

## Main Menu

### Teppanyaki Entrées - Salad And 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. still not enough - then add your choice of chicken, steak or colossal shrimp. served with brown rice.

#### Garden Delight

asparagus and other assorted fresh garden vegetables, steamed on the grill before your eyes and finished with a white balsamic vinegar. served with tofu appetizer and brown rice.

### Teppanyaki Entrées - Steak And Chicken

all of our beef is usda choice, aged to perfection and hand-butchered on premise. served with benihana onion soup, benihana salad, 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.

#### Hibachi Steak

new york strip steak with mushrooms hibachi grilled.

#### Teriyaki Steak

thin-sliced steak, scallions and mushrooms grilled in a homemade teriyaki sauce.

#### Imperial Steak

a 12 ounce new york strip steak with mushrooms grilled to perfection.

#### Hibachi Chateaubriand

8.5 ounces of center cut tenderloin and mushrooms lightly seasoned and grilled with garlic butter.

#### Hibachi Chicken

chicken breast and mushrooms hibachi-grilled and seasoned with butter and sesame seeds.

#### Hibachi Lemon Chicken

chicken breast hibachi grilled and finished with fresh lemon.

#### Teriyaki Chicken

chicken breast grilled with mushrooms in a special homemade teriyaki sauce.

#### Spicy Hibachi Chicken

chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.

### Teppanyaki Entrées - Seafood

served with benihana onion soup, benihana salad, 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.

**Hibachi Shrimp**

hibachi shrimp grilled to perfection.

**Colossal Mango Shrimp**

colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a sweet mango sauce.

**Twin Lobster Tails**

two cold water lobster tails grilled with butter and lemon.

**Hibachi Tuna Steak**

sesame crusted tuna steak with tomato, avocado and edamame in a white balsamic reduction. served medium rare.

**Hibachi Mango Salmon**

hibachi salmon with sweet potatoes and vegetables, served with a delicious asian-inspired mango salsa.

**Hibachi Scallops**

tender sea scallops grilled hibachi style with butter and lemon.

**Surf Side**

grilled colossal shrimp, calamari and tender sea scallops.

**Ocean Treasure**

cold water lobster tail, sea scallops and colossal shrimp grilled to perfection.

**Teppanyaki Entrées - Noodles And Tofu**

served with benihana onion soup, benihana salad, 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 with a special homemade spicy sauce.

**Spicy Tofu Steak**

tofu, scallions and cilantro grilled in a spicy tofu hot sauce.

**Yakisoba**

japanese sauteed noodles with chicken and mixed vegetables topped with a special sauce and sesame seeds.

**Teppanyaki Entrées - Desserts****Häagen-dazs Ice Cream**

chocolate, vanilla or strawberry.

**Green Tea Ice Cream****Rainbow Sherbet****Bindi Orange Sorbet****Fresh Pineapple Boat****Banana Tempura**

## T Teppanyaki Specialties

all of our beef is usda choice, aged to perfection and hand-butchered on premise. served with benihana onion soup, benihana salad, shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice, japanese hot green tea and h agen-dazs ice cream, sherbet or sorbet.

### Rocky's Choice

hibachi steak, and chicken breast grilled to your specification.

### Benihana Delight

chicken breast and colossal shrimp, lightly seasoned and grilled.

### Benihana Excellence

teriyaki beef julienne with scallions and colossal shrimp.

### Benihana Special

steak, paired with a cold water lobster tail.

### Splash 'n Meadow

tender sliced steak and grilled colossal shrimp lightly seasoned and grilled to your specification.

### Hibachi Supreme

8.5 oz. of our finest center cut tenderloin, served with a cold water lobster tail saut ed with butter and lemon.

### Deluxe Treat

filet mignon and cold water lobster tail grilled with butter and lemon.

### Land 'n Sea

tender filet mignon and sea scallops grilled in butter and lemon.

## Lunch Specialties

### Lunch Boat Special

choice of chicken, salmon or beef julienne, shrimp and vegetable tempura, sashimi and half california roll served with edamame, miso soup, salad, steamed rice and fresh fruit.

## Lunch Entr es

all of our beef is usda choice, aged to perfection and hand-butchered on premise. served with benihana salad, hibachi vegetable rice and vegetable mix, unless otherwise noted.

