

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
<i>Junmai, Berkeley, CA 9 oz. - Our famous signature sake. +3</i>		

JAPANESE PREMIUM COLD SAKE

SHIRAKABEGURA “THE WHITE DUNGEON”	9.	21.5
<i>Junmai, Hyogo 300 ml - Brewed with the renowned Miyamizu waters, this sake displays pear and nutmeg aromas with flavors of green apple. +2</i>		
KIKUSUI “CHRYSANTHEMUM WATER”	10.5	24.5
<i>Junmai Ginjo, Niigata 300 ml - A refined sake with a bouquet of rose and mandarin orange. Light and fresh on the palate with a clean finish. +1</i>		
SUIGEI “DRUNKEN WHALE”	11.5	26.5
<i>Junmai, Kochi 300 ml - An homage to the king of the ocean, this clean sake has a floral scent and flavors of fennel, hops and strawberry. +7</i>		
SHIMIZU-NO-MAI “PURE DAWN”	12.5	29.
<i>Junmai Ginjo, Akita 300 ml - A fresh, well-structured sake, with light floral and mineral aromas and notes of pear and Fuji apple on the palate. +3</i>		
DASSAI “OTTER FEST”	13.5	32.
<i>Junmai Dai Ginjo, Yamaguchi 300 ml - Complex yet delicate, with the aroma of jasmine and a bright orange flavor with hints of ginger and pepper. +4</i>		
TAMANOHIKARI “BRILLIANT JADE”	14.5	36.
<i>Junmai Dai Ginjo, Kyoto 300 ml - Brewed with ‘Bizen Omachi’ rice, regarded as the best sake rice. Smooth, with coconut, banana and almond flavors. +3.5</i>		

PREMIUM COLD SAKE

SHO CHIKU BAI NIGORI	14.
<i>Junmai Nigori, Berkeley, CA 375 ml - Lightly filtered, milky and sweet, with coconut and sweet melon flavors. -20</i>	
SHO CHIKU BAI NIGORI CRÈME DE SAKE	15.
<i>Junmai Nigori, Berkeley, CA 300 ml - A slightly drier nigori sake, soft yet rich with rice flavor. -15</i>	
SHO CHIKU BAI GINJO	16.
<i>Junmai Ginjo, Berkeley, CA 300 ml - Smooth and clean, with a mellow flavor of vanilla and nectarines. +5</i>	

SAKE FLIGHT (Three 2 oz. pours)	12.5
PREMIUM SAKE FLIGHT (Three 2 oz. pours)	15.

JAPANESE PREMIUM SPIRITS

CHOYA PREMIUM PLUM LIQUEUR	7.5
<i>Osaka - Made from ume (Japanese “plum”) and a 400 year old recipe, this plum liqueur is a balance of sweetness, acidity and exotic fragrance.</i>	
IICHIKO SHOCHU (vodka-like spirit)	8.
<i>Oita - Japan’s number one selling shochu, distilled from barley. Clean with a delicate fragrance, enjoy it as you would vodka.</i>	
THE YAMAZAKI 12 YEARS SINGLE MALT WHISKY	10.5
<i>Kyoto - An exceptional single malt whisky with a gorgeous aroma and lasting nose. Crisp and dry, with hints of dried fruit and vanilla, and a long warm finish.</i>	

SPARKLING WINE & CHAMPAGNE

		Glass	Bottle
Mumm Napa ‘M’ (split)	Napa Valley, California		11.5
Prosecco Brut by Cantine Maschio	Treviso, Italy		38.
Domaine Carneros Brut	Napa Valley, California		50.
Moët & Chandon Imperial	Champagne, France		90.

WHITE WINE

CHARDONNAY

Canyon Road	California	8.	30.
Kendall-Jackson, ‘Vintner’s Reserve’	California	9.	36.
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	13.25	50.

RIESLING

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

WHITE BLENDS & BLUSH

Beringer White Zinfandel	California	6.75	25.
Moscato by Beringer	California	7.	26.
Conundrum	California	13.5	50.

RED WINE

PINOT NOIR

Jargon	California	8.75	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.
Lafite Réserve Spéciale	Bordeaux, France		44.

CABERNET SAUVIGNON

Hayes Ranch	Central Coast, California	8.5	32.
Louis Martini	Sonoma, California	9.5	36.
Alexander Valley Vineyards	Alexander Valley, California	11.5	42.
Simi	Alexander Valley, California	13.5	52.
Chateau Montelena	Napa Valley, California		68.
Stag’s Leap Wine Cellars ‘Artemis’	Napa Valley, California		90.

OTHER REDS

Gascón Malbec	Mendoza, Argentina	10.	38.
Temptation Zinfandel	Sonoma County, California	10.5	36.
Penfolds Bin 28 Kalimna Shiraz	South Australia		54.

