


# TRADITIONAL HIBACHI LUNCHES

TRADITIONAL LUNCHES include:  
Salad with Ginger Dressing      Hibachi Vegetables  
Prawn Appetiser                      Hibachi Rice

HIBACHI CHICKEN	16.00
 HIBACHI or TERIYAKI STEAK	22.50
FILET MIGNON	26.00
HIBACHI SALMON	18.00
HIBACHI PRAWN	19.00
SUSHI & HIBACHI STEAK	25.00

## Hibachi Combination

 HIBACHI CHICKEN & PRAWNS	24.00
HIBACHI STEAK & CHICKEN	28.00
HIBACHI STEAK & PRAWNS <small>new</small>	32.00

VEGETABLE DELIGHT	14.00
Miso soup, Tempura and Hibachi Vegetables	

# BENIHANA LUNCHES

from the kitchen

DELUXE SUSHI LUNCH	9.75
2-Tuna; 2-Salmon; 1-Prawn; 6-California Roll	
DELUXE LUNCH COMBO	14.80
2-Yakitori; 3-Salmon Sashimi; 6-Crunchy Prawn Tempura Roll & Rice	
SUSHI & SASHIMI COMBO	19.75
2-Tuna; 2-Salmon; 2-Prawn Sushi, 3 - Tuna, Seabass & Salmon Sashimi	
YAKISOBA with TIGER PRAWN & CHICKEN	9.75
Miso soup, Salad and Yakisoba Noodles	


## BENTO BOX

CHICKEN TERIYAKI & HIBACHI SALMON	12.25
Sesame Seaweed & Rice, Miso Soup	
BEEF TERIYAKI & TEMPURA	13.75
Tempura (crab, prawn, courgette, carrot), Sesame Seaweed, Miso soup	

Dinner Menu Available During Lunch




## APPETISER

EDAMAME	4.00
RICH KING SALMON	6.50
DANCING PRAWN	7.50
PRAWN TEMPURA	9.50
 PRAWN & VEGETABLE TEMPURA	8.50
CHICKEN GYOZA	5.80
VEGETABLE SPRING ROLL <small>new</small>	5.80
CHICKEN YAKITORI	7.00

## SUSHI & SASHIMI COMBO

SASHIMI COMBINATION	13.75
(2-tuna, 3-salmon, 2-sea bass)	
SUSHI COMBINATION	9.75
(2-tuna, 2-salmon, 1-sea bass, 1-prawn)	
SUSHI & SASHIMI COMBINATION	19.75
(2-tuna, 2-salmon, 2-prawn sushi; 3-tuna, 3-salmon, 2-sea bass sashimi)	

## SUSHI ROLLS (6 pieces)

AVOCADO ROLL / CUCUMBER ROLL	3.00
TUNA ROLL	5.50
SALMON ROLL	5.00
SPIDER ROLL (4 pieces)	9.25
CALIFORNIA ROLL	5.75
SPICY TUNA ROLL	6.75
 SPICY ROCK 'N' ROLL	9.75
(Tuna, Salmon and Spring Onion, Topped with Red Tobiko)	
BLACK DRAGON ROLL	14.00
(Eel and Cucumber with Teriyaki Sauce)	
CRUNCHY PRAWN TEMPURA ROLL	9.50

## NIGIRI SUSHI (2 pieces)

SALMON / OCTOPUS / TOBIKO / PRAWN	5.00
TUNA / SEA BASS	5.50
EGG	4.00
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

\* Please ask a member of staff for any information on allergies or intolerances.  
\* A discretionary 12.5% service charge will be added to your bill.

\* Please ask a member of staff for any information on allergies or intolerances.  
\* A discretionary 12.5% service charge will be added to your bill.



