

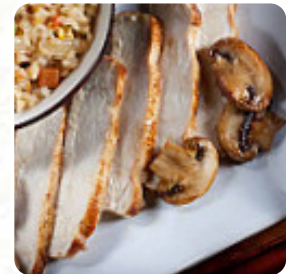


## ***Benihana At The Grange St Pauls Menu***

<https://menulist.menu>

35-45 Carter Lane, City Of London, Westminster, United Kingdom, City of London, Westminster

+442070741001,+442070741000,+442072363999 - <http://www.anokhastpauls.com/>



The place from City of London, Westminster offers **240** different *dishes and drinks* on [the menu](#) at an average £13. What [User](#) likes about Benihana At The Grange St Pauls:

We went during lunchtime. Wasn't busy, but I can only imagine what the atmosphere would be like during the evening. It would be amazing. Lovely food, good portions. [read more](#). You can use the WiFi of the place free of charge. What [User](#) doesn't like about Benihana At The Grange St Pauls:

the service was rude and the bartenders watched us all night. the chef was excellent. After we paid our bill, we asked to remove the service fee and the waitress seemed to insult. very bad ambience [read more](#). During a meal, a good drink is essential. In this gastropub, you not only get delicious meals from the menu but also a comprehensive and particularly good diversity of good beers and other alcoholic beverages that go well with the food, and a lot of fresh vegetables, fish and meat are used to prepare **healthy Japanese menus**. Undoubtedly, the highlight of this establishment is the delicious Sushi such as Maki and Sashimi, Dishes are also prepared here, tastily and freshly with typical Indian spices.

