

Traditional Teppanyaki

What is Teppanyaki?

In Japan, the preparation of food is an art form. At Benihana, we have elevated it to the art of entertainment, with chefs skilled in the teppanyaki — or hibachi — cooking tradition, to the delight of diners and their appetites.

Characterized by an intricate combination of presentation and knife skills, teppanyaki cooking has developed into a highly refined and beautiful form of expression. Benihana is proud to have introduced the elegant art of teppanyaki cooking to America when our first restaurant opened in New York in 1964.

Teppanyaki Entrées

Steak & Chicken

All of our beef is USDA Choice, aged to perfection and hand-butchered on premise. Served with Benihana onion soup, Benihana salad, shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

Filet Mignon

Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

Hibachi Steak

New York strip steak* with mushrooms hibachi grilled.

Teriyaki Steak

Thin-sliced steak*, scallions and mushrooms grilled in a homemade teriyaki sauce.

Imperial Steak

A 12 ounce New York strip steak* with mushrooms grilled to perfection.

Hibachi Chateaubriand

8.5 ounces of center cut tenderloin* and mushrooms lightly seasoned and grilled with garlic butter.

Hibachi Chicken

Chicken breast and mushrooms hibachi-grilled and seasoned with butter and sesame seeds.

Hibachi Lemon Chicken

Chicken breast hibachi grilled and finished with fresh lemon.

Teriyaki Chicken

Chicken breast grilled with mushrooms in a special homemade teriyaki sauce.

Spicy Hibachi Chicken

Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.

Seafood

Served with Benihana onion soup, Benihana salad, shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.



*Imperial
Steak*

Colossal Shrimp

Colossal shrimp lightly seasoned and grilled with lemon and butter.

Hibachi Shrimp

Hibachi shrimp grilled to perfection.

Colossal Mango Shrimp

Colossal shrimp grilled with yellow bell pepper, asparagus, lime and cilantro in a sweet mango sauce.

Twin Lobster Tails

Two cold water lobster tails grilled with butter and lemon.

Hibachi Tuna Steak

Sesame crusted tuna steak* with tomato, avocado and edamame in a white balsamic reduction. Served medium rare.

Hibachi Mango Salmon

Hibachi salmon with sweet potatoes and vegetables, served with a delicious Asian-inspired mango salsa.

Hibachi Scallops

Tender sea scallops grilled hibachi style with butter and lemon.

Surf Side

Grilled colossal shrimp, calamari and tender sea scallops.

Ocean Treasure

Cold water lobster tail, sea scallops and colossal shrimp grilled to perfection.

Salad & Vegetables**Emperor's Salad**

Garden salad with grapefruit, avocado, asparagus, English cucumber and assorted fresh vegetables served with wasabi dressing. Oil and vinegar or ginger dressing also available. Still not enough? Then add your choice of chicken, steak* or colossal shrimp. Served with brown rice.

Garden Delight

Asparagus and other assorted fresh garden vegetables, steamed on the grill before your eyes and finished with a white balsamic vinegar. Served with tofu appetizer and brown rice.

Noodles & Tofu

Served with Benihana onion soup, Benihana salad, shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

Seafood Diablo

Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles with a special homemade spicy sauce.

Spicy Tofu Steak

Tofu, scallions and cilantro grilled in a spicy tofu hot sauce.

Yakisoba

Colossal Shrimp



Emperor's Salad

Japanese sauteed noodles with chicken and mixed vegetables topped with a special sauce and sesame seeds.

Desserts

Häagen-Dazs Ice Cream

Chocolate, vanilla or straw berry

Green Tea Ice Cream

Rainbow Sherbet

Bindi Orange Sorbet

Fresh Pineapple boat

Banana Tempura