BENIHANA
STEAK • SEAFOOD • SUSHI

All prices are in UAE Dirhams and inclusive of all governmental fees, service charge and applicable VAT.

Please note that our food may contain or come into contact with common allergens, including celery, wheat, gluten-containing cereals, dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish (such as crustaceans and mollusks), mustard, sesame seeds, lupin, and sulphites.

(V) Vegetarian (S) Seafood (N) Nuts

THE FAMOUS TEPPANYAKI MENU

All teppanyaki dishes are served with soup, signature salad, grilled prawn & vegetables appetizers, choice of steamed rice or egg fried rice, dessert choice of rice pudding or vanilla or chocolate ice cream

CHOICE OF COMBOS-ALL THE COMBOS 250G

The best of Benihana since its opening more than 50 years ago

BENIHANA DELIGHT chicken breast, jumbo prawns (S) ____ 245
ROCKY'S CHOICE black angus beef cube roll, chicken breast (S) ____ 295
BENIHANA COMBINATION black angus sirloin, chicken breast, jumbo prawns (S) ____ 325
BENIHANA SEAFOOD lobster tail, jumbo prawns (S) ____ 330
BENIHANA ORIENT PEARL Norwegian salmon, scallops (S) ____ 330
BENIHANA LAND AND SEA angus tenderloin, jumbo prawns (S) ____ 340
BENIHANA ROYAL black angus tenderloin, lobster tail (S) ____ 355

FROM THE LAND

CHICKEN BREAST 200g chicken breast (S) ____ 150
ANGUS SIRLOIN 200g black angus (S) ____ 235
ANGUS RIBEYE 200g black angus (S) ____ 255
ANGUS TENDERLOIN 200g black angus (S) ____ 260
WAGYU STRIPLOIN 200g, marbling 5+ (S) ____ 390

FROM THE SEA

EBI 200g prawns (S) ____ 200
SHAKE 200g Norwegian salmon (S) ____ 215
HOTATE 200g scallops (S) ____ 235

The red hat is our chef's recommendation.. Don't miss out **(V) Vegetarian (S) Seafood (N) Nuts**

THE STARTING LINE

EDAMAME 30
pan seared, maldon sea salt, spicy or regular

CRISPY TOFU (V) 30
soya mirin sauce

EBI TEMPURA (S) 50
jumbo prawns, kizami wasabi mayo

VOLCANO SHRIMP TEMPURA (S) 60
shrimp tempura popcorn, yuzu garlic mayo

BENIHANA GYOZA

mushroom (V) 40
chicken 45
shrimp and crab (S) 55
wagyu beef 55

THE GREENS

BENIHANA SALAD (V) 35
lettuce, cherry tomato, carrot, benihana dressing

GOMA WAKAME SALAD (V) 50
chuka wakame, kaiso seaweed, sesame dressing

BABY GEM & SALMON SALAD (S) 52
salmon cubes, avocado, tobiko, onion dressing

CRAB AVOCADO SALAD (S) 58
crab surimi, avocado, sesame dressing

SOUL IN THE BOWL

MISO SHIRO (V) silken tofu, wakame 30

BENIHANA ONION SOUP (V) spring onion 30

SASHIMI 2 SLICES EACH

SHAKE (S) salmon 35
MAGURO AKAMI Maldivian red lean tuna loin 38
SUZUKI (S) seabass 40
HAMACHI (S) Japanese amberjack 43
MADAI (S) Japanese red seabream 45
HOTATE (S) scallop 50

NIGIRI 1 SLICE EACH

EBI (S) jumbo prawn 20
SUZUKI (S) Greek seabass 21
UNAGI (S) Japanese eel 22
MADAI (S) Japanese seabream 22
SALMON TORO (S) 23
HAMACHI (S) Japanese amberjack 25
SHAKE (S) Norwegian salmon 26
HOTATE (S) scallop 26
MARINATED IKURA (S) salmon roe 29
MAGURO (S) Maldivian lean tuna loin 29

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CHEF'S SIGNATURE ROLL - 4 PIECES EACH

KAPPA MAKI (V) 20
cucumber, sesame seeds, soy bean wrap

AVOCADO ROLL (S) 27
cream cheese, avocado, cucumber, asparagus

CALIFORNIA CRAZY CRAB (S) 35
crazy crab mix, tanuki flakes, cucumber, tobiko, avocado

