


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 <i>new</i>	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-Salmon 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



SMALL DISHES

SUSHI COUNTER

MARINATED YELLOWTAIL	£9.80
Served with pink peppercorn ponzu and daikon	
MARINATED SALMON	£8.20
Served with yuzu ponzu and passionfruit	
EBI TEMPURA MAKI	£9.80
Served with sweet teriyaki and spicy kewpie sauce	
CALIFORNIA MAKI	£8.20
Served with wasabiko	
KING CRAB CUCUMBER ROLL	£7.80
Served with white truffle dressing wrapped in cucumber	

SASHIMI & NIGIRI (THREE PER PLATE)

HAMACHI Yellowtail	£8.00
SAKE Salmon	£7.25
AKAMI Tuna	£7.50
SUZUKI Seabass	£7.50

SALADS

DUCK WITH CUCUMBER NOODLE	£7.80
Served with mint hoisin dressing	
WAKAME SALAD Served with sesame ponzu dressing	£4.80
BENIHANA SALAD Served with ginger dressing	£3.80

HOT PLATES

EDAMAME (V) Served with crushed sea salt	£4.20
SPICY EDAMAME (V) Served with lemon garlic chili sauce	£4.50
PIRIKARA PRAWNS	£5.80
Tempura shrimp pieces served with our spicy mayonnaise sauce	
TORI KARE AGE	£7.80
Fried chicken thigh pieces served with yuzu kosho dressing	
CHICKEN GYOZA Served with yuzu ponzu sauce	£6.80
MUSHROOM GYOZA	£6.20
Served with yuzu ponzu sauce	
NASU DENGAKU(V)	£6.20
Aubergine marinated in den miso and served with caramel walnuts (vegan)	
SPRING ROLLS(V)	£6.20
Vegetarian rolls served with sweet chilli dipping sauce	

 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.

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BENIHANA

“TRADITIONAL” DINNERS

~Since 1964~

TRADITIONAL DINNERS include:

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

HIBACHI SIRLOIN STEAK 32.50
Aged Sirloin Steak with Mushrooms

 **FILET MIGNON** 38.50
Aged Tenderloin with Mushrooms

HIBACHI CHICKEN 24.50
Choice of Grilled or with Teriyaki Sauce

CHATEAUBRIAND 41.50
Best part of Filet of Aged Tenderloin

WAGYU BEEF 78.00
Choice of Japanese or Australian Wagyu

 **HIBACHI MISO BLACK COD** 42.00
Popular Miso Black Cod

HIBACHI SALMON or SEA BASS 29.50
Tender Salmon or Sea bass

HIBACHI PRAWN 33.50
Juicy Prawns Grilled in Lemon & Butter

TUNA FILET STEAK 32.50
Tuna Grilled in Teriyaki Sauce with Pickled Ginger

TERIYAKI SIRLOIN STEAK 33.00
Thinly Sliced Sirloin Steak with Teriyaki Sauce & Mushrooms

SEAFOOD DIABLO 27.00
Prawns, Scallops, Calamari, Noodles and Assorted Vegetable mix with Benihana Spicy Sauce

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

HIBACHI SIDE ORDERS

CRISPY FRIED GARLIC 3.00
Very Good with Steak

SPICY SAUCE 3.00

SPICY PRAWNS 8.00

HIBACHI SCALLOPS 7.50

SHIITAKE MUSHROOMS 4.75

FRESH GREEN ASPARAGUS 4.75

FRESH SPINACH 4.75

LOBSTER TAIL 30.00

GARLIC CHICKEN RICE 4.50

 **HIBACHI RICE** 3.90

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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

DESSERTS

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

 **Chef's Choice**

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