



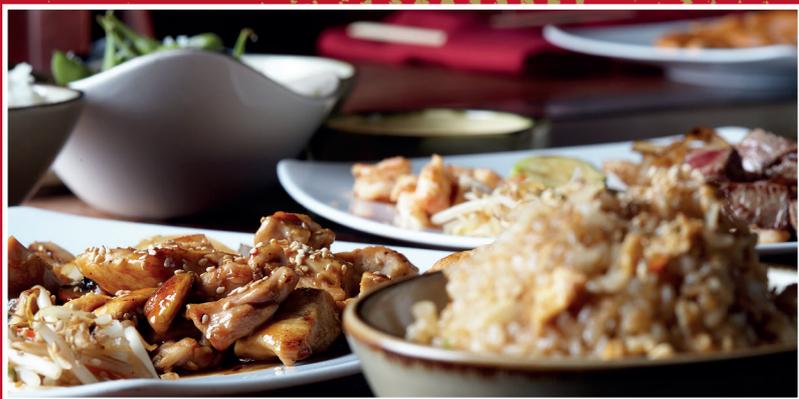
BENIHANA

**THE WORLD'S GREATEST
CHRISTMAS CULINARY SPECTACLE**



We are rapidly approaching the season of turkey and tinsel. And whilst we all love nothing more than the traditional food and festivities associated with the season of goodwill, here at Benihana, we like to stick with what we're famous for; fusing the quality and traditions of Japan with the bold tastes and showmanship of the west and delivery an unforgettable experience at The World's Greatest Christmas Culinary Spectacle.

Everyone knows that any party at Benihana is legendary so imagine what we can do when everyone is in the festive spirit? You simply relax and enjoy the fabulous showmanship of your highly trained Teppanyaki Chef as your food is prepared right before your eyes.



Our chefs weren't born to just cook; they were born to entertain and amaze in what is one of the best dining experiences you'll ever have!

At Benihana, we offer a selection of menus to suit most party sizes and budgets but if you have a different concept in mind for this year's party, please call your restaurant of choice and we will be happy to discuss it with you.



Our festive party menus must be booked in advance via our website.

Your final menu choices must be confirmed 7 days prior to the date of your reservation.

Bookings for up to 10 guests can be made directly via our website by selecting festive menu in the options.

For parties of 11 or more, please speak to your preferred restaurant directly. Contact details of which can be found on the reverse of this menu.



KABUKI £48

EDAMAME

Green soybeans served in the pod with a little sea salt.

ONION SOUP

A classic Benihana recipe

SEASONAL SALAD

with homemade ginger dressing

PRAWN APPETISER

Served with onion volcano and courgette

HIBACHI RICE

The original Benihana classic fried rice.

HIBACHI CHICKEN WITH MUSHROOMS

Succulent, Teppan cooked, chicken breast and mushrooms

HIBACHI STEAK WITH MUSHROOMS

Slices of juicy steak and mushrooms grilled to perfection

HIBACHI VEGETABLES

Seasonal vegetable, grilled perfectly.

DESSERT

SAKURA £52

EDAMAME

Green soybeans served in the pod with a little sea salt.

ONION SOUP

A classic Benihana recipe

SEASONAL SALAD

with homemade ginger dressing

PRAWN APPETISER

Served with onion volcano and courgette

HIBACHI RICE

The original Benihana classic fried rice.

HIBACHI PRAWNS

Large prawns lightly seasoned and perfectly grilled.

HIBACHI STEAK WITH MUSHROOMS

Slices of juicy steak and mushrooms grilled to perfection

HIBACHI VEGETABLES

Seasonal vegetable, grilled perfectly.

DESSERT

VEGETARIAN £35

MISO SOUP

A delicious combination of miso, green onion and tofu.

SEASONAL SALAD

with homemade ginger dressing

SPRING ROLL

A classic vegetarian spring roll

STEAMED RICE

The classic Japanese dish of delicately steamed rice.

TEPPAN VEGETABLES

Assorted vegetables cooked on the Teppan

VEGETABLE STEAK

A slice of vegetarian goodness Teppan grilled to perfection

DESSERT

GINZA £61

EDAMAME

Green soybeans served in the pod with a little sea salt.

ONION SOUP

A classic Benihana recipe

SEASONAL SALAD

with homemade ginger dressing

PRAWN APPETISER

Served with onion volcano and courgette

HIBACHI RICE

The original Benihana classic fried rice.

BLACK COD WITH MISO SAUCE

Black cod is sustainably fished and has a beautiful buttery flavour when cooked. In this classic Japanese dish, the fish is bathed in a salty yet sweet miso marinade adding an irresistible taste.

HIBACHI STEAK WITH MUSHROOMS

Slices of juicy steak and mushrooms grilled to perfection

HIBACHI VEGETABLES

Seasonal vegetable, grilled perfectly.

DESSERT

NINJA £68

EDAMAME

Green soybeans served in the pod with a little sea salt.

ONION SOUP

A classic Benihana recipe

SEASONAL SALAD

with homemade ginger dressing

PRAWN APPETISER

Served with onion volcano and courgette

HIBACHI RICE

The original Benihana classic fried rice.

CANADIAN LOBSTER

A special treat that elevates any meal to the next level.

FILET MIGNON WITH MUSHROOMS

This is the most tender and lean cut of steak. Beef fillet (tenderloin) is seared to perfection and served with mushrooms.

HIBACHI VEGETABLES

Seasonal vegetable, grilled perfectly.

DESSERT

MENU UPGRADE

UPGRADE YOUR MEAL FOR AN ADDITIONAL £4
ADD 3 PIECES OF SUSHI OR A PORTION OF MIXED TEMPURA
FOR EACH GUEST AT A COST OF £4 PER PERSON

TERMS AND CONDITIONS

* 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.

The quoted prices are per person.

Your specified menu must be the choice for all guests with the exception of anyone preferring a vegetarian option.

All items are subject to availability.



RESERVATIONS:

benihanainternational.com

BENIHANA CHELSEA

Benihana Chelsea: 77 King's Road, London, SW3 4NX

Email: bookings.chelsea@benihana.co.uk

Tel: 020 7376 7799

BENIHANA COVENT GARDEN

31/32 Maiden Lane, Covent Garden, London WC2E 7JS

Email: bookings.coventgarden@benihana.co.uk

Tel: 020 7494 2525