### Hibachi Chicken

chicken breast hibachi grilled and seasoned with butter and sesame seeds.

### Hibachi Lemon Chicken

chicken breast hibachi grilled and finished with fresh lemon.

### Spicy Hibachi Chicken

sliced chicken breast and grilled with green onions and mushrooms in a special spicy homemade sauce.

### Yakisoba

japanese saut ed noodles with vegetables in a special sauce. chicken, steak, shrimp.

### Hibachi Shrimp

shrimp hibachi grilled with butter and lemon.

**Hibachi Scallops**

tender sea scallops grilled hibachi style with butter and lemon.

**Beef Julienne**

teriyaki beef with green onions and mushrooms grilled in a homemade teriyaki sauce.

**Hibachi Steak**

new york strip steak teppanyaki grilled to your specification.

**Filet Mignon**

tenderloin and mushrooms lightly seasoned and grilled to perfection.

**Lunch Duet**

select two of these benihana favorites; beef julienne, chicken, calamari, yakisoba, scallops, hibachi shrimp.

**Sushi Bar - Entrées And Appetizers****Sushi Combination**

6 pcs of nigiri sushi and 1 california roll.

**Sashimi Combination Deluxe****Sushi / Sashimi Combination With Rice****Sashimi Combination With Rice****Endless Sushi**

monday through thursday during dinner hours only. served with miso soup, benihana salad and edamame.

**Sushi Bar - Sashimi / Sushi**

**Albacore Tuna**

**Crab Stick**

**Eel**

**Egg**

**Halibut**

**Izumidai – Tilapia**

**Mackerel**

**Marinated Salmon**

**Octopus**

**Salmon Roe**

**Sea Urchin**

**Shrimp**

**Smelt Roe**

**Squid**

**Surf Clam**

**Sweet Shrimp**

with head.

**Tuna**

**Yellowtail**

## Sushi Bar - Specialty Rolls

### **Rainbow Roll**

tuna, shrimp, yellowtail, izumidai, salmon, crab (kani kama crab and kani kama crab mix contain imitation crab), avocado, cucumber.

### **Benihana Roll**

crab, avocado, cucumber, smelt egg.

### **Shrimp Lover's Roll**

crab (kani kama crab and kani kama crab mix contain imitation crab), avocado, shrimp tempura, shrimp, cucumber.

### **Spider Roll**

soft shell crab, crab (kani kama crab and kani kama crab mix contain imitation crab), green leaf, cucumber, avocado, soybean paper.

### **Shrimp Crunchy Roll**

shrimp tempura, avocado, cucumber, crab (kani kama crab and kani kama crab mix contain imitation crab), tempura crumbs.

### **Spicy Tuna Roll**

tuna, cucumber, spicy sauce.

### **Boston Roll**

crab, avocado, cucumber, tuna.

### **Vegetable Roll**

green leaf, avocado, cucumber, tomato, red cabbage, yamagobo.

### **Alaskan Roll**

crab (kani kama crab and kani kama crab mix contain imitation crab), avocado, salmon, cucumber.

### **Caterpillar Roll**

eel, cucumber, avocado.

### **Salmon Skin Roll**

salmon skin, cucumber, yamagobo, bonito flakes on top.

**Dragon Roll**

eel, avocado, crab (kani kama crab and kani kama crab mix contain imitation crab), cucumber.

**California Roll**

crab (kani kama crab and kani kama crab mix contain imitation crab), avocado, cucumber.

**Philadelphia Roll**

marinated salmon, cream cheese, cucumber, avocado.

**Sumo Roll**

crab (kani kama crab and kani kama crab mix contain imitation crab), avocado, cucumber, shrimp tempura, salmon, special mayo sauce (baked).

**Las Vegas Roll**

salmon, avocado, cream cheese, jalapeño, spicy sauce on top (deep fried).

**Sushi Bar - Hand Rolls****Salmon Skin Hand Roll****Spicy Tuna Hand Roll****California Hand Roll**

kani kama crab and kani kama crab mix contain imitation crab.

