

WE OFFER A PRIVATE
DINING EXPERIENCE, THE
PERFECT SETTING FOR
YOUR NEXT FAMILY OR
BUSINESS CELEBRATION.
ARIGATO.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

*We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SAKE

Sake is rated on a scale of -70 (sweetest) to +70 (driest).



BENIHANA HOT SAKE (240 Calories) 12./carafe
Our famous award-winning signature sake.
Brewed in Berkeley, California, 9 oz., Junmai +3

JAPANESE ARTISANAL SAKE

(130 Cal./glass; 250 Cal./carafe; 760 Cal./bottle)

	Glass	Carafe	Bottle
MIO SPARKLING SAKE (250 Calories) Delicately bubbly and refreshing, lightly sweet, soft citrus and floral. 300 ml, Nada -70			21.

DASSAI 50 “OTTER FEST” Fragrant and refined, fennel, orange, pepper. 720 ml, Junmai Dai Ginjo, Yamaguchi +4	14.	27.	63.
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KIKUSUI “CHRYSANTHEMUM WATER” Refreshing and elegant, Mandarin orange, banana, floral. 720 ml, Junmai Ginjo, Niigata +1	12.	24.	55.
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SHIMIZU-NO-MAI “PURE DAWN” Balanced and aromatic, orange peel, minerality, Fuji apple. 720 ml, Junmai Ginjo, Akita +3	15.	28.	68.
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SUIGEI “DRUNKEN WHALE” Crisp and robust, floral, citrus, anise. 720 ml, Tokubetsu Junmai, Kochi +7	12.	24.	55.
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SHIRAKABEGURA “THE WHITE LABEL” Mellow and smooth, pear, caramel, nutmeg. 720 ml, Junmai, Hyogo +2	11.	22.	54.
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BENIHANA SPECIAL EDITION SAKE
TYKU sake crafted to complement grilled seafood and meat. This sake is the perfect pairing for our iconic dining experience.
Tokubetsu Junmai, Nara, Japan, +5.4

	12.	24.	53.
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PREMIUM COLD SAKE

	Glass	Carafe	Bottle
SHO CHIKU BAI GINJO (290 Calories) Delicate and smooth, apples, nectarines. 300 ml, +5			21.

HANA FUJI APPLE SAKE (110 Cal./glass; 220 Cal./carafe; 680 Cal./bottle) Aromatic, sweet Fuji apple flavor. 750 ml	9.	15.	38.
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SHO CHIKU BAI NIGORI (130 Cal./glass; 430 Cal./bottle) Lightly filtered, creamy and sweet, coconut, melon. 375 ml, -20	11.		22.
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TYKU COCONUT NIGORI (120 Cal./glass; 320 Cal./bottle) Refreshing with silky texture and hints of vanilla. 330 ml, +1.7	13.		22.
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TYKU CUCUMBER SAKE (120 Cal./glass; 320 Cal./bottle) Light sake infused with crisp cucumber. 330 ml, -7.3	13.		22.
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JAPANESE SPIRITS*

(2 oz. each)

	Glass
SUNTORY WHISKY TOKI™ (130 Cal.) Blend of carefully selected whiskies.	16.

NIKKA COFFEY GRAIN WHISKY (130 Cal.) Single grain whisky, fruity and complex.	15.
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YOKAICHI MUGI SHOCHU (80 Cal.) Refreshing and aromatic.	12.
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iichiko SILHOUETTE SHOCHU (80 Cal.) Outstanding aroma with excellent body.	12.
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* Limited Availability

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WINE LIST

(150 Cal./glass; 230 Cal./carafe; 4 glasses per bottle)

Glass Carafe Bottle

SPARKLING & CHAMPAGNE

La Marca Prosecco (split)	Veneto, Italy	14.		
Nino Franco Prosecco Superiore	Valdobbiadene, Italy			52.
Veuve Clicquot Brut Champagne	France			155.
Dom Perignon Champagne	France			390.

SAUVIGNON BLANC

Joel Gott	California	10.	15.	38.
Loveblock by Kim Crawford	Marlborough, New Zealand	14.	21.	55.
Patient Cottat Sancerre	Sancerre, France			62.
Cloudy Bay	Marlborough, New Zealand			68.

