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**BENIHANA INVITES GUESTS TO INDULGE IN NEW CULINARY OFFERINGS AND
ENHANCED DINING EXPERIENCE**

Benihana Announces Additions and Upgrades to its Legendary Menu

Miami, Fla., (October 16, 2009) – Benihana Inc., operator of the nation’s largest chain of Japanese theme and sushi restaurants, today announced the unveiling of delicious new additions to the famed Benihana menu. The new menu offerings are part of the company’s Teppanyaki Renewal Program, which will enhance the overall guest dining experience at Benihana locations nationwide.

Available immediately at all 64 company-owned Benihana restaurants across the country, the new menu includes a 12-ounce Imperial Steak; Hibachi Lemon Chicken; an Emperor’s Salad with a choice of shrimp, steak or chicken; Spicy Tofu Steak; Colossal Mango Shrimp; the Garden Delight, steamed vegetables prepared using a specialty steamer on the Teppanyaki grill; Spicy Seafood Soup and the Yummi-Taki, a deliciously fresh combination of orange sorbet, fresh fruit, berries and cheesecake tempura bites.

“At a time when many restaurants are cutting corners in an effort to save on costs, we are improving our food quality and variety without any entrée price increases,” said Richard C. Stockinger, Chief Executive Officer, Benihana Inc. “We are fully committed to offering our guests the very best dining experience.”

In addition to providing guests a new selection of menu offerings, Benihana has also put a variety of food enhancements in place. The restaurant has upgraded its tenderloin to

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USDA Choice, improved its chicken product and enhanced cooking methods to improve flavor. The specification and preparation process of cold water lobster tails and scallops have been modified and the entrée shrimp has been dramatically improved with the introduction of colossal shrimp. In order to maximize freshness, all produce is cut on premises, and salads now include Romaine and Iceberg lettuce and grape tomatoes. Additionally, Haagen-Dazs® Ice Cream and Bindi® Sorbet have been added to the menu as the restaurant's premium dessert brands.

Benihana has also revitalized its beverage menu which features new specialty and Sake cocktails, and an enhanced hot Sake menu with items that are currently only found in Japan. The wine program has also been upgraded with the addition of new wines, new glasses and temperature-controlled wine storage.

Other enhancements to the dining experience include table top presentation, steps of service, red linen napkins and standardized dress attire for all Benihana Teppanyaki chefs and restaurant staff. The Company has also begun work at select restaurants on maximizing visibility with signage, including lighting the blue roofs where appropriate, and identifying opportunities for additional seating, particularly at South Florida waterfront locations.

For more information, please visit www.Benihana.com.

About Benihana

Benihana Inc. (NASDAQ GS: BNHN and BNHNA) is the nation's leading operator of Japanese theme and sushi restaurants, with 64 Benihana, 25 RA Sushi and nine Haru restaurants. Famous for its entertaining chefs who present and prepare delicious Teppanyaki entrees at hibachi tables, as well as sushi and other Japanese favorites, Benihana introduced Japanese food to America in 1964. RA Sushi offers a subtly sexy and energetic experience with a hip ambience, and Haru is an urban, upscale sushi concept. In addition, twenty-two franchised Benihana restaurants operate in the U.S., Latin America and the Caribbean.

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