



 **BENIHANA**
THE JAPANESE STEAKHOUSE

X


ANANTARA
VELI · MALDIVES
RESORT



ENJOY THE DAZZLE OF LIVE TEPPANYAKI
CHEFS SLICING AND DICING.

Japanese food served in an island setting. Begin your evening with fresh sashimi and sushi creations, highlighting local catches of yellowfin. Enjoy Hokkaido scallops straight from the robata grill, or signature dishes such as thinly sliced seabass garnished with yuzu, truffle oil and salmon roe. For an entertaining evening, choose a teppanyaki menu of Wagyu beef and Alaskan kingcrab which is sliced, diced, sizzled and served before you.

APPETIZERS

EBI TEMPURA

Fried prawns in tempura

VEGETABLE TEMPURA 🌿

Seasonal vegetables

GYOZA WITH PORK

Crispy pan-fried Japanese dumplings

GYOZA WITH VEGETABLE 🌿

Crispy pan-fried Japanese dumplings

TAKOYAKI

Japanese octopus ball dumplings bonito homemade sauce and beni shoga

SALADS

UMINOSACHI

Japanese shirauo fish, vegetable, salmon roe, tobiko, wasabi sauce

HAMACHI MARINE

Marinated hamachi on the bed of vegetables with yuzu sauce

ENJOY TEPPANYAKI BEEF SET

All Teppanyaki sets include onion soup, salad, shrimp appetizer, hibachi vegetables and steamed rice.

TEPPANYAKI BEEF

SENDAI JAPANESE

Wagyu Striploin A5 220g

Renowned as the home of the Olympics, Sendai beef achieved the gold award at the prestigious Wagyu Olympics Competition in Japan in 2017. Raised on a diet of legendary Sasanishiki rice stalks and barley grain, this A5-grade beef boasts unparalleled marbling and a robust flavour profile. Sendai beef is the only beef in Japan that requires a BMS10+ score to qualify as Sendai beef. With a perfectly balanced texture and irresistibly beefy taste, the Sendai Wagyu Striploin is a culinary masterpiece.

HAKATA JAPANESE

Wagyu Striploin A4 220g

Hailing from Fukuoka prefecture, Hakata Wagyu Striploin A4 is an authentic representation of the finest Wagyu beef. Raised for 20 months by registered Hakata Wagyu beef producers, these Japanese black cattle are meticulously fattened with fine grains and beer, resulting in a tender, melt-in-your-mouth texture and a unique Hakata Wagyu flavour experience.

SENDAI JAPANESE

Wagyu Rib Eye A5 250g

Ribeye is a beefsteak prepared from the meat that is taken from the sixth to the twelfth rib of the cow that extends from its neck to the hind. It has a tender, juicy and smooth texture. It is always without bones. Derived from award-winning Sendai beef at the Wagyu Olympics 2017 in Japan, the ribeye offers a sensational dining experience. This boneless beefsteak is meticulously prepared from the meat located between the sixth and twelfth ribs of the cow, extending from its neck to the hind. Known for its tender, juicy, and smooth texture, the ribeye cut exemplifies the exceptional quality and flavor of Sendai beef. Each succulent bite provides a gratifying interplay of flavours and a sensation that effortlessly melts in your mouth.

KOBE WINE JAPANESE

Wagyu Rib Eye A4 280g

Kobe beef is a special grade of beef that comes from the Tajima-gyu breed of cattle found in Japan's Hyogo Prefecture. These cows, specifically belonging to the Japanese black breed, are renowned for their lineage and quality. The unique taste and texture of Kobe beef are attributed to the strict isolation and meticulous breeding. Its buttery, smooth, and incomparable texture sets it apart from any other meat on Earth, creating an extraordinary dining experience that surpasses expectations.

AUSTRALIAN ANGUS TENDERLOIN

200g

The Australian Black Angus, known for its grain-fed excellence, surpasses other Angus beef in quality. With a large size and superior tenderness, the Angus Tenderloin is a lean cut of meat that showcases a rich beefy umami flavor. Its minimal fat content ensures a satisfying "more Beef and Less Fat" taste, making it a delectable choice for meat enthusiasts.

AUSTRALIAN WAGYU TOMAHAWK

1Kg

Winner of the title of Australia's best steak for three consecutive years, the Darling Downs Wagyu is an epitome of excellence. With its superbly distributed marbling and coveted flavour, this grain-fed Wagyu is highly sought after by chefs worldwide. The Australian Wagyu Tomahawk, with its perfect balance of juiciness and earthy notes, offers an unforgettable dining experience.

TRADITIONAL TEPPANYAKI SETS

All Teppanyaki sets include onion soup, salad, shrimp appetizer, hibachi vegetables and steamed rice.

TEPPANYAKI BEEF

NEW ZEALAND LAMB *(Cutlet 3pcs)*

CORN FED CHICKEN *200g*

KUROBUTA PORK CUTLET *250g*
(Grain fed and hormone free)

BLACK TIGER PRAWN *14pcs*

JUMBO TIGER PRAWN *14pcs*

NORWEGIAN SALMON *180g*

SNOW FISH *150G*

HOKKAIDO SCALLOP *150G*

MEXICAN ABALONE *90G*

FOIE GRAS *120G*

WESTERN LOBSTER

VEGETARIAN TEPPANYAKI SET

Beyond meat set includes miso soup, salad, avocado maki, hibachi vegetables and steamed rice.

BEYOND MEAT

120g

ROCKY'S COMBO TEPPANYAKI SETS

All Teppanyaki sets include onion soup, salad, shrimp appetizer, hibachi vegetables and steamed rice

KOJI KOJI

Kurobuta Pork 200g, Hokkaido Scallops 80g, Salmon 90g with lemon butter sauce

ROCKY'S CHOICE

Australian Angus Tenderloin 90g and Corn Fed Chicken 130g with cream butter

SHOGUN'S FEAST

Australian Tenderloin 90g and Black Tiger Prawn 7pcs with garlic butter

SEAFOOD PALACE

Western Rock Lobster (Half), Hokkaido Scallops 80g, Cod 80g, Salmon 100g and lemon butter

HANAM MATSURI

Australian Tenderloin 90g, Corn Fed Chicken 130g, Salmon 80g and Black Tiger Prawn 6 pcs

BENIHANA SPECIAL

Kobe Rib Eye 180g, Western Rock Lobster (Half)

NOODLES

SEAFOOD DIABLO

Udon noodles with homemade spicy sauce with prawn, scallop and squid

SIDE

HIBACHI RICE

Signature Benihana garlic fried rice

HIBACHI RICE WITH PRAWNS

Signature Benihana garlic fried rice with prawns

MISO SOUP

Tofu, seaweed, shitake mushroom

TORI KARAAGE

Fried chicken served with Japanese mayo and fresh lime