


TRADITIONAL HIBACHI LUNCHES

TRADITIONAL LUNCHES include:
Salad with Ginger Dressing Hibachi Vegetables
Prawn Appetiser Hibachi Rice

HIBACHI CHICKEN	19.00
 HIBACHI or TERIYAKI STEAK	26.00
FILET MIGNON	31.00
HIBACHI SALMON	22.00
HIBACHI PRAWN	23.00
SUSHI & HIBACHI STEAK	28.00

Hibachi Combination

 HIBACHI CHICKEN & PRAWNS	26.00
HIBACHI STEAK & CHICKEN	30.00
HIBACHI STEAK & PRAWNS	34.00

VEGETABLE DELIGHT	16.00
Miso soup, Vegetarian spring rolls and Hibachi Vegetables	

BENIHANA LUNCHES

from the kitchen

DELUXE SUSHI LUNCH	11.00
2-Tuna; 2-Salmon; 1-Prawn; 6-Salmon Roll	
SUSHI & SASHIMI COMBO	21.00
2-Tuna; 2-Salmon; 2-Prawn Sushi, 3 - Tuna, Fish Of The Day & Salmon Sashimi	

Dinner Menu Available During Lunch



SMALL DISHES

HOT PLATES

EDAMAME (V)	4.30
Served with crushed sea salt	
SPICY EDAMAME (V)	4.70
Served with lemon garlic chili sauce	
PRAWN TEMPURA	9.80
Deep Fried prawn with light batter	
PIRIKARA PRAWN	10.80
Tempura Prawn pieces served with our spicy mayonnaise sauce	
CHICKEN GYOZA	6.80
served with Gyoza sauce	
SPRING ROLLS (V)	6.50
Served with sweet chili sauce	

SUSHI & SASHIMI COMBO

SUSHI COMBINATION	10.50
2-Tuna, 2-Salmon, 1-Prawn, 1-Fish of the Day	
SASHIMI COMBINATION	15.00
2-Tuna, 3-Salmon, 2-Fish of the Day	
SUSHI & SASHIMI COMBINATION	21.00
2-Tuna, 2-Salmon, 2-Prawn Sushi ; 3-Tuna, 3-Salmon, 2-Fish of the Day	

SUSHI ROLLS

AVOCADO ROLL (V) (6PCS)	3.50
CUCUMBER ROLL (V) (6PCS)	3.50
TUNA ROLL (6PCS)	6.00
SALMON ROLL (6PCS)	5.50
CALIFORNIA ROLL (8PCS)	6.90
PRAWN TEMPURA ROLL (8PCS)	9.80

NIGIRI SUSHI (2 PIECES)

SALMON / PRAWN / TOBIKO	5.50
TUNA / SEA BASS	6.00
EEL	6.80

SASHIMI (3 PIECES)

TUNA	7.00
SALMON	6.00
SEA BASS	6.50

 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 36.95
Aged Sirloin Steak with Mushrooms

 **FILET MIGNON** 43.95
Aged Tenderloin with Mushrooms

HIBACHI CHICKEN 27.95
Choice of Grilled or with Teriyaki Sauce

CHATEAUBRIAND 46.95
Best part of Filet of Aged Tenderloin

 **JAPANESE WAGYU BEEF** 150gsm 86.95
200gsm 114.95

AUSTRALIAN WAGYU BEEF 86.95

 **HIBACHI MISO BLACK COD** 47.95
Popular Miso Black Cod

TUNA FILET STEAK 35.95
Served with Pickled Ginger and Teriyaki Sauce *'Subject to availability'*

HIBACHI SALMON 33.95
Tender Salmon

HIBACHI PRAWN 35.95
Juicy Prawns Grilled in Lemon & Butter

TERIYAKI SIRLOIN STEAK 37.95
Thinly Sliced Sirloin Steak with Teriyaki Sauce & Mushrooms

VEGETABLE DELIGHT 28.95
Miso Soup, Vegetarian Spring Rolls, Hibachi Vegetables & Miso Aubergine

HIBACHI SIDE ORDERS

HIBACHI VEGETABLES

FRESH SPINACH 5.25

FRESH GREEN ASPARAGUS 5.25

SHIITAKE MUSHROOMS 5.25

HIBACHI SEAFOOD

SPICY PRAWNS 9.50

LOBSTER TAIL 35.00

HIBACHI RICE

GARLIC CHICKEN RICE 4.95

 HIBACHI RICE 4.50

ADDITIONAL

CRISPY FRIED GARLIC Very Good with steak 3.95

SPICY SAUCE 3.95

SPECIALTIES

DINNERS

SPECIALTIES DINNERS Include:

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

BENIHANA DELIGHT 40.95

~ Big Splash! ~

Hibachi Chicken & Juicy Prawns

 **ROCKY'S CHOICE** 45.95

~ Everyone's Favorite! ~

Hibachi Steak & Hibachi Chicken

BENIHANA SPECIAL 58.95

~ This Dynamic Combo Is An Excellent Choice! ~

Hibachi Steak & Lobster Tail

SHOGUN'S FEAST 50.95

~ Combination of Popular Dishes ~

Hibachi Steak & Juicy Prawns

LAND & SEA 53.95

~ Absolutely delicious! ~

Filet Mignon & Miso Black Cod

 **SEAFOOD PALACE** 63.95

~ The Perfect Seafood Lover ~

Lobster, Black Cod, Salmon & Scallops

BENIHANA ROYAL 69.50

~ The Perfect Trio! ~

Chateaubriand, Scallops & Lobster Tail

DESSERTS

ICE CREAM

GREEN TEA ICE CREAM 4.95

VANILLA / CHOCOLATE / STRAWBERRY 3.95

MANGO / RASBERRY / LEMON SORBET 3.95

SPECIALTIES DESSERT

 ICE CREAM TEMPURA 7.45

BANANA TEMPURA 7.45

GLUTEN FREE STRAWBERRY CHEESE CAKE 7.45

GLUTEN FREE CHOCOLATE CAKE 7.45

PEACH AND PEAR TART 7.45

MOCHI ICE CREAM 7.45

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