



~ Soups and Salads ~

Benihana Onion Soup	5
Japanese Consommé with Onions, Mushrooms and Scallions	
Miso Soup	6
Tofu, Green Onion and Wakame Seaweed in Bonito Broth	
Benihana Seaweed Salad	11
Shrimp, Octopus, Seaweed, Cucumber, with Sesame Seeds Dressing	
Global Green Salad	12
Toasted Hazelnuts, Poached Pears, Warm Goat Cheese, Ginger-Red Wine Vinaigrette	

~ Appetizers ~

Edamame Beans	7
A Bowl of Freshly Boiled Japanese Soybeans	
Age Dashi Tofu	9
Fried Tofu, Shredded Ginger, Green Onion, House Made Tempura Sauce	
Vegetable Tempura	12
Asparagus, Shiitake Mushrooms, Sweet Potato, Red and Green Peppers, Broccoli, House Made Tempura Sauce	
Shrimp Tempura	15
Four Crispy Jumbo Shrimp and Asparagus, Togarashi-Coconut Dipping Sauce, House Made Tempura Sauce	
Japanese Seasonal Oysters	15
Ponzu, Pickled Daikon, Grated Ginger	
Kampachi Carpaccio	15
Arugula, Orange, Fennel, Olives, Citrus Vinaigrette, Spicy Ponzu	
Kobe Beef Nigiri and Mediterranean Salad	16
Salad of Peaches, Arugula, Shaved Parmesan, Chardonnay Vinaigrette Nigiri of Kobe Beef, Truffle Salt, Fried Garlic, Horseradish Mayo	
Sushi Sampler	15
Tuna, Salmon and Shrimp Sushi with California Roll and Spicy Tuna Roll	
Sashimi Sampler	18
Selection of Fresh Fish (3 types) with White Radish and Wasabi Mustard	

Fairmont Lifestyle Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

As part of Fairmont's commitment to environmental stewardship this menu contains locally sourced, organic or sustainable items where possible.

~ Teppanyaki Dinners ~

Available only at Teppanyaki tables

Prepared at your table and served with Japanese Onion Soup, Benihana Salad,
Shrimp Appetizers, Hibachi Vegetables and Rice

Teriyaki Chicken	40
Vegetarian Saishoku*	34
Hibachi Steak 8oz/12oz	46/59
Teriyaki Steak 8oz/12oz	46/59
Shrimp and Scallop*	46
Filet Mignon 8oz/12oz	50/66
Hibachi Striploin 8oz and Lobster Tail	59
Hibachi Ahi Tuna	49
Hibachi Lobster Dinner	66

Kobe Beef 8oz

79.00

In Japan the diet of Kobe cattle is strictly controlled. During the final fattening process each cow is fed hefty quantities of sake and given a daily massage. North American Kobe beef is produced from the same breed of Wagyu Cattle and raised on ranches with an abundance of fresh water, clean air and the finest feed to eat, and in a very healthy hormone free environment.

Benihana Fried Rice	8
Hibachi Shrimp or Hibachi Scallop	15

*Does not include Shrimp Appetizers

~ Entrees from the Sushi Bar ~

Served with Miso Soup and Asian Green Salad

Kaede	42
Fresh Sashimi Market Selection with Eight Types of Fresh Fish, Served with Rice	
Omakase	41
Available only at Sushi Bar	
A Delectable Three Course with Chef's Choice of Sashimi, Nigiri Sushi, and Maki Sushi	
Matsu	37
Eight Pieces of Sushi and Five Pieces of Shrimp Tempura Roll	
Sakura	34
Three Pieces of Sushi, Six Pieces of Sashimi and a Variety of Tempura	

If you have dietary restrictions or allergy concerns, please inform your server.

Fairmont is committed to your health and well being by preparing all cuisine without artificial Trans Fat.

May we suggest a 15% gratuity be added on a party of eight persons or more on a single check.