

ENTRÉES

STEAK AND CHICKEN

All of our beef is USDA Choice, aged to perfection and hand-cut 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.
\$32.95

TERIYAKI STEAK

Thinly sliced steak*, scallions and mushrooms grilled in a homemade teriyaki sauce.
\$27.95

IMPERIAL STEAK

A 12 ounce New York strip steak* with mushrooms grilled to perfection.
\$36.95

HIBACHI LEMON CHICKEN

Chicken breast hibachi grilled and finished with fresh lemon.
\$18.95

TERIYAKI CHICKEN

Chicken breast grilled with mushrooms in a special homemade teriyaki sauce.
\$25.95

HIBACHI STEAK

New York strip steak* and mushrooms hibachi grilled to your specification.
\$27.95

HIBACHI CHATEAUBRIAND

8.5 ounces of center cut tenderloin* and mushrooms lightly seasoned and grilled with garlic butter.
\$38.95

HIBACHI CHICKEN

Chicken breast and mushrooms grilled with butter and sesame seeds.
\$18.95

SPICY HIBACHI CHICKEN

Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.
\$19.95

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.
\$31.95

HIBACHI SHRIMP

Hibachi shrimp grilled to perfection.
\$22.95

HIBACHI TUNA STEAK

Sesame crusted tuna steak* with tomato, avocado and edamame in a white balsamic sauce. Served medium rare.
\$32.95

HIBACHI SCALLOPS

Tender sea scallops grilled hibachi style with butter and lemon.
\$35.95

OCEAN TREASURE

Lobster tail, sea scallops and colossal shrimp grilled to perfection.
\$51.95

COLOSSAL MANGO SHRIMP

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a fresh mango sauce.
\$34.95

HIBACHI MANGO SALMON

Hibachi salmon with sweet potatoes and vegetables, served with a delicious Asian-inspired mango salsa.
\$30.95

SURF SIDE

Grilled colossal shrimp, calamari and tender sea scallops.
\$35.95

TWIN LOBSTER TAILS

Two Lobster tails grilled with butter and lemon.
\$49.95

A 15% service charge will be added to your bill.

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.

*We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

ENTRÉES

SPECIALTIES

All of our beef is USDA Choice, aged to perfection and hand-cut 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 ice cream or sherbert

ROCKY'S CHOICE

Hibachi steak* and chicken breast grilled to your specification.
\$29.95

BENIHANA DELIGHT

Chicken breast and colossal shrimp lightly seasoned and grilled.
\$29.95

SPLASH 'N MEADOW

Hibachi steak* and grilled colossal shrimp lightly seasoned and grilled to your specification.
\$38.95

LAND 'N SEA

Tender filet mignon* and sea scallops grilled in butter and lemon.
\$39.95

BENIHANA TRIO

Filet mignon*, chicken breast and colossal shrimp grilled with lemon and butter.
\$36.95

BENIHANA EXCELLENCE

Teriyaki beef* julienne with scallions and colossal shrimp.
\$37.95

SAMURAI TREAT

Filet mignon* and colossal shrimp grilled to perfection with lemon and butter.
\$42.95

BENIHANA SPECIAL

Hibachi steak* paired with lobster tail.
\$46.95

DELUXE TREAT

Filet mignon* and lobster tail grilled to perfection with butter and lemon.
\$49.95

HIBACHI SUPREME

Chateaubriand*, 8.5 ounces of our finest center cut tenderloin, served with lobster tail sautéed with butter and lemon.
\$55.95

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.
\$13.95

Add chicken
\$15.95

Add colossal shrimp
\$19.95

Add steak*
\$18.95

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.
\$15.95

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.
\$28.95

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.
\$21.95

SOFT DRINKS

WATER Fiji, Natural Artesian, Still - Voss, Lightly Sparkling	\$3.75
SODA Coke - Diet Coke - Sprite - Ginger Ale - Lemonade	\$2.50
BENIHANA LEMONADE Raspberry - Mango - Strawberry - Passion Fruit	\$3.75
FRESHLY BREWED ICED TEA Benihana "Red Flower" hibiscus blend (caffeine free) Green tea (passion fruit) - Black organic	\$2.85

