


## Lunch Special

Prepared, cooked and served before your very eyes

Chef's specials are served with  
Benihana salad with fresh ginger dressing  
Miso soup, Appetisers – Hibachi prawn

Also served with  
Hibachi vegetables, Hibachi rice and Japanese tea (upon request)

 **Benihana pine** £21.45  
A combination of juicy tiger prawns and tender chicken

Benihana bamboo £24.85  
Selected and aged Scottish sirloin steak and tender chicken

Benihana plum **NEW!** £39.45  
A choice of hibachi or teriyaki steak and lobster

Vegetable Delight £15.25  
Benihana salad, miso soup and assorted vegetables  
cooked on the Hibachi table.

## Traditional Hibachi Lunch

Prepared, cooked and served before your very eyes

At your Hibachi table by your Benihana chef

Traditional Hibachi lunches are served with  
Benihana salad with fresh ginger dressing  
Appetisers – California roll, Hibachi vegetables  
Hibachi rice and Japanese tea (upon request)

Hibachi chicken £14.65  
A succulent chicken choice of grilled or teriyaki

Hibachi steak £20.35  
Selected and aged sirloin steak with mushrooms

Teriyaki steak £21.45  
Sirloin steak cooked with teriyaki sauce and mushrooms

Filet mignon £24.85  
Selected full flavoured filet mignon with mushrooms


Hibachi prawns £18.15  
Juicy tiger prawns

Hibachi salmon £16.95  
Tender slices of salmon cooked with a garlic touch

Tuna filet steak £19.15  
Fresh sashimi grade tuna grilled in teriyaki sauce with chopped ginger

## Lunch Box

All lunch boxes are served with:  
Miso soup, Steamed rice with samurai and imperial

 **Samurai** £12.35  
Grilled salmon, california roll, teriyaki chicken and fresh fruits

Imperial £14.75  
Prawn tempura, california roll, teriyaki steak and fresh fruits

Sushi and sashimi deluxe £15.80  
Assorted sushi and sashimi with california roll

## Side Orders

### FROM OUR KITCHEN

served as an accompaniment to your main meal

Sushi combination £10.15  
Tuna, prawn, salmon and sea bass

Sashimi combination £10.15  
Tuna, salmon and sea bass

Sushi & Sashimi Moriawase **NEW!** £21.50  
Assorted sashimi and sushi

California roll £5.95  
Crab meat and avocado filling in a rice seaweed roll

### TEMPURA

 **Prawn** £8.75

Assorted Vegetables (V) £6.25

Prawn and Vegetables **NEW!** £7.85

Chicken yakitori £6.50  
Skewered chicken with yakitori sauce

Miso soup £3.35

### THE HIBACHI SIDE DISHES

cooked by your chef at your table

Beef Negimaki **NEW!** £9.00  
Japanese mushrooms and spring onion rolled in thinly sliced beef.  
Served with teriyaki sauce.

Piri piri side prawns £7.65  
Tiger prawns cooked with butter and hot sauce

Hibachi scallops £9.00  
Sautéed scallops with butter and lemon

Green asparagus £4.50  
Fresh asparagus

Spinach £4.50  
Fresh spinach

### HIBACHI RICE

Benihana's own distinctive rice cooked in front of your very eyes

Hibachi rice £3.65

Garlic chicken rice £4.15

 Chef Recommendation

No service charge  
Some products may contain traces of sesame seeds and nuts

## Traditional Hibachi Dinners


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At your Hibachi table by your Benihana chef

All traditional dinners include

Onion soup a la Japanese served with chicken and meat,  
Miso soup served with seafood and fish

Appetisers – Benihana salad with fresh ginger dressing, Hibachi prawn,  
Hibachi vegetables, Steamed rice and Japanese tea (upon request)

