

Teriyaki Tofu & Cottage Cheese Junior 395

Grilled tofu served with assorted vegetables and teriyaki sauce.

Hibachi Prawns Junior 495

Juicy prawns seasoned with lemon and butter.

Teriyaki Chicken Junior 400

Succulent chicken in teriyaki sauce.

Delight Junior 550

A combination of juicy prawns and succulent chicken.

Rocky's Choice Junior 675

New Zealand tenderloin lamb and succulent chicken.

- ✓ JAPANESE TOFU with
CREAMY MUSHROOM SAUCE 675
served with grilled assorted vegetables
- ✓ GRILLED TOFU & COTTAGE CHEESE 700
with grilled assorted vegetables & Benihana sauce
- ✓ HIBACHI VEGETABLES 700
healthy grilled assorted vegetables served
with teriyaki ginger sauce
- HIBACHI CHICKEN 900
succulent chicken
- HIBACHI LAMB (150g) 1,575
imported New Zealand tenderloin
- 🍷 HIBACHI PRAWNS 1,100
in lemon butter sauce
- HIBACHI BASA 950
topped with teriyaki sauce
- HIBACHI TUNA 1,295
grilled tuna steak served with teriyaki ginger sauce
- HIBACHI SALMON 1,295
grilled salmon served with teriyaki sauce
- SEAFOOD DIABLO 995

BENIHANA

500

SIGNATURE COCKTAIL

Kiwi Crush

Dancing Geisha

***3rd Place Svedka Competition 2014**

Pomegranate Martini

Lycheetini

Samurai Punch

Geisha Punch

Benihana Punch

Mai Tai

Mango Colada

Pina Colada

Lynchee Colada

Mango Daiquiri

Strawberry Daiquiri

Watermelon Daiquiri

Benihana Mojito

Strawberry Mojito

Lychee Mojito

SPECIAL SUSHI ROLLS

- ✓ VEGAN ROLL 425
shimeji mushrooms, carrots & asparagus roll wrapped with avocado
- ✓ CRUNCHY YASAI ROLL 325
cream cheese, fried zucchini, mango, cucumber, lightly fried and topped with wasabi mayo and spicy sauce
- ✓ TRIO SEASONS ROLL 325
asparagus, cream cheese, cucumber, and carrots topped with spicy mayo and assorted bell pepper
- ✓ TEMPURA COTTAGE CHEESE ROLL 325
cottage cheese, cucumber and lettuce topped with tempura flakes and wasabi mayo
- ✓ MIDORI ROLL 350
tomato, mushroom, lettuce, asparagus, cucumber and carrot topped with spicy carrot ginger sauce and wasabi mayo
- 🏆 BENIHANA TEMPURA ROLL 550
lightly fried prawn, tuna, salmon roll served with trio sauces
- DRAGON BRIDAL ROLL 675
crab stick and avocado wrapped in eel
- EMPEROR ROLL 675
salmon, tuna & tempura flakes wrapped with mango and topped with tobiko and house sauces

WINES BY GLASS

RED

Four Seasons Shiraz, India	575
Two Oceans Pinotage, South Africa	795
Jacobs Creek Cabernet Shiraz, Australia	795

WHITE

Four Seasons Chenin Blanc, India	550
Baciami Veneto Pinot Grigio, Italy	750
Jacobs Creek Chardonnay, Australia	825

ROSE

Four Seasons Blush, India	550
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SPARKLING

Ti Amo Prosecco, Italy	795
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BEER

Kingfisher Premium (330 ml)	250
Budweiser (330 ml)	250
Kingfisher Ultra (330 ml)	275
Carlsberg (330 ml)	275
Heineken (330 ml)	300

MOCKTAILS

Virgin Pina Colada	325
Virgin Mixed Berries Mojito	325
Virgin Lychee Mojito	325
Watermelon Splash	325

REFRESHERS

San Pellegrino	275
Mineral Water (1 ltr)	125
Pepsi, Pepsi Diet, Mirinda, 7 Up	150
Juices	175
Club Soda	100

Promotional Vegetarian Menu

Veg Starters

Spicy Crunchy Tofu 399

Bite size pieces of tofu fried and glazed with spicy hoisin sauce and sesame seeds.

Fire Cracker Sweet Potato 325

Grilled sweet potato wedges pan tossed in garlic, chili, lemongrass and soy sauce topped with coriander.

Dynamite Honey Glazed Potato 299

Bite size pieces of sweet potato pan tossed in Meiko's secret spicy sauce and honey.

