



## 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 LUNCHESES

TRADITIONAL LUNCHESES 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 LUNCHESES

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	

Dinner Menu Available During Lunch

 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.



# 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

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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

 Chef's Choice

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