Signatures

The famous Teppanyaki "dinner and a show" concept with your food cooked on a hibachi grill and theatrics to enjoy

All signatures come with soup, salad, grilled prawns, vegetables, choice of steamed or fried rice, dessert

ROCKY'S CHOICE 225
wagyu ribeye, corn-fed chicken

Hiroaki Aoki, best known as Rocky Aoki, was a Japanese-born American wrestler and the founder of Benihana.

Combos

BENIHANA ROYAL 270
black angus tenderloin, lobster tail

BENIHANA DELIGHT 170
prawns, corn-fed chicken

BENIHANA SEAFOOD 245
salmon, lobster tail, prawns

BENIHANA LAND & SEA 265
wagyu ribeye, prawns, scallops

BENIHANA ORIENT PEARL 330
salmon, lobster tail, prawns, seabass

BENIHANA COMBINATION 255
wagyu sirloin, corn-fed chicken, prawns

From the Land

CORN-FED CHICKEN 125
WAGYU SIRLOIN MB 5 185
KIWAMI WAGYU RIBEYE MB 9 400

From the Sea

SUZUKI seabass 175
EBI shrimp 135
SHAKE norwegian salmon 140
ISE EBI lobster tail 250
HOTATE scallop 195

On the Side...

MOYASHI bean sprouts (v) 20
BROWN MUSHROOM garlic soya butter (v) 25
SHIMEJI MUSHROOM (v) 35
OYSTER MUSHROOM (v) 25
ASPARAGUS soya mirin glaze (v) 25
PRAWN CRACKERS soya peanut sauce 20
GOHAN SET steamed japanese rice with pickle (v) 20
TRUFFLE MUSHROOM RICE 30

The red hat is our chef's recommendation ...don't miss out!

(v) vegetarian

All prices in UAE Dirhams and include all governmental fees, service charge and value-added tax (VAT)

Your dining experience starts here at Benihana. Choose from an appetiser, soup or salad then move on to a roll, or experience our classic Teppanyaki 'dinner and a show' concept...

The Starting Line

SATOIMO FRIES konbu dust (v) 28
YASAI TEMPURA soy-yuzu dip (v) 40
BONELESS CHICKEN WINGS radish kimchi 45
EBI TEMPURA kimchi mayo 50
GYOZA
foie gras, corn-fed chicken 58
shrimp 60
mushroom (v) 35
VOLCANO LOBSTER chilli yuzu sauce 65
CHUTORO NORI CRACKERS soy jelly, tobiko 65
EDAMAME maldon sea salt or togarashi (v) 25
WAGYU BAO kimchi, tanuki 45

Asian Greens

SALMON AND CRAB 58
salmon, surimi, yuzu ponzu glaze

TAKO SALAD 60
octopus, soy-balsamic dressing

BENIHANA SALAD
baby gem, iceberg lettuce, benihana dressing (v) 35
chicken 40
chutoro 60

GOMA WAKAME 40
chuka wakame, baby gem, sesame dressing (v)

Soul in the Bowl

BENIHANA ONION SOUP 25

MISO SHIRO
silken tofu, wakame (v) 25
shrimp 30
lobster 40

If you are allergic to any of the ingredients, we will be more than willing to adjust our menu in order for you to enjoy an allergy-free dining experience.

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Fancy a roll or two with your meal?

✸ Chef's Special Rolls ✸

AMBE MAKIMONO asparagus, akami, shironegi	75
CRISPY CRAZY CRAB avocado, wasabi tobiko	50
SPICY CHUTORO tobiko, tanuki, crispy wakame	60
SAMURAI shake, ebi tempura, cream cheese	75
EBI TEMPURA MAKI avocado, kimchi mayo	50

Stuffed & Rolled

CALIFORNIA crab, kyuri, avocado	45
PHILADELPHIA salmon, avocado, cream cheese	50
KARASHI TUNA gochujang sauce	60
SHAKE NEGI salmon, negi, grilled asparagus	45
HAMACHI GOMA shimeji mushroom	50
AVOCADO cream cheese, kyuri, mango pearls (v)	40

The 'Naked' Sushi 2 pieces each

MAGURO AKAMI	40
HAMACHI	35
SUZUKI	30
SHAKE	30
EBI	30
TAMAGOYAKI	25
CHUTORO	45
HOTATE	30
UNAGI	30

Did you know? Up until the 70s, Japan did not use salmon for sushi. That all changed in the 80s when Norway introduced salmon to Japan.

Sampler Platters

Great for when you can't decide how to roll...

'NAKED' SUSHI 90
chef's selection of 9 pieces of nigiri

RAW BAR 120
chef's choice of 10 slices of sashimi

COMBO 270
chef's selection of 10 nigiri, 4 sashimi,
add any 2 that's stuffed and rolled

Raw Bar 4 slices of sashimi per portion

CHUTORO	60
MAGURO AKAMI	45
HAMACHI	40
SUZUKI	40
SHAKE	45
TAKO	50
HOTATE	45

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Amwaj Rotana
Jumeirah Beach – Dubai

The Ultimate Meal

A kaiseki meal, traditionally multi-course, is the epitome of Japanese haute cuisine

STEP 1: Choose miso shiro or onion soup from our menu
STEP 2: Choose your set

KAISEKI MEAT LOVERS 205
goma wakame salad, four california maki, black angus tenderloin, corn-fed chicken, matcha rice pudding

KAISEKI IMPERIAL 260
salmon crab salad, four karashi tuna maki, wagyu sirloin mb 5, corn-fed chicken, seabass, scallop, prawn, green tea mochi

KAISEKI SEAFOOD 220
benihana salad, four hamachi goma maki, salmon, lobster tail, prawn, ice cream

The Staples

YAKI UDON	
chicken	60
beef	75
vegetable (v)	50
YAKI RAMEN	
chicken	60
shrimp	65
beef	75
HIBACHI FRIED RICE	
chicken	50
shrimp	60
vegetable (v)	40

With a Bite...

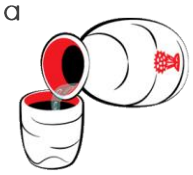
Served with fried rice or steamed rice

WAGYU SIRLOIN MB 5 teriyaki sauce	145
CHICKEN KATSU tonkatsu sauce	85
SALMON chilli-yuzu sauce	90

A Sweet Finish

CHOCOLATE FONDANT vanilla ice cream	35
JAPANESE CHEESE CAKE green tea ice cream	40
BANANA TEMPURA vanilla ice cream, caramel sauce (v)	35
DAIFUKU MOCHI red bean / green tea	50
TROPICAL FRUIT PLATTER (v)	50
ICE CREAM two scoops	30
matcha, vanilla, chocolate (v)	

The sweetest finish! Why just have an ice cream when you can have it crumbed, fried and decorated?

TRIPLE-CRUMBED FRIED ICE CREAM 40
vanilla ice cream, chocolate soil

Sake is such a versatile accompaniment to a meal. It pairs with a lot of dishes otherwise difficult to pair with wine...