

れんが家の哲学 / Rengaya 经营理念

RENGAYA'S PHILOSOPHY

ONKOCHISHIN

温故知新

「故きを温ねて新しきを知る」

Creating a path for the future by learning from the past.

温习过往宝贵经验，习得新知开创新的里程。

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日本独特の焼肉文化と伝統を軸に、さらなる「和の舞台」の幕が開きます。  
厳選された素材と、おもてなしの心を、視・聴・嗅・味・触の五感でご堪能ください。  
れんが家の歴史に、今、令和新時代を創造してゆきます。

Introducing a new era of Japanese cuisine  
that expands the unique yakiniku culture and traditions of Japan.

Satiate all five senses with meticulously selected ingredients and  
the famous Japanese spirit of hospitality.

We're building upon Rengaya's rich history to create a new era of harmony.

以日本独特的烤肉文化与传统为主轴，拉开了展现「日本文化舞台」的序幕。  
甄选上等食材，匠心烹饪，呈献给客户视觉、听觉、嗅觉、味觉、触觉的全感官盛宴。  
我们立足于 RENGAYA 悠久丰富的历史，致力于打造全新的“令和”时代。

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RENGAYA SINCE 1993

FOOD ALLERGY NOTICE:  
IF YOU HAVE A FOOD ALLERGY REQUIREMENT PLEASE INFORM US BEFORE YOU PLACE YOUR ORDER.

BRING YOUR OWN CAKES: \$20/PER CAKE

## Rengaya "Diamond"

500 PP

MIN. ORDER 2 P

### APERITIF

お好みあらごし酒

#### Aragoshi Flavoured Sake

choice of your favourite  
yuzu, momo, umeshu, spicy ginger

### APPETIZER

お好みサラダ一品

#### Salad

choice of your favourite  
salad from the menu

生かき2種

#### "Diamond" Fresh Oysters

oscieia black river caviar, dashi ponzu & cre'me fraiche  
ikura, yuzu juice & cre'me fraiche

極上3種お刺身盛り

#### "Diamond" Sashimi Plate

slow cooked abalone & today's sashimi (2 kinds)

### YAKINIKU (BBQ)

タスマニア産 ロブスター焼き 焼き野菜添え

#### TAS Lobster

w/ vegetables  
served w/ yuzu mayo dipping sauce

特上 和牛タン

#### Premium Wagyu OX-Tongue

thick cut w/ natural salt & black pepper

鹿児島和牛 シャトーブリアン 焼き野菜添え

#### A5 Kagoshima Chateaubriand

w/ vegetables

鹿児島和牛 カルビ 焼き野菜添え

#### A5 Kagoshima Wagyu Short Rib

w/ vegetables

### RICE

極上 軍艦寿司盛合わせ

#### "Diamond" Sushi Plate

oscieira black river caviar gunkan,  
foie gras gunkan,  
premium crab gunkan,

ロブスターのお味噌汁

#### Lobster Miso Soup

### DESSERT

本日のデザート一品

#### Today's Dessert

## Rengaya "Platinum"

300 PP

MIN. ORDER 2 P

### APERITIF

お好みあらごし酒

#### Aragoshi Flavoured Sake

choice of your favourite  
yuzu, momo, umeshu, spicy ginger

### APPETIZER

お好みサラダ一品

#### Salad

choice of your favourite  
salad from the menu

本日の3種お刺身盛り

#### Assorted Sashimi

today's assorted sashimi (3 kinds)

トリュフ枝豆

#### Truffle Edamame in a Bag

### YAKINIKU (BBQ)

No.1 スキャンピーのレモンバターと煮アワビ

#### No.1 Scampi & Baby Abalone

no.1 scampi w/ lemon butter &  
slow cooked baby abalone w/ soy butter

特上 和牛タン

#### Premium Wagyu OX-Tongue

thick cut w/ natural salt & black pepper

鹿児島和牛 サーロインステーキ 焼き野菜添え

#### A5 Kagoshima Wagyu Sirloin Steak

w/ vegetables

鹿児島和牛 カルビ 焼き野菜添え

#### A5 Kagoshima Wagyu Short Rib

w/ vegetables

### RICE

お好みの丼ご飯

#### Choice of Your Favourite Rice

jako rice, kaisen chirashi or  
today's nigiri sushi (3 pcs)