EBI TEMPURA MAKI (S) 40
prawn tempura, teriyaki mayo, bread crumb, avocado

CRAZY CRAB AVOCADO (S) 40
crab meat, avocado, cucumber, sweet potato crunch

VOLCANO PRAWN MAKI (S) 40
cucumber, avocado, crab sticks, tempura shrimp, yuzu garlic mayo

PHILADELPHIA (S) 45
salmon, cream cheese, avocado, salmon roe, Japanese mayo

FLAMING HOT (S) 50
flaming flakes, cream cheese, prawn, avocado, furikake

BENIHANA SAMURAI MAKI (S) 50
salmon, ebi tempura, cream cheese, tanuki, tobiko

SALMON AVOCADO (S) 55
salmon, avocado, salmon roe, gold dust

DRAGON ROLL (S) 56
prawn katsu, smoked eel, avocado, teriyaki sauce

RAINBOW ROLL (S) 57
tuna, unagi,salmon, cucumber, avocado, osaki crab stick

CATERPILLAR (S) 58
shrimp furai, unagi, avocado, unagi sauce

SAMURAI V2 SALMON TERIYAKI (S) 65
salmon teriyaki, tobiko, chives, spicy mayo

PANKO SPICY SALMON ROLL (S) 65
salmon, togarashi, spicy panko, sauce, bread crumb flakes

SPICY MALDIVIAN TUNA ROLL (S) 65
spicy tuna mix, chives, spicy mayo, Japanese chili oil

SAMURAI V2 DYNAMITE PRAWN (S) 65
volcano prawn tempura, salmon, cream cheese, tanuki, tabiko, yuzu garlic mayo, chives

SOFT SHELL CRAB (S) 65
avocado, soft shell crab, asparagus, crab meat, teriyaki sauce

USUZUKURI

NORWEGIAN SALMON (S) 45
sesame oil, yuzu soy, kizami wasabi, salmon roe

HAMACHI (S) 55
sesame oil, yuzu soy, kizami wasabi, tobiko

MALDIVIAN TUNA (S) 60
sesame oil, yuzu soy, kizami wasabi, tobiko

JAPANESE SEABREAM (S) 65
sesame oil, yuzu soy, kizami wasabi, sea urchin

GRAND COMBO PLATTERS

SASHIMI RAW PLATTER (S) chef's choice of 10 slices 156
NAKED NIGIRI PLATTER (S) chef's selection of 12 pieces 170
MAKIMONO PLATTER (S) 5 kinds of maki, 4 pieces each 250
GRAND COMBO PLATTER (S) chef's selection of 6 nigiri, 5 kinds of sashimi, 3 stuffed and rolled (california, spicy tuna, ebi tempura maki) *4 pieces each* 300

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THE WOK

BENIHANA FRIED RICE

chicken	65
shrimp (S)	70
beef	99

YAKI RAMEN NOODLE

chicken	70
shrimp (S)	80
beef	99

BENIHANA KATSU CURRY

Served with steamed rice or egg vegetable fried rice

NORWEGIAN SALMON (S) *200g* 165
Japanese curry sauce

GREEK SEABASS (S) *200g* 175
Japanese curry sauce

WAGYU STRIPLOIN *200g* 350
Japanese curry sauce

SAUTEED VEGETABLES SIDES

BOKCHOY	35
ASPARAGUS	50
BABY BROCCOLI	55
KING OYSTER MUSHROOM	60

THE MAINS

Served with steamed or egg vegetable fried rice

CHICKEN TERIYAKI *200g* 145
chicken thigh, teriyaki sauce, leeks

NORWEGIAN SALMON (S) *200g* 155
chives, teriyaki sauce

GRILLED ROBATAYAKI PRAWN (S) *200g* 186
jumbo prawn, robata sauce, lime grilled

GRILLED GREEK SEABASS (S) *200g* 190
half fillet seabass, robata sauce, lime grilled