**Philadelphia Hand Roll****Shrimp Tempura Hand Roll****Cucumber Hand Roll****Eel Hand Roll****Tuna Hand Roll****Lounge Specials****1964 Roll**

crab (kani kama crab and kani kama crab mix contain imitation crab), shrimp, cucumber, crunchy spinach tempura bits in a sweet eel sauce.

**Crispy Spicy Tuna**

spicy tuna mix served on crispy sesame rice balls, drizzled with soy chili sauce.

**Sashimi Ceviche**

citrus-marinated tuna, albacore, masago, shrimp, octopus and tilapia.

**Sashimi Cucumber Roll**

choice of tuna or salmon.

### **Chili Shrimp Roll**

crab (kani kama crab and kani kama crab mix contain imitation crab), cream cheese and seaweed tempura in a spicy chili sauce, topped with spicy crab (kani kama crab and kani kama crab mix contain imitation crab) and 6 pcs of shrimp.

### **Trio Of Fish Tacos**

tuna, salmon and tilapia with avocado, grape tomato, shallot salsa and taco sauce.

### **Gotham Roll**

crab (kani kama crab and kani kama crab mix contain imitation crab), cream cheese and seaweed tempura battered, topped with spicy tuna crab (kani kama crab and kani kama crab mix contain imitation crab), sliced lotus root and spinach tempura bits in a sweet eel sauce.

### **Chili Ponzu Yellowtail**

thinly sliced yellowtail, jalapeño, cilantro and masago in a chili ponzu sauce.

### **Volcano Shrimp**

crispy shrimp served on a bed of mixed greens with a creamy spicy dipping sauce.

## **Children's**

children love benihana, and we love having children visit our restaurants. that's why we have created a special menu for children 12 and under so they can enjoy the full benihana experience in child-sized portions. children's menu entrées are served with shrimp appetizer, benihana salad, hibachi vegetables, steamed rice and ice cream.

### **Hibachi Chicken Jr.**

a junior size (5 oz.) of our popular hibachi chicken.

### **Hibachi Steak Jr.**

a favorite among children for its great flavor.

### **Hibachi Shrimp Jr.**

our popular hibachi shrimp, served child size (6 pieces).

### **Hibachi Chicken And Shrimp Jr.**

chicken and shrimp.

### **Hibachi Chicken And Steak Jr.**

the original benihana classic.

### **Hibachi Steak And Shrimp Jr.**

a great combination of shrimp and beef.

## **Side Orders**

### **Hibachi Chicken Rice**

the original benihana classic. grilled chicken, rice, egg and chopped vegetables with garlic flavored butter.

### **Edamame**

served hot and sprinkled with sea salt.

### **Benihana Soup**

this homemade benihana specialty simmers for six hours. a favorite since 1964.

**Benihana Salad**

crisp greens carrots and ripe tomatoes in tangy ginger dressing.

**Beef Sashimi**

seared beef slices with a special dipping sauce.

**Vegetable Tempura**

an assortment of a daily selection of vegetables.

**Calamari Tempura**

plump calamari crunch in a delicate tempura batter.

**Shrimp Tempura**

plump shrimp crunch in a delicate tempura batter.

**Scallop Tempura**

plump scallop crunch in a delicate tempura batter.

**Calamari Saute****Shrimp Saute****Scallop Saute****Benihana Sushi Rice****Brown Rice****Spicy Seafood Soup**

salmon, shrimp, calamari and mixed vegetables grilled at your table and served in a spicy garlic onion soup. served with brown rice.

## Specialty Drinks

**Benihana Punch**

myers's platinum rum, strawberry and peach liqueurs, tropical fruit juices.

**Mai Tai**

myers's platinum rum, orgeat syrup, angostura bitters, tropical fruit juices myers's dark rum float.

**Haiku Colada**

malibu rum, pineapple and coconut, strawberry purée swirl, frozen.

**Benihana Mojito**

bacardi silver rum, benihana sake, fresh limes and mint.

**Apple Moscow Mule**

absolut orient apple vodka, fresh ginger and lime, gosling's ginger beer.

**Coconut Mojito**

ciroc coconut vodka, malibu rum, coconut and pineapple, fresh limes and mint.

**Exotic Mojito**

malibu mango rum, passion fruit purée, pineapple juice, fresh limes and mint.