スキャンピーのお味噌汁

#### Scampi Miso Soup

### DESSERT

本日のデザート一品

#### Today's Dessert

## Rengaya "Gold"

200 PP

MIN. ORDER 2 P

APPETIZER

お好みサラダ一品

### Salad

choice of your favourite  
salad from the menu

本日の3種お刺身盛り

### Assorted Sashimi

today's assorted sashimi (3 kinds)

自家製キムチの盛合せ または 枝豆

### Assorted Kimchi or Edamame

YAKINIKU (BBQ)

No.1 スキャンピーのレモンバター

### No.1 Scampi

no.1 scampi w/ lemon butter

薄切り 牛タン

### Special OX-Tongue

thin cut w/ natural salt, black pepper

M9+ 和牛 サーロインステーキ 焼き野菜添え

### M9+ Wagyu Sirloin Steak

w/ vegetables

M9+ 和牛 カルビ 焼き野菜添え

### M9+ Wagyu Short Rib

w/ vegetables

包み野菜と自家製味噌ディップ

### Wrap-Up Lettuce Leaves

w/ miso dip

RICE

お好みの丼ご飯

### Choice of Your Favourite Rice

jako rice, kaisen chirashi or  
today's roll sushi (4 pcs)

スキャンピーのお味噌汁

### Scampi Miso Soup

DESSERT

本日のデザート一品

### Today's Dessert

## Rengaya "Silver"

150 PP

MIN. ORDER 2 P

APPETIZER

お好みサラダ一品

### Salad

prawn cocktail salad  
salmon avocado salad or seaweed salad

本日の2種お刺身盛り

### Assorted Sashimi

today's assorted sashimi (2 kinds)

自家製キムチの盛合せ または 枝豆

### Assorted Kimchi or Edamame

YAKINIKU (BBQ)

薄切り 牛タン

### Special OX-Tongue

thin cut w/ natural salt, black pepper

M9+ 和牛 サーロインステーキ 焼き野菜添え

### M9+ Wagyu Sirloin Steak

w/ vegetables

M9+ 和牛 カルビ 焼き野菜添え

### M9+ Wagyu Short Rib

w/ vegetables

U6 車海老のガーリックバター

### U6 King prawn

w/ garlic butter

包み野菜と自家製味噌ディップ

### Wrap-Up Lettuce Leaves

w/ miso dip

RICE

お好みの丼ご飯

### Choice of Your Favourite Rice

Rengaya's bibimbap,  
egg & seaweed porridge or  
premium Japanese rice w/ miso soup

DESSERT

ジェラート または シャーベット

### Gelato or Sorbet

matcha, kurogoma, vanilla gelato or yuzu sorbet

## Japan's Premium "Kagani"

Japanese Crab From Hokkaido, Japan  
 "Kegani" is a popular crab of Hokkaido.  
 The meat is tender, sweet and juicy.

*Seasonal*

北海道 毛蟹

**Hokkaido "Kegani"**

100G 36

w/ ponzu citrus vinegar

APPROX. WEIGHT 800G-1KG



PRE-ORDER ONLY/

**TAKEAWAY  
 AVAILABLE**



## TAS Lobster Sashimi



タスマニア産 活ロブスター刺身

700-750G

**TAS Live Lobster Sashimi**

M.P.

\*pre-order available



*Darya Caviar, IRAN*

Iranian Caviar uses natural waters from the Caspian Sea. The sustainable and natural features of the pure Caspian Sea waters are the native habitat of sturgeon fish and thus an excellent ecosystem that ensures the quality of the most exquisite delicacy. A League of its Own.



ダリア インペリアルベルーガ

**Darya Caviar Imperial Beluga**  
 w/ cre'me fraiche, pancakes

Darya Imperial Beluga sturgeon is imported from Iran, farmed in the fresh waters of the Caspian sea. Beluga caviar is the finest of all caviars. Paired with the finest sparkling wines or chilled vodka.

30G 330

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## Sashimi Plate

特選刺身盛り

### Sashimi Premium

Japan's premium tuna, TAS salmon, hiramasa kingfish, dashi-ponzu oysters, slow cooked abalone, extra large size scampi & chef's suggestion today's sashimi.

FOR 5-6 179

EXTRA NO.1 SCAMPI 25



上刺身盛り

### Sashimi Classics

Japan's premium tuna, TAS salmon, hiramasa kingfish, dashi ponzu oysters & chef's suggestion today's sashimi.

