**Benten Party Platters**

*Looking to make an impact at your next party or office event? We have a wide variety of party platters that will liven up any gathering! Visit our catering page to learn more. Click here--> [Catering](http://www.bentensushi.com/sushi-japanese-restaurant-catering" \t "_self)*

**APPETIZERS**

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| 1. | **GYOZA:** *Five pan fried pork dumplings* | 5.75 |
| 2. | **VEG. GYOZA:** *Five pan fried vegetable dumplings* | 5.25 |
| 3. | **SHUMAI:***Six steamed shrimp dumplings* | 5.25 |
| 4. | **GOMA-AE:** *Seasoned spinach with sesame seeds* | 3.75 |
| 5. | **KANIMAKI CHICKEN:** *Crab stick rolled in sliced chicken breast* | 5.75 |
| 6. | **MAKIMAKI CHICKEN:** *Crab stick and avocado rolled in sliced chicken breast* | 6.50 |
| 7. | **CHICKEN NEGIMAKI:** *Scallion rolled in chicken* | 5.75 |
| 8. | **BEEF NEGEMAKI:** *Scallion rolled in sliced beef* | 5.75 |
| 9. | **YAKITORI:** *Skewered chicken and onions* | 4.50 |
| 10. | **AGE DASHI-DOFU:** *Fried soybean curd in a soy broth* | 5.00 |
| 11. | **EDAMAME:** *Japanese soybeans* | 4.50 |
| 12. | **FRIED OYSTER:** *Breaded fried oyster with tonkatsu sauce* | 6.00 |
| 13. | **SAUTEED OYSTER:** *With garlic butter sauce* | 9.25 |
| 14. | **TATSUTA AGE:** *Marinated fried chicken wings* | 4.25 |
| 15. | **IKAMARU:** *Pan fried whole squid with ginger sauce* | 8.50 |
| 16. | **HIJIKI:** *Simmered seaweed* | 3.50 |
| 17. | **SHORT RIBS:** *Marinated and broiled short ribs with Asian spices* | 7.00 |
| 18. | **SHRIMP TEMPURA:** *Batter fried shrimp and vegetables* | 6.00 |
| 19. | **VEGETABLE TEMPURA:** *Batter fried vegetables* | 4.50 |
| 20. | **WASABI SHUMAI:** *Steamed pork dumplings with wasabi skin* | 6.00 |
| 21. | **MISO MARINATED BLACK COD** | 6.50 |
| 22. | **HOME MADE CRAB CAKES:** *Two blue claw crab cakes* | 6.50 |
| 23. | **HAMACHI KAMA:** *Grilled yellowtail collar* | 9.00 |
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*Short ribs appetizer*

**FROM THE SUSHI BAR**

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| 24. | **SUSHI:** *Four pieces of assorted sushi*\* | 6.50 |
| 25. | **SASHIMI:** *Assorted sliced raw fish\** | 10.50 |
| 26. | **MIXED SUNOMONO:***Assorted seafood with ponzu sauce*\* | 8.50 |
| 27. | **TUNA NUTA:** *Sliced tuna with sweet miso sauce*\* | 9.00 |
| 28. | **MIXTED NUTA:** *Assorted seafood with sweet miso sauce*\* | 8.50 |
| 29. | **007:** *Tuna, salmon, crab stick and avocado rolled in cucumber, served with crab salad, hearts of palm and caviar mayo dressing*\* | 14.50 |
| 30. | **SALMON TARTAR:** *Raw salmon with pine nuts, seaweed salad, quail egg and special sauce\** | 9.00 |
| 31. | **SALMON CARPACIO**\* | 9.00 |
| 32. | **SPICY TUNA TATAKI:** *Seared tuna with avocado and a spicy sauce*\* | 9.50 |
| 33. | **USUZUKURI:** Thinly sliced whitefish served with ponzu sauce | 9.50 |
| 34. | **SPICY TUNA AVOCADO BOAT:** *With seaweed salad, crunchy scallion and special tobiko sauce*\* | 9.50 |
| 35. | **SPICY  SALMON AVOCADO BOAT**\* | 9.00 |
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**SOUP**