Veg Sushi Combo

Rocky's Healthy Sushi Combo 699

Five pieces of assorted vegetable nigiri sushi served with trio season sushi roll.

Sushi Tempura Combo 699

Five pieces of assorted tempura vegetable nigiri sushi served with crunchy yasai sushi roll.

Veg Main Courses

(Served with Veg soup, Benihana salad, Hibachi vegetables, and steamed white rice)

Rocky's Healthy Choice 750

Combination of soya steak and grilled potato.

50th Anniversary Veggie Delight 750

Combination of French beans, baby corn, and grilled potato.

Yasai Japanese Noodles 625

Assorted vegetables mixed with noodles and tonkatsu sauce.

Grilled Cottage Cheese and Soya Steak Skewers 699

Marinated and served with assorted vegetables.

Spicy Tofu Steak 625

Grilled firm tofu topped with spicy peanut sauce.

WINES BY BOTTLE

RED

Four Seasons Shiraz, India	2,750
Two Oceans Pinotage, South Africa	3,750
Jacobs Creek Shiraz Cabernet, Australia	3,850
Bodega Norton Merlot, Argentina	4,200
Sartori di Verona Bardolino Classico, Italy	4,800
Jean Claude Boisset Cotes Du Rhone, France	3,200
Château Robin AOC Saint Emillion, France	7,000

WHITE

Four Seasons Chenin Blanc India	2,500
Baciami Veneto Pinot Grigio, Italy	3,600
Jacobs Creek Chardonnay, Australia	4,000
Black Tower Riesling, Germany	5,200
Nederburg Sauv Blanc, South Africa	5,700
Maison Louis Latour Chablis, France	8,500

ROSE

Four Seasons Rose, India	2,500
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CHAMPAGNE

Ti Amo Prosecco	3,800
Moët & Chandon Champagne Brut	12,500

Children's Drinks

- | | |
|---|-----|
| Shirley Temple
Lemon lime soda mixed with grenadine | 195 |
| Strawberry Daiquiri Junior
Strawberry puree blended with sour mix and a splash of grenadine | 225 |
| Mango Colada Junior
Mango puree blended with Benihana's signature pina colada mix | 225 |
| Daruma Lemonade
Blue curacao syrup and lychee puree mixed with simple syrup and sour mix | 225 |

HOT APPETIZER

Vegetable Spring Roll 🍴

mixed vegetables & rice noodles wrapped & served with plum sauce
350

Eggplant Teriyaki 🍴

sliced eggplant tempura glazed with teriyaki sauce;
topped with sesame seeds
300

Asparagus Crunch 🍴

asparagus coated with crushed corn flakes lightly
fried & drizzled with teriyaki sauce
350

Assorted Vegetable Tempura 🍴

served with tempura sauce
325

Spicy Agedashi Tofu 🍴

lightly deep fried with tempura sauce
350

Prawn Tempura

lightly battered prawns fried tempura-style
450

Spicy Chicken Yakitori

skewered chicken with spicy teriyaki sauce
425

Gyoza

Japanese style pan fried dumplings: chicken or mixed vegetables
375 / 275

Prawn Shumai

prawn dumplings steamed & served with soy vinaigrette
495

Chicken Lettuce Wraps

sautéed minced chicken, served with fresh lettuce & plum sauce
400

Rock Prawn Tempura

lightly battered prawns fried & seasoned with
coriander & served with spicy mayo
450

Crispy Calamari

calamari seasoned with ginger & spices fried to
perfection & served with sweet chili peanut sauce
450

APPETIZER

~ hot ~

- ✔ ASSORTED VEGETABLE TEMPURA 325
served with tempura sauce
- ✔ VEGETABLE SPRING ROLL 350
mixed vegetables & rice noodles wrapped & served with plum sauce
- PRAWN TEMPURA 450
lightly battered prawns cooked tempura-style with tempura sauce
- GYOZA 375
japanese style pan fried dumplings chicken or mixed vegetables
- SPICY CHICKEN YAKITORI 350
skewered chicken with spicy teriyaki sauce

~ cold ~

- ✔ SPINACH SESAME 375
steamed fresh spinach marinated with sesame dressing
- SALMON TATAKI 925
thinly sliced seared salmon served with ponzu vinaigrette
- TUNA TATAKI 875
thinly sliced seared tuna served with ponzu vinaigrette
- PRAWN COCKTAIL 575
cooked prawns with Benihana cocktail sauce
- SASHIMI APPETIZER 875
tuna (2pcs), salmon (2pcs), snapper (2pcs)
- SUSHI & SASHIMI COMBO 1,975
salmon, tuna and snapper sashimi with salmon, tuna,
yellowtail, prawn, sweet omelet sushi and California roll