FOR 3-4 98



刺身盛り 二人前

### Sashimi for 2

Japan's premium tuna, TAS salmon, hiramasa kingfish & chef's suggestion today's sashimi. 7 kinds of sashimi.

48



スキャンピー 刺身

### No.1 Scampi Sashimi

extra large size

2 PCS 49

## Northern Bluefin Tuna from "NAGASAKI" JAPAN

RENGAYA Brings Japan's blessed Nature to You

### Japan's Premium Tuna "O-TORO" Sashimi

most prized part of the tuna belly. Melts in your mouth.

6 PCS 48

### Japan's Premium Tuna "CHU-TORO" Sashimi

perfect blend of o-toro and meaty red part.

6 PCS 45

### Japan's Premium Tuna "AKAMI" Sashimi

perfect meaty red part.

6 PCS 39



### Japan's Premium Tuna "O-TORO" GUNKAN-Sushi

chopped desirable part of tuna sashimi, shallots on sushi rice wrapped with nori.

1 PC 19

### Japan's Premium Tuna "NEGI-TORO" ROLL-Sushi (uramaki)

chopped desirable part of tuna sashimi, shallots, nori in inside out roll.

36

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PLEASE NOTE THAT A SURCHARGE OF 10% APPLIES ON SUNDAYS, 15% ON PUBLIC HOLIDAYS.

## Sashimi Bar

### TORO (BELLY) SASHIMI SELECTION

limited

サーモントロ 刺身

**TAS Salmon Belly Sashimi** 7 PCS 26

はまちトロ 刺身

**Hiramasu Kingfish Belly Sashimi** 7 PCS 29

### SASHIMI SELECTION

サーモン 刺身

**TAS Salmon Sashimi** 7 PCS 23

はまち 刺身

**Hiramasu Kingfish Sashimi** 7 PCS 25



アワビ 刺身

**Abalone Sashimi** 33

slow cooked very tender abalone w/ wasabi



北海道ホタテ 刺身

**Hokkaido Scallop Sashimi** 29



ウニボート

**Premium TAS  
"Uni" BOAT**

Lots of fresh creamy sea urchin sashimi on wooden boat. served with freshly grated wasabi

100G 135

## Freshly Shucked Oyster



MIN. ORDER 2PCS

生カキ&レモン

**Natural Oyster** 1PC 6

freshly served oyster w/ fresh lemon.

生カキ&ポン酢

**Dashi Ponzu Oyster** 1PC 6

freshly served oyster w/ homemade dashi ponzu.

生カキ&ゆず

**Yuzu Pepper Oyster** 1PC 6

freshly served oyster w/ special yuzu citrus pepper dressing.



生カキ&キャビア

**Fresh Oyster &  
Premium Caviar**

OSCIEIRA black river caviar, cre'me fraiche, dashi ponzu, gold flakes

1PC 33



生カキ&いくら

**Fresh Oyster &  
Ikura**

salmon roe, cre'me fraiche, yuzu juice

1PC 16



生カキ&和牛

**Fresh Oyster &  
Wagyu**

momiji-oroshi (granted radish & red chili), dashi soy sauce jelly, dashi ponzu

1PC 13

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## Carpaccio & Wagyu Tartar



南洋金目鯛の薄造り

### Imperador "Usuzukuri"

39

thinly sliced imperador w/ momiji-oroshi (grated radish with chilli), chive & ponzu dipping sauce.



南洋金目鯛のカルパッチョ

### Imperador "Carpaccio"

39

thinly sliced imperador w/ sesame seeds, chive & original yuzu dressing sauce.



白身魚のカルパッチョ

### Seasonal Fish Carpaccio

38

daily catch \*white fish sashimi w/ yuzu citrus dressing.  
\*please ask our friendly staff.



ホタテとカラスミのカルパッチョ

### Scallop & Karasumi Carpaccio

36

fresh scallop, dried mullet roe (karasumi), finger lime w/ ponzu vinegar & yuzu pepper.



特選 和牛ユッケ

### M9+ Wagyu "Yukke"

35

M9+ wagyu tartar served w/ finely chopped shallot, sesame oil, garlic & egg yolk on top.



特選 和牛カルパッチョ

### M9+ Wagyu "Carpaccio"

39

thinly sliced M9+ wagyu served w/ soy french dressing.

## Otsumami

トリュフ枝付き枝豆

### Truffle Edamame in a Bag

15

edamame w/ premium black truffle oil & truffle salt in a paper bag.

