BENIHANA

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

* Does not include Shrimp Appetizers

COMBINATIONS

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 / 10oz 62/64 75/77

Ahi Tuna with Scallops or Lobster Tail 65/67

Vegetarian Saishoku with Shrimp 44

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
ほたて **Hotate** Scallops 7
さば **Saba** Mackerel 7
はまち **Hamachi** Yellowtail 9
みるがい **Mirugai** Giant Clams 12
たまご **Tamago** Egg 6

サーモン **Sake** Atlantic Salmon 7
いか **Ika** Cuttlefish 9
たこ **Tako** Octopus 7
ひらめ **Hirame** Boston Fluke 7
かんぱち **Kona Kampachi** 7
えび **Ebi** Shrimp 8

うなぎ **Unagi** BBQ Eel 10
サーモン"トロ" **Salmon "Toro"** 9
あまえび **Amaebi** Sweet Shrimp 7
ウニ **Uni** Sea Urchins 12
はまち"トロ" **Hamachi "Toro"** 12

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 creamy sauce

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

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

MAIN COURSES

Served with miso soup and asian green salad

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

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

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

DESSERT

Chocolate Passion 10
Layered Chocolate and Passion Fruit Cake
Seasonal Berry Compote, Raspberry Coulis

White Chocolate Cheesecake 12
Caramelized Banana Sauce
and Chocolate Cigar

Ice Cream 6

DESSERT DRINKS

Monte Cristo Coffee 11
Grand Marnier, Amaretto, Coffee & Cream

Spanish Coffee 11
Brandy, Tia Maria, Coffee & Cream

Irish Cream Coffee 11
Irish Whiskey, Coffee & Cream

Plum Wine 10
3 oz serving

Château des Charmes
Vidal Icewine, 2008
Glass, 2 oz 12
Bottle, 200 mL 45

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.