ROBATAYAKI ANGUS STRIPLOIN *200g* 195
spring onion, robatayaki sauce

PAN SEARED SCALLOPS (S) *200g* 211
seared scallops, stir fried mushroom

GRILLED ANGUS RIBEYE *200g* 250
spring onion, robatayaki sauce

ROBATAYAKI TENDERLOIN *200g* 260
robatayaki sauce

WAGYU BEEF STRIPLOIN TERIYAKI *200g* 350
wagyu beef marbling 5+, teriyaki sauce

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A SWEET FINISH

ICE CREAM - 3 SCOOPS

vanilla	25
chocolate	25
matcha	30

BENIHANA HARUMAKI ROLL 35
vanilla ice cream

CHOCOLATE FONDANT (N) 40
vanilla ice cream

SELECTION OF DAIFUKU MOCHI

red bean	45
green tea	45
strawberry	60

FRUIT PLATTER 60
watermelon, sweet melon, pineapple, strawberry, blueberry

KIDS MENU

YAKI KAMABOKO (S) 58
grill japanese fish cake with zucchini, carrot

GRILLED CHICKEN TERIYAKI 65
carrot, asparagus, eryngii mushroom, teriyaki sauce

CHICKEN KATSU 75
white cabbage, fukujinzuke, katsu sauce

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WINE BY GLASS AND BOTTLE

BUBBLES		150ml	750ml
Hardy's Riddle Sparkling, *South Eastern Australia*		44	189
Prosecco DOC, *Teresa Rizzi, Veneto, Italy*		65	280
Sea Change Prosecco Rosé DOC, *Veneto, Italy*		70	301
Moet & Chandon Brut Imperial NV, *Champagne, France*			605
LIGHT & CRISP	150ml	250ml	750ml
Emotivo Pinot Grigio, *Lombardy, Italy*	44	65	187
Kapuka Sauvignon Blanc, *Marlborough, New Zealand*	76	112	323
Laroche Chablis, *Burgundy, France*	94	138	400
FRESH & FRUITY			
Ksara Blanc de Blancs, *Bekaa Valley, Lebanon*			322
Lupi Reali, Trebbiano, *Abruzzo, Italy*	59	87	251
Familia Torres, Vina Esmeralda, Penedes, *Catalunya, Spain*	64	94	272
FULL & ROUND			
Fish Hoek Chenin Blanc, *Western Cape, South Africa*	56	82	238
Santa Julia Chardonnay, *Mendoza, Argentina*	49	72	208

Vegan Organic Biodynamic

WINE BY GLASS AND BOTTLE

DRINK PINK	150ml	250ml	750ml
Italia Pinot Grigio Rosé, *Lombardia, Italy*	44	65	187
Fleurs de Prairie Rosé, *Provence, France*	66	97	281
SOFT & LIGHT			
Luigi Bosca, Finca La Linda Malbec, *Mendoza, Argentina*	66	97	281
Sabourin Grande Réserve, Pinot Noir, *Pays d'Oc IGP, France*	55	81	234
Ixsir Altitudes Rouge, Batroun, *Lebanon*			278
SMOOTH & FRUITY			
Marius by Michel Chapoutier (Grenache / Syrah) *Languedoc-Roussillon, France*	52	76	221
Yalumba Y Series Merlot, *South Australia*	68	100	289
Navajas Rioja Tinto, *Rioja, Spain*	64	94	272
BOLD & RICH			
Santa Carolina Cabernet Sauvignon Reserva, *Colchagua Valley, Chile*	63	93	268
Côtes du Rhône Collection Bio by Michel Chapoutier, *Rhône Valley, France*	78	115	332
SOMMELIER SELECTION			
Langlois-Chateau Sancerre Blanc, *Loire Valley, France*	96	141	408
Antinori Conte Della Vipera,Sauvignon Blanc, *Umbria, Italy*			390
Rocca delle Macie Chianti Classico DOCG, *Tuscany, Italy*			315
Marqués de Riscal "Reserva", Rioja DOCa, *Rioja Alta, Spain*	92	135	391

Vegan Organic Biodynamic

SAKE

SPARKLING SAKE
sparkling sake brewed using rice and malt only

SAWA SAWA JUNMAI - 250 ML 274
clear sweet taste and delicious

JUNMAI DAIGINJO
ultra-premium sake: elegant and complex with fruity or floral flavours and aromas

HORIN JUNMAI DAIGINJO - 720 ML 887
elegant fruity and a smooth, dry taste – 180 ml 223

JUNMAI & TOKUBETSU JUNMAI
premium sake: full-flavored with intense earthy flavours and aromas

KIKU MASAMUNE JUNMAI - 1.8 LTR 728
dry yet complex sake, smooth and refreshing – 180 ml 137