LUNCH SPECIALS (served with white rice)

Hibachi Tofu Steak & Cottage Cheese

served with assorted vegetables & teriyaki ginger sauce

450

Healthy Veggies with Noodles

served with Benihana oyster mushroom sauce or spicy sauce

400

Hibachi Basa

grilled basa served with teriyaki glaze

475

Hibachi Lamb & Chicken

grilled imported New Zealand lamb with Benihana spices and succulent chicken

750

Hibachi Prawns & Chicken

juicy prawns & succulent chicken seasoned with lemon & butter sauce

600

Satay Noodles

grilled prawns & calamari served with udon noodles & spicy peanut sauce

450

Okonomiyaki Grill

pancake with choice of seafood, chicken or vegetables with Benihana sauce

500 / 425 / 375

 **OKONOMIYAKI GRILL** 500 / 425 / 375

Japanese pancake: seafood, chicken or vegetables
with Benihana sauce

SATAY NOODLES 500

grilled prawns & calamari served with udon noodles
and spicy peanut sauce

DESSERT

ICE CREAM 75

choice of chocolate, vanilla, strawberry or coffee

BANANA TEMPURA 250

lightly battered banana fried tempura-style
with vanilla ice cream

GREEN TEA CREME BRULEE 250

green tea custard topped with caramelized sugar

ICE CREAM TEMPURA 250

green tea ice cream, wrapped in soft bread, fried tempura
style, drizzled with berries & chocolate sauce

 **CHEESECAKE DUMPLING** 325

served with mixed berries sauce, vanilla ice cream &
chocolate sauce

SPARKLING COCKTAILS

675

YUKI BELLINI

prosecco & lychee puree

MOMOTARO BELLINI

prosecco, peach puree & peach schnapps

BENIHANA MIMOSA

prosecco, orange juice, triple sec and grenadine

SAKE

KIKUMASAMUNE HONJOZO (125 ml) 1,700

(210 ml) 2,900

*refreshing with a clean, dry and crisp finish
recommended with tempura, grilled seafood
and grilled chicken*

YOSHINOAWA GOKUJO GINJO (720 ml) 19,500

*bright, fresh and peppery
recommended with sushi and sashimi*

VODKA

Smirnoff Red	300
Finlandia Mango	350
Absolut	350
Stolichnaya	350
Svedka Citron	350
Grey Goose	600

GIN

Gordon's	300
Tanqueray	350
Bombay Sapphire	425

RUM

Old Monk	200
Bacardi Silver	290
Captain Morgan	290

TEQUILA

Don Angel Blanco	300
Don Angel Oro	300

COGNAC

Hennessey V.S.	650
Hennessey X.O.	1,350

LIQUEURS

Archer's Peach Schnapps	400
Malibu	400
Bailey's	425
Sambuca	350

DOMESTIC

Old Monk Rum	200
Bacardi Silver Rum	290
Captain Morgan Spiced Rum	290
Eristoff Vodka	250
Smirnoff Red Vodka	300
Rowson Reserve	200
Teachers Highland Cream	300

IMPORTED

Johnny Walker Red Label	350
Johnny Walker Black Label	550
Jim Beam White Label	450
Chivas Regal 12 Yrs	550
Absolut Vodka	350
Stolichnaya Vodka	350

SIGNATURE COCKTAILS

500

KIWI CRUSH

vanilla vodka, melon, sour mix, kiwi puree & apple juice

POMEGRANATE MARTINI

vanilla vodka, peach puree & pomegranate, sour

LYCHEETINI

vodka & lychee puree

SAMURAI PUNCH

*vanilla vodka, blue curacao, lychee puree
& pineapple juice*

GEISHA PUNCH

*mango vodka, blue curacao, lychee puree
& lemon lime soda*

BENIHANA PUNCH

*rum, strawberry & peach liquers, orange
& pineapple juice*

DOMESTIC

Old Monk Rum	200
Bacardi Silver Rum	290
Captain Morgan Spiced Rum	290
Eristoff Vodka	250
Smirnoff Red Vodka	300
Rowson Reserve	200
Teachers Highland Cream	300

IMPORTED

Johnny Walker Red Label	350
Johnny Walker Black Label	550
Jim Beam White Label	450
Chivas Regal 12 Yrs	550
Absolut Vodka	350
Stolichnaya Vodka	350

Happy Hour

3-8p.m.