Hibachi chicken	£21.00
A succulent chicken choice of grilled or teriyaki	
Hibachi steak	£27.00
Selected and aged sirloin steak with mushrooms	
Hibachi Rib eye steak <b>NEW!</b>	£26.00
Selected and aged rib eye steak with mushrooms	
Teriyaki steak	£28.00
Sirloin steak cooked with teriyaki sauce and mushrooms	
Filet mignon	£32.65
Selected full flavoured filet mignon with mushrooms	
Chateaubriand	£35.00
Finest centre cut filet of tenderloin cooked with mushrooms	
Wagyu Beef <b>NEW!</b>	£62.00
The best-marbled beef in the world!!!	
Hibachi salmon	£26.00
Fresh and tender slices of salmon cooked with a garlic touch	
Hibachi prawns	£29.50
Juicy tiger prawns	
Hibachi king prawns	£32.75
A very juicy black tiger jumbo prawn	
Tuna filet steak	£27.00
Fresh sashimi grade tuna grilled in teriyaki sauce with chopped ginger	

 <b>Black cod <b>NEW!</b></b>	£36.00
Fresh fish cooked with a beautiful miso sauce	

Vegetable Delight	£22.00
Vegetable tempura, Benihana salad, miso soup, assorted vegetables Cooked on the Hibachi table and vegetable papillote.	

## Kaiseki Dinners

"For the special occasion"

The kaiseki ritual is one of the highest ways of compliment a person can  
receive and it is a very good way of entertaining your beloved ones.

All Kaiseki meals are served with

Amuses-bouche -	Kobachi
Kitchen appetiser -	choice of sashimi, California roll or assorted tempura
Hibachi appetiser -	Benihana salad with fresh ginger dressing Hibachi prawns and Hibachi vegetable, Steamed rice and Japanese tea (upon request)
Dessert -	Any dessert from the menu

<b>Benihana Royal</b> served with onion soup	£54.00
A combination of Lobster and our melt-in-your mouth chateaubriand	

<b>Seafood Palace</b> served with miso soup	£65.35
Perfect for seafood lovers Lobster, black cod, king prawns, scallops and salmon	

## Our House Specialities

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At your Hibachi table by your Benihana chef

All speciality dinners are served with

Onion soup á la Japanese, Benihana salad with fresh ginger dressing  
Appetisers – Hibachi prawns, Hibachi vegetables, Steamed rice  
and Japanese tea (upon request)


 <b>Benihana delight</b>	£32.65
A combination of juicy tiger prawns and chicken	
Rocky's choice	£33.85
Selected and aged sirloin steak and tender chicken	
Samurai special	£39.50
Selected Rib eye steak and king prawns	
Shogun's feast	£38.35
A combination of juicy tiger prawns and sirloin steak	
Surf & turf <b>NEW!</b>	£42.85
A combination of juicy scallops and hibachi or teriyaki steak	
Benihana special	£46.25
A combination of Lobster and sirloin steak with mushrooms	

## Dessert

Green tea ice cream	£4.55
A creamy Japanese ice cream with A subtle surprising flavour of macha	
Vanilla ice cream	£3.35
Made with fresh whole milk and cream	
Chocolate ice cream	£3.35
Premium chocolate. The true taste treat.	
Wasabi ice cream <b>NEW!</b>	£4.55
It's new, it's marvellous	
Black sesame ice cream <b>NEW!</b>	£4.55
Don't travel the world to enjoy the fashion desire	

### SPECIALITIES

Chocolate fantasy <b>NEW!</b>	£5.65
Try our special chocolate cake out of the ordinary.	
Chocolate pyramid	£5.65
A soft caramel centre surrounded by mouth-watering Chocolate mousse.	
Banana tempura	£6.25
A decadent and delicious banana tempura. Served with vanilla or chocolate ice cream.	

 <b>Ice cream tempura</b>	£6.25
A perfect combination of sponge cake and Vanilla ice cream in a light crisp batter.	

Seasonal fruit	£6.25
Fresh and healthy finish to your meal	