PLUM WINE

Benihana Plum Wine	Berkeley, California	7.	26.
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BEER

21 OZ	16 OZ	12 OZ	DRAFT
Kirin Ichiban	Sapporo Asahi	Kirin Light Bud Light Budweiser Corona O’Douls	Kirin Ichiban Yuengling

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

HAIKU COLADA

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

BERRY MOJITO

Stoli Blueberi Vodka, Chambord, strawberry and raspberry purées, fresh limes and mint
8.75

RED PLUM SAKE SANGRIA

Red wine, sake, plum wine, pomegranate and orange juice
8.75

YUZU MARGARITA

Patrón Silver Tequila, Patrón Citrónge and yuzu sour mix
10.5

BENIHANA MOJITO

Bacardi Silver Rum, sake, fresh limes and mint
8.75

EXOTIC MOJITO

Malibu Mango Rum, passion fruit purée, pineapple juice, fresh limes and mint
8.75

TOKYO WILD TEA

Absolut Wild Tea Vodka, yuzu sour mix, organic black tea, ginger ale
8.75

WHITE PEACH SAKE SANGRIA

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

POMEGRANATE HIBISCUS MARGARITA

Herradura Reposado Tequila, PAMA Pomegranate Liqueur and hibiscus syrup
10.5

BLUE OCEAN PUNCH BOWL

For two or more. A tropical blue concoction with Malibu Rum, SKYY Pineapple Vodka, sake, blue curaao and tropical fruit juices
26.

BABY BLUE OCEAN

Single serving.
8.75

Signature Benihana Mugs - With a Specialty Cocktail - add 5. Mug only 7.
Mug selection may vary by location.

SIGNATURE MARTINIS

9.5

BENI-TINI

Grey Goose Vodka, iichiko shochu, hibiscus infused tea, passion fruit purée

RIISING SUN LEMON DROP

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

COCONUT SAKETINI

Cîroc Coconut Vodka, nigori sake, tropical fruit juices

STRAWBERRY SAKETINI

Ketel One Vodka, nigori sake, strawberry purée, cranberry juice

MANGO SAKETINI

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

BLUE MOON SAKETINI

SKYY Vodka, sake, blue curaao, peach schnapps, fresh lemon juice

TOKYOPOLITAN

Svedka Clementine Vodka, SOHO Lychee Liqueur, lime juice, cranberry juice

SHOCHU COCKTAILS

Japanese-inspired cocktails featuring iichiko shochu (vodka-like spirit).
8.5

STRAWBERRY-POMEGRANATE

CUCUMBER-ELDERFLOWER

GREEN TEA-PASSION FRUIT

LEMON-YUZU

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* and mushrooms lightly seasoned and grilled to perfection.
23.85

TERIYAKI STEAK

Thinly sliced steak*, scallions and mushrooms grilled in a homemade teriyaki sauce.
21.60

IMPERIAL STEAK

A 12 ounce New York strip steak* with mushrooms grilled to perfection.
33.80

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.
17.60

TERIYAKI CHICKEN

Chicken breast grilled with mushrooms in a special homemade teriyaki sauce.
17.85

HIBACHI STEAK

New York strip steak* and mushrooms hibachi grilled to your specification.
21.60

HIBACHI CHATEAUBRIAND

8.5 ounces of center cut tenderloin* and mushrooms lightly seasoned and grilled with garlic butter.
31.60

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.
17.60

SPICY HIBACHI CHICKEN

Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.
18.00

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.
25.50

HIBACHI SHRIMP

Hibachi shrimp grilled to perfection.
23.10

HIBACHI TUNA STEAK

Sesame crusted tuna steak* with tomato, avocado and edamame in a white balsamic sauce. Served medium rare.
22.60

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.
23.60

OCEAN TREASURE

Cold water lobster tail, sea scallops and colossal shrimp grilled to perfection.
35.35

COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce.
25.00

SALMON TSUTSUMI-YAKI

Salmon with vegetables and a hint of lime and dill, wrapped and steamed on the grill.
22.60

SURF SIDE

Grilled colossal shrimp, calamari and tender sea scallops.
27.60

TWIN LOBSTER TAILS

Two cold water lobster tails grilled with butter and lemon.
39.35

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.
25.10

BENIHANA DELIGHT

Chicken breast and colossal shrimp lightly seasoned and grilled.
25.10

SPLASH ‘N MEADOW

Hibachi steak* and grilled colossal shrimp lightly seasoned and grilled to your specification.
27.60

LAND ‘N SEA

Tender filet mignon* and sea scallops grilled in butter and lemon.
32.10

BENIHANA TRIO

Filet mignon*, chicken breast and colossal shrimp grilled with lemon and butter.
35.50

BENIHANA EXCELLENCE

Teriyaki beef* julienne with scallions and colossal shrimp.
26.35

SAMURAI TREAT

Filet mignon* and colossal shrimp grilled to perfection with lemon and butter.
32.50

