

SOUP & SALAD

BENIHANA SOUP

Benihana original soup with mushroom.

25

MISO SOUP

Traditional Japanese soup with seaweed and tofu.

35

BENIHANA SALAD

Crisp iceberg lettuce topped with carrots, red cabbage, tomato with ginger dressing.

35

MIXED SEAFOOD SALAD

Mixed greens with assorted seafood served with wafu dressing.

90

CHUKA WAKAME SALAD

Mixed greens topped with chuka wakame served with yuzu dressing.

65

ALA CARTE

◎ VEGETABLES

AGEDASHI TOFU

Tofu served in tentsuyu sauce topped with katsuobushi, and ginger.

60

SWEET & SPICY MISO EDAMAME

Soybean tossed with benihana sweet and spicy miso sauce.

60

SHIO EDAMAME

Soybean lightly sprinkled with sea salt.

45

GARLIC TERIYAKI EDAMAME

Soybean tossed in our homemade garlic teriyaki sauce.

60

SAUTE VEGETABLES

Sauteed seasonal vegetables.

50

TEMPURA VEGETABLES

Lightly fried assorted vegetables served with tempura sauce.

60

ALA CARTE

🍳 FRIED, GRILLED, SIDE DISH

EBI TEMPURA

Black tiger shrimps lightly battered and fried served with tentsuyu sauce.

75



CRISPY SALMON SKIN

Deep fried salmon skin.

60

CHICKEN KARAAGE

Tender dark meat chicken, marinated in ginger soy sauce.

70



TERIYAKI CHICKEN

Tender dark meat chicken grilled with teriyaki sauce.

95



SALMON SHIO/TERIYAKI

Grilled Norwegian salmon shio style or teriyaki sauce.

150



TERIYAKI BEEF

Thin sliced Australian beef grilled with teriyaki sauce.

130



SHISAMO
Grilled Japanese Capelin (3pcs).

55

SABA SHIOYAKI
Grilled mackerel with sea salt.

75

GRILLED SALMON HEAD
Grilled salmon collar with
teriyaki sauce.

70

KUSHIYAKI SKEWERS

Combination of grilled skewered beef,
chicken, and shrimp.

210



TEPPANYAKI

ALA CARTE

SHRIMP OKONOMIYAKI

Osaka style shrimp pancake.

110



BEEF GYOZA

Benihana style beef gyoza with
spicy ponzu sauce.

70



◎ SIDE DISH ALA CARTE

STEAMED RICE

20

SUSHI RICE

25

SEAFOOD CHAWAN MUSHI

Steamed Japanese egg custard
with mixed seafood.

65

GARLIC FRIED RICE

The original benihana fried rice mixed with egg and garlic butter.

55



ADDITIONAL

CHICKEN

75

SHRIMP

80

BEEF

95

WAGYU

110

SHRIMP APPETIZER

Sauteed black tiger shrimp with lemon butter sauce.

175

CALAMARI APPETIZER

Teppan grilled calamari with teriyaki sauce.

115

SCALLOP APPETIZER

Perfectly seared U.S. scallops teppanyaki style.

200

TEPPANYAKI UDON SET

Teppanyaki Set includes : Benihana Onion Soup, Benihana Salad, Shrimp Appetizers and Hibachi Vegetables. 

MUSHROOM UDON

Udon noodles sauteed with shiitake, shimeji and champignon mushrooms in special soy sauce topped with crispy garlic chips.

235



SEAFOOD DIABLO

Udon noodles sauteed with shrimp, scallops, calamari, and assorted vegetables with spicy mayo sauce.

295



SEAFOOD UDON

Udon noodles sauteed with shrimp and calamari in sweet chilli peanut sauce topped with crispy garlic chips.

265



CHICKEN YAKI UDON

Udon noodles sauteed with chicken and vegetables in yaki udon sauce topped with bonito flakes.

250

BEEF YAKI UDON

Udon noodles sauteed with beef and vegetables in yaki udon sauce topped with bonito flakes.

300



TEPPANYAKI SET

© Teppanyaki Set includes : Benihana Onion Soup, Benihana © Salad, Shrimp Appetizers and Hibachi Vegetables.