KANBARA TOKUBETSU JUNMAI - 720 ML 489
dry and honey flavors - 180 ml 136

HONJOZO
premium sake: soft and fragrant

GEKKEIKAN JOSEN KARAKUCHI HONJOZO - 1.8 LTR 610
dry, rich and pleasant with mellow after taste – 180 ml 126

SHOCHU
traditional Japanese spirit with smooth refreshing aroma and taste

TANTAKATAN SHISO SHOCHU - 720 ML 483
blend juice from red shiso, delicately fragrant – 180 ml 138

ORGANIC SAKE
premium sake: natural

TENTAKA ORGANIC JUNMAI - 720 ML 573
subdued rice flavor with mild melon aromas – 180 ml 154

SIGNATURE COCKTAILS

GINGER SAKETINI 50
sake, gin, martini bianco, ginger, maraschino

SAKEJITO 50
junmai sake, soda, mint, lime

SAKE RITA 50
sake, gin, yuzu

RAICHI AFFAIR 54
circoc berry, lychee, cranberry

TOKYO MULE 54
vodka, shochu, lemon grass, bitters, ginger ale

UJI 54
vodka, matcha, passion fruit

BENIHANA CLASSIC COCKTAILS

DOWNTOWN TOKYO 50
vodka, sake, ginger, coriander, ginger ale

LYCHEE MARTINI 48
vodka, lychee syrup, grapefruit juice, bitters

AKIRA 51
gin, triple sec, lychee, lemon, wild mint

NONG CHA 51
sake, earl grey, elderflower, lemon grass

HONEY BERRY SOUR 51
vodka, raspberry, blueberry, tamarind

BENIHANA MANHATTAN 55
bourbon whiskey, sweet & dry vermouth, bitters

BENIHANA SIGNATURE HIGHBALL

KIMOCHI 53
vodka, infused with raspberry, fresh peach, cranberry, soda

KURASHI 53
gin, elderflower, wasabi reduction, sparkling water

MIZUWARI 50
whisky, chamomile tea, soda, lime

NON-ALCOHOLIC by DRINK DRY

DANDY SOUR 40
crossip dandy, lemon juice, sugar syrup, pineapple juice, foamee

SEA COLLINS 40
sea arch, lemon juice, elderflower syrup, cucumber, tonic

FORAGE SOUR 40
crossip pure, wilfred's, lime juice, sugar syrup, foamee

BLUE BERRY MULE 40
crossip dandy smoke, crossip fresh citrus, blue berry puree, ginger ale

STRAWBERRY MOJITO 40
crossip puree hibiscus, lime juice, strawberry syrup, soda

WILDFRED'S SPRITZ 40
wildfred's, vintense prestige

VINTENSE PRESTIGE - SPARKLING WINE 230
blanc de blancs, 100% chardonnay grapes

DRAUGHT BEER

Kirin, Japan	48
Asahi super dry, Japan	49

BOTTLE BEER AND CIDER

Birra Moretti, Italy	41
Heineken, Holland	42
Kirin, Japan	42
Corona, Mexico	43
Magners cider, Ireland	51

NON-ALCOHOLIC BEER

Heineken 0.0, Holland	35
Corona Cero 0.0, Mexico	35
Bierre De Amis 0.0, Belgium	35

APERITIFS

Martini bianco, rosso or extra dry	39
Campari	42
Aperol	44

JAPANESE SPECIALS

Whiskey Nikka rare old super blended	49
Vodka haku	49
Gin roku	55
Whiskey chita single grain	60
Whiskey hibiki suntory blended	60

BRANDY & COGNAC

Klipdrift	42
Hennessy VS	54
Hennessy XO	129

WHISKEY

Johnnie walker red label	42
Jack daniel's	45
Johnnie walker black label	46
Chivas regal 12 years	51
Dewar's signature 12 years	108
Johnnie walker blue label	178
Chivas regal 25 years	195

PREMIUM MALT

Glennfidich 12 years	49
Glenmorangie original	52
Macallan 12 years	53
Glennfidich 15 years	57
Bowmore 12 years	58
Macallan 18 years	120

VODKA

Stolichnaya original	42
Absolut blue	43
Ciroc	57
Grey goose	58
Belvedere	58

RUM

Bacardi superior	42
Cachaça	43
Captain morgan *spiced/dark*	43
Bacardi 8 anos aged rum	50