BENIHANA SPECIAL

Hibachi steak* paired with a cold water lobster tail.
35.10

DELUXE TREAT

Filet mignon* and cold water lobster tail grilled to perfection with butter and lemon.
36.60

HIBACHI SUPREME

Chateaubriand* served with a cold water lobster tail sautéed with butter and lemon.
43.60

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.
13.50

Add chicken
15.50

Add steak*
16.50

Add colossal shrimp
16.50

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.
14.50

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.
20.85

SPICY TOFU STEAK

Tofu, scallions and cilantro grilled in a spicy tofu hot sauce.
15.95

YAKISOBA

Japanese sautéed noodles with chicken and mixed vegetables in a special sauce and sprinkled sesame seeds.
17.60

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

5.75

BANANA BERRY SMOOTHIE

A delicious blend of strawberries, bananas and blueberries

MANGO COLADA

Pineapple and coconut blended with mango purée

STRAWBERRY PASSION DELIGHT

Passion fruit with a strawberry swirl

BENIHANA LEMONADE

Complimentary refills

3.90

Raspberry

Mango

Strawberry

Passion Fruit

FRESHLY BREWED ICED TEAS

Complimentary refills

3.00

Benihana “Red Flower” hibiscus blend (caffeine free)

Passion Fruit Green tea

Regular, black organic

RAMUNE

Classic Japanese bottled soda with a “pop!”

Original or strawberry

3.95

BENIHANA HERB TEA®

Signature blend of 17 herbs from Okinawa.

One pot 6.00

Take home our 4.6 ounce can 12.00

Take home our full tea set 40.00

WATER

3.75

Fiji, Natural Artesian, Still

Voss, Lightly Sparkling

SODA

Complimentary refills

2.90

Pepsi

Diet Pepsi

Lemonade

Ginger Ale

Sierra Mist

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

3.90

RAINBOW SHERBET

3.25

BANANA TEMPURA

6.25

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

6.00

CALAMARI TEMPURA

7.50

SHRIMP TEMPURA

8.25

SCALLOP TEMPURA

8.25

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

7.50

SHRIMP SAUTÉ

8.25

SCALLOP SAUTÉ

8.50

SPICY SEAFOOD SOUP

Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic onion soup.

9.00

Extra serving of homemade Benihana hot sauce 75 cents.

Extra serving of steamed rice 1.00.

SUSHI

	Half	Full		Half	Full
VEGETABLE ROLL		4.50	BENIHANA ROLL		5.25
Green leaf, avocado, cucumber, tomato, red cabbage, yamagobo			Krab, avocado, cucumber, smelt egg		
CALIFORNIA ROLL	2.75	5.50	SALMON SKIN ROLL	2.75	5.50
Krab, avocado, cucumber			Salmon skin, cucumber, yamagobo, bonito flakes on top		
SPICY TUNA ROLL	3.50	7.00	PHILLY ROLL	3.50	7.00
Tuna*, cucumber, spicy sauce			Marinated salmon*, cream cheese, cucumber, avocado		
LAS VEGAS ROLL	3.75	7.50	CRUNCHY ROLL	4.40	8.75
Salmon, avocado, cream cheese, jalapeño, spicy sauce on top (deep fried)			Shrimp tempura, avocado, cucumber, krab, tempura crumbs		
DRAGON ROLL	5.50	11.00	BOSTON ROLL	5.50	11.00
Eel, avocado, krab, cucumber			Krab, avocado, cucumber, tuna*		
SHRIMP LOVERS	5.50	10.75	ALASKAN ROLL	5.50	11.00
Krab, avocado, shrimp tempura, shrimp, cucumber			Krab, avocado, salmon*, cucumber		
CATERPILLAR ROLL	5.40	11.00	RAINBOW ROLL		11.00
Eel, cucumber, avocado			Tuna*, shrimp, yellowtail*, izumidai*, salmon*, krab, avocado, cucumber		
SPIDER ROLL		11.00	SUMO ROLL		12.25
Soft shell crab, krab, green leaf, cucumber, avocado, soybean paper, yamagobo			Krab, avocado, cucumber, shrimp tempura, salmon, special mayo sauce (baked)		

Ask your server for a full sushi menu.

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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.

9.50

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.

9.50

SPICY HIBACHI CHICKEN

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

9.75

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken 8.75 - Steak* 9.50

Hibachi Shrimp 9.50

HIBACHI SHRIMP

Hibachi shrimp grilled with butter and lemon.

11.75

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.

12.00

BEEF JULIENNE

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

11.75

HIBACHI STEAK

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

12.00

FILET MIGNON

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

14.25

LUNCH DUET

Select two of these Benihana favorites.

Beef* Julienne - Chicken - Calamari

Yakisoba - Scallops - Hibachi Shrimp

14.25

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

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