枝付き枝豆

### Traditional Edamame

8

w/ japanese hakata salt.

5種ナムル

### Namuru

12

sesame oil seasoned vegetables.



## Traditional Kimchi

FERMENTED  
SPICY VEGETABLES

白菜キムチ

### Chinese Cabbage Kimchi

7

大根キムチ

### Radish Kimchi

7

クリームチーズキムチ

### Cream Cheese & Walnuts Kimchi

8

3種キムチ盛合せ

### 3 Kinds of Assorted Kimchi

15

chinese cabbage, radish, cream cheese & walnuts kimchi.

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# Rengaya's Special Sushi

## PREMIUM GUNKAN SELECTION



キャビア & うに 軍艦にぎり

### Premium Caviar & Uni Gunkan Sushi

OSCIEIRA black river caviar 10g & sea urchin.

1 PC 55



シェフゆたか コレクション

### Chef Yutaka "Collection"

chopped JPN tuna toro, scampi, TAS sea urchin, OSCIEIRA black river caviar, shiso leaf, soy dashi jelly, gold flakes

1 PC 48



キャビア 軍艦にぎり

### Premium Caviar Gunkan Sushi

OSCIEIRA black river caviar 15g

1 PC 55



シェフゆたか スペシャル

### Chef Yutaka "Special"

chopped JPN tuna toro, TAS sea urchin, shiso leaf, soy dashi jelly, gold flakes

1 PC 35



キャビア 軍艦にぎり

### Premium Caviar & Cream Gunkan Sushi

OSCIEIRA black river caviar 10g, cre'me fraiche, gold flakes

1 PC 50



ウニ 軍艦

### Premium Uni Gunkan Sushi

sea urchin w/ soy jelly, gold flakes

MIN. ORDER 2PCS

1 PC 25



極上 フォアグラ軍艦にぎり

### Foie Gras Gunkan Sushi

grilled french duck liver

1 PC 25



カニとウニ 軍艦

### Premium Crab & Uni Gunkan Sushi

spanner crab meat, sea urchin, gold flakes, soy jelly

MIN. ORDER 2PCS

1 PCS 24



カニ 軍艦

### Premium Crab Gunkan Sushi

spanner crab meat, ikura, gold flakes, soy jelly

MIN. ORDER 2PCS

1 PC 15

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Rengaya  
M9 Wagyu Sushi



れんが家 3種 キャビア & 特上和牛軍艦  
**“Premium Black Caviar”  
 Wagyu Sushi Plate** 88  
 ikura & caviar, uni & caviar, foie gras & caviar



れんが家 3種 特上和牛軍艦  
**Wagyu Sushi Plate** 75  
 ikura & wagyu, uni & wagyu, foie gras & wagyu



れんが家 フォアグラ & 特上和牛軍艦  
**Foie Gras & Wagyu Sushi** 1PC 29  
 grilled french duck liver, gold flakes



れんが家 うに & 特上和牛軍艦  
**Uni & Wagyu Sushi** 1PC 29  
 sea urchin, dashi soy sauce jelly, gold flakes



れんが家 いくら & 特上和牛軍艦  
**Ikura & Wagyu Sushi** 1PC 23  
 salmon roe, gold flakes



特上 和牛ウニにぎり  
**Wagyu &  
 Uni Nigiri**  
 M9+ wagyu,  
 fresh sea urchin &  
 caviar.  
 RAW OR  ABURI  
 (LIGHTLY SEARED)  
 MIN. ORDER 2PCS  
 1PC 26



特上 和牛にぎり  
**Wagyu Nigiri**  
 M9+ wagyu,  
 wasabi.  
 RAW OR  ABURI  
 (LIGHTLY SEARED)  
 MIN. ORDER 2PCS  
 1PC 18

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# Rengaya's Sushi

## NIGIRI SELECTION

MIN. ORDER 2PCS

南洋キンメ鯛

### Imperador

1 PC 15

イクラ

### Ikura SALMON ROE

1 PC 12

タスマニア サーモン

### TAS Salmon RAW / ABURI (SEARED)

1 PC 8

長崎 マグロ

### Japan's Premium Tuna RAW / ABURI (SEARED)

1 PC 13

北海道 ほたて

### Hokkaido Hotate SCALLOP

1 PC 10



あなごとウニとキャビアのにぎり

### Japan's Premium Anago Royal Nigiri

cooked sea eel, nori, sea urchin, OSCIEIRA black river caviar, gold flakes, special teriyaki sauce.

