






Fancy a roll or two with your meal?


* Chef's Special Rolls *

 AMBE MAKIMONO asparagus, akami, shironegi	75
 CRISPY CRAZY CRAB avocado, wasabi tobiko	50
SPICY CHUTORO tobiko, tanuki, crispy wakame	60
 SAMURAI shake, ebi tempura, cream cheese	75
EBI TEMPURA MAKI avocado, kimchi mayo	50

The 'Naked' Sushi 2 pieces each



 MAGURO AKAMI	40
HAMACHI	35
SUZUKI	30
SHAKE	30
EBI	30
TAMAGOYAKI (v)	25
 CHUTORO	45
HOTATE	30
UNAGI	30

Stuffed & Rolled


CALIFORNIA crab, kyuri, avocado	45
 PHILADELPHIA salmon, avocado, cream cheese	50
KARASHI TUNA gochujang sauce	60
SHAKE NEGI salmon, negi, grilled asparagus	45
HAMACHI GOMA shimeji mushroom	50
AVOCADO cream cheese, kyuri, mango pearl (v)	40

Sampler Platters

Great for when you can't decide how to roll...

 'NAKED' SUSHI	90
chef's selection of 9 pieces of nigiri	
RAW BAR	120
chef's choice of 10 slices of sashimi	
 COMBO	270
chef's selection of 10 nigiri, 4 sashimi, add any 2 that's stuffed and rolled	

A Sweet Finish

CHOCOLATE FONDANT vanilla ice cream	35
 JAPANESE CHEESE CAKE green tea ice cream	40
BANANA TEMPURA vanilla ice cream, caramel sauce	35
DAIFUKU MOCHI red bean / green tea	50
TROPICAL FRUIT PLATTER	50
ICE CREAM two scoops	30
matcha, vanilla, chocolate	

The sweetest finish! Why just have an ice cream when you can have it crumbed, fried and decorated?

 TRIPLE-CRUMBED FRIED ICE CREAM	40
vanilla ice cream, chocolate soil	


All prices in UAE Dirhams and include all governmental fees, service charge and value-added tax (VAT)

Your dining experience starts here at Benihana. Choose from an appetiser, soup or salad then move on to a roll, or experience our classic Teppanyaki 'dinner and a show' concept...

The Starting Line

SATOIMO FRIES konbu dust (v)	28
YASAI TEMPURA soy-yuzu dip (v)	40
BONELESS CHICKEN WINGS radish kimchi	45
EBI TEMPURA kimchi mayo	50
GYOZA	
foie gras, corn-fed chicken	58
shrimp	60
Mushroom	35
 VOLCANO LOBSTER chilli yuzu sauce	65
 CHUTORO NORI CRACKERS soy jelly, tobiko	65
EDAMAME maldon sea salt or togarashi	25
WAGYU BAO kimchi, tanuki	45

Asian Greens

 SALMON AND CRAB	58
salmon, surimi, yuzu ponzu glaze	
TAKO SALAD	60
octopus, soy-balsamic dressing	
BENIHANA SALAD	
baby gem, iceberg lettuce, benihana dressing (v)	
chicken	40
chutoro	60
GOMA WAKAME	40
chuka wakame, baby gem, sesame dressing (v)	

Soul in the Bowl


 BENIHANA ONION SOUP	25
MISO SHIRO	
silken tofu, wakame (v)	
shrimp	30
lobster	40

Did you know? Up until the 70s, Japan did not use salmon for sushi. That all changed in the 80s when Norway introduced salmon to Japan.

Raw Bar 4 slices of sashimi per portion

 CHUTORO	60
MAGURO AKAMI	45
HAMACHI	40
SUZUKI	40
 SHAKE	45
TAKO	50
HOTATE	45

If you are allergic to any of the ingredients, we will be more than willing to adjust our menu in order for you to enjoy an allergy-free dining experience.

 The red hat is our chef's recommendation
...don't miss out!

(v) vegetarian



Signatures

The famous Teppanyaki “dinner and a show” concept with your food cooked on a hibachi grill and theatrics to enjoy

All signatures come with soup, salad, grilled prawns, vegetables, choice of steamed or fried rice, dessert



 **ROCKY'S CHOICE** 225
wagyu ribeye, corn-fed chicken

Hiroaki Aoki, best known as Rocky Aoki, was a Japanese-born American wrestler and the founder of Benihana.


Combos

BENIHANA ROYAL 270
black angus tenderloin, lobster tail
BENIHANA DELIGHT 170
prawns, corn-fed chicken
 **BENIHANA SEAFOOD** 245
salmon, lobster tail, prawns
BENIHANA LAND & SEA 265
wagyu ribeye, prawns, scallops
 **BENIHANA ORIENT PEARL** 330
salmon, lobster tail, prawns, seabass
BENIHANA COMBINATION 255
wagyu sirloin, corn-fed chicken, prawns

From the Land

CORN-FED CHICKEN 125
 **WAGYU SIRLOIN MB 5** 185
KIWAMI WAGYU RIBEYE MB 9 400

From the Sea

 **SUZUKI** seabass 175
EBI 135
SHAKE norwegian salmon 140
ISE EBI lobster tail 250
HOTATE scallop 195

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Amwaj
Rotana
Jumeirah Beach – Dubai

The Ultimate Meal

A kaiseki meal, traditionally multi-course, is the epitome of Japanese haute cuisine

STEP 1: Choose any soup from our menu

STEP 2: Choose your set

KAISEKI MEAT LOVERS 205

goma wakame salad, four california maki, black angus tenderloin, corn-fed chicken, matcha rice pudding

KAISEKI IMPERIAL 260

salmon crab salad, four karashi tuna maki, wagyu sirloin mb 5, corn-fed chicken, seabass, scallop, prawn, green tea mochi

KAISEKI SEAFOOD 220

benihana salad, four hamachi goma maki, salmon, lobster tail, prawn, ice cream

With a Bite...

Served with fried rice or steamed rice

 **WAGYU SIRLOIN MB 5** teriyaki sauce 145

CHICKEN KATSU tonkatsu sauce 85

 **SALMON** chilli-yuzu sauce 90

The Staples

YAKI UDON
chicken 60

 beef 75

vegetable 50

YAKI RAMEN
chicken 60

 shrimp 65

beef 75

HIBACHI FRIED RICE
 chicken 50

shrimp 60

vegetable 40

On the Side...

MOYASHI bean sprouts 20

BROWN MUSHROOM garlic soya butter 25

 **SHIMEJI MUSHROOM** 35

OYSTER MUSHROOM 25

ASPARAGUS soya mirin glaze 25

PRAWN CRACKERS soya peanut sauce 20

GOHAN SET steamed Japanese rice with pickle 20

 **TRUFFLE MUSHROOM RICE** 30

Sake is such a versatile accompaniment to a meal. It pairs with a lot of dishes otherwise difficult to pair with wine...