**ALCOHOL-FREE
FROZEN SPECIALTIES**
\$5.95**BANANA BERRY SMOOTHIE**
Strawberry, banana and blueberry**MANGO COLADA**
Pineapple, coconut and mango purée**STRAWBERRY PASSION DELIGHT**
Passion fruit and strawberry swirl**SPECIALTY SUSHI ROLLS****VEGETABLE ROLL**
Green leaf, avocado, cucumber, tomato,
red cabbage, yamagobo
\$6.00**CALIFORNIA ROLL**
Crab, avocado, cucumber
\$8.00**SPICY TUNA ROLL**
Tuna*, cucumber, spicy sauce
\$8.00**LAS VEGAS ROLL**
Salmon, avocado, cream cheese, jalapeño,
spicy sauce on top (deep fried)
\$10.50**SHRIMP LOVER'S ROLL**
Crab, avocado, shrimp tempura,
shrimp, cucumber
\$16.50**BOSTON ROLL**
Crab, avocado, cucumber, tuna*
\$18.50**DRAGON ROLL**
Eel, avocado, crab, cucumber
\$15.50**SPIDER ROLL**
Soft shell crab, crab, green leaf, cucumber,
avocado, soybean paper, yamagobo
\$13.50**BENIHANA ROLL**
Crab, avocado, cucumber, smelt egg
\$9.00**SALMON SKIN ROLL**
Salmon skin, cucumber, yamagobo,
bonito flakes on top
\$8.00**PHILADELPHIA ROLL**
Marinated salmon*, cream cheese,
cucumber, avocado
\$10.50**SHRIMP CRUNCHY ROLL**
Shrimp tempura, avocado, cucumber,
crab, tempura crumbs
\$12.50**ALASKAN ROLL**
Crab, avocado, salmon*, cucumber
\$15.50**CATERPILLAR ROLL**
Eel, cucumber, avocado
\$12.50**RAINBOW ROLL**
Tuna*, shrimp, yellowtail*, izumidai*, salmon*, crab,
avocado, cucumber
\$17.50**SUMO ROLL**
Crab, avocado, cucumber, shrimp tempura, salmon,
special mayo sauce (baked)
\$19.50**SIDE ORDERS****EDAMAME**
Served hot and sprinkled with sea salt. \$6.95**BENIHANA ONION SOUP**
This homemade Benihana specialty simmers
for six hours. A favorite since 1964. \$3.95**BEEF SASHIMI**
Seared beef* slices with a special
dipping sauce. \$8.95**BROWN RICE** \$2.75**SEAWEED SALAD** \$7.50**VEGETABLE TEMPURA** \$6.95**CALAMARI TEMPURA** \$8.95**SHRIMP TEMPURA** \$9.95**SCALLOP TEMPURA** \$9.95**SOFT SHELL CRAB** \$12.50**SPICY SEAFOOD SOUP**
Salmon, shrimp, calamari and mixed vegetables served in a spicy garlic
onion soup. \$9.00Extra serving of homemade Benihana hot sauce 75 cents.
Extra serving of steamed rice \$1.00.**HIBACHI CHICKEN RICE**
The original Benihana classic. Grilled chicken, rice,
egg and chopped vegetables with garlic
flavored butter. \$3.75**BENIHANA SALAD**
Crisp greens, red cabbage, carrots and grape
tomatoes in homemade tangy ginger dressing. \$3.95**MISO SOUP** \$4.25**BENIHANA SUSHI RICE** \$3.25**SASHIMI* SAMPLER** \$12.50**SUSHI* SAMPLER** \$11.50**CALAMARI SAUTÉ** \$7.50**SHRIMP SAUTÉ** \$7.95**SCALLOP SAUTÉ** \$10.95

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SASHIMI / SUSHI (PER PIECE)**LOUNGE SPECIALS**

EGG \$3.25	CRAB STICK \$2.95
SMELT ROE* \$2.95	SHRIMP \$3.50
OCTOPUS \$3.25	SQUID* \$3.25
EEL \$3.25	IZUMIDAI - TILAPIA* \$3.25
TUNA* \$3.25	SALMON* \$3.25
SALMON ROE* \$3.75	YELLOWTAIL* \$3.25

ROLLS AND HAND ROLLS (HR)

CUCUMBER ROLL \$5.00	CUCUMBER HR \$5.00
OSHINKO ROLL \$4.25	PHILADELPHIA* HR \$10.50
SALMON* ROLL \$8.00	SALMON SKIN HR \$8.00
YELLOWTAIL* ROLL \$9.00	CALIFORNIA HR \$8.00
TUNA* ROLL \$9.00	TUNA* HR \$9.00
EEL ROLL \$7.00	EEL HR \$8.00
SHRIMP TEMPURA ROLL \$12.50	SHRIMP TEMPURA HR \$12.50
LOBSTER ROLL \$29.50	SPICY TUNA* HR \$8.00

SUSHI ENTRÉES

Served with salad and miso soup.

SUSHI* COMBINATION \$24.95	SUSHI/SASHIMI* COMBINATION WITH RICE \$31.95
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SASHIMI* COMBINATION WITH RICE \$27.95

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1964 ROLL
Crab, shrimp, cucumber, crunchy spinach tempura bits in a sweet eel sauce.
\$10.50

SASHIMI CEVICHE
Citrus-marinated tuna*, albacore*, masago*, shrimp*, octopus* and tilapia*.
\$15.50

CHILI SHRIMP ROLL
Crab, cream cheese and seaweed tempura in a spicy chili sauce, topped with spicy crab and 6 pcs of shrimp.
\$15.50

GOTHAM ROLL
Crab, cream cheese and seaweed tempura battered, topped with spicy tuna*, crab, sliced lotus root and spinach tempura bits in a sweet eel sauce.
\$16.50

CRISPY SPICY TUNA
Spicy tuna* mix served on crispy sesame rice balls, drizzled with soy chili sauce.
\$12.50

SASHIMI CUCUMBER ROLL
Choice of tuna* or salmon*.
\$15.50

TRIO OF FISH TACOS
Tuna*, salmon* and tilapia* with avocado, grape tomato, shallot salsa and taco sauce.
\$16.50

CHILI PONZU YELLOWTAIL
Thinly sliced yellowtail*, jalapeño, cilantro and masago in a chili ponzu sauce.
\$16.50

VOLCANO SHRIMP
Crispy shrimp served on a bed of mixed greens with a creamy spicy dipping sauce.
\$17.50

HIBACHI ENTRÉES

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HIBACHI CHICKEN
Chicken breast and mushrooms grilled with butter and sesame seeds.
\$18.95

FILET MIGNON
Tenderloin* and mushrooms lightly seasoned and grilled to perfection.
\$32.95

HIBACHI SPECIALTIES

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ROCKY'S CHOICE
Hibachi steak* and chicken breast grilled to your specification.
\$29.95

BENIHANA DELIGHT
Chicken breast and colossal shrimp lightly seasoned and grilled.
\$29.95

SPLASH 'N MEADOW
Hibachi steak* and grilled colossal shrimp lightly seasoned and grilled to your specification.
\$29.95

Full teppanyaki menu available upon request.