

SMALL DISHES

Sushi Counter

MARINATED YELLOWTAIL	8.95
Served with pink peppercorn ponzu and daikon	
MARINATED SALMON	6.50
Served with yuzu ponzu and passionfruit	
MARINATED TUNA	6.50
Seared tuna with orange ponzu garlic chips, fried onions and sesame seeds'	
EBI TEMPURA MAKI	7.50
Served with sweet teriyaki and spicy kewpie sauce	
CALIFORNIA MAKI	8.50
Served with tobiko	
KING CRAB CUCUMBER ROLL	7.80
Served with white truffle dressing wrapped in cucumber	

SASHIMI & NIGIRI

(THREE PER PLATE)

HAMACHI Yellowtail	6.50
SAKE Salmon	4.50
AKAMI Tuna	5.35
SUZUKI Seabass	5.35

SALADS

DUCK WITH CUCUMBER NOODLE	8.25
Served with mint hoisin dressing	
WAKAME SALAD	4.80
Served with sesame ponzu dressing	
BENIHANA SALAD	2.80
Served with homemade ginger dressing	



HOT PLATES



EDAMAME	4.00
Served with crushed sea salt	
SPICY EDAMAME	4.50
Served with lemon garlic chilli sauce	
PIRIKARA PRAWNS	5.80
Tempura shrimp pieces served with our spicy mayonnaise sauce	
TORI KARA AGE	5.50
Fried chicken thigh pieces served with yuzu kosho dressing	
CHICKEN GYOZA	5.80
Served with yuzu ponzu sauce	
MUSHROOM GYOZA	5.80
Served with yuzu ponzu sauce	
NASU DENGAKU	6.20
Aubergine marinated in den miso and served with caramel walnuts	
SPRING ROLLS	5.80
Vegetarian rolls served with sweet chilli dipping sauce	



Chef Choice



Vegetarian



Vegan

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TRADITIONAL TEPPANYAKI

Since 1964

Traditional Dinners Include:

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

Hibachi Sirloin Steak 22.95

Aged Sirloin Steak with Mushrooms



Filet Mignon 26.95

Aged Tenderloin with Mushrooms

Hibachi Chicken 17.95

Choice of Grilled or with Teriyaki Sauce

Chateaubriand 35.95

Best part of Filet of Aged Tenderloin

Wagyu Beef 59.95

Choice of Japanese or Australian Wagyu



Hibachi Miso Black Cod 36.95

Popular Miso Black Cod

Hibachi Salmon or Sea Bass 19.95

Tender Salmon or Sea bass

Hibachi Prawn 19.95

Juicy Prawns Grilled in Lemon & Butter

Tuna Filet Steak 26.95

Tuna Grilled in Teriyaki Sauce with Pickled Ginger

Teriyaki Sirloin Steak 22.95

Thinly Sliced Sirloin Steak with Teriyaki Sauce & Mushrooms

Seafood Diablo 19.95

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



Vegetable Delight 17.95

Miso Soup, Spring Roll, Hibachi Vegetables & Vegetable Steak

HIBACHI SIDE ORDERS

Crispy Fried Garlic 1.50

Delicious with Steak

Spicy Sauce 1.50

Spicy Prawns 6.00

Hibachi Scallops 7.50

Shiitake Mushrooms 4.25

Fresh Green Asparagus 4.25

Fresh Spinach 3.50

Lobster Tail 20.00

Garlic Chicken Rice 3.50



Hibachi Rice 2.90



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SPECIALITY TEPPANYAKI

Speciality Dinners Include:

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

Big Splash!

BENIHANA DELIGHT 23.45
Hibachi Chicken & Juicy Prawns



Everyone's Favourite!
ROCKY'S CHOICE 27.95
Hibachi Steak & Hibachi Chicken

This Dynamic Combo is an Excellent Choice!

BENIHANA SPECIAL 42.95
Hibachi Steak & Lobster Tail

Combination of Popular Dishes

SHOGUN'S FEAST 31.95
Hibachi Steak & Juicy Prawns

Absolutely Delicious!

LAND & SEA 39.95
Filet Mignon & Miso Black Cod



The Perfect Seafood Lover
SEAFOOD PALACE 47.95
Lobster, Black Cod, Salmon & Scallops

The Perfect Trio!

BENIHANA ROYAL 52.95
Chateaubriand, Scallops & Lobster Tail

DESSERT

Ice Cream

Black Sesame Ice Cream 4.80
Green Tea Ice Cream 4.80
Vanilla / Chocolate / Strawberry 4.80
Yuzu Sorbet 4.80
Ginger Lime Sorbet 4.80

Speciality Desserts



Chocolate Pyramid 7.25
Ice Cream Tempura 6.75
Banana Tempura 6.75
Coffee Parfait 7.25
Yuzu Slice 7.25



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SIGNATURE COCKTAILS

9.00



SAKURA

Sakura (cherry blossom) are the symbolic flowers of spring, a time of renewal and the fleeting nature of life.