BEER

Budweiser	250
Kingfisher Premium	250
Kingfisher Ultra	275
Carlsberg	275
Heineken	300

WINES by the GLASS

Four Seasons Blush Rose	550
Four Seasons Chenin Blanc	550
Four Seasons Shiraz	575

BENIHANA SIGNATURE COCKTAIL

500

Kiwi Crush

Dancing Geisha

***3rd Place Svedka Competition 2014**

Pomegranate Martini

Lycheetini

Samurai Punch

Geisha Punch

Benihana Punch

Mai Tai

Mango Colada

Pina Colada

Lynchee Colada

Mango Daiquiri


Strawberry Daiquiri

Watermelon Daiquiri

Benihana Mojito

Strawberry Mojito

Lychee Mojito

 BENIHANA DELIGHT	1,400
juicy tiger prawns & chicken	
BENIHANA MARINA	1,475
juicy prawns and local fish	
ROCKY'S CHOICE	1,700
New Zealand tenderloin lamb & hibachi chicken	
SEAFOOD PALACE	2,000
lobster tail, white fish & prawns	
LAND AND SEA	2,250
New Zealand tenderloin lamb & tuna	
SAMURAI SPECIAL	2,100
New Zealand tenderloin lamb, jumbo prawns	
BENIHANA SPECIAL	2,500
New Zealand tenderloin lamb & lobster tail	

NIGIRI SUSHI & SASHIMI

Tuna (Maguro) 200

Salmon (Shake) 275

Yellowtail (Hamachi) 275

Red Snapper (Tai) 250

Seared Salmon (Aburi Shake) 300

Octopus (Tako) 250

Crab Stick (Kani Kama) 225

Sweet Omelet (Tamago) 150

Broiled Eel (Unagi) 375

Sashimi Appetizer

tuna, salmon, snapper (2 pcs each)

875

Sushi & Sashimi Combo

salmon, tuna and snapper sashimi with salmon, tuna, yellowtail,
prawn, sweet omelet sushi and California roll

1975

LUNCH HIBACHI

LUNCH HIBACHI include:
Seasonal Hibachi Vegetables, Benihana Salad with Ginger Dressing, Japanese Onion Soup and Steamed White Rice

- ✓ HIBACHI TOFU & COTTAGE CHEESE 525
served with assorted vegetables & teriyaki ginger sauce
- HIBACHI BASA 600
grilled basa served with teriyaki sauce
- 🍷 HIBACHI LAMB & CHICKEN 795
Imported New Zealand lamb and chicken
- HIBACHI PRAWN & CHICKEN 650
with lemon butter sauce

LUNCH SPECIALS

LUNCH SPECIALS include:
Benihana Salad with Ginger Dressing and Japanese Onion Soup

- ✓ HEALTHY VEGGIES WITH NOODLES 425
noodles with Benihana oyster mushroom sauce



COLD APPETIZER

Spinach Sesame 🍃

steamed fresh spinach marinated with sesame dressing

375

Salmon Tataki

thinly sliced seared salmon served with ponzu vinaigrette

925

Spicy Tuna Tartar

minced tuna mixed with tobiko & spicy sauce served with wonton chips and miso ponzu sauce

725

Prawn Cocktail

cooked prawns with special cocktail sauce

575

Tuna Tataki

thinly sliced seared tuna served with ponzu vinaigrette

875

TEPPAN GRILL ENTREE (served with white rice)

Grilled Soya Steak & Cottage Cheese 🍃

served with assorted vegetables and ginger garlic sauce

750

Japanese Tofu with Creamy Mushroom Sauce 🍃

served with assorted grilled vegetables

725

Chicken Teriyaki

grilled succulent chicken glazed with teriyaki sauce

800

Grilled Lamb

imported New Zealand tenderloin 150g with Benihana spices

1,425

Grilled Spicy Garlic Prawns

grilled prawns with sautéed rice noodles and vegetables

850

Grilled Prawns & Basa

served with teriyaki sauce & lemon butter

850

Seafood Diablo

prawns & calamari served with vegetables, udon noodles and spicy cream sauce

775

DESSERT

Cheesecake Dumpling

served with mixed berries sauce, vanilla ice cream
& chocolate sauce

325

Ice Cream Tempura

green tea ice cream, wrapped in soft bread, fried
tempura-style, drizzled with berries & chocolate sauce

