



サラダ SALAD



Wafu Salad

RM14

coral lettuce | cherry tomatoes | kyuri | carrot |
shoyu dressing

Salad de Tokyo

RM28

cabbage | fried tofu | silver fish | crushed peanut |
goma dressing

Classic Caesar Salad

RM34

romaine lettuce | crispy chicken skin | caesar dressing

 Vegetarian

Price are subjected to SST & service charge where applicable.
All images are for illustration purposes only.



おやつ

SNACKS

Spicy Edamame RM14

japanese bean | japanese spicy sauce

Crispy Fried Calamari RM22

fresh squid | shishito pepper |
yuzu mayo

Tofu Yaki with Goma Dressing RM15

pan-fried tofu | spring onion |
kizami nori | sesame sauce |

Kawa Ebi RM22

japanese baby shrimp |
shishito pepper

Crispy Tori Kawa RM18

fresh chicken skin |
grated cheddar cheese |
sour plum powder

Homemade Pan-fried Gyoza RM24

chicken | sesame | ponzu chilli oil

Tori Karaage RM20

fried chicken thigh |
shishito pepper | yuzu mayo

Truffle Chawanmushi RM24

steamed egg | truffle bits |
crabstick | chicken chunk

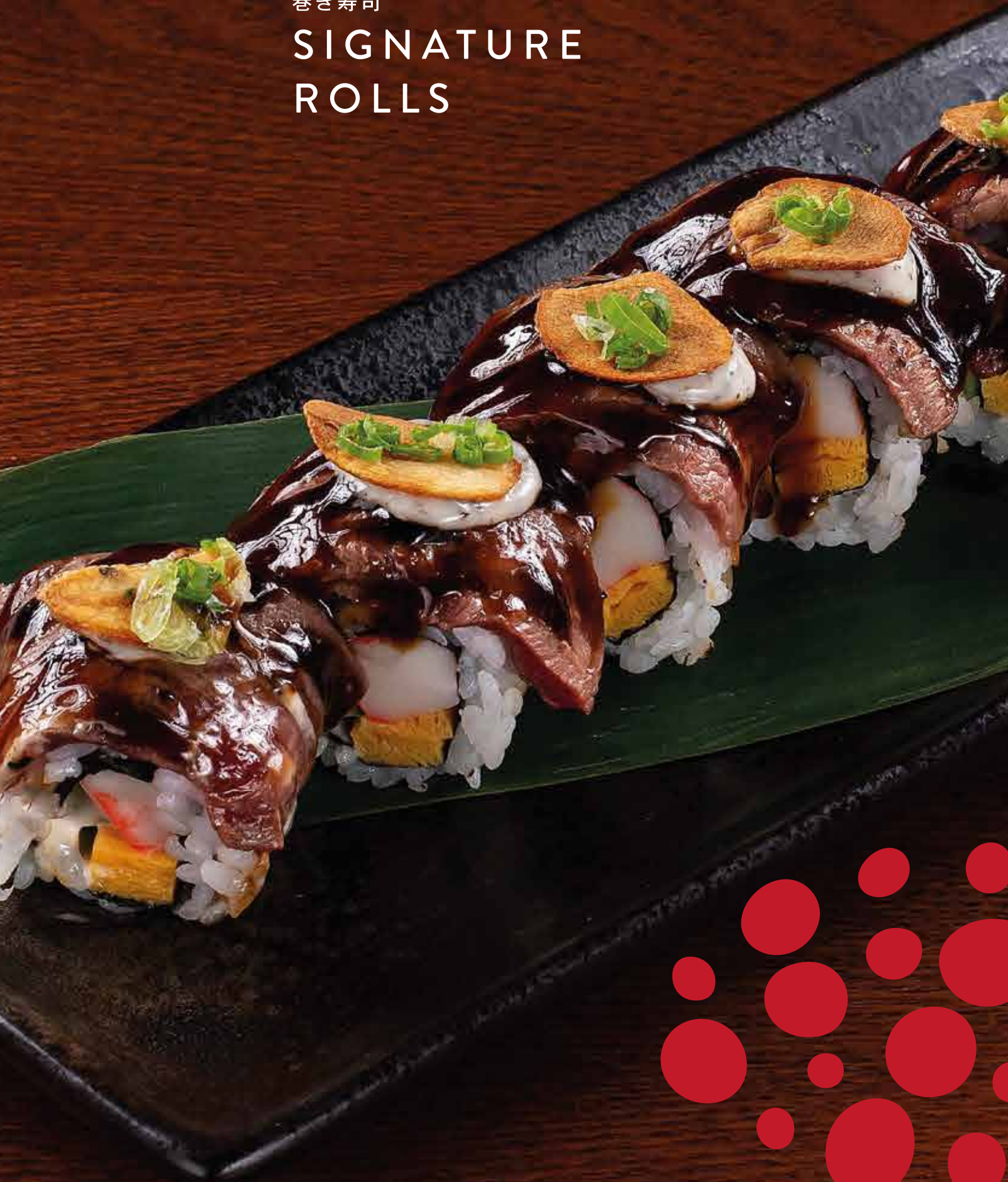
 Vegetarian

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巻き寿司

SIGNATURE ROLLS



California Dream Roll

RM38

crabstick | tamago | kyuri | tobiko

Crazy Salmon Roll

RM48

salmon | ebi furai | kyuri | avocado | mayonnaise

Rocky V Roll

RM48

aburi salmon | crabstick | tamago | ito kezuri |
kyuri | fire sauce

Mighty Dragon Roll

RM58

grilled unagi | ebi furai | kyuri | green onion | kyuri |
truffle kabayaki sauce

Boston Roll

RM58

lobster bits | ebi furai | kyuri | tobiko |
lobster sauce

Godzilla Roll

RM78

torched wagyu beef | crabstick | tamago |
kyuri | truffle sauce



すき焼き/しゃぶしゃぶ

POTS

Sukiyaki

house-brew sukiyaki soup | assorted vegetables |
farm egg | japanese rice

Beef RM54 **OR** **Chicken** RM44

Shabu Shabu

superior dashi soup | assorted vegetables |
farm egg | japanese rice

Beef RM54 **OR** **Chicken** RM44

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炉端焼き

ROBATA YAKI

Grilled Sweet Potato RM15

japanese sweet potato | teriyaki sauce |
roasted sesame seed

Grilled Portobello RM22

grilled portobello | himalayan salt |
butter shoyu

Nasu Dengaku RM18

japanese eggplant | homemade sweet miso |
roasted sesame seed

Grilled Gindara Saikyo RM66

black cod | special miso sauce

Grilled Tebasaki RM20

chicken wing | honey glaze |
roasted sesame seed

Grilled Unagi RM80

eel | black truffle kabayaki sauce |
hajikami

Grilled Asparagus RM21

asparagus | ito kezuri

Homemade Grilled Chicken Ball with Baby Leek RM22