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| 36. | **MISO:** *Soybean soup* | 2.00 |
| 37. | **NAMEKO:** *Miso with baby mushrooms* | 3.75 |
| 38. | **OSUIMONO:***Clear broth* | 2.00 |
| 39. | **CLAM MISO:** *Miso with manila clams* | 5.75 |
| 40. | **BENTEN:** *Seafood in a clear broth* | 6.00 |
| 29. | **GYOZA:** *Vegetables and dumplings in a soy broth* | 4.50 |
| 30. | **SOBA:** *Buckwheat noodle soup* | 4.95 |

**SALAD**

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| 43. | **GREEN SALAD:** *With our house ginger dressing* | 3.00 |
| 44. | **BEAN SPROUT SALAD** | 3.00 |
| 45. | **SEAWEED SALAD** | 5.50 |
| 46. | **BENTEN SALAD:** *A variety of seafood on top of a bed of lettuce with sesame dressing* | 7.50 |
| 47. | **SASHIMI SALAD:** *Seared tuna, mandarin oranges, red leaf lettuce, fresh salmon and whitefish served with a special house dressing\** | 10.50 |
| 48. | **CRAB SALAD:** *Crab stick, mayo and caviar* | 7.25 |
| 49. | **TUNA AVOCADO SALAD:** *Tuna and avocado with a mayo dressing* | 9.50 |
| 50. | **SALMON AVOCADO SALAD** | 9.00 |
| 51. | **CONCH SALAD:** *Warm seasoned conch served over cold red leaf lettuce with a special mayo dressing* | 8.50 |
| 52. | **LOBSTER TEMPURA SALAD:** *Lobster tempura cut up over red leaf lettuce, served with a special mayo dressing* | MP |

**SUSHI ENTREES**

*All entrees come with soup and bean sprout salad.*

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| 53. | **ASSORTED SUSHI—REGULAR:** *One tuna roll and eight pieces of assorted sushi*\* | 16.50 |
| 53. | **ASSORTED SUSHI—DELUXE:** *One California deluxe and ten pieces of assorted sushi\** | 21.00 |
| 54. | **ASSORTED SASHIMI—REGULAR:***A variety of sliced raw fish*\* | 22.00 |
| 54. | **ASSORTED SASHIMI—DELUXE:** *A larger portion of our regular sashimi*\* | 30.00 |
| 55. | **TEMAKI COMBINATION:** *Four hand rolls (tuna, yellow tail, eel and California)*\* | 16.00 |
| 56. | **CHIRASH ZUSHI:** *An assortment of seafood and vegetables on a bed of seasoned rice*\* | 16.00 |
| 57. | **FUTOMAKI:** *Jumbo vegetable roll with egg omlette, crab stick and shrimp* | 14.50 |

**MAKI COMBINATION**

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| 58. | **FRESH:** *Tuna roll, fresh salmon roll and yellowtail roll*\* | 16.00 |
| 59. | **SMOKED:** *Eel roll, salmon skin roll, smoked salmon with one avocado roll\** | 16.75 |
| 60. | **VEGETABLE:***Cucumber roll, avocado roll and a green roll* | 13.50 |

**SUSHI AND SASHIMI COMBINATION**

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| 61. | **FOR ONE:** *Five pieces of sushi, one California deluxe and an assortment of sashimi*\* | 25.00 |
| 62. | **FOR TWO:** *Oshizushi, Benten roll #2 and an assortment of sashimi\** | 16.75 |

**SUSHI & SASHIMI BY THE PIECE**

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| 63. | **QUAIL EGG** | .50 |
| 64. | **INARI** | 1.00 |
| 65. | **EGG** | 1.50 |
| 66. | **CRAB STICK** | 1.75 |
| 67. | **BLACKFISH**\***, BONITO, FLUKE\*, FRESH SALMON\*, MACKEREL\*, SQUID\*, SPANISH MACKEREL\*, STRIPED BASS\*, SHRIMP or SURF CLAM**\* | 2.00 |
| 68. | **SMELT ROE**\* | 2.25 |
| 69. | **EEL, SMOKED SALMON, SWEET SHRIMP (S)**\***, YELLOWTAIL**\***, SALMON ROE, TUNA**\* | 2.50 |
| 70. | **OCTOPUS** | 3.00 |
| 71. | **KING CRAB, SEA URCHIN\*, SCALLOP, SWEET SHRIMP (L)\*** | 3.50 |
| 72. | **WHOLE SEA EEL** | 7.50 |
| 73 | **FATTY TUNA** | MP |