CHARDONNAY

Wente Vineyards ‘Estate Grown’	Livermore Valley, CA	11.	16.	42.
Kendall-Jackson	California	12.	18.	49.
Cakebread Cellars	Napa Valley, CA	19.	28.	70.
Mer Soleil Reserve	Santa Lucia Highlands, CA			69.
Far Niente	Napa Valley, CA			105.

ROSÉ, PINOT GRIGIO & AROMATIC WHITES

Belleruche Rosé	Côtes de Rhône, France	11.	16.	42.
Coppola ‘Bianco’ Pinot Grigio	California	10.	16.	37.
Santa Margherita Pinot Grigio	Valdadige, Italy	14.	21.	60.
Caposaldo Moscato	Italy	10.	15.	36.
Chateau Ste. Michelle Riesling	Columbia Valley, WA	9.	15.	36.

CABERNET SAUVIGNON & BLENDS

Louis M. Martini	Sonoma, CA	12.	18.	48.
Rodney Strong	Alexander Valley, CA	14.	21.	54.
Justin	Paso Robles, CA	19.	28.	71.
The Prisoner Red Blend	Napa Valley, CA			80.
Justification "Right Bank" Blend	Paso Robles, CA			115.
Caymus 'Special Selection'	Napa Valley, CA			215.

PINOT NOIR, MERLOT & MALBEC

La Crema Pinot Noir	Monterey, CA	14.	21.	54.
‘Lyric’ Pinot Noir by Etude	Santa Barbara, CA	13.	19.	48.
Belle Glos "Dairyman" Pinot Noir	Russian River Valley, CA			110.
14 Hands Merlot	Washington State	10.	15.	38.
Duckhorn Merlot	Napa Valley, CA			85.
Don Miguel Gascón Reserva Malbec	Mendoza, Argentina	12.	18.	48.

PLUM WINE

(240 Cal./glass; 350 Cal./carafe; 4 glasses per bottle)

BENIHANA PLUM WINE	Berkeley, California	8.	12.	36.
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BEER

Large Japanese (20 oz 240 cal.)
Domestic & Import (12 oz 150 cal.)
Light Beer (12 oz 100 - 110 cal.)
Draft Beer (16 oz 150 - 200 cal.)
Seasonal Beer (12 oz 200 - 240 cal.)



RAISE YOUR GLASS
FOR A TOAST AND SAY
CHEERS OR KANPAI!

JAPANESE BRANDS

SAPPORO (20.3 oz) | KIRIN ICHIBAN (22 oz) 12.

SAPPORO BLACK (22 oz) 12.

KIRIN LIGHT (12 oz) 8.

DOMESTIC/IMPORT BEER (12 oz)

BUD LIGHT | COORS LIGHT | MICHELOB ULTRA 7.

CORONA | STELLA ARTOIS | HEINEKEN | DOS XX 8.

ANGRY ORCHARD CIDER (220 cal.) 8.

CRAFT

LAGUNITAS IPA (12 oz 190 cal.) 8.

GOLDEN ROAD ‘MANGO CART’ 8.

Local/Seasonal specialties also available.

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but calorie needs vary.

SEAFOOD

5 course meals served with

- BENIHANA ONION SOUP (25 CALORIES) •BENIHANA SALAD (90 CALORIES)
- HIBACHI SHRIMP APPETIZER (40 CALORIES) •HIBACHI VEGETABLES (40 CALORIES)
- HOMEMADE DIPPING SAUCES (10-170 CALORIES) •STEAMED RICE (300 CALORIES)
- JAPANESE HOT GREEN TEA (0 CALORIES)



HIBACHI SHRIMP (200 Calories) 36.
Hibachi shrimp grilled to perfection.

SURF SIDE (290 Calories) 41.

Grilled colossal shrimp, calamari
and tender sea scallops.

COLOSSAL SHRIMP (190 Calories) 42.

Colossal shrimp lightly seasoned and
grilled with lemon and butter.

