


TRADITIONAL HIBACHI LUNCHES

TRADITIONAL LUNCHES include:
Benihana Salad Hibachi Vegetables
Prawn Appetizer Hibachi Rice

| | |
|---|-------|
| HIBACHI CHICKEN | 16.00 |
|  HIBACHI or TERIYAKI STEAK | 22.50 |
| FILET MIGNON | 26.00 |
| HIBACHI SALMON | 18.00 |
| HIBACHI PRAWN | 19.00 |

Hibachi Combination

| | |
|---|-------|
|  HIBACHI CHICKEN & JUICY PRAWN | 24.00 |
| HIBACHI STEAK and CHICKEN | 28.00 |
| VEGETABLE DELIGHT Miso soup, Tempura and Hibachi Vegetables | 14.00 |

BENIHANA LUNCHES

from the kitchen

| | |
|---|-------|
| DELUXE SUSHI LUNCH 2-Tuna, 2-Salmon, 1-Prawn, 6-California Roll | 9.75 |
| DELUXE LUNCH COMBO 2-Yakitori, 3-Salmon Sashimi, 6-Crunchy Prawn Tempura Roll & Rice | 14.80 |
| BIG BEN PLATE <i>new</i> Combination of Prawn Tempura, Beef Patty, Cucumber Roll, Chicken, Edameme and Potato Wedges | 9.50 |
| SEAFOOD SATAY UDON NOODLE Miso soup, Salad & Japanese Udon Noodle with Satay Sauce | 11.50 |
| YAKISOBA with TIGER PRAWN & CHICKEN Miso soup, Salad and Yakisoba Noodles | 9.75 |

BENTO BOX


| | |
|--|-------|
| CHICKEN TERIYAKI & HIBACHI SALMON Sesame Seaweed & Rice | 10.75 |
| BEEF TERIYAKI & TEMPURA Tempura (crab, prawn, courgette, carrot), Sesame Seaweed & Rice | 12.50 |

Dinner Menu Available During Lunch

* Some products may contain traces of sesame seeds and nuts. Please let your floor attendant know if you need to avoid these or any other ingredients.
* A discretionary 12.5% service charge will be added to your bill.




APPETISER

| | |
|---|-------|
| EDAMAME | 4.00 |
| AGEDASHI TOFU <i>new</i> | 5.50 |
| DANCING PRAWN | 7.50 |
| PRAWN TEMPURA | 9.50 |
|  PRAWN & VEGETABLE TEMPURA | 8.50 |
| CHICKEN YAKITORI | 7.00 |
| BEEF NEGIMAKI | 12.00 |

SUSHI & SASHIMI COMBO

| | |
|--|-------|
| SASHIMI COMBINATION (2-tuna, 3-salmon, 2-sea bass) | 12.00 |
| SUSHI COMBINATION (2-tuna, 2-salmon, 1-sea bass, 1-prawn) | 9.75 |
| SUSHI & SASHIMI COMBINATION (2-tuna, 2-salmon, 2-prawn sushi, 3-tuna, 3-salmon, 2-sea bass sashimi) | 19.00 |

SUSHI ROLLS

| | |
|--|-------|
| AVOCADO ROLL | 3.00 |
| CUCUMBER ROLL | 3.00 |
| TUNA ROLL | 5.50 |
| SALMON ROLL | 5.00 |
| SPIDER ROLL <i>new</i> | 9.25 |
| CALIFORNIA ROLL | 5.75 |
| SPICY TUNA ROLL | 6.75 |
|  SPICY ROCK 'N' ROLL (Tuna, Salmon and Spring Onion, Topped with Red Tobiko) | 9.75 |
| BLACK DRAGON ROLL (Eel and Cucumber with Teriyaki Sauce) | 14.00 |
| CRUNCHY PRAWN TEMPURA ROLL | 9.50 |

NIGIRI SHUSHI (2 pieces)

| | |
|------------|------|
| SALMON | 5.00 |
| TUNA | 5.50 |
| OCTOPUS | 5.00 |
| PRAWN | 5.00 |
| TOBIKO | 5.00 |
| EGG | 4.00 |
| SEA BASS | 5.50 |
| EEL | 6.50 |
| SALMON ROE | 6.00 |

SASHIMI (5 pieces)

| | |
|------------------|-------|
| TUNA SASHIMI | 12.00 |
| SALMON SASHIMI | 10.00 |
| SEA BASS SASHIMI | 11.00 |

Chef's Choice

* Some products may contain traces of sesame seeds and nuts. Please let your floor attendant know if you need to avoid these or any other ingredients.
* A discretionary 12.5% service charge will be added to your bill.

