



JAPANESE WAGYU WITH SAKE PAIRING MENU

Created by Wagyu Master Chef Suzuki using produce carefully chosen from approved suppliers in Japan and Sake selected by our Sake Sommelier

ONION SOUP A LA BENIHANA

A traditional starter soup that is full of umami flavour

NIGIRI SUSHI

A dish rich in omega 3, Consisting of 3 pieces, one each of fresh tuna, salmon and seabass,

SALAD WITH HOMEMADE GINGER DRESSING

Seasonal salad ingredients packed with ginger flavour, a great way to improve your immune system.

PRAWN APPETISER WITH ONION VOLCANO

Enjoy our famous Onion Volcano and chef's knife skills

JAPANESE WAGYU STEAK



HIBACHI VEGETABLES

Fresh, seasonal vegetables.

STEAMED RICE

SAKE KASUMITSURU – KIMOTO JUNMAI

Premium Sake served cold

£75.00


A discretionary service charge will be added to your bill. Please ask a staff for any information on allergies and intolerances.

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	32.00

VEGETABLE DELIGHT	14.00
Miso soup, Vegetarian spring rolls and Hibachi Vegetables	

BENIHANA LUNCHES

DELUXE SUSHI LUNCH	9.75
2-Tuna; 2-Salmon; 1-Prawn; 6-Salmon Roll	
SUSHI & SASHIMI COMBO	19.50
2-Tuna; 2-Salmon; 2-Prawn Sushi, 3 - Tuna, Fish of the Day & Salmon Sashimi	
YAKISOBA with TIGER PRAWN & CHICKEN	9.75
Miso soup, Salad and Yakisoba Noodles	

Dinner Menu Available During Lunch



SMALL DISHES

HOT PLATES

EDAMAME (V)	4.20
Served with crushed sea salt	
SPICY EDAMAME (V)	4.50
Served with lemon garlic chili sauce	
PRAWN TEMPURA	9.50
Deep Fried prawn with light batter	
CHICKEN GYOZA	6.50
served with Gyoza sauce	
SPRING ROLLS (V)	6.20
Served with sweet chili sauce	

SUSHI & SASHIMI COMBO

SUSHI COMBINATION	9.50
2-Tuna, 2-Salmon, 1-Prawn, 1-Fish of the Day	
SASHIMI COMBINATION	13.50
2-Tuna, 3-Salmon, 2-Fish of the Day	
SUSHI & SASHIMI COMBINATION	19.50
2-Tuna, 2-Salmon, 2-Prawn Sushi ; 3-Tuna, 3-Salmon, 2-Fish of the Day	

SUSHI ROLLS

AVOCADO ROLL (V) (6PCS)	3.00
CUCUMBER ROLL (V) (6PCS)	3.00
TUNA ROLL (6PCS)	5.50
SALMON ROLL (6PCS)	5.00
CALIFORNIA ROLL (8PCS)	6.50
PRAWN TEMPURA ROLL (8PCS)	9.50

NIGIRI SUSHI (2 PIECES)

SALMON / PRAWN / TOBIKO	5.00
TUNA / SEA BASS	5.50
EEL	6.50

SASHIMI (5 PIECES)

TUNA	12.00
SALMON	10.00
SEA BASS	11.00

 Chef's Choice

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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** 39.50
Popular Miso Black Cod

HIBACHI SALMON 29.50
Tender Salmon or Sea bass

HIBACHI PRAWN 33.50
Juicy Prawns Grilled in Lemon & Butter

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

VEGETABLE DELIGHT 26.50
Miso Soup, Vegetarian Spring Rolls, Hibachi Vegetables & Miso Aubergine

HIBACHI SIDE ORDERS

HIBACHI VEGETABLES

FRESH SPINACH 4.75
FRESH GREEN ASPARAGUS 4.75
SHIITAKE MUSHROOMS 4.75

HIBACHI SEAFOOD

SPICY PRAWNS 8.00
LOBSTER TAIL 30.00

HIBACHI RICE

GARLIC CHICKEN RICE 4.50
 HIBACHI RICE 3.90

ADDITIONAL

CRISPY FRIED GARLIC Very Good with Steak 3.00
SPICY SAUCE 3.00

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 3.50
MANGO / RASPBERRY SORBET 3.50

SPECIALTIES DESSERT

 ICE CREAM TEMPURA 6.75
BANANA TEMPURA 6.75
GLUTEN FREE CHEESE CAKE 6.00
GLUTEN FREE ALMOND CHOCOLATE CAKE 6.00

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