HIBACHI TUNA STEAK (460 Calories) 35.

Sesame crusted tuna steak* with tomato,
avocado and edamame in a white balsamic sauce.
Served medium rare.

HIBACHI SALMON WITH
AVOCADO TARTAR SAUCE (670 Calories) 34.

Hibachi grilled salmon served with a savory avocado tartar
sauce, with sautéed shiitake mushrooms and asparagus in garlic
butter. Served with sautéed udon noodles.

HIBACHI SCALLOPS (140 Calories) 39.

Tender sea scallops grilled hibachi style
with butter and lemon.

OCEAN TREASURE (250 Calories) 52.

Grilled cold water lobster tail with grilled
sea scallops and colossal shrimp.

TWIN LOBSTER TAILS (130 Calories) 56.

Two cold water lobster tails grilled
with butter and lemon.

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seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions.

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SPECIALTIES

6 course meals served with

- BENIHANA ONION SOUP (25 CALORIES) •BENIHANA SALAD (90 CALORIES)
- HIBACHI SHRIMP APPETIZER (40 CALORIES) •HIBACHI VEGETABLES (40 CALORIES)
- MUSHROOMS (15 CALORIES) •HOMEMADE DIPPING SAUCES (10-170 CALORIES)
- STEAMED RICE (300 CALORIES) •JAPANESE HOT GREEN TEA (0 CALORIES)
- ICE CREAM (90-100 CALORIES) OR SHERBET (100 CALORIES)



EMPEROR’S FEAST (380 Calories) 45.
Filet mignon* and chicken breast grilled
to perfection.

ROCKY’S CHOICE (370 Calories) 40.

Hibachi steak* and chicken breast grilled to your specification.

BENIHANA TRIO (410 Calories) 51.

Filet mignon*, chicken breast and colossal shrimp grilled with
lemon and butter.

BENIHANA SPECIAL (310 Calories) 52.

Hibachi steak* paired with a cold water lobster tail.

BENIHANA DELIGHT (390 Calories) 42.

Chicken breast and colossal shrimp lightly seasoned and grilled.

BENIHANA EXCELLENCE (310 Calories) 43.

Teriyaki beef* julienne with scallions and colossal shrimp.

SPLASH ‘N MEADOW (350 Calories) 47.

Hibachi steak* and colossal shrimp lightly seasoned and grilled to
your specification.

DELUXE TREAT (320 Calories) 59.

Filet mignon* and cold water lobster tail grilled with
butter and lemon.

LAND ‘N SEA (320 Calories) 52.

Tender filet mignon* and sea scallops grilled in butter and lemon.

SAMURAI TREAT (360 Calories) 51.

Filet mignon* and colossal shrimp grilled to perfection
with lemon and butter.

HIBACHI SUPREME (440 Calories) 62.

Chateaubriand*, 8.5 ounces of our finest center cut tenderloin,
served with a grilled cold water lobster tail with butter and lemon.

ENTRÉES

ALL OF OUR BEEF IS USDA CHOICE, AGED TO PERFECTION AND HAND-CUT ON PREMISES.

NOODLE AND TOFU

5 course meals served with

- BENIHANA ONION SOUP (25 CALORIES) •BENIHANA SALAD (90 CALORIES)
- HIBACHI SHRIMP APPETIZER (40 CALORIES) •HIBACHI VEGETABLES (40 CALORIES)
- HOMEMADE DIPPING SAUCES (10-170 CALORIES) •STEAMED RICE (300 CALORIES)
- JAPANESE HOT GREEN TEA (0 CALORIES)



SEAFOOD DIABLO (630 Calories) 36.
Sea scallops, calamari, shrimp, assorted vegetables and Japanese udon noodles grilled in a homemade spicy sauce.

SPICY TOFU STEAK (490 Calories) 26.

Tofu, scallions and cilantro grilled in a special spicy homemade sauce.

YAKISOBA (640 Calories) 28.

Japanese sautéed noodles with chicken and mixed vegetables in a special sauce and sprinkled with sesame seeds.