GIN

Bombay sapphire	42
Tanqueray	52
Tanqueray No TEN	67
Hendricks	68

TEQUILA

El Jimador - blanco	40
El Jimador- reposado	48
Patron silver	52

LIQUEURS

Jägermeister/cold brew coffee	40
Kahlua/ sambuca / tia maria	40
Grand marnier	42
Bailey's	43
Midori melon	42

ENERGY DRINKS

Dubai energy drink / sugar-free	30

SOFT DRINKS

Pepsi, diet pepsi, 7up, 7up zero sugar, mirinda, ginger ale	26

FRESH JUICES

Orange, pineapple, grapefruit	35

CHILLED JUICES

Apple, orange, mango, pineapple	25
Cranberry	28

STILL WATER

Acquafina small/large	14/20
Aqua Panna small/large	17/30

SPARKLING WATER

Aquafina small/large	16/22
San Pellegrino small/large	17/30

BLACK TEA

English breakfast	25
Earl grey	25

GREEN TEA

Emerald sencha green	25
Green tea with jasmine flower	25

HERBAL INFUSIONS TEA

Pure chamomile flowers	25
Pure peppermint leaves	25

CAFE

Macchiato, single espresso	25
Americano, cappuccino, café latté, double espresso	27

HIRO NIGHT

Every Wednesday night from 6:00 pm to 10.30 pm | concept of "unlimited" buffet & tasting a la carte menu

ON THE BUFFET

MISO SOUP
condiments- tofu, spring onion, seaweed

SALAD
chef's selection

SUSHI ROLLS, NIGIRI & SASHIMI
chef's selection

HOT APPITIZER

edamame
chicken kushiyaki
prawn kushiyaki (S)
prawn tempura (S)
vegetable tempura
vegetable spring roll

MAIN COURSE

BEEF TEPPANYAKI
garlic butter and soy sauce

CHICKEN TEPPANYAKI
garlic butter and soy sauce

PRAWN TEPPANYAKI (S)
garlic butter and soy sauce

YASAI MORIAWASE
mixed vegetables of onion, carrot and zucchini, cooked with garlic butter and soy sauce

DESSERTS

MATCHA RICE PUDDING
creamy green tea rice pudding served with green tea dust

MIXED ICE CREAM (N)
selection of vanilla and chocolate

BEVERAGE MENU

NON ALCOHOLIC PACKAGE
mineral water, soft drinks, chilled juices

STANDARD ALCOHOLIC PACKAGE

WINES
Vistana, Sauvignon Blanc, *Chili - white wine*
Arcadian Shiraz, *Australia - red wine*
Italia Pinot Grigio, *Italy - rose wine*

SPIRITS
Stolichnaya Premium - *vodka*
JW Red Label - *whiskey*
Bombay Sapphire - *gin*
Bacardi White - *rum*

Beer
Amstel, Birra Moretti

PRICES NON ALCOHOLIC PACKAGE 209 | STANDARD ALCOHOLIC PACKAGE 309 | |KIDS (from 6 years to 12 years age) 109

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HAPPY HOUR

Monday to Thursday – 5:00pm to 8:00pm
Friday, Saturday & Sunday – 12:00pm to 8:00pm

COCKTAILS

DOWNTOWN TOKYO vodka, sake, ginger, coriander, ginger ale	35
LYCHEE MARTINI vodka, lychee syrup, grapefruit juice, bitters	35
SAKE RITA sake, gin, yuzu	35
KURASHI HIGHBALL gin, elderflower, wasabi reduction, sparkling water	35
KIMOCHI HIGHBALL vodka, infused with raspberry, fresh peach, cranberry, soda	35

SPIRITS

WHISKEY NIKKA RARE OLD SUPER BLENDED	35
VODKA HAKU	35
GIN ROKU	35
WHISKEY CHITA SINGLE GRAIN	35

BEERS

KIRIN BOTTLE	35
ASAHI DRAFT	40
KIRIN DRAFT	40

30% OFF ON ALL SAKE BY BOTTLE

SAWA SAWA JUNMAI (250 ML)	274
HORIN JUNMAI DAIGINJO (720 ML)	887
KIKU MASAMUNE JUNMAI (1.8 LTR)	728
KANBARA TOKUBETSU JUNMAI (720 ML)	489
GEKKEIKAN JOSEN KARAKUCHI HONJOZO (1.8 LTR)	610
TANTAKATAN SHISO SHOCHU (720 ML)	483
TENTAKA ORGANIC JUNMAI (720 ML)	573