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Media Contacts:

Danny Jovic, 954-776-1999, ext. 226

dannyjovic@piersongrant.com

Jane Grant, 954-776-1999, ext. 224

jgrant@piersongrant.com

Add Some Punch to Your Labor Day Party with Benihana's New Sake Sangria

MIAMI, Fla. (August 14, 2008) – Celebrate the last major weekend of the summer with Benihana's cool new specialty drink – the Benihana Sake Sangria – a Spanish favorite with Japanese flair. Japanese sake adds extra punch to the rich, fruity flavors of this popular drink.

The new Sake Sangria specialty drink will be available at all Benihana restaurants beginning Labor Day, September 1. Benihana is famous for bringing Japanese cuisine to mainstream America, with its theatrical performing chefs preparing and serving meals before guests at teppanyaki tables. Blending exotic Japanese dishes with a dazzling chef performance has been the restaurant company's recipe for success since 1964.

Benihana invites you to delight your Labor Day guests with this at-home version of refreshing Sake Sangria. To find the Benihana restaurant nearest you, please visit www.benihana.com.

Sake Sangria From Benihana

Ingredients, per person

1 oz	Sake
3 oz	Beaujolais wine
1 oz	Plum wine
1/4 oz	Grenadine syrup
1 1/2 oz	Orange juice
1	Orange slices
1	Apple

Method

1. Start by slicing an apple and an orange into 1/2 wedges.
2. Mix sake, Beaujolais and plum wine, grenadine syrup and orange juice in a cool, tall mixing glass.
3. Squeeze 2 orange wedges into the mix and drop them into the mixing glass.
4. Add 1 apple wedge.
5. Add ice and shake vigorously for ten seconds with a cocktail shaker.
6. Garnish with an orange wedge.

About Benihana

Benihana Inc. (NASDAQ: NMS: BNHN and BNHNA) operates 60 Benihana teppanyaki restaurants, nine Haru restaurants, and twenty one Ra Sushi restaurants. Under development at present are fourteen restaurants: eight Benihana teppanyaki restaurants and six RA Sushi restaurants. In addition, nineteen franchised Benihana teppanyaki restaurants are operating in the U.S., Latin America and the Caribbean.

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