BENIHANA "TRADITIONAL" DINNERS

~ Since 1964 ~

TRADITIONAL DINNERS include:

| | |
|---------------------|--------------------|
| Japanese Onion Soup | Hibachi Vegetables |
| Benihana Salad | Steamed Rice |
| Prawn Appetizer | |

HIBACHI SIRLOIN STEAK 29.50
Aged Sirloin Steak with Mushroom

 **FILET MIGNON** 36.50
Aged Tenderloin with Mushroom

HIBACHI SUCCULENT CHICKEN 23.50
Choice of Grilled or (Teriyaki Sauce add 1.50)

CHATEAUBRIAND 39.50
Best part of Filet of Aged Tenderloin

WAGYU BEEF 68.00
The Best Marble Beef in the World

 **HIBACHI MISO BLACK COD** 39.00
Popular Miso Black Cod

HIBACHI SALMON 27.50
Fresh & Tender Salmon

HIBACHI PRAWN 31.50
Juicy Prawn Grilled in Lemon & Butter

TUNA FILET STEAK 29.50
Tuna Grilled in Teriyaki Sauce with Pickled Ginger

HIBACHI TERIYAKI SIRLOIN STEAK 31.00
Thinly Sliced Sirloin Steak with Teriyaki Sauce & Mushroom

SEAFOOD DIABLO 27.00
Prawn, Scallop, Calamari, Noodles and Assorted Vegetable mix with Benihana Spicy Sauce

VEGETABLE DELIGHT 26.50
Miso Soup, Tempura, Hibachi Vegetable & Vegetable Boat

HIBACHI SIDE ORDERS

CRISPY FRIED GARLIC 3.00
Very Good with Steak

SPICY SAUCE 3.00

SPICY PRAWN 8.00

HIBACHI SCALLOP 6.75

SHIITAKE MUSHROOM 4.75

FRESH GREEN ASPARAGUS 4.75

FRESH SPINACH 4.75

GARLIC CHICKEN RICE 4.50

 **HIBACHI RICE** 3.90

SPECIALTIES DINNERS

SPECIALTIES DINNERS Include:

| | |
|---------------------|--------------------|
| Japanese Onion Soup | Benihana Salad |
| Steamed Rice | Hibachi Vegetables |
| Prawn Appetizer | |

BENIHANA DELIGHT 36.00
~ Big Splash! ~
Juicy Prawn & Chicken

 **ROCKY'S CHOICE** 37.00
~ Everyone's Favorite! ~
Hibachi Steak & Hibachi Chicken

BENIHANA SPECIAL 49.50
~ This Dynamic Combo Is An Excellent Choice! ~
Hibachi Steak & Lobster Tail

SHOGUN'S FEAST 43.00
~ Combination of Popular Dishes ~
Juicy Prawns & Sirloin Steak

LAND & SEA 46.00
~ Absolutely delicious! ~
Fillet Mignon & Miso Black Cod

 **SEAFOOD PALACE** 55.00
~ The Perfect Seafood Lover ~
Lobster, Black Cod, Salmon & Scallops

BENIHANA ROYAL 59.00
~ The Perfect Trio! ~
Scallops and Lobster Tail, Chateaubriand

DESSERT

Ice Cream

BLACK SESAME ICE CREAM 4.80

GREEN TEA ICE CREAM 4.80

VANILLA ICE CREAM 3.50

CHOCOLATE ICE CREAM 3.50

MANGO SORBET ^{new} 3.50

Specialties Dessert

CHOCOLATE PYRAMID 6.00

 ICE CREAM TEMPURA 6.75

CRUNCHY STRAWBERRY PARFAIT 5.50

BANANA TEMPURA 6.75

CHEESE CAKE DUMPLING 5.50

New York Style Cheese Cake with Special Berries Sauce

Chef's Choice

* Some products may contain traces of sesame seeds and nuts. Please let your floor attendant know if you need to avoid these or any other ingredients.

* A discretionary 12.5% service charge will be added to your bill.

* Some products may contain traces of sesame seeds and nuts. Please let your floor attendant know if you need to avoid these or any other ingredients.

* A discretionary 12.5% service charge will be added to your bill.