# Benihana At The Grange St Pauls Menu



## Sashimi

SEA BASS SASHIMI £11

## Main courses

SUSHI

## Extras

SPICY SAUCE £3

## Main Dishes

MISO GLAZED BLACK COD

## Salad

SALAD WITH GINGER DRESSING

## Drinks

TOKYO BLOODY MARY £9

## Barbecue dishes

CHATEAUBRIAND £42

## Beef dishes

FILET MIGNON £26

## Starters

HIBACHI CHICKEN £16

## Indian

NAAN

## Inside Out Maki

CHICKEN YAKITORI £7

## Boxen

TUNA SASHIMI £12

## Main Course

ASSORTED VEGETABLE TEMPURA £7

## Special Rolls

BLACK DRAGON ROLL £14

## Postres

BANANA TEMPURA £7

## Cocktails ohne Alkohol

VIRGIN MOJITO £7

## Shots

B 52 £9

## Main

MISO GLAZED AUBERGINE

## Bento Box

CHICKEN TERIYAKI HIBACHI SALMON £12

## Beer

BUDWEISER

## Seafood

LOBSTER TAIL £30

## Juices Small (0,3l)

FRESH ORANGE JUICE £5

# Benihana At The Grange St Pauls Menu



## Asiatische Getränke

ASAHI

## Sonstiges

SASHIMI

## Japanese specialties

MISO SOUP

## Asian specialties

EDAMAME

£4

## Pizza - Small á 22cm

MALIBU

## Special Sushi

VEGETABLE TEMPURA

## Sashimi Angebot

SALMON SASHIMI

£10

## Alkoholische Cocktails

COSMOPOLITAN

£10

## Happy Hour - Classic Cocktails

BLOODY MARY

£10

## Pizza - Klein Ø 22cm

BELVEDERE

## Milkshakes

VANILLA CHOCOLATE STRAWBERRY £4

## Aperitivo - Aperitifs

KIR ROYAL

£13

## Gin

TANQUERAY10

## Water

EAU VITA STILL SPARKLING WATER

## VIP Drinks

BOMBAY SAPPHIRE

## Yaki-Grill Menü

PRAWN

## Aperitifs

MARTINI: EXTRA DRY, ROSSO, BIANCO

## Beverages

SHIRLEY TEMPLE

£6

## Hot drinks

IRISH COFFEE

£8

## Puddings

MANGO SORBET

£4

## Salad Bar

SHIITAKE MUSHROOMS

£5

# Benihana At The Grange St Pauls Menu



## ***From The Ocean***

PRAWN TEMPURA £10

## ***Cereals***

STARTING

## ***Alcoholic Beverages***

AMARETTO

## ***Mocktails Category***

LYCHEE COLADA £10

## ***Sushi Entree***

SUSHI SASHIMI COMBO £20

## ***Sashimi & Sushi***

SUSHI SASHIMI COMBINATION £20

## ***Plum Wine***

TAKARA PLUM WINE

## ***Rosé Wine***

BELVINO PINOT GRIGIO, ROSATO DELLE VENEZIE, ITALY – 2009/10

## ***Dinner Entrées***

LAMB SHANK

## ***Softdrink***

COKE DIET COKE £3

## ***CORDIALS***

SAMBUCA BLACK

## ***Armagnac***

JANNEAU GRAND ARMAGNAC V.S.O.P

## ***Finest Combination Dinner***

LAND SEA £48

## ***Cognac***

COURVOISIER VS

## ***Brandy & Cognac***

HENNESSY XO

## ***Brandies***

REMY MARTIN XO

## ***Sushi Or Sashimi***

SALMON ROE £6

## ***Plain Vodkas - Super Premium***

OVAL

## ***Starters & Side Dishes***

CHICKEN GYOZA £6

## ***Cocktail***

MARGARITA £10

## ***Noodle (Udon, Soba or Ramen)***

PRAWN VEGETABLE TEMPURA £9

# Benihana At The Grange St Pauls Menu



## Soft Drinks and Juices

VIRGIN MARY £7

## Whiskey & Bourbon

REBEL YELL

## Kushiyaki

GRILLED TOFU

## Blended

JOHNNIE WALKER GOLD LABEL

## Hibachi Dinners

HIBACHI VEGETABLES

## Our Chef Suggests

HIBACHI RICE

## Bottled Water

KINGSDOWN STILL

## Shooters

BRAIN HEMORRHAGE £9

## SCOTCH WHISKY / IRISH WHISKEY

JAMESON

## Aged Steaks & Chops

FILET MIGNON\* £39

## classic-combo

BEEF TERIYAKI TEMPURA £14

## A La Carte - Sample Meat

WAGYU BEEF £75

## Double Dutch Tonics

KINGSDOWN STILL SPARKLING WATER

## Condiments and Sauces

CURRY

## Two Rolls Combo (Maki)

AVOCADO ROLL CUCUMBER ROLL £3

## Stir-Fried Wok

VEGETABLE DELIGHT £14

## Irish & Bourbon Whisky

TULLAMORE DEW IRISH WHISKY

## Seasonal Testing

FOIE GRAS

## Classic Ten

APPLE MARTINI £10

## Delightful Ice Cream

BLACK SESAME ICE CREAM £5

## Japanese Hibachi Meal

HIBACHI FRIED RICE

# Benihana At The Grange St Pauls Menu



## Salads

SEAWEED SALAD	£8
BENIHANA SALAD	

## Alcoholic Drinks

KIRIN ICHIBAN	
TANQUERAY	

## Appetizers

AGEDASHI TOFU	£6
HIBACHI SCALLOPS	£8

## Sushi

CALIFORNIA ROLL	£6
SPICY TUNA ROLL	£7

## Fish

GRILLED SALMON	
SALMON ROLL	£5

## Dessert

GREEN TEA ICE CREAM	£5
STICKY TOFFEE PUDDING	

## Nigiri Sushi

SALMON OCTOPUS TOBIKO PRAWN	£5
TUNA SEA BASS	£6

## Alkoholfreie Cocktails

VIRGIN COLADA	£7
STRAWBERRY KISS	£7

## Vodka

GREY GOOSE	
SMIRNOFF BLACK	

## APPETISER

DANCING PRAWN	£8
PRAWN VEGETABLE TEMPURA*	£9

## Liqueurs

ARCHERS	
TIA MARIA	

## From Our Kitchen

RICH KING SALMON	£7
PRAWN TEMPURA*	£10

## Rose Champagne

LAURENT-PERRIER, CUVÉE ROSÉ BRUT – NV	
MOÛT CHANDON, BRUT ROSÉ – NV	

## Hibachi Combination

HIBACHI CHICKEN PRAWNS*	£24
HIBACHI STEAK AND CHICKEN	£28

## Specialties\*

SASHIMI COMBINATION	£14
SUSHI COMBINATION	£10

## House Champagne & Sparkling Wine

TSARINE CUVÉE, PREMIUM, BRUT	
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# Benihana At The Grange St Pauls Menu