ENTRÉE COMPLEMENTS

Add to any of our entrées (*excludes lunch entrées*)

- ADD **LOBSTER TAIL** 20. *per person*
- ADD **SCALLOPS** (3.5 OUNCES) 12. *per person*
- ADD **SHRIMP** (8 PIECES) 14. *per person*

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STEAK AND CHICKEN

5 course meals served with

- BENIHANA ONION SOUP (25 CALORIES) •BENIHANA SALAD (90 CALORIES)
- HIBACHI SHRIMP APPETIZER (40 CALORIES) •HIBACHI VEGETABLES (40 CALORIES)
- HOMEMADE DIPPING SAUCES (10-170 CALORIES) •STEAMED RICE (300 CALORIES)
- JAPANESE HOT GREEN TEA (0 CALORIES)



FILET MIGNON (250 Calories) 42.
Tenderloin* and mushrooms lightly seasoned and grilled to perfection.

TERIYAKI CHICKEN (370 Calories) 31.

Chicken breast grilled with mushrooms in a special homemade teriyaki sauce.

SPICY HIBACHI CHICKEN (360 Calories) 31.

Chicken breast grilled with green onions and mushrooms in a special spicy homemade sauce.

HIBACHI CHICKEN (280 Calories) 31.

Chicken breast and mushrooms grilled with butter and sesame seeds.

HIBACHI STEAK (230 Calories) 36.
New York strip steak* and mushrooms hibachi grilled to your specification.

TERIYAKI STEAK (290 Calories) 36.
Thinly sliced steak*, scallions and mushrooms grilled in a homemade teriyaki sauce.

HIBACHI CHATEAUBRIAND (360 Calories) 47.
8.5 ounces of center cut tenderloin* and mushrooms lightly seasoned and grilled with garlic butter.

SPECIALTY COCKTAILS

BENIHANA PUNCH (270 Calories) 13.

Myers's Platinum Rum, Bols strawberry and peach liqueurs and tropical fruit juices.

Enjoy in a signature mug 21.

BENIHANA MOJITO (260 Calories) 13.

Bacardi Silver Rum and Benihana Sake with fresh limes and mint.

COCONUT MOJITO (210 Calories) 13.

Ciroc Coconut Vodka and Malibu Rum with coconut, pineapple, fresh limes and mint.

TOKYO MULE (190 Calories) 13.

Tito's Handmade Vodka and Benihana Sake with crushed cucumber, fresh lime and ginger beer.

WHITE PEACH SAKE SANGRIA

(200 Calories) 13.

White wine, Benihana Sake with pineapple juice, white peach and passion fruit purées.

PRICKLY PEAR MARGARITA

(241 Calories) 14.

Astral Blanco Tequila, lime agave sour and prickly pear purée with a float of Grand Marnier.

LYCHEE BLOSSOM (270 Calories) 14.

Absolut Vodka and St-Germain Elderflower Liqueur with lychee purée and pineapple juice.

BENIHANA LONG ISLAND ICED TEA

(230 Calories) 15.

Bacardi Rum, Hendrick's, Patrón Silver, Grey Goose Vodka and Combier Liqueur, with fresh lemon sour, black tea and a splash of cola.

MAI TAI (270 Calories) 13.

Myers's Platinum Rum with orgeat syrup, Angostura bitters, tropical fruit juices and Myers's Dark Rum float.

Enjoy in a signature mug 21.

EXOTIC MOJITO (200 Calories) 13.

Malibu Mango Rum with passion fruit purée, pineapple juice, fresh limes and mint.

HAIKU COLADA (370 Calories) 13.

Malibu Rum with pineapple and coconut and a strawberry purée swirl (frozen).

KAPPA COLLINS (200 Calories) 13.

Aviation American Gin, TYKU Cucumber Sake, St. Germain, crushed cucumber, lemon.

RED PLUM SAKE SANGRIA

(190 Calories) 13.

Red wine, Benihana Sake, plum wine with pomegranate and orange juices.

YUZU MARGARITA

(235 Calories) 14.

Patrón Silver Tequila and Combier Orange Liqueur with organic agave nectar and yuzu sour mix.

BENI-TINI (180 Calories) 14.