1 PC 34 MIN. ORDER 2PCS



スキャンピー (にぎり)

### No.3 Scampi Nigiri

RAW / ABURI (LIGHTLY SEARED)

w/ chopped shio konbu.

1 PC 18 MIN. ORDER 2PCS



あなごとウニとイクラのにぎり

### Japan's Premium Anago DLX Nigiri

cooked sea eel, nori, sea urchin, ikura, special teriyaki sauce.

1 PC 24 MIN. ORDER 2PCS



鰻 (にぎり)

### Japan's Premium "Unagi" Nigiri

lightly seared teriyaki eel from Japan, nori, sesame seed.

1 PC 15 MIN. ORDER 2PCS



あなご (にぎり)

### Japan's Premium Anago Nigiri

cooked sea eel, nori, special teriyaki sauce.

1 PC 14 MIN. ORDER 2PCS

## Wagyu Sushi Roll

れんが家 特上和牛炙り ロール寿司

### Rengaya Signature Wagyu Aburi Sushi Roll

43

lightly seared M9+ wagyu slice on the top of slow cooked M9+ wagyu, mayo uramaki sushi roll.



## Sushi Roll



ダイナマイト ロール

### Dynamite Roll

spicy raw tuna, cucumber & mayo.

19



サーモン & アボカド ロール

### Salmon & Avocado Roll

salmon, avocado, tobiko & mayo.

19

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# Salad



カニのサラダ

## Premium Crab Lover Salad 33

a lot of premium spanner crab, avocado, tobiko, sliced onion, mixed leaf served w/ wasabi mayo & french dressing.



サーモンとアボカドのサラダ

## Salmon Avocado 19

chopped salmon, tobiko, fresh avocado, sliced onion, dried tomato & mixed leaf served w/ wasabi mayo & soy french dressing.



海老のカクテルサラダ

## Prawn Cocktail 19

boiled prawns, fresh avocado, tobiko, sliced onion, dried tomato & mixed leaf served w/ wasabi mayo & french dressing.



ほうれん草とアーモンドのサラダ

## Spinach & Almond 15

fresh spinach, tuna flake, sliced onion & almond served w/ soy sauce dressing.



ピリ辛きのこサラダ

## Chili Mushroom Salad 15

chili marinated mushrooms, sliced onion & mixed leaf served w/ french dressing.



海藻サラダ

## Seaweed Salad 18

mix seaweed, dried bonito flake & mixed leaf served w/ creamy sesame & french dressing.



ミックスグリーンサラダ

## Mixed Green Salad 15

dried tomato, caper, fresh avocado, parmesan cheese, sliced onion & mixed leaf served w/ french dressing.



包み野菜と自家製味噌ディップ

## Wrap-Up Lettuce Leaves 12

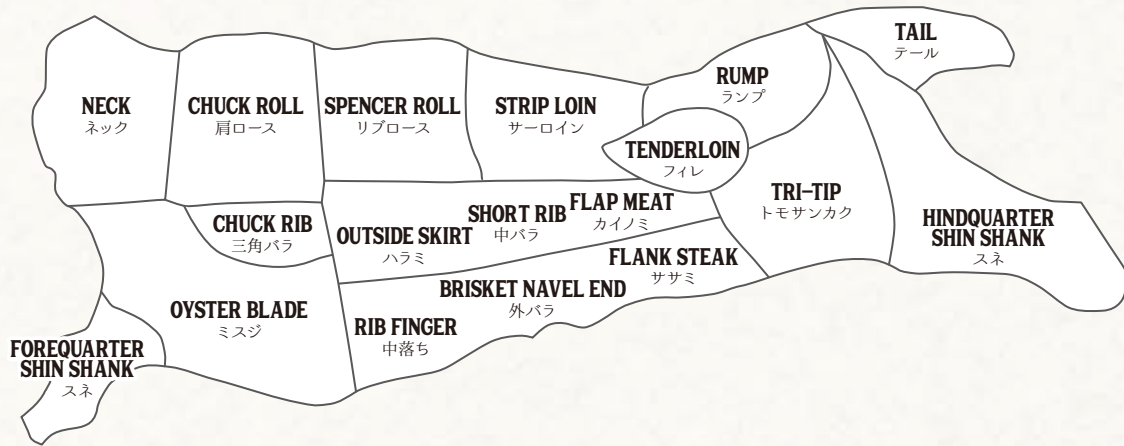
sunny lettuce, cabbage & green chili served w/ homemade miso dip.