### **White Peach Sake Sangria**

white wine, benihana sake, white peach and passion fruit purées, pineapple juice.

### **Cucumber Collins**

hendrick's gin, st-germain elderflower liqueur, iichiko shochu, fresh cucumber slices.

### **Grape Escape**

skyy infusions grape vodka, moscato wine, fresh muddled grapes.

### **Red Plum Sake Sangria**

red wine, benihana sake, plum wine, pomegranate and orange juice.

### **Tokyo Wild Tea**

absolut wild tea vodka, iichiko shochu, yuzu sour mix, organic black iced tea, gosling's ginger beer.

### **Yuzu Margarita**

patrón silver tequila, patrón citrónge, organic agave nectar, yuzu sour mix.

### **Blue Ocean Punch Bowl**

for two or more. a tropical blue concoction that's meant to be shared.

### **Baby Blue Ocean**

single serving.

### **Mug Drinks**

specialty cocktails with mug - add \$5. mug only 7.

## **Signature Martinis**

### **Beni-tini**

grey goose vodka, iichiko shochu, hibiscus infused tea, passion fruit purée.

### **Strawberry Saketini**

russian standard vodka, nigori sake, fresh muddled strawberries, cranberry juice.

### **Tokyo Manhattan**

the yamazaki 12 years single malt whisky, lillet rouge, cherry heering, fee brothers cherry bitters.

### **Rising Sun Lemon Drop**

ketel one citroen vodka, cointreau, fresh lemon juice, pama pomegranate liqueur, sugar rim.

### **Mango Saketini**

malibu mango rum, nigori sake, mango puree, tropical fruit juices.

## **Shochu Cocktails**

### **lichiko**

distilled from barley, clean and subtle, mild.

### **Whisky - The Yamazaki 12 Year Old Single Malt**

crisp and dry, dried fruit, vanilla, warm finish.

### **Umeshu - Choya Umeshu-dento**

fragrant, full bodied, sweet and tart.

## **Wine List - Sparkling Wine And Champagne**

**Mumm Brut Prestige (split), Napa Valley, California**

**Presecco Brut By Cantine Maschio, Treviso, Italy**

**Domaine Carneros Brut, Napa Valley, California**

**Moët And Chandon Imperial, Champagne, France**

## **Wine List - White Wine**

**Canyon Road, California (chardonnay)**

**Kendall-jackson, California (chardonnay)**

**La Crema, Sonoma Coast, California (chardonnay)**

**Joel Gott, California (sauvignon Blanc)**

**Kim Crawford, Marlborough, New Zealand (sauvignon Blanc)**

**Coppola 'bianco', California (pinot Grigio)**

**Santa Margherita, Alto Adige, Italy (pinot Grigio)**

**Doña Paula, Argentina (torrontés)**

**Beringer, California (moscato)**

**Chateau Ste. Michelle, Columbia Valley, Washington (riesling)**

**Saint M By Dr Loosen, Pfalz, Germany (riesling)**

**Beringer, California (white Zinfandel)**

## **Wine List - Red Wine**

**Estancia, 'pinnacles Ranches', Monterey, California (pinot Noir)**

**Flor De Campo By Sanford, Santa Barbara, California (pinot Noir)**

**14 Hands Washington State (merlot)**

**Tangley Oaks, Napa Valley, California (merlot)**

**Hayes Ranch, Central Coast, California (cabernet Sauvignon)**

**Louis Martini, Sonoma, California (cabernet Sauvignon)**

**Simi, Alexander Valley, California (cabernet Sauvignon)**

**Claret By Coppola, California (cabernet Blend)**

**Don Miguel Gascón, Mendoza, Argentina (malbec)**

**Penfolds 'thomas Hyland', Adelaide, Australia (shiraz)**

**Edmeades, Mendocino, California (zinfandel)**

## **Wine List - Reserve List**

**Michel Redde 'les Tuilières' (sauvignon Blanc)**

**Etude, Carneros, California (chardonnay)**

**Cakebread Cellars, Napa Valley, California (chardonnay)**

**Foley 'rancho Santa Rosa', Santa Rita Hills, California (pinot Noir)**