Grey Goose Vodka and Yokaichi Shochu shaken with hibiscus-infused tea and passion fruit purée.

RIISING SUN LEMON DROP

(260 Calories) 14.

Ketel One Citroen Vodka, Cointreau, fresh lemon and PAMA Pomegranate Liqueur with a sugar rim.

ENJOY IN A COLLECTIBLE BENIHANA MUG - ADD 8.

Mugs sold separately. Selection may vary by location.

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SIGNATURE PUNCH BOWLS

BLUE OCEAN (1,220 Calories) 55.

For two or more.

A tropical blue concoction with Malibu Rum, New Amsterdam Pineapple Vodka, sake, blue curaçao and tropical fruit juices.

Add **LA MARCA PROSECCO** (120 Cal.) 12.

BABY BLUE OCEAN (270 Calories) 13.

Single serving.

RED FLOWER (1,120 Calories) 48.

For two or more.

A sweet concoction of Absolut Mango, Stoli Raz, raspberry purée and cranberry juice.

Add **LA MARCA PROSECCO** (120 Cal.) 12.

BABY RED FLOWER (250 Calories) 13.

Single serving.

HURRICANE (990 Calories) 48.

For two or more.

A traditional tropical rum cocktail featuring Sailor Jerry, passion fruit syrup, grenadine and fruit juices.

BABY HURRICANE (220 Calories) 13.

Single serving.

ALCOHOL-FREE

FROZEN SPECIALTIES

MILKSHAKE 8.
Strawberry (307 Cal) or Cookies N Cream (380 Cal).

MANGO COLADA (360 Cal) 8.
Pineapple, coconut and mango purée.

STRAWBERRY PASSION DELIGHT (370 Cal) 8.
Passion fruit with a strawberry swirl.

BANANA BERRY SMOOTHIE (330 Cal) 8.
Strawberry, banana and blueberry.

BENIHANA LEMONADE (130-140 Calories) 7.
Complimentary refills
Raspberry | Mango | Strawberry | Passion Fruit

FRESHLY BREWED ICED TEAS 5.
Complimentary refills
Benihana “Red Flower” Hibiscus Blend *Caffeine free* (20 Calories)
Passion Fruit Green Tea (30 Cal.) | Black *Organic* (0 Cal.)

RAMUNE 7.
Classic Japanese bottled soda with a “pop!”
Lemon-Lime (80 Calories) | Grape (100 Calories) | Strawberry (100 Calories)

WATER (0 Calories) 6./8.
Fiji, Natural Artesian, Still
San Pellegrino, Sparkling Mineral Water

SODA 5.
Complimentary refills
Pepsi | Sierra Mist | Dr. Pepper | Lemonade | Ginger Ale (100 Calories)
Diet Pepsi (0 Calories)

RED BULL (8.4 oz 110 Calories) 7.
SUGAR FREE RED BULL (8.4 oz 0 Calories) 7.

APPETIZERS

SEAWEED SALAD (110 Calories) 6.
Soy, sesame and lemon.
EDAMAME (120 Calories) 7.
Served warm and sprinkled with sea salt.

SPICY EDAMAME (378 Calories) 8.
Sautéed with garlic butter and spicy teriyaki sauce.
TUNA* POKE (REGULAR OR SPICY) (145-305 Calories) 15.
Onions, seaweed salad, sweet soy sauce, cucumber and lemon.

VEGETABLE TEMPURA (590 Calories) 13.
Bell pepper, onion, asparagus, carrot and shiitake mushroom.

SUSHI* SAMPLER (220 Calories) 20.
Tuna*, salmon*, snapper*, yellowtail* and shrimp nigiri.

SASHIMI* SAMPLER (140 Calories) 21.
Tuna*, salmon* and snapper*.

SHRIMP TEMPURA (500 Calories) 17.
Crunchy tempura shrimp, carrot, asparagus and onion.

SHRIMP SAUTÉ (60 Calories) 15.
Hint of butter and lemon served with our homemade ginger sauce.

SOFT SHELL CRAB (290 Calories) 17.
Tempura soft shell crabs, momiji, scallion and ponzu sauce.