**BEVERAGES**

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| 36. | **SODA** | 2.00 |
| 37. | **SNAPPLE** | 3.75 |
| 38. | **GREEN TEA** | 2.00 |

**EXTRAS**

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| 36. | **RICE** | 2.00 |
| 37. | **BROWN RICE** | 3.75 |
| 38. | **GINGER DRESSING–PINT** | 3.00 |
| 79 | **GINGER DRESSING–QUART** | 5.00 |

  
*Chicken teriyaki dinner box*

**KITCHEN ENTREES**

*Served with soup, bean sprout salad noodles, carrots, broccoli and rice.*

**TERIYAKI**

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| K1. | **CHICKEN:** *Dark and white meat chicken with teriyaki sauce (white meat only $1.50 extra)* | 16.00 |
| K2. | **BEEF:** *Shell steak with teriyaki sauce* | 17.00 |
| K3. | **TOFU** | 13.00 |
| K4. | **SALMON:** *Broiled salmon with teriyaki sauce* | 17.00 |
| K5. | **JUMBO SHRIMP** | 18.00 |
| K6. | **YAKITORI:** *Skewered chicken and onions* | 15.00 |
| K7. | **MAKIMAKI CHICKEN:** *Crab and avocado wrapped in chicken breast* | 18.00 |
| K8. | **BEEF NEGEMAKI:** *Scallion rolled in sliced beef* | 17.00 |
| K9. | **CHICKEN NEGIMAKI:** *With chicken breast* | 17.00 |
| K10. | **YAKINIKU:** *Sauteed marinated sliced beef and vegetables with garlic sauce* | 16.50 |
| K11. | **BENTEN STEAK:** *Marinated black angus hangar steak* | 20.00 |

**AGEMONO**

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| K12. | **SHRIMP TEMPURA:** *Batter fried shrimp and vegetables* | 17.00 |
| K13. | **CHICKEN TEMPURA:** *Batter fried chicken and vegetables* | 15.50 |
| K14. | **VEGETABLE TEMPURA** | 14.50 |
| K15. | **COMBINATION TEMPURA:** *With shrimp, chicken, whitefish and vegetables* | 18.00 |
| K16. | **TATSUTA AGE:***Japanese style marinated fried chicken wings* | 15.50 |
| K17. | **CHICKEN KATSU:** *Breaded chicken cutlet* | 16.00 |
| K18. | **TONKATSU:** *Breaded pork cutlet* | 16.00 |

**NABEMONO**

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| K19. | **BEEF SUKIYAKI:** *Beef with tofu and vegetables in a seasoned broth* | 16.75 |
| K20. | **CHICKEN SUKIYAKI:** *With chicken and vegetables* | 16.00 |
| K21. | **SEAFOOD SUKIYAKI:***With shrimp, clam, salmon, white fish and vegetables* | 18.00 |
| K22. | **ISHIKARI NABE:** *Salmon, vegetables and tofu in a miso broth* | 17.00 |
| K23. | **YOSE NABE:***Seafood, chicken, tofu and vegetables in a clear broth* | 17.00 |
| K24. | **TORI NABE:** *Chicken, tofu and vegetables in a clear broth* | 16.50 |
| K25. | **NABE YAKI UDON:** *Thick noodles in a broth with shrimp tempura, chicken, egg and vegetables* | 16.00 |

**COMBINATION DINNERS**

*Comes with soup, bean sprout salad, noodles, carrots, broccoli and rice*

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| K26. | **ONE ITEM FROM "A" AND ONE ITEM FROM "B"** | 22.50 |
| K27. | **TWO ITEMS FROM "B"** | 18.50 |
| K28. | **TWO ITEMS FROM "A"** | 24.50 |

A) Sushi, Salmon Teriyaki, Lobster/Vegetable Tempura, Makimaki Chicken, Jumbo Shrimp Teriyaki

