


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, Benihana Salad, 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, Sea Bass & 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	
VEGETABLE GYOZA (V)	6.80
served with Gyoza sauce	
SPRING ROLLS (V)	6.50
Served with sweet chili sauce	
KARAAGE NUGGETS (V)	6.90
Plant-based goodness served with Wasabi Mayo	

SUSHI & SASHIMI COMBO

SUSHI COMBINATION	10.50
2-Tuna, 2-Salmon, 1-Prawn, 1-Sea Bass	
SASHIMI COMBINATION	15.00
2-Tuna, 3-Salmon, 2-Sea Bass	
SUSHI & SASHIMI COMBINATION	21.00
2-Tuna, 2-Salmon, 2-Prawn Sushi ; 3-Tuna, 3-Salmon, 2-Sea Bass	

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 OR PRAWN OR TOBIKO	5.50
TUNA OR 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** 150gm 86.95
200gm 114.95

TUNA FILET STEAK 35.95
Served with Pickled Ginger and Teriyaki Sauce

HIBACHI SALMON 33.95
Tender Salmon

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

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, Benihana Salad, Vegetarian Spring Rolls,
Hibachi Vegetables & Tofu Steak

HIBACHI SIDE ORDERS

HIBACHI VEGETABLES

FRESH SPINACH 5.25
FRESH GREEN ASPARAGUS 5.25
SHIITAKE MUSHROOMS 5.25

HIBACHI SEAFOOD

SPICY PRAWNS 9.50
SCALLOPS 8.50
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
PIRIKARA SAUCE 2.95

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 4.55
BLACK COCONUT ICE CREAM 4.55
VANILLA / CHOCOLATE / STRAWBERRY 3.95
MANGO SORBET 3.95

SPECIALTIES DESSERT

 ICE CREAM TEMPURA 7.45
BANANA TEMPURA 7.45
VANILLA CHEESECAKE 7.45
GLUTEN FREE CHOCOLATE CAKE 7.45
MOCHI ICE CREAM 7.95

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