


TRADITIONAL HIBACHI LUNCHESES

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

HIBACHI CHICKEN	16.00
 HIBACHI or TERIYAKI STEAK	22.50
FILET MIGNON	26.00
HIBACHI SALMON	18.00
HIBACHI PRAWN	19.00
SUSHI & HIBACHI STEAK	25.00

Hibachi Combination

 HIBACHI CHICKEN & PRAWNS	24.00
HIBACHI STEAK & CHICKEN	28.00
HIBACHI STEAK & PRAWNS	32.00

VEGETABLE DELIGHT	14.00
Miso soup, Vegetarian spring rolls and Hibachi Vegetables	

BENIHANA LUNCHESES

DELUXE SUSHI LUNCH	9.75
2-Tuna; 2-Salmon; 1-Prawn; 6-Salmon Roll	
SUSHI & SASHIMI COMBO	19.50
2-Tuna; 2-Salmon; 2-Prawn Sushi, 3 - Tuna, Fish of the Day & Salmon Sashimi	
YAKISOBA with TIGER PRAWN & CHICKEN	9.75
Miso soup, Salad and Yakisoba Noodles	

Dinner Menu Available During Lunch



SMALL DISHES

HOT PLATES

EDAMAME (V)	4.20
Served with crushed sea salt	
SPICY EDAMAME (V)	4.50
Served with lemon garlic chili sauce	
PRAWN TEMPURA	9.50
Deep Fried prawn with light batter	
CHICKEN GYOZA	6.50
served with Gyoza sauce	
SPRING ROLLS (V)	6.20
Served with sweet chili sauce	

SUSHI & SASHIMI COMBO

SUSHI COMBINATION	9.50
2-Tuna, 2-Salmon, 1-Prawn, 1-Fish of the Day	
SASHIMI COMBINATION	13.50
2-Tuna, 3-Salmon, 2-Fish of the Day	
SUSHI & SASHIMI COMBINATION	19.50
2-Tuna, 2-Salmon, 2-Prawn Sushi ; 3-Tuna, 3-Salmon, 2-Fish of the Day	

SUSHI ROLLS

AVOCADO ROLL (V) (6PCS)	3.00
CUCUMBER ROLL (V) (6PCS)	3.00
TUNA ROLL (6PCS)	5.50
SALMON ROLL (6PCS)	5.00
CALIFORNIA ROLL (8PCS)	6.50
PRAWN TEMPURA ROLL (8PCS)	9.50

NIGIRI SUSHI (2 PIECES)

SALMON / PRAWN / TOBIKO	5.00
TUNA / SEA BASS	5.50
EEL	6.50

SASHIMI (5 PIECES)

TUNA	12.00
SALMON	10.00
SEA BASS	11.00

 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 35.75
Aged Sirloin Steak with Mushrooms

 **FILET MIGNON** 42.50
Aged Tenderloin with Mushrooms

HIBACHI CHICKEN 26.95
Choice of Grilled or with Teriyaki Sauce

CHATEAUBRIAND 45.75
Best part of Filet of Aged Tenderloin

WAGYU BEEF 84.95
Choice of Japanese or Australian Wagyu

 **HIBACHI MISO BLACK COD** 46.95
Popular Miso Black Cod

HIBACHI SALMON 32.50
Tender Salmon or Sea bass

HIBACHI PRAWN 34.95
Juicy Prawns Grilled in Lemon & Butter

TERIYAKI SIRLOIN STEAK 36.75
Thinly Sliced Sirloin Steak with Teriyaki Sauce & Mushrooms

VEGETABLE DELIGHT 27.50
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 33.50

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 39.95
~ Big Splash! ~
Hibachi Chicken & Juicy Prawns

 **ROCKY'S CHOICE** 44.95
~ Everyone's Favorite! ~
Hibachi Steak & Hibachi Chicken

BENIHANA SPECIAL 57.95
~ This Dynamic Combo Is An Excellent Choice! ~
Hibachi Steak & Lobster Tail

SHOGUN'S FEAST 49.50
~ Combination of Popular Dishes ~
Hibachi Steak & Juicy Prawns

LAND & SEA 52.95
~ Absolutely delicious! ~
Filet Mignon & Miso Black Cod

 **SEAFOOD PALACE** 62.95
~ The Perfect Seafood Lover ~
Lobster, Black Cod, Salmon & Scallops


BENIHANA ROYAL 68.50
~ The Perfect Trio! ~
Chateaubriand, Scallops & Lobster Tail

DESSERTS

ICE CREAM

BLACK SESAME ICE CREAM 5.25
GREEN TEA ICE CREAM 5.25
VANILLA/CHOCOLATE 3.95
MANGO / RASPBERRY SORBET 3.95

SPECIALTIES DESSERT

 ICE CREAM TEMPURA 7.45
BANANA TEMPURA 7.45
GLUTEN FREE CHEESE CAKE 6.75
GLUTEN FREE ALMOND CHOCOLATE CAKE 6.75

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