# BENIHANA

## "TRADITIONAL" DINNERS

~Since 1964~

TRADITIONAL DINNERS include:

Benihana Onion Soup      Hibachi Vegetables  
Salad with Ginger Dressing      Steamed Rice  
Prawn Appetiser

<b>HIBACHI SIRLOIN STEAK</b> Aged Sirloin Steak with Mushrooms	32.50
 <b>FILET MIGNON</b> Aged Tenderloin with Mushrooms	38.50
<b>HIBACHI CHICKEN</b> Choice of Grilled or with Teriyaki Sauce	24.50
<b>CHATEAUBRIAND</b> Best part of Filet of Aged Tenderloin	41.50
<b>WAGYU BEEF</b> Choice of Japanese or Australian Wagyu	78.00
 <b>HIBACHI MISO BLACK COD</b> Popular Miso Black Cod	42.00
<b>HIBACHI SALMON or SEA BASS</b> Tender Salmon or Sea bass	29.50
<b>HIBACHI PRAWN</b> Juicy Prawns Grilled in Lemon & Butter	33.50
<b>TUNA FILET STEAK</b> Tuna Grilled in Teriyaki Sauce with Pickled Ginger	32.50
<b>TERIYAKI SIRLOIN STEAK</b> Thinly Sliced Sirloin Steak with Teriyaki Sauce & Mushrooms	33.00
<b>SEAFOOD DIABLO</b> Prawns, Scallops, Calamari, Noodles and Assorted Vegetable mix with Benihana Spicy Sauce	27.00

**VEGETABLE DELIGHT** 26.50  
Miso Soup, Tempura, Hibachi Vegetables & Vegetable Steak

### HIBACHI SIDE ORDERS

<b>CRISPY FRIED GARLIC</b> Very Good with Steak	3.00
<b>SPICY SAUCE</b>	3.00
<b>SPICY PRAWNS</b>	8.00
<b>HIBACHI SCALLOPS</b>	7.50
<b>SHIITAKE MUSHROOMS</b>	4.75
<b>FRESH GREEN ASPARAGUS</b>	4.75
<b>FRESH SPINACH</b>	4.75
<b>LOBSTER TAIL</b>	30.00
<b>GARLIC CHICKEN RICE</b>	4.50
 <b>HIBACHI RICE</b>	3.90

\* Please ask a member of staff for any information on allergies or intolerances.  
\* A discretionary 12.5% service charge will be added to your bill.

# SPECIALTIES DINNERS

SPECIALTIES DINNERS Include:

Benihana Onion Soup      Hibachi Vegetables  
Salad with Ginger Dressing      Steamed Rice  
Prawn Appetiser

**BENIHANA DELIGHT** 38.00

~ Big Splash! ~

Hibachi Chicken & Juicy Prawns

 **ROCKY'S CHOICE** 39.00

~ Everyone's Favorite! ~

Hibachi Steak & Hibachi Chicken

**BENIHANA SPECIAL** 52.50

~ This Dynamic Combo Is An Excellent Choice! ~

Hibachi Steak & Lobster Tail

**SHOGUN'S FEAST** 45.00

~ Combination of Popular Dishes ~

Hibachi Steak & Juicy Prawns

**LAND & SEA** 48.00

~ Absolutely delicious! ~

Filet Mignon & Miso Black Cod

 **SEAFOOD PALACE** 57.00

~ The Perfect Seafood Lover ~

Lobster, Black Cod, Salmon & Scallops

**BENIHANA ROYAL** 62.00

~ The Perfect Trio! ~

Chateaubriand, Scallops & Lobster Tail

## DESSERT

### Ice Cream

BLACK SESAME ICE CREAM	4.80
GREEN TEA ICE CREAM	4.80
VANILLA/CHOCOLATE/STRAWBERRY	3.50
MANGO SORBET	3.50

### Specialties Dessert

CHOCOLATE PYRAMID	6.00
 ICE CREAM TEMPURA	6.75
FRUITS OF THE DAY	5.50
BANANA TEMPURA	6.75
CHEESE CAKE DUMPLINGS	5.50

 **Chef's Choice**

\* Please ask a member of staff for any information on allergies or intolerances.  
\* A discretionary 12.5% service charge will be added to your bill.