

## 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.