



The Bar at Benihana

in Chicago and San Francisco in 1968 and 1969, respectively. By 1972, the Harvard Business School selected Rocky Aoki and Benihana for a case study on entrepreneurial success. Much of Benihana's success, as seen in the Harvard case study, is attributed to Rocky's vision. Time after time, people advised Rocky to put forks in his restaurants, but he continued to provide chopsticks as utensils. He fully believed in America's potential and unaware willingness to adopt chopsticks when eating Asian food. Soy sauce, chopsticks and sushi are just a few things that were soon adopted into American culture, for which Rocky and Benihana played a major part in.

Since passing away in 2008, Rocky Aoki left a legacy behind that commands admiration in multiple respects. Not only did he introduce Japanese cuisine to mainstream America and other parts of the world, but he did so with vision and flair. His drive for success and closeness to the restaurant he created is unparalleled. People close to Rocky remember him often saying, "Benihana is my baby. Benihana is my life." Through the colorful life of Rocky Aoki, one can understand that the history and richness of Benihana of Tokyo follows suit to its impressive creator and founder.

Menu

The meal begins with a delicate Japanese onion soup, followed by a salad with ginger dressing. The chef will prepare your chicken, lamb or seafood, along with vegetables, hibachi-style on the sizzling grill surface.



The Dine-in area of Benihana

Be sure to enjoy the show, because Benihana chefs perform a variety of tricks that include your food as they cook it.

The entrée is served with homemade dipping sauces and steamed rice, or if one prefers Benihana's mouthwatering Hibachi chicken fried rice. One may also order tempura, sushi and specialty rolls. Benihana can accommodate groups of all sizes, and the

more the merrier at the teppanyaki tables. Even if you come on your own, you can join others at the table for a freshly cooked meal and a show.

Rediscover the personalized experience of having your choice of succulent seafood, tender chicken, juicy steaks, and garden-fresh vegetables grilled to delicious perfection in an extraordinary theater that will feed the senses and entertain the appetite.

Writer's Recommendations

HIBACHI LAMB (100g /150g)

imported New Zealand tenderloin

INR1,575 / 1,990

CHEESECAKE DUMPLING

served with mixed berries sauce, vanilla ice cream &

INR375