SANT' ORSOLA PROSECCO, ITALY – NV

## Benihana Cocktails

MOJITO STRAWBERRY MOJITO £10

BEHIHANA ICED TEA £10

## Japanese Twist

SAKE LYCHEE £10

OSMO £9

## 2nd Main Course

TERIYAKI GRILLED FILLET MIGNON

LOBSTER TAIL WITH BASIL BUTTER

## Teppanyaki Dinner Entree - Traditional

HIBACHI SALMON £18

HIBACHI VEGETABLE

## Sushi Rolls

SPIDER ROLL (4 PIECES) £9

SPICY ROCK 'N' ROLL\* £10

CRUNCHY PRAWN TEMPURA ROLL £10

## Side dishes

GREEN ASPARAGUS £5

SPINACH\* £5

STEAMED RICE

## Whisky

GLENFIDDICH 15 YEARS OLD

HIGHLAND PARK 12 YEARS OLD

GLENFIDDICH 12 YEARS OLD

## Tequila

JOSE CUERVO GOLD

CABRITO REPOSADO

CABRITO BLANCO

## Whiskey

GLENMORANGIE 10 YEARS OLD

JOHNNIE WALKER BLACK LABEL

COINTREAU

## Traditional Hibachi Lunches

HIBACHI OR TERIYAKI STEAK\* £23

HIBACHI PRAWN £19

SUSHI HIBACHI STEAK £25

## Benihana Lunches

DELUXE SUSHI LUNCH £10

DELUXE LUNCH COMBO £15

YAKISOBA WITH TIGER PRAWN  
CHICKEN £10

## Restaurant Category

BAR

COCKTAIL

DESSERT

## Non alcoholic drinks



RED BULL £4

GINGER ALE £3

WATER

LASSI

# Benihana At The Grange St Pauls Menu



## Appetizer

BEEF NEGIMAKI	£14
BENIHANA SUSHI SECRET	
JAPANESE ONION SOUP	
JUICY PRAWN WITH VEGETABLES	

## Cocktails

PINA COLADA	£10
SEX ON THE BEACH	£10
DAIQUIRI	£10
CHAMPAGNE COCKTAIL	£13

## Champagne

GOÛT DE DIAMANTS BRUT	
DOM PÉRIGNON BRUT – 2000	
MOÛT CHANDON, BRUT IMPÉRIAL NV	
VEUVE CLICQUOT, YELLOW LABEL BRUT – NV	

## Coffee

ESPRESSO	£4
DOUBLE ESPRESSO	£4
CAPPUCCINO	£5
CAFE LATTE	£5

## Main Course Served with

ONION SOUP A LA JAPANESE	
BENIHANA SALAD WITH GINGER DRESSING	
PRAWN APPETISER	
BEANS SPROUTS	

## These types of dishes are being served

STEAK
ICE CREAM
BREAD
LAMB

## Soft drinks

LEMONADE BITTER LEMON	£3
TONIC SLIMLINE TONIC	£3
JUICE	£3
PERRIER SPARKING WATER	
MANGO LASSI	

## Rum

SAILOR JERRY SPICY RUM
FLOR DE CAÑA 7 YEARS
HAVANA CLUB 3 YEARS
FLOR DE CANA 4 YEARS
PAMPERO

## Red Wine

FLEURIE CHÂTEAU DE FLEURIE, E. LORON ET FILS, FRANCE–2009/10
VILLA MARIA, CELLAR SELECTION, PINOT NOIR, MARLBOROUGH, NEW ZEALAND – 2009/10
DOMAINE DU SEUIL MERLOT, CABERNET SAUVIGNON, PREMIÈRES CÔTES DE BORDEAUX, FRANCE – 2006/7*
