

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

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.

TERIYAKI CHICKEN

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

SEAFOOD

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

5 course meals served with

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

TWIN LOBSTER TAILS

Two cold water lobster tails grilled with lemon.

OCEAN TREASURE

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

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with lemon.

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 SHRIMP

Shrimp grilled to perfection.

COLOSSAL SHRIMP

Colossal shrimp lightly seasoned and grilled with lemon.

SURF SIDE

Grilled colossal shrimp, calamari and tender sea scallops.


SPECIALTIES

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

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.

HIBACHI SUPREME

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

SAMURAI TREAT

Filet mignon  and colossal shrimp grilled to perfection with lemon.

LAND 'N SEA

Tender filet mignon  and sea scallops grilled in lemon.


DELUXE TREAT

Filet mignon  and cold water lobster tail grilled with lemon.

SPLASH 'N MEADOW

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


BENIHANA EXCELLENCE

Teriyaki beef  julienne with scallions and colossal shrimp.

BENIHANA DELIGHT

Chicken breast and colossal shrimp lightly seasoned and grilled.

BENIHANA SPECIAL

Hibachi steak  paired with a cold water lobster tail.

BENIHANA TRIO

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

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

BEEF JULIENNE

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

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 | Filet Mignon  | Salmon 

HIBACHI STEAK

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

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken | Steak  | Shrimp

HIBACHI SHRIMP

Shrimp grilled with lemon.

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with lemon.

LUNCH DUET

Select two of these Benihana favorites:

Beef  Julienne | Chicken | Calamari Yakisoba | Scallops | Shrimp

SPICY HIBACHI CHICKEN

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

FILET MIGNON

Tenderloin and mushrooms lightly seasoned and grilled to perfection.

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with sesame seeds.

Dinner menu items also available.

DESSERT

EDY'S ICE CREAM

Chocolate or vanilla.

RAINBOW SHERBET

GREEN TEA ICE CREAM

TAKE HOME

SPICY CHICKEN RICE

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

GINGER SAUCE

TERIYAKI SAUCE

SALAD DRESSING

BROWN RICE

BENIHANA ORIGINAL YUM YUM SAUCE™

HOT SAUCE

STEAMED RICE

HIBACHI CHICKEN RICE

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