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## Rengaya Yakiniku.

Our focus is on carefully selected Wagyu (MB7+~MB9+) that is Halal certified.  
Our wagyu arrive daily, and are kept fresh in chilled storage and served to you.  
Enjoy the best wagyu together with sides dishes.



# 焼肉

### *How to cook and eat Yakiniku.*

Yakiniku (authentic Japanese BBQ) is a cooking style in which fresh, seasoned ingredients such as meat, seafood and vegetables are placed on a mesh and grilled over a direct flame. Once the ingredients is cooked to your liking remove from the grill and dip in the appropriate sauce then eat. Enjoy the taste of Rengaya's Yakiniku.

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# Home Aged Wagyu OX-Tongue

The latest AGED fusion evokes a deep "UMAMI" flavour

超熟成和牛タン

## “Home Aged” Wagyu OX-Tongue

perfectly aged in 30 days  
dry-aged weight varies approx between  
1.2kg-1.5kg (for 3-4 pp.)  
served with fresh lemon & yuzu citrus pepper



\*Please ask your waiter for today's availability.

only the best part of the tongue will be served  
(30%-40% of whole tongue)

LIMITED  
TIME  
ONLY



## OX-Tongue BBQ Selection



特上和牛タン

### Premium Wagyu OX-Tongue

wagyu ox-tongue, juicy and tender.  
served w/ natural salt & yuzu citrus pepper.

100G 58 50G 31

薄切り 上牛タン

### Special OX-Tongue

ox-tongue in thin hand cut.  
served w/ natural salt & black pepper.

100G 35 50G 19



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# A5 Kagoshima Wagyu

IMPORTED FROM KAGOSHIMA JAPAN

鹿児島和牛

## WHAT IS KAGOSHIMA BEEF ?

Kagoshima Black cattle are blessed with the sun and natural surroundings of a warm tropical island. The principal characteristics of the meat are its tenderness and full-bodied flavour, together with well-balanced fat marbling throughout the muscle fibres.

Only cattle of Grade 4 (A4, B4) or higher are stamped with the “Kagoshima Beef”  
Rengaya uses only A5 Grade “Kagoshima Beef”

## Plate for 3-4



SALT & PEPPER

A5 鹿児島和牛 プレミアムプレート

A5 Kagoshima Wagyu Premium Plate 500G FOR 3-4 348

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FOOD ALLERGY NOTICE: IF YOU HAVE A FOOD ALLERGY REQUIREMENT PLEASE INFORM US BEFORE YOU PLACE YOUR ORDER.

A5 Kagoshima Wagyu  
Plate for 2



SALT & PEPPER  
A5 鹿児島和牛 スペシャルプレート  
**A5 Kagoshima Wagyu Special Plate** 240G FOR 2 **179**

BBQ SAUCE or SALT & PEPPER

A5 鹿児島和牛 シャトーブリアン

**A5 Kagoshima Wagyu Chateaubriand**

one of the fanciest parts of meat. the prime tender fillet, best for those watching their waistlines. we serve the tenderest part for the chateaubriand.

200G **169**



BBQ SAUCE or SALT & PEPPER

A5 鹿児島和牛 サーロインステーキ

**A5 Kagoshima Wagyu Sirloin Steak**

be overwhelmed by the steak as well as great taste.

200G **159**



BBQ SAUCE or SALT & PEPPER

A5 鹿児島和牛 カルビ (希少部位)

**A5 Kagoshima Wagyu Rib **limited****

well-marbled high (A5) quality tender prime cut rib.

120G **79** 60G **43**



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MASTER **名匠** *Master Kobe Wagyu*

MARBLE SCORE 9+



BBQ SAUCE or SALT & PEPPER

特上和牛 シャトーブリアン

M9+

**Wagyu Chateaubriand** 200G 96 100G 53

the prime tender fillet, best for those watching their waistslines. we serve the tenderest part for the chateaubriand.



BBQ SAUCE or SALT & PEPPER

特上和牛 ロイン

M9+

**Wagyu Loin** 200G 96 100G 53

be overwhelmed by the steak as well as the great taste and tenderness.



BBQ SAUCE or SALT & PEPPER

特上和牛 中カルビ

M11+

**Wagyu Short Rib** 120G 58 60G 31

prime cut of rib, fully marbled. rarity of this cut makes it very popular.