TORO

Toro Nagashi is a Japanese ceremony in which participants float lanterns down the river to guide the souls to the spirit world. This tropical Asian cocktail full of spirits brings you to higher levels.



SHI-JITO

For all mojito lovers out there! This is a Japanese and an even more delicious twist on this all time classic cocktail.



HINOMARU

The red dot on the Japanese flag is also called 'Hinomaru', the circle of the sun.



HANABI

Do you know the Japanese word for fireworks? Fireworks in Japanese is 'Hanabi'. These are used to ward off evil spirits. The one drinking this drink doesn't need to worry about evil spirits.



OMAKASE

Bartender's choice. A bit more daring in flavours and ingredients. Our recommendation for the adventurous type.



IKIGAI

"Something to wake up for in the morning". A very light floral drink with hints of rhubarb.



NATSUKASHII

Deja-vu. A floral & little bit dry, little bit sweet drink, that tastes and smells like spring blossom.



YATTA

Yatta is "the state of joy after accomplishing a task". This drink is sweet, fruity and hot. Perfect for your after dinner treat.



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in collaboration with
**COCKTAIL
PROFESSOR**

DRINKS MENU

JAPANESE SAKE

Benihana Sake Flight 70ml each 17.00

Ozeki Junmai
KOKA Honjozo
Dassai Junmai Daiginjo

Benihana Fruity Flight 100ml each 12.00

Passion Fruit
Strawberry
Lychee

Ozeki Hot 125ml 5.00

Medium dry Served hot 250ml 9.50

KOKA Urageasanryu 125ml 14.00

Fresh, elegant and complex 250ml 27.00
Sake with a luxuriously silky,
round mouthfeel.

Choryo Taruzake 125ml 15.00

This Barrel-matured Sake is 250ml 29.00
a fresh with pleasant cedar 720ml 68.00
flavour and elegant, young
woody aroma.

Dassai 50 125ml 15.00

Junmai Daiginjo 250ml 29.00

Highest grade of Sake. 720ml 68.00
Clean, soft and very subtle,
the balanced aromas
and mild sweetness
envelope the senses.

Ozeki Nigori 375ml 19.50

Cloudy & creamy with a hint
of coconut and banana.

Sparkling Sake Awana 250ml 12.00

A crisp, sparkling sake with lively bubbles
and a soft and rounded sweetness.

Yuzu Sake – Nakajima Shiroku

125ml 16.00

250ml 32.00

720ml 85.00

Ozeki Plum Wine Kanjuku

125ml 10.00

250ml 18.50

720ml 50.00

BEER

Meantime London 330ml 4.80

Meantime Pale Ale 330ml 4.80

Gluten Free

Guinness 330ml 4.80

Asahi Draft 1/2 pt 3.20

1 pt 5.10

CLASSIC COCKTAILS

OLD FASHIONED £9.00

NEGRONI £9.00

CAIPRINHA £9.00

COSMOPOLITAN £9.00

DAIQUIRI £9.00

ESPRESSO MARTINI £9.00

MAI TAI (Trader Vic) £9.00

MARGARITA £9.00

MOJITO £9.00

PORNSTAR MARTINI £9.00

WHISKEY SOUR £9.00

MOCKTAILS (Non-alcoholic)

Stawberry Kiss 3.25

Bannana Daiquiri 3.25



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RED WINES

Shiraz Inkosi 175ml 5.50
14% Bottle 22.00

Shiraz – 100%

W.O Western Cape 2017 - South Africa

Deep intense red hues, with aromas of black cherries, plums and smoky black pepper with follow through on the palate. A well rounded wine with great balance, made to be enjoyed by the glass.

Malbec Bonarda, Healy & Gray Estate

12.5% 175ml 7.00
Merlot – 3%, Shiraz – 7%, Bottle 29.00
Cabernet Sauvignon – 90%

Argentina – Mendoza


The juicy red cherry and plum fruit of the Malbec combines beautifully with the subtle spiciness of the Bonarda, resulting in a wine which is velvety smooth on the outside but macho on the inside. Great structure on the palate and perfect balance between fruit and spice.

Pinot Noir, Escale Vin de France

12.5% 175ml 8.50
100% Pinot Noir Bottle 31.00

France - Pinot Noir 2017

Cherry-red in colour with a fine, delicate nose showing berry fruit and violet.

 **Cabernet Sauvignon Réserve**
Bottle 37.50

Colchagua Valley, Chile 2017

Full bodied, with a fine structure of ripe tannin and complex, concentrated fruit.