B) Chicken Teriyaki, Chicken Negimaki, Chicken Katsu, Beef Teriyaki, Beef Negimaki

**DINNER BOXES**

*All except vegetable dinner boxes include shrimp and vegetable tempura, California roll, fried shumai, Tatsuta age, soup, salad, rice and your choice below. Vegetable dinner box includes age dashi-tofu, vegetable tempura, vegetable roll, inari-zushi, soup and bean sprout salad*

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| K29. | **CHICKEN TERIYAKI** | 22.50 |
| K30. | **SALMON TERIYAKI** | 23.50 |
| K31. | **CHICKEN NEGIMAKI** | 23.50 |
| K32. | **SUSHI**\* | 23.50 |
| K33. | **BEEF TERIYAKI** | 23.50 |
| K34. | **SASHIMI**\* | 23.50 |
| K35. | **SHORT RIB** | 23.50 |
| K36. | **TONKATSU** | 22.50 |
| K37. | **VEGETABLE** | 18.00 |
| K38. | **YAKINIKU** | 22.50 |
| K39. | **CRAB CAKE** | 21.00 |
| K40. | **MAKIMAKI CHICKEN** | 23.50 |

**SIGNATURE BENTEN ROLLS**

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| B1. | **ALASKA:** *Smoked salmon and avocado*\* | 6.50 |
| B2. | **AUTUMN:** *Avocado, tuna, cucumber and crab stick\** | 6.50 |
| B3. | **AVOCADO** | 3.00 |
| B4. | **BENTEN 1:** *Eel, avocado, cucumber, outside tobiko* | 7.00 |
| B5. | **BENTEN 2:** *Eel, shrimp tempura, spicy tuna, crab stick, avocado with soy pepper*\* | 9.00 |
| B6. | **BENTEN 3:** *Whitefish, spicy tuna, avocado, crabstick, cream cheese—batter fried, without rice*\* | 9.00 |
| B7. | **BENTEN 4:** *King crab, avocado, outside tobiko* | 9.00 |
| B8. | **BENTEN 5:** *Lobster, avocado, Japanese mayo, mozerella cheese*,*tobiko—batter fried, without rice* | 9.00 |
| B9. | **BLUE RIBBON:** *Shrimp tempura, cream cheese, outside avocado* | 9.00 |
| B10. | **BOSTON:** *Shrimp, cucumber, Japanese mayo and red leaf lettuce* | 5.50 |
| B11. | **CALIFORNIA:** *Crab stick, avocado, cucumber* | 4.25 |
| B12. | **CALIFORNIA DELUXE:** *California roll with tobiko outside* | 4.50 |
| B13. | **CHICKEN TEMPURA:** *Chicken tempura, tobiko, avocado with soy pepper* | 6.75 |
| B14. | **CONCH:** *Crab stick, avocado and cucumber with warm seasoned conch on top* | 9.50 |
| B15. | **CRAB SALAD:** *Crab stick, tobiko, cucumber and Japanese mayo* | 5.50 |
| B16. | **CUCUMBER** | 3.00 |
| B17. | **DRAGON:** *Eel on top of California* | 9.50 |
| B18. | **EEL:** *Eel with cucumber* | 5.00 |
| B19. | **EEL WITH AVOCADO** | 5.50 |
| B20. | **EEL TEMPURA:** *Eel tempura and avocado wrapped in soy paper* | 7.00 |
| B21. | **FRIED DRAGON:** *Eel tempura on top of California* | 9.75 |
| B22. | **FRIED OYSTER:** *Fried oyster and cucumber* | 6.25 |
| B23. | **FUTOMAKI:** *Avocado, cucumber, squash, pickled radish, burdock, egg, crabstick and shrimp* | 12.75 |
| B24. | **GREEN:** *Avocado, cucumber, seaweed salad, outside seaweed powder* | 5.50 |
| B25. | **GREEN DRAGON:** *fresh salmon, cucumber, avocado outside*\* | 9.50 |
| B26. | **ISAMI:** *Mackerel, ginger, cucumber and scallion without rice*\* | 5.75 |
