


TRADITIONAL HIBACHI LUNCHES

TRADITIONAL LUNCHES include:
Benihana Salad Hibachi Vegetables Japanese tea
Prawn Appetizer Hibachi Rice (upon request)

HIBACHI CHICKEN	15.50
 HIBACHI STEAK	21.50
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

BENIHANA LUNCHES

Benihana Salad w/Miso Soup

LOW CARB KEIKO SALAD	
GRILLED CHICKEN	7.50
GRILLED TIGER PRAWN	8.50
COLD UDON NOODLE SALAD	
w/KEIKO'S SAUCE ^{new}	11.50

Benihana Grilled Noodles w/Miso Soup

UDON NOODLE with SEAFOOD & SATAY SAUCE ^{new}	11.50
UDON NOODLE with MUSHROOM, OYSTER SAUCE & KARI KARI ^{new}	10.50
YAKISOBA w/TIGER PRAWN & CHICKEN	9.00

Lunch Combination w/Miso Soup & Benihana Salad

DELUXE SUSHI LUNCH 2-Tuna; 2-Salmon; 1-Prawn; 6-California Roll	9.00
DELUXE LUNCH COMBO 2-Yakitori; 3-Salmon Sashimi; 6-Crunchy Prawn Tempura Roll & Rice	14.80


Lunch Bento Box w/Miso Soup & Benihana Salad

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




APPETIZER

EDAMAME	4.00
SEAFOOD COCKTAIL	5.25
DANCING PRAWN ^{new}	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)	9.00
SUSHI & SASHIMI COMBINATION (2-tuna, 2-salmon, 2-prawn sushi; 3-tuna, 3-salmon, 3-sea bass sashimi)	19.00

SUSHI ROLLS

AVOCADO ROLL	3.00
CUCUMBER ROLL	3.00
TUNA ROLL	5.50
SALMON ROLL	5.00
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 SUSHI (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

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.

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BENIHANA

"TRADITIONAL" DINNERS

~ Since 1964 ~

TRADITIONAL DINNERS include:

Japanese Onion Soup	Hibachi Vegetables
Benihana Salad	Steamed Rice
Prawn Appetizer	Japanese Tea (upon request)

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** 38.00
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 24.50
Prawn, Scallop, Calamari, Noodles and Assorted Vegetable mix with Benihana Spicy Sauce

VEGETABLE DELIGHT 26.00
Miso soup, tempura, Hibachi vegetable & Vegetable en papillotte

HIBACHI SIDE ORDERS

CRISPY FRIED GARLIC ^{new} 3.00

SPICY PRAWN 8.00

HIBACHI SCALLOP w/MUSHROOM SAUCE ^{new} 9.95

SHIITAKE MUSHROOM 4.50

FRESH GREEN ASPARAGUS 4.50

FRESH SPINACH 4.50

GARLIC CHICKEN RICE 4.50

 **HIBACHI RICE** 3.90

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SPECIALTIES DINNERS

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Japanese Onion Soup	Benihana Salad
Steamed Rice	Hibachi Vegetables
Prawn Appetizer	Japanese Tea (upon request)

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

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

 **BENIHANA SPECIAL** 48.50
~ 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 49.50
~ The Perfect Seafood Lover ~
Lobster, Black Cod, Salmon & Scallops

BENIHANA ROYAL 58.00
~ 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

Specialties Dessert

CHOCOLATE PYRAMID 6.00

 ICE CREAM TEMPURA 7.00

CRUNCHY STRAWBERRY PARFAIT ^{new} 5.50

BANANA TEMPURA 6.00

CHEESE CAKE DUMPLING ^{new} 5.50

New York Style Cheese Cake with Special Berries Sauce

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