

 **KOI \$34.** PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.)

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Choice of:

CHICKEN (360 CAL.) | **STEAK*** (630 CAL.) | **SHRIMP** (610 CAL.)

 **HOTEL \$38.5** PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Choice of:

CHICKEN (360 CAL.) | **STEAK*** (630 CAL.) | **SHRIMP** (610 CAL.)

 **GEISHA \$45.** PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)

HIBACHI TUNA STEAK (460 CAL.)

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

TERIYAKI STEAK (290 CAL.)

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

HIBACHI SCALLOPS (140 CAL.)

Tender sea scallops grilled hibachi style with butter and lemon.

*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 foodborne illness, especially if you have certain medical conditions.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutritional information available upon request.

 **BUDDHA \$49.** PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)

FILET MIGNON (250 CAL.)

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

COLOSSAL SHRIMP (190 CAL.)

Colossal shrimp lightly seasoned and grilled with lemon and butter.

HIBACHI SCALLOPS (140 CAL.)

Tender sea scallops grilled hibachi style with butter and lemon.

 **SAMURAI \$58.5** PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)

BENIHANA SPECIAL (310 CAL.)

Hibachi steak* paired with a cold water lobster tail.

BENIHANA TRIO (410 CAL.)

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

 **DRAGON \$66.** PER PERSON**

Served with: •BENIHANA ONION SOUP (25 CAL.) •BENIHANA SALAD (90 CAL.)
•HIBACHI SHRIMP APPETIZER (40 CAL.) •HIBACHI VEGETABLES (40 CAL.)
•HOMEMADE DIPPING SAUCES (10-170 CAL.) •HIBACHI CHICKEN RICE (440 CAL.)
•JAPANESE HOT GREEN TEA (0 CAL.) •ICE CREAM OR SHERBET (100 CAL.)

TWIN LOBSTER TAILS (130 CAL.)

Two cold water lobster tails grilled with butter and lemon.

HIBACHI SUPREME (440 CAL.)

Chateaubriand*, 8.5 ounces of our finest center cut tenderloin, served with a grilled cold water lobster tail with butter and lemon.

**An 18% service charge is added to all guest checks. This service charge will be paid directly to the employees who provided service to you.

LUNCH ENTRÉES

PARTIES OF 17 OR MORE

All of our beef is USDA Choice, aged to perfection and hand-cut on premises.

Served with • BENEHANA SOUP (25 CALORIES) • HIBACHI VEGETABLE RICE (410 CALORIES)
• HIBACHI VEGETABLES (40 CALORIES)

HIBACHI CHICKEN

(200 Calories) 16.8

Chicken breast and mushrooms with butter and sesame seeds.

FILET MIGNON

(200 Calories) 21.85

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

SPICY HIBACHI CHICKEN

(260 Calories) 16.8

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

BEEF JULIENNE

(160 Calories) 18.7

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

HIBACHI SCALLOPS

(90 Calories) 19.

Tender sea scallops grilled hibachi style with butter and lemon.

HIBACHI SHRIMP

(150 Calories) 18.2

Hibachi shrimp grilled with butter and lemon.

YAKISOBA

Japanese sautéed noodles with vegetables in a special sauce.

Chicken (600 Calories) 16.1

Steak* (590 Calories) 16.6

Hibachi Shrimp (570 Calories) 16.2

HIBACHI STEAK

(200 Calories) 19.6

New York strip steak* and mushrooms Teppanyaki grilled to your specification.

LUNCH DUET 21.2

Select two of these Benihana favorites:

Beef* Julienne (110 Calories) | **Chicken** (130 Calories) | **Calamari** (120 Calories)

Yakisoba (260 Calories) | **Scallops** (70 Calories) | **Hibachi Shrimp** (70 Calories)

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SUSHI PARTY PLATTERS

PARTIES OF 17 OR MORE

TURN ANY ORDINARY GET TOGETHER INTO
A SUSHI SHINDIG.

16" PARTY PLATTER

2 CALIFORNIA[†] ROLL (660 CAL.) | 1 SPICY TUNA* ROLL (320 CAL.)
1 SHRIMP CRUNCHY ROLL (500 CAL.) | 1 RAINBOW ROLL (430 CAL.)
1 SHRIMP LOVER'S ROLL (440 CAL.)

ONLY \$43⁸⁰

18" PARTY PLATTER

2 CALIFORNIA[†] ROLL (660 CAL.) | 1 SPICY TUNA* ROLL (320 CAL.)
1 SHRIMP CRUNCHY ROLL (500 CAL.) | 1 RAINBOW ROLL (430 CAL.)
1 SHRIMP LOVER'S ROLL (440 CAL.) | 1 DRAGON ROLL (570 CAL.)
1 LAS VEGAS ROLL (560 CAL.)

ONLY \$52⁸⁰

18" SUSHI/NIGIRI PARTY PLATTER

2 CALIFORNIA[†] ROLL (660 CAL.) | 1 SPICY TUNA* ROLL (320 CAL.)
1 SHRIMP CRUNCHY ROLL (500 CAL.) | 1 RAINBOW ROLL (430 CAL.)
1 DRAGON ROLL (570 CAL.) | 20 PIECES OF NIGIRI (600-1600 CAL.)

ONLY \$64⁸⁰

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[†]Kani kama crab & kani kama crab mix contain imitation crab. Items may include sesame seeds.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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KANPAI

BAR PACKAGES | PARTIES OF 17 OR MORE

FUYU | WINTER

Grey Goose | Grey Goose L'Orange | Bacardi Gran Reserva 8 yrs
Hendrick's | Patrón Silver | Knob Creek | Bulleit 95 Rye | Glenlivet 12 yr
Benihana Punch | Mai Tai | Benihana Mojito | Sake Sangria | Maschio Prosecco
Columbia Crest Chardonnay | Kim Crawford Sauvignon Blanc | Coppola Bianco
Ste. Michelle Riesling | 14 Hands Merlot | Hayes Ranch Cabernet
Salentein Malbec | Selected Cold & Hot Sake | 12 oz Beer | NA Beverages

2 HOURS \$45. PER PERSON**

3 HOURS \$50. PER PERSON**

AKI | FALL

Ketel One | Ketel One Citroen | Captain Morgan | Bombay Sapphire
Avión Silver | Crown Royal | Maker's Mark | Jameson's | Johnnie Walker Black
Benihana Punch | Mai Tai | Benihana Mojito | Sake Sangria | Maschio Prosecco
Columbia Crest Chardonnay | Kim Crawford Sauvignon Blanc | Coppola Bianco
Ste. Michelle Riesling | 14 Hands Merlot | Hayes Ranch Cabernet
Salentein Malbec | Selected Cold & Hot Sake | 12 oz Beer | NA Beverages

2 HOURS \$40. PER PERSON**

3 HOURS \$45. PER PERSON**

NATSU | SUMMER

Absolut | Absolut Citron | Bacardi Superior | Beefeater | Sauza Blue
Jack Daniel's | Jim Beam | Dewars | Selected House Wines
Selected Cold & Hot Sake | 12 oz Beer | NA Beverages

2 HOURS \$35. PER PERSON**

3 HOURS \$40. PER PERSON**

HARU | SPRING

Selected House Wines | Selected Cold & Hot Sake | 12 oz Beer | NA Beverages

2 HOURS \$25. PER PERSON**

3 HOURS \$30. PER PERSON**

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