| B27. | **JOHN JR.:** *Tuna, scallion, tobiko, spicy mayo, tempura*\* | 6.75 |
| B28. | **KATHY:** *Spicy chili paste on top of spicy tuna*\* | 6.00 |
| B29. | **KRISTA:** *Tuna and seaweed salad*\* | 6.50 |
| B30. | **LOBSTER:***Lobster, avocado, outside tobiko* | 9.00 |
| B31. | **LOBSTER TEMPURA:** *Lobster tempura, avocado, special sauce with soy pepper* | 8.75 |
| B32. | **MARTIN:** *Tuna wrapped in cucumber with rice*\* | 8.00 |
| B33. | **NEW YORK:** *Fresh salmon and apple\** | 5.50 |
| B34. | **NORIMAKI:***Sweet Japanese squash* | 3.00 |
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| B35. | **NO NAME:** *With fish tempura on top of crab salad* | 8.50 |
| B36. | **NO NAME 2:** *Whitefish on top of spicy tuna\** | 9.00 |
| B37 | **ORANGE DRAGON:** *Spicy crunchy salmon on top of California*\* |  |
| B38. | **OSHINKO:***Japanese pickled radish* | 3.00 |
| B39. | **OSHIZUSHI:** *Pressed sushi with spicy tuna, fresh salmon, eel and avocado, inside tempura, avocado and spicy mayo\** | 13.50 |
| B40. | **PHILADELPHIA:***Smoked salmon and cream cheese* | 6.50 |
| B41. | **RAINBOW:***Tuna, fresh salmon, white fish on top of California* | 9.50 |
| B42. | **RAINBOW 2:** *Tuna, fresh salmon, white fish on top of spicy tuna\** | 9.50 |
| B43. | **RED DRAGON:** S*picy crunchy tuna on top of California\** | 9.00 |
| B44. | **S-2:** *Fresh salmon on top of spicy salmon and cucumber\** | 9.50 |
| B45. | **SALMON SKIN:** *Smoked salmon skin, cucumber and scallion* | 4.50 |
| B46. | **SHRIMP TEMPURA:** *Shrimp tempura, avocado and tobiko with soy pepper* | 7.50 |
| B47. | **SHOGUN:** *Tuna, salmon, yellowtail wrapped in cucumber and rice\** | 9.00 |
| B48. | **SPICY SALMON:***Fresh salmon, cucumber and mayo\** | 4.75 |
| B49. | **SPICY TUNA:***Tuna, scallion, cucumber and spicy mayo\** | 4.75 |
| B50. | **SPICY YELLOWTAIL:** *Yellowtail, cucumber and spicy mayo\** | 7.00 |
| B51. | **SPIDER:** *Soft shell crab, avocado, tobiko* | 7.50 |
| B52. | **SPRING:** *Yellowtail, cucumber, avocado and crabstick\** | 6.50 |
| B53. | **SUMMER:** *Smoked salmon, avocado, cucumber and crabstick* | 6.50 |
| B54. | **T-2:** *Tuna on top of spicy tuna\** | 9.00 |
| B55. | **TRES AMIGO:***Tuna, fresh salmon, yellowtail, avocado and scallion\** | 8.50 |
| B56. | **TUNA:**(inside out roll $2.00 extra)\* | 4.00 |
| B57. | **VEGETABLE:***Avocado, cucumber and squash* | 4.50 |
| B58. | **VALENTINE (Seasonal):** *Sweet shrimp, salmon, avocado, tobiko outside\** | 7.00 |
| B59. | **WINTER:** *Eel, avocado, cucumber and crab stick* | 6.50 |
| B60. | **WRONG ISLAND:***Tuna, eel, avocado, scallion, tempura, spicy mayo and a fresh salmon outside\** | 9.50 |
| B61. | **XMAS:***Tuna, yellowtail, avocado, scallion, tobiko outside\** | 6.75 |
| B62. | **YELLOWTAIL:** *Yellowtail and scallion\** | 7.00 |

**EXTRAS:***Tobiko on outside: .50, extra avocado .50, roll made with brown rice .75, spicy mayo .50, soy pepper .50*

  
*Chicken negimaki and lobster tempura combination*