DON JACOBO RIOJA, CRIANZA TINTO, BODEGAS CORRAL, SPAIN – 2006/7
VILLA MONTE VIBIANO, ROSSO UMBRIA, ITALY 2007/8



# Benihana At The Grange St Pauls Menu



## Sake List

TASTING SHOT (25ML EACH), OZEKI NAMBUBIJIN KARATANBA	£8
KOKUSHI MUSO (12.50% ABV)	
NAMBUBIJIN (15 – 16% ABV)	
KARATANBA (15 – 16% ABV)	
OZEKI (14.50% ABV)	

## Specialties Dessert

RASPBERRY CAKE	£6
CHOCOLATE PYRAMID	£6
ICE CREAM TEMPURA*	£7
FRUITS OF THE DAY	£6
CHEESE CAKE DUMPLINGS	£6

## Benihana "Traditional" Dinners

HIBACHI SIRLOIN STEAK	£33
HIBACHI MISO BLACK COD*	£42
TUNA FILET STEAK	£33
TERIYAKI SIRLOIN STEAK	£33
SEAFOOD DIABLO	£27

## Spirits

MARTINI	£10
BACARDI	
JACK DANIELS	
KAHLUA	
SAMBUCA	
AMERICANO	£5

## Hibachi Side Orders

CRISPY FRIED GARLIC	£3
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SPICY PRAWNS	£8
FRESH GREEN ASPARAGUS	£5
FRESH SPINACH	£5
GARLIC CHICKEN RICE	£5
HIBACHI RICE*	£4

## Specialties Dinners

BENIHANA DELIGHT	£38
ROCKY'S CHOICE*	£39
BENIHANA SPECIAL	£53
SHOGUN'S FEAST	£45
SEAFOOD PALACE*	£57
BENIHANA ROYAL	£62

## White wine

CHABLIS 1ER CRU, MONT DE MILIEU, J. MOREAU ET FILS, FRANCE – 2008/9
MONTAGNY 1ER CRU, LA GRANDE ROCHE, LOUIS LATOUR, FRANCE – 2008/9
VILLA MARIA, PRIVATE BIN SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND – 2009/10
DOMAINE DU SEUIL, SAUVIGNON BLANC, SÉMILLON, ENTRE-DEUX-MERS, FRANCE – 2008/9*
LUIS FELIPE EDWARDS LOT 35, CHARDONNAY, RAPEL VALLEY, CHILE 2009/10
PONTEBELLO PINOT GRIGIO, SOUTH AUSTRALIA
LA CASADA PINOT BIANCO, ITALY

## Ingredients Used

EGG	£4
EEL	£7

# ***Benihana At The Grange St Pauls Menu***



**CHICKEN**

**SALMON**

**GARLIC**

**BEEF**

**MANGO**

**KING PRAWNS**

# ***Benihana At The Grange St Pauls Menu***



## ***Benihana At The Grange St Pauls***

35-45 Carter Lane, City Of  
London, Westminster, United  
Kingdom, City of  
London, Westminster

### **Opening Hours:**

Monday 11:00-15:00 17:30-23:00  
Tuesday 11:00-15:00 17:30-23:00  
Wednesday 11:00-15:00 17:30-  
23:00  
Thursday 11:00-15:00 17:30-23:00  
Friday 11:00-15:00 17:30-23:00  
Saturday 17:00-22:30

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