HIBACHI TERIYAKI CHICKEN

Grilled chicken breast cooked in teriyaki sauce.

235



HIBACHI SHRIMP

Plump black tiger shrimp grilled and sauteed to perfection.

350



HIBACHI SCALLOPS

Perfectly seared U.S. Maine scallops.

445



HIBACHI TERIYAKI BLACK COD

Pacific black cod grilled with teriyaki sauce

650



HIBACHI SALMON

Norwegian salmon grilled with lemon butter sauce.

365



HIBACHI VEGETABLES

Assorted vegetables grilled in teppan served with special homemade ginger sauce.

225



HIBACHI TWIN LOBSTER TAIL

Twin Bali lobster grilled with lemon butter sauce.

910



HIBACHI RIBEYE

Juicy angus ribeye steak.

575



FILET MIGNON

Tenderloin grilled to perfection.

595



CHATEAUBRIAND

300GR angus steak centercut tenderloin.

825

HIBACHI SIRLOIN

Sirloin steak grilled to your specification.

495



WAGYU TEPPANYAKI SET

AUSTRALIAN WAGYU 7+

© Teppanyaki Set includes : Benihana Onion Soup, Benihana Salad, Shrimp Appetizers and Hibachi Vegetables. ©



WAGYU RIBEYE

900

WAGYU SIRLOIN

800

WAGYU TENDERLOIN

950

Photos are for reference only · All prices are subjected to service charge & govt. tax

JAPANESE SATSUMA

WAGYU SIRLOIN A5

© Teppanyaki Set includes : Benihana Onion Soup, Benihana Salad, Shrimp Appetizers and Hibachi Vegetables. ©

JAPANESE SATSUMA
WAGYU SIRLOIN A5

2,250

BARLEY FED ANGUS BEEF

© Teppanyaki Set includes : Benihana Onion Soup, Benihana Salad, Shrimp Appetizers and Hibachi Vegetables. ©

BARLEY FED
RIBEYE MB 5+

740

BARLEY FED
SIRLOIN MB 5+

630

Pure Black cattle are long fed a custom formulated natural barley ration, which results in a unique flavour and luxurious marbling. Marbling has extremely positive effect on the eating quality of beef, in term of tenderness, juiciness, and flavour.

PURE BLACK
BARLEY FED ANGUS BEEF

TEPPANYAKI SET COMBO

© Teppanyaki Set includes : Benihana Onion Soup, Benihana © Salad, Shrimp Appetizers and Hibachi Vegetables.



JAKARTA SPECIAL
Tenderloin & lobster tail.

1,150

*Steak change to wagyu tenderloin 1,450



ROCKY'S CHOICE
Sirloin steak & chicken.

550

*Steak change to wagyu sirloin 850



BENIHANA DELIGHT
Chicken & shrimp.

380

BENIHANA SPECIAL
Sirloin steak & salmon.

600

*Steak change to wagyu sirloin 920



EMPEROR & GEISHA
Ribeye steak & scallops.

770

*Steak change to wagyu ribeye 1,050

FOIE GRAS TEPPANYAKI SET

© Teppanyaki Set includes : Benihana Onion Soup, Benihana ©
Salad, Shrimp Appetizers and Hibachi Vegetables.



FOIE GRAS SET

775

FILET MIGNON & FOIE GRAS SET

900

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DESSERT

BANANA FLAMBE

Grilled banana flambe served with choice of ice cream and garnished with chocolate honey sauce.

125

ICE CREAM FLAVORS:
Vanilla, Chocolate,
Strawberry, Matcha or
Ogura. (35)





CREPE SUZETTE

Crepes flambe with orange liqueur served with choice of ice cream.

125



BLONDIE SUNDAE FLAMBE

Grilled white chocolate brownie flambe, served with your choice of ice cream and garnished with maple sauce.

170



MOCHI ICE CREAM PLATTER

Mochi ice cream flavors of your choice.

130

MOCHI ICE CREAM

Choice of flavour: rum raisin, vanilla, nutella, chocolate, red velvet, green tea

45