250

Green Tea Cream Brulee

green tea custard topped with caramelized sugar

250


Chocolate, Vanilla, Strawberry or Coffee Ice Cream

75

Banana Tempura

lightly battered banana fried tempura-style
served with vanilla ice cream

250

 BENIHANA DELIGHT	1,400
juicy tiger prawns & chicken	
BENIHANA MARINA	1,475
juicy prawns and local fish	
ROCKY'S CHOICE	1,700
New Zealand tenderloin lamb & hibachi chicken	
SEAFOOD PALACE	2,000
lobster tail, white fish & prawns	
LAND AND SEA	2,250
New Zealand tenderloin lamb & tuna	
SAMURAI SPECIAL	2,100
New Zealand tenderloin lamb, jumbo prawns	
BENIHANA SPECIAL	2,500
New Zealand tenderloin lamb & lobster tail	

SIDE ORDERS

 SAUTEED SPINACH	150
 HIBACHI GARLIC RICE	200
  HIBACHI MUSHROOMS	200
 HIBACHI ASPARAGUS	200
HIBACHI CHICKEN GARLIC RICE	250
HIBACHI PRAWNS	300
SPICY PRAWNS	300

BEER

Budweiser	250
Kingfisher Premium	250
Kingfisher Ultra	275
Carlsberg	275
Heineken	300

WINES by the GLASS

Four Seasons Blush Rose	550
Four Seasons Chenin Blanc	550
Four Seasons Shiraz	575

Dragon Bridal Roll

crabmeat & cucumber wrapped with avocado, eel
and topped with assorted tobiko

675

Baked Salmon Roll

salmon, kani, garlic, spicy mayo toasted roll

600

Crunchy Prawn Roll

baked prawn, kani, cream cheese spicy mayo roll

500

Benihana Tempura Roll

prawn, salmon, tuna & cucumber roll lightly fried with
tempura batter, topped with house sauce

550

Rainbow Roll

California roll topped with assorted sashimi & avocado

650

SCOTCH WHISKEYS

J&B Rare	350
JW Red Label	350
JW Black Label	550
JW Gold Label	750
JW Blue Label	1,500
Chivas Regal 12 Yrs	550
Chivas Regal 18 Yrs	850

IMFL WHISKEYS

Rowson Reserve	200
Teacher's Highland Cream	300
Blenders Pride	190
Haig Gold Label	195
Antiquity Blue	195
Black Dog 8 Yrs	275

SINGLE MALTS

Glenlivet 12 Yrs	650
Laphroaig 10 Yrs	650
Cardhu 12 Yrs	600
Talisker 10 Yrs	845

BOURBON WHISKEYS

Jim Beam White Label	450
Jack Daniel's Old No.7	500

JAPANESE WHISKEYS

Hakushu 12 Yrs	950
Yamazaki 12 Yrs	900
Hibiki 12 Yrs	1,200

Vegan Roll v

Shimeji mushrooms, carrots & asparagus roll
wrapped with avocado

425

Sashimi Q Roll

salmon, kani, avocado and tuna
wrapped in thinly sliced cucumber

525

Emperor Roll

salmon, tuna & tempura flakes wrapped in slices of mango
and topped with tobiko and house sauces

675

SPECIAL SUSHI ROLL

Crunchy Yasai Roll

cream cheese, fried zucchini, mango and cucumber, lightly fried and topped with wasabi mayo and spicy sauce

325

Trio Seasons Roll

asparagus, cream cheese, cucumber and carrots topped with spicy mayo and assorted bell pepper

325

Tempura Cottage Cheese Roll

cottage cheese, cucumber and lettuce topped with tempura flakes and wasabi mayo

325

Midori Roll

tomato, mushroom, lettuce, asparagus, cucumber and carrot topped with spicy carrot ginger sauce and wasabi mayo

350

MAI TAI

white & dark rum, orange & pineapple juice & sour mix

MANGO COLADA

white rum, colada mix & mango puree

PINA COLADA

white rum & colada mix

DANCING GEISHA

3rd Place in Svedka Competition 2014

*Svedka Citron vodka, triple sec, blueberry puree
muddled with fresh mint and lemon wedge*

LYCHEE COLADA

white rum, colada mix & lychee puree

STRAWBERRY MOJITO

rum, strawberry puree, mint, lime & soda

LYCHEE MOJITO

rum, mint, lime, lychee puree, orange juice & soda

MANGO DAIQUIRI

white rum, mango puree & sour mix

STRAWBERRY DAIQUIRI

rum, strawberry liqueur, strawberry puree & sour mix

WATERMELON DAIQUIRI

white rum, melon liqueur, watermelon puree & sour mix