TUNA* TATAKI (130 Calories) 13.
Seared sashimi grade tuna served with ponzu sauce.

CHILI PONZU YELLOWTAIL (190 Calories) 15.
Yellowtail*, jalapeño, cilantro and chili ponzu sauce.

SIDE ORDERS

HIBACHI CHICKEN RICE (440 Cal) 7.
The original Benihana classic. Grilled chicken, rice, egg and chopped vegetables with garlic flavored butter.
ADD SHRIMP (435 Cal) 2.
ADD BEEF (468 Cal) 2.

BROWN RICE (250 Calories) 5.

MISO SOUP (35 Calories) 5.
A delicious blend of miso, green onion and tofu.

SPICY CHICKEN RICE (470 Calories) 7.

BENIHANA SALAD (90 Calories) 5.
Crisp greens, red cabbage, carrots and grape tomatoes in a homemade tangy ginger dressing.

BENIHANA ONION SOUP (25 Calories) 5.
This homemade Benihana specialty has been a favorite since 1964.

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SUSHI COMBINATIONS

Served with Benihana salad (90 Calories) and miso soup (35 Calories).

SUSHI* (570 Calories) 26.
California[†] Roll with an assortment of fresh nigiri.

SUSHI* DELUXE (610 Calories) 34.
One Tuna* Roll with an assortment of fresh nigiri.

SASHIMI* WITH RICE (630 Calories) 27.
An assortment of fresh sashimi served with steamed rice.

SUSHI/SASHIMI* WITH RICE (850 Calories) 38.
An assortment of sushi and sashimi served with steamed rice.

SASHIMI/NIGIRI

EGG* (25-50 Calories) 7.
SHRIMP (10-30 Calories) 8.
ALBACORE TUNA* (30-55 Calories) 8.
SNAPPER* (10-30 Calories) 7.
OCTOPUS (10-30 Calories) 7.
SALMON* (35-55 Calories) 8.
EEL (60-80 Calories) 8.
TUNA* (20-40 Calories) 8.
YELLOWTAIL* (40-65 Calories) 8.

ROLLS

CUCUMBER ROLL (240 Calories) 8.
SALMON* ROLL (250 Calories) 9.
YELLOWTAIL* ROLL (230 Calories) 9.
TUNA* ROLL (210 Calories) 8.
CALIFORNIA* ROLL (330 Calories) 14.
EEL ROLL (420 Calories) 14.
SHRIMP TEMPURA ROLL (400 Calories) 15.

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[†]Kani kama crab & kani kama crab mix contain imitation crab.

SPECIALTY SUSHI

SHRIMP LOVERS ROLL (440 Calories) 20.
Crab[†], avocado, shrimp tempura, shrimp, cucumber.

ALASKAN ROLL (450 Calories) 16.
Crab , avocado, salmon*, cucumber.

VEGETABLE ROLL (300 Calories) 14.
Green leaf, avocado, cucumber, red cabbage, yamagobo.

SPICY TUNA ROLL (320 Calories) 16.
Tuna*, cucumber, spicy sauce.

PHILADELPHIA ROLL (380 Calories) 16.
Salmon*, cream cheese, cucumber, avocado.

LAS VEGAS ROLL *Deep fried* (560 Calories) 18.
Salmon, avocado, cream cheese, jalapeño, spicy sauce on top.

SHRIMP CRUNCHY ROLL (500 Calories) 19.
Shrimp tempura, avocado, cucumber, crab[†], tempura crumbs.

DRAGON ROLL (570 Calories) 21.
Eel, avocado, crab[†], cucumber.

RAINBOW ROLL (430 Calories) 22.
Tuna*, shrimp, yellowtail*, snapper*, salmon*, crab[†], avocado, cucumber.

SPIDER ROLL (450 Calories) 22.
Soft shell crab, crab[†], green leaf, cucumber, avocado, soybean paper, yamagobo.

LOBSTER ROLL (430 Calories) 36.
Lobster tempura, crab[†], cucumber, romaine lettuce.
Comes with one Lobster Roll and two Lobster Hand Rolls.

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