



SOUPS AND SALADS

Benihana Seaweed Salad 12

Shrimp, Octopus, Seaweed, Cucumber, with Sesame Seed Dressing

Benihana Onion Soup 6

Japanese Consommé with Onions, Mushrooms and Scallions

Miso Soup 6

Tofu, Green Onion and Wakame Seaweed in Bonito Broth

APPETIZERS

Edamame Beans 8

A Bowl of Freshly Boiled Japanese Soybeans

Age Dashi Tofu 9

Fried Tofu, Shredded Ginger, Green Onion, House Made Tempura Sauce

Vegetable Tempura 13

Asparagus, Shiitake Mushrooms, Sweet Potato, Red and Green Peppers, Broccoli, House Made Tempura Sauce

Shrimp Tempura 18

Four Crispy Jumbo Shrimp and Asparagus, Togarashi-Coconut Dipping Sauce, House Made Tempura Sauce

Seasonal Oysters 18

Ponzu, Pickled Daikon, Grated Ginger

Sushi Sampler 17

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

Available only at Teppanyaki tables

Prepared at your table and served with Japanese Onion Soup, Benihana Salad, Shrimp Appetizers, Hibachi Vegetables (Onions, Zucchini & Mushrooms) and Rice

 **Vegetarian Saishoku*** - An assortment of seasonal vegetables 36

Teriyaki Chicken 42

Hibachi Steak 8oz / 10oz 47/60

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Shrimp and Scallop* 48

Filet Mignon 8oz / 10oz 51/67

Hibachi Ahi Tuna 50

Hibachi Lobster Dinner 67

Teriyaki Chicken with Scallops or Lobster Tail 57/59

Hibachi Filet Mignon and Lobster Tail 8oz / 10oz 66/82

Strip Loin with Scallops or Lobster Tail 8oz 62/64

Strip Loin with Scallops or Lobster Tail 10oz 75/77

Ahi Tuna with Scallops or Lobster Tail 65/67

Vegetarian Saishoku with Shrimp* 44

*Does not include Shrimp Appetizers

TEPPANYAKI SIDE ORDERS

Benihana Fried Rice 9

Hibachi Shrimp or Hibachi Scallop 15

If you have a special dietary request or prefer something that is not part of our menu, our award-winning culinary team would be happy to create something unique to meet your needs.

SUSHI AND SASHIMI À LA CARTE

Please add \$2 for sashimi

まぐろ Maguro Tuna 8	サーモン Sake Atlantic Salmon 7	うなぎ Unagi BBQ Eel 10
ほたて Hotate Scallops 7	いか Ika Cuttlefish 9	サーモン"トロ" Salmon "Toro" 9
さば Saba Mackerel 7	たこ Tako Octopus 7	あまえび Amaebi Sweet Shrimp 7
はまち Hamachi Yellowtail 9	ひらめ Hirame Boston Fluke 7	ウニ Uni Sea Urchins 12
みるがい Mirugai Giant Clams 12	かんぱち Kona Kampachi 7	はまち"トロ" Hamachi "Toro" 14
たまご Tamago Egg 6	えび Ebi Shrimp 8	

細巻き KOSOMAKI

たくわん巻き **Takuwan Maki** 7
Pickled daikon radish

かっぱ巻き **Kappa Maki** 7
Cucumber

かんぴょう巻き **Kampyo Maki** 7
Calabash

軍艦巻き GUNKAN MAKI

いくら軍艦巻き **Ikura Gunkan Maki** 11
Salmon roe

ウニ軍艦巻き **Uni Gunkan Maki** 13
Sea urchin

とびこ軍艦巻き **Tobiko Gunkan Maki** 11
Flying fish roe

巻き寿司 (MAKI) SUSHI

天婦羅さつまいもロール **Tempura Sweet Potato Roll** 11
Sweet potato tempura

サーモンスキンロール **Salmon Skin Roll** 12
Salmon skin, avocado, ponzu sauce

巻き寿司 (MAKI) SUSHI

スパイシーツナロール **Spicy Tuna Roll** 12
Tuna, cucumber with Benihana creamy spicy sauce

クリスピースパイシーサーモンロール

Crispy Spicy Salmon Roll 10
Salmon, avocado, tempura bits with Benihana creamy spicy sauce

スパイシースカロップロール **Spicy Scallop Roll** 14
Scallop, tobiko, avocado with Benihana creamy spicy sauce

ダイナマイトロール **Dynamite Roll** 14
Shrimp tempura, crab stick, cucumber, avocado, ginger mayo with sweet soy sauce

ドラゴンロール **Dragon Roll** 17
Masago, crabstick, avocado, cucumber, BBQ eel

レインボーロール **Rainbow Roll** 14
California roll topped with kona kampachi, tuna, and salmon

スパイダーロール **Spider Roll** 16
Soft shell crab, crab stick, cucumber, avocado, ginger mayo, sweet soy drizzle