Celeste, Crianza, Torres

14.5% Bottle 47.00

Tempranillo – 100%

Spain – Ribero del Duero

Dark red colour with violet tinges. Highly aromatic and intense, hints of red and black fruit blended with the oaky and vanilla notes coming from the barrel ageing. On the palate it reflects the note with added smooth tannins, showcasing the ageing and development of the wine. A very well made Rioja!

St. Emilion Reserve De Mouton Cadet
13.5% Bottle 70.00

Merlot – 80%,
Cabernet Sauvignon – 20%

France 2016

Huge aromas of black fruit, liquorice and spice tempered by elegantly balanced smoothness with good length.

ROSÉ WINES

Rose, Franschhoek Cellar

12.5% 175ml 6.50
Pinotage – 85%, Other – 25% Bottle 27.00

South Africa – Franschhoek, 2018

Picked in the cool evening to retain acidity and freshness. The nose is filled with red berries and cherries followed by a hint of spice. The palate is rounded and dry, with a great balance between the soft red fruits and acidity. A perfect match for any dish.

Rose, M – Minuty, Cotes De Provence

13% 175ml 10.00
Tibouren – 85%, other – 25% Bottle 49.00

The Mediterranean influence you can smell in the glass. Pale honeysuckle pink, and offering a clean nose of citrus fruit, offset by subtle floral and candied notes. Fresh acidity makes for an incisive and lively palate, with a rounded feel. Perfect with fish or oily dishes.

ROSÉ CHAMPAGNE

Laurent-Perrier, Cuvee Rose

12.5% Bottle 100.00

Intense salmon pink colour, with raspberry, redcurrant, strawberry and black cherry on the nose, with reflect on to the palate. A stunning well-made wine structure and complexity.



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CHAMPAGNE & SPARKLING WINE

Prosecco Serenello, Extra Dry

11% 175ml 9.00
Bottle 36.00

Delicious aromas of apple and pear that melt into a smooth and fresh finish on the palate with very good acidity.

CHAMPAGNE

Castelnau Brut

12.5% 175ml 13.50
Bottle 49.00

Lively but gentle with the stone fruit notes more clearly defined as hints of apricot, white peach and wild peaches leading to touches of bay, eucalyptus and tobacco on the finish.

Laurent-Perrier, La Cuvee

12.5% Bottle 55.00

The nose is fresh and delicate, showing good complexity with its hints of citrus and white fruit, followed by hint of brioche.

Dom Pérignon Brut 2009

Bottle 195.00

No explanation needed.... the king of the Champagne!

WHITE WINES

Sauvignon Blanc, Luna Azul

12.5% 175ml 5.50
Sauvignon Blanc - 100% Bottle 22.00

Chile, 2017

A very good example of a well-made Sauvignon Blanc from Chile, a great burst of passion fruit and guava, followed by some green apple and citrus notes. On the palate good acidity, with some apple, tropical and floral tones with a long finish that is clean on the palate perfect for any dish.

Chardonnay, Monterey Bay

13% 175ml 7.00
Chardonnay - 100% Bottle 29.00

USA - California, 2016

A fabulous balance of refreshing citrus and tropical fruits with just a hint of vanilla on the finish.

Riesling, Arthur Metz

12% 175ml 8.50
Riesling - 100% Bottle 31.00

France - Vin D'Alsace, 2017

A great example of Riesling growing at high altitudes. On the nose we have notes of orange, mandarin and minerals reflecting the soil. On the palate the fruits are carrying through, it is fresh and well-bodied, good acidity finished by an oily layer. Goes perfectly with spicy food.

Sancerre Domaine de Le Perriere Saget

12.5% Bottle 47.00
Sauvignon Blanc - 100%

France - Loire

Bright appearance with well-balanced white flowers, peach and acacia on the nose leading into dry, supple palate with flavours of clean citrus fruit and pure minerality.

Châteauneuf du - Pape Chateau Beauchêne

14% Bottle 52.00
Bourboulenc - 30%, Roussanne - 20%,
Grenache Blanc - 20%, Clairette - 20%

France, 2016

Luscious and rounded wine with suggestions of honeysuckle, acacia and exotic fruit following by a fresh finish.



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WHISKY & BOURBON

Famous Grouse	25ml	3.50
	50ml	6.00
Glenmorangie 10 Year Old Malt	25ml	5.50
	50ml	11.00
Johnny Walker Black Label	25ml	5.50
	50ml	11.00
Jack Daniels	25ml	4.00
	50ml	8.00
Bourbon Jim Beam	25ml	3.50
	50ml	6.00
Chivas Regal 12 Year Old	25ml	4.00
	50ml	8.00
Monkey Shoulder	25ml	5.50
	50ml	11.00
Ardbeg Corryvreckan Xr	25ml	11.50
	50ml	23.00