chicken | leek | teriyaki sauce



Vegetarian

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鉄板焼き

BENIHANA TEPPANYAKI



All teppanyaki selections are served with house salad, onion soup, hibachi vegetables, homemade pickles and garlic fried rice.



BEEF STEAK SELECTIONS

Hamburg Steak RM68

AUS Striploin Steak RM78

AUS Ribeye Steak RM88

AUS Tenderloin Steak RM98

Japanese A4 Wagyu Steak  RM128

TRADITIONAL SELECTIONS

Fresh Boneless Chicken Thigh RM54

AUS Lamb Steak RM68

Norwegian Salmon Belly RM68

Jumbo Tiger Prawn RM70

Hokkaido Scallop RM78

Wild-caught Cod Fish RM94

COMBO SELECTIONS

Benihana Delight RM74

fresh boneless chicken thigh |
jumbo tiger prawn

From The Ocean RM88

norwegian salmon belly |
hokkaido scallop |
jumbo tiger prawn

Benihana Special RM88

hamburg steak | jumbo tiger prawn

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ご飯と麺

RICE & NOODLE

Japanese Rice

RM12

furikake

Beni Onion Soup

RM12

onion flower | onion soup

Japanese Rice with Egg & Seaweed

RM15

cured egg yolk | toasted seaweed |
furikake

Signature Garlic Fried Rice

RM18

farm egg | garlic | spring onion |
butter shoyu

Zaru Soba

RM24

buckwheat noodle | nori | tsuyu

Inaniwa Udon Soup with Ramen Egg

RM34

japanese thin udon | naruto maki |
ramen egg | superior dashi soup

Miso Stewed Beef Noodle

RM48

beef rib | daikon | carrot | onion

デザート

DESSERT

Pure Matcha Ice Cream



RM18

biscoff crumbs | azuki biscoff

Banana Fritter

RM18

vanilla ice cream | okinawa sugar syrup

Japanese Goma Ice Cream



RM18

biscoff crumbs | crushed peanuts |
okinawa sugar syrup



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モクテル

MOCKTAILS

One Night in Tokyo RM35

strawberry | coconut |
watermelon | yakult

Maneki Neko RM35

passion fruit | mango |
hibiscus | soda

Natsu Matsuri RM35

ginger | mint | lime | soda

Nara RM35

lychee | cherry blossom |
lemon

Nachi Cooler RM35

cucumber | pineapple |
mint | lemon | soda

Snowy Geisha RM35

cranberry | coconut milk |
flavoured syrup

その他

OTHERS

Spritzer Mineral Water	RM8
Orange Juice	RM18
Mango Juice	RM18
Cranberry Juice	RM18
Watermelon Juice	RM18
Evian Still Water	RM25
Evian Sparkling Water	RM28
Coca-Cola®	RM10
Coca-Cola® Zero Sugar	RM10
Sprite®	RM10
Heaven On Earth® Lemon	RM10
Iced Lemon Tea	RM14

紅茶とコーヒー

コーヒー

TEA & COFFEE

Japanese Green Tea	RM8
Japanese Hojicha Tea	RM8
Ginger Tea	RM14
Iced Matcha Milk Tea	RM15
Drip Coffee	RM15

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For alcohol menu, please refer to our staff.