カリフォルニアロール **California Roll** 12
Crab stick, masago roe, avocado, and cucumber

スパイシーアボカドイール **Spicy Avocado Eel** 16
Avocado, BBQ eel, Benihana spicy sauce

スペシャルロール **Toshi Roll** 15
Avocado, spicy salmon tempura

MAIN COURSES

Served with miso soup and asian green salad

さくら **Sakura Sushi and Sashimi Combination Dinner** 37
Three pieces of sushi, six pieces of sashimi and a variety of tempura

まつ **Matsu Sushi Dinner** 38
Eight pieces of sushi and five pieces of shrimp tempura roll

かえで **Kaede Sashimi Dinner** 45
Fresh sashimi with eight types of fresh fish, served with rice

おまかせ **Omakase Chef's Special** 49
With warm sake (2 oz). Only available at the Sushi Bar, 3 courses, sushi, sashimi, maki



DESSERT

Lemon and Mandarin Cheesecake 9

Red Bean Ice Cream

Green Tea and Mango Mousse Cake 9

Lychee Ice Cream

Mochi Ice Cream

CN Tower 11

Raspberry Coulis

Ice Cream 6

DESSERT

DRINKS

Monte Cristo Coffee 10.50

Grand Marnier, Amaretto, Coffee & Cream

Spanish Coffee 10.50

Brandy, Tia Maria, Coffee & Cream

Irish Cream Coffee 10.50

Irish Whiskey, Coffee & Cream

Plum Wine 8

3 oz serving

Vidal Icewine, 2003

Pillitteri, Ontario

Glass 2 oz 13

Bottle 200 mL 49

A Japanese dream. A North American success story.

The story of Benihana had its roots in Japan right after the war. At that time, Yunosuke Aoki, (Yoo-OOH-No-Soo-Kay Ah-OH-Kee), a samurai descendant and a popular Japanese entertainer together with his wife Katsu (KAHT-Soo), opened a small coffee shop in Tokyo. A red safflower, found in the neighborhood streets gave the Aoki's the inspiration for the restaurant's name —Benihana— which in Japanese means “red flower.” From his show business background, Yunosuke was well aware of the public's attraction to something “different.” This little Benihana coffeehouse soon became known for serving and using real sugar. Yunosuke would have to pedal his bicycle more than 20 miles to purchase the sugar.

The family's four sons grew up with the coffee shop, which later became a full service restaurant. Each of them understood the restaurant business from the ground up - the importance of absolute cleanliness in the kitchen, using the freshest ingredients and the very best cooking tools money could buy.

The eldest son, Hiroaki (HE-ROH-AH-Kee) also grasped the important lesson of offering guests something out of the ordinary and he could not help but inherit his father's appreciation for the “theatrical.” There was something magical about this combination and the thought stayed with him as he completed college in Japan. Meanwhile, Hiroaki's athletic ability had not been overlooked. His facility for wrestling earned him a spot on the Japanese Olympic wrestling team. This team membership would eventually bring him to America. By the time Hiroaki arrived on U.S. soil in 1960, he had already begun to form the idea that this country might be ready for a marriage of a different kind of food — presented with an entertaining flair.

Adopting a name which would be easier for Americans to pronounce, Rocky Aoki set off to have his dream become reality. He worked seven days a week selling ice cream in New York City and studied restaurant management at night. Through saving and borrowing, Rocky scraped together enough money to finance his first four-table restaurant on New York's West 56th Street. As they worked within the authentic Japanese farmhouse interior, the Benihana dining concept gradually came into focus. Food would be prepared right at the table “teppan-yaki” style (teppan meaning “steel grill” and yaki meaning “broiled”) with dazzling effects by highly trained chefs. Rocky also believed that because the restaurant was near Broadway, the showmanship of the chefs was extremely important. Beef, chicken and shrimp would be the stars of the menu, all prepared “hibachi-style” (an American-style term for “teppan-yaki” cooking). Guests at the communal tables would place their orders with the chef and watch in amazement as these items were sliced and diced, and flipped into the air. The timing in cooking was critical. These different ingredients had to be ready to serve onto the guests' plates simultaneously.

In 1964, after all the preparation and planning, Benihana of Tokyo was only serving one or two guests a day. Aoki family members moonlighted at other restaurants just to pay the bills. But, six months after the restaurant opened, an enthusiastic review by Clementine Paddleford, legendary restaurant critic of the New York Herald-Tribune reversed the trend for good. New Yorkers flocked to the four-table Benihana and Rocky Aoki suddenly found himself in the position of having to turn dining guests away.

By bringing Japanese food into the mainstream and pioneering its entertaining style of presentation, Benihana has also paved the way in North America for the popularity of other Japanese cooking styles and food products. Sushi is now a favorite, and soy sauce has become a staple in North American kitchens, all thanks to Benihana.

Benihana Toronto has been serving Teppanyaki Dinners proudly since 1973.