JAPANESE WHISKEYS

Hibiki Harmony 43%	25ml	10.00
	50ml	20.00
Yamazaki 12 Year Old	25ml	13.00
	50ml	26.00
Yamazaki Distillers Res 43%	25ml	10.00
	50ml	20.00
Nikka From Barrel 51.4%	25ml	5.50
	50ml	11.00
Togouchi Japanese Blended Whisky 9 Year Old 40%	25ml	11.50
	50ml	23.00
Togouchi Premium Blend	25ml	9.00
	50ml	18.00

*All the mixers are charged 1.50 excluding Tonic



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VODKA

Stolichnaya	25ml	3.50
	50ml	6.00
Grey Goose	25ml	5.50
	50ml	11.00
Stolichnaya Elit	25ml	7.00
	50ml	14.00
Stolichnaya Raspberry	25ml	5.50
	50ml	11.00
Stolichnaya Citroes	25ml	5.50
	50ml	11.00

RUM

Rum Flor De Cana 4 Year Old Extra Dry (White)	25ml	3.50
	50ml	6.00
The Kraken Spiced Rum 40%	25ml	4.00
	50ml	8.00
Goslings Black Seal Rum	25ml	4.00
	50ml	8.00
Diplomatico Mantuano 40%	25ml	5.50
	50ml	11.00
Bumbu Rum 35%	25ml	5.50
	50ml	11.00

TEQUILA

El Jimador Blanco 38%	25ml	3.50
	50ml	6.00
Gran Centenario Plata	25ml	5.50
	50ml	11.00
Jose Cuervo (Gold)	25ml	4.00
	50ml	8.00

GIN

Franklin & Sons Mixers 2.00
Tonic Water, Light Tonic
Soda Water, Lemon Tonic,
Pink Grapefruit, Elderflower,
Rhubarb, Lemonade,
Ginger Ale, Ginger Beer
Stawberry & Raspberry

Beefeater Gin 25ml 3.50
50ml 6.00

Hendricks 25ml 5.50
50ml 11.00

Bombay Sapphire 25ml 4.00
50ml 8.00

London No.1 Gin 47% 25ml 5.50
50ml 11.00

Lone Wolf Gin 25ml 5.50
50ml 11.00

Botanist Gin 40% 25ml 5.50
50ml 11.00

Caorunn Gin 40% 25ml 5.50
50ml 11.00

Pickering's Gin 42% 25ml 5.50
50ml 11.00

Boe Superior Gin 25ml 4.00
50ml 8.00

JAPANESE GIN & TONICS

Jinzu Gin 41.3% 25ml 5.50
Franklin Elder W/cucu 50ml 11.00
Edible Flowers

Roku Gin 43% 25ml 4.00
Franklin Rhub W/hibis 50ml 8.00
Blood Orange Crisps, 'All
Natural'

LIQUEURS & OTHERS

Luxardo Amaretto 25ml 4.00
50ml 8.00

Archers Peach Schnapps 25ml 3.50
50ml 7.00

Baileys Irish Cream 50ml 4.00

Campari 25ml 3.50
50ml 7.00

Chambord 25ml 5.50
50ml 11.00

Cointreau 25ml 4.00
50ml 8.00

Drambuie 25ml 4.00
50ml 8.00

Grand Marnier 40% 25ml 5.50
50ml 11.00

Kahlua 25ml 3.50
50ml 7.00

Midori Melon 20% 25ml 3.50
50ml 7.00

Pimms No.1 25ml 3.50
50ml 7.00

Southern Comfort 25ml 3.50
50ml 7.00

Tia Maria 25ml 3.50
50ml 7.00

Bols Triple Sec 25ml 3.50
50ml 7.00

Malibu 25ml 3.50
50ml 7.00

Luxardo Limoncello 25ml 4.00
50ml 8.00

Luxardo Sambuca 25ml 4.00
50ml 8.00



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BRANDY / COGNAC

Remy Martin Vsop	25ml	5.50
Cognac	50ml	11.00

Pierre Ferrand 1840	25ml	10.00
Cognac	50ml	20.00

Hennessy	25ml	7.00
	50ml	14.00

SOFT DRINKS

Fizzy Drinks	2.50
Coke, Diet Coke, Coke Zero, Fanta Orange, Sprite, Iron Bru	

Juices	2.10
Apple, Cranberry, Orange, Pineapple, Tomato, Lychee, Passion Fruit	

Mineral Water	Small	1.50
	Large	2.90

Franklin & Sons	2.00
Tonic Water, Light Tonic Soda Water, Lemon Tonic, Pink Grapefruit, Elderflower, Rhubarb, Lemonade, Ginger Ale, Ginger Beer Stawberry & Raspberry	

COFFEE & TEAS

Espresso	Single	2.30
	Double	3.30

Americano	2.25
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Latte	2.85
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Cappuccino	2.85
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English Tea	2.10
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Japanese Green Tea	Complimentary
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