BBQ SAUCE or SALT & PEPPER

特上和牛 ミスジ

M9+

**Wagyu Oyster Blade** **limited** 120G 48 60G 26

very rare meat that can be taken only from the well - grown arm.



BBQ SAUCE or SALT & PEPPER

特選和牛 三角カルビ

M9+

**Wagyu Chuck Rib** 120G 48 60G 26

well-marbled high quality tender rib. popular dish.



BBQ SAUCE or SALT & PEPPER

特上和牛 アミューズメン

M9+

**Wagyu Amusement** 75

the premium wagyu beef of the chef's recommendation is incredibly tender as melting on your palate. the distinctive wagyu beef is particularly selected and prepared by rengaya's meat specialist.

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BBQ SAUCE or SALT & PEPPER

和牛 上フィレ  
 M7~M8

**Wagyu Tenderloin**

200G 78

the prime tender fillet, best for those watching their waistlines.



BBQ SAUCE or SALT & PEPPER

和牛 上カルビ  
 M7~M8

**Wagyu Rib**

120G 38 60G 20

tasty meat of beef rib with moderate amount of marbled.



BBQ SAUCE or SALT & PEPPER

和牛 上ハラミ  
 M7~M8

**Wagyu Outside Skirt**

120G 38 60G 20

the thick part of the diaphragm muscle. tender meat.



BBQ SAUCE or SALT & PEPPER

和牛 上中落ち  
 M7~M8

**Wagyu Rib Finger**

150G 38 80G 20

stringy part between ribs, a little chewy but taste beautiful. popular among BBQ lovers.



BBQ SAUCE or SALT & PEPPER

和牛 上ミスジ  
 M7~M8

**Wagyu Oyster Blade**

120G 38 60G 20

very rare meat that can be taken only from the well - grown arm. although the fiber in the centre of the meat is thick and big, this popular is very tender and juicy.



BBQ SAUCE or SALT & PEPPER

和牛 上カインミ  
 M7~M8

**Wagyu Flap Meat**

120G 38 60G 20

prime cut of rib with low level of marbling. It is low in fat, however, is very tender. recommended for those who care for the cholesterol.

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PLEASE NOTE THAT A SURCHARGE OF 10% APPLIES ON SUNDAYS, 15% ON PUBLIC HOLIDAYS.

## Pork



BBQ SAUCE or SALT & PEPPER

豚カルビ

### Pork Rib

100G 18 50G 10

best part of sliced pork belly. very juicy, rich and tender.

## Poultry



BBQ SAUCE or SALT & PEPPER

鶏肉

### Chicken

150G 17 80G 9

thigh fillet w/ skin.

## Asian Favourite



上牛ミノ

### Special Beef Tripe

120G 19 60G 10

1 st stomach of beef.  
marinated w/ miso bbq sauce or spicy miso bbq sauce.



上牛ホルモン

### Special Beef Intestine

120G 19 60G 10

marinated w/ miso bbq sauce or spicy miso bbq sauce.

## Foil-Yaki

VEGETABLES, SESAME OIL & BUTTER IN A FOIL CUP

コーンバター焼き

### “Foil-Yaki” Corn Butter

8

sweet corn w/ butter in a foil cup.

キノコバター焼き

### “Foil-Yaki” Mix Mushrooms

9

mixed mushroom & garlic butter in a cup.

ニンニク焼き

### “Foil-Yaki” Garlic

8

delicious and without a strong garlic odour.  
served w/ butter or sesame oil.

## Sauce & Spice

大根おろし

### Radish & Ponzu Sauce

5

フレッシュチリ

### Chopped Fresh Chili

3

刻みねぎ

### Chopped Seasoned Shallot

4

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## Seafood



GARLIC & BUTTER

タスマニア産 ロブスター

### TAS Lobster

w/ yuzu mayo dipping sauce

WHOLE 188

HALF 98



SOY & BUTTER

ベイビーアラビ

### Baby Abalone

slow cooked

2 PCS 59

OTUMAMI BBQ

えいひれ

### Ray Fin (BBQ)

sake and ray fin are a good pairing

15

LEMON & BUTTER

スキャンピー

### No.1 Scampi

extra large size

2 PCS 49



GARLIC & BUTTER

車海老

### U6 King Prawn

extra large size

2 PCS 28



SALT & PEPPER

北海道産 ホタテ貝柱

### Hokkaido Scallops

5 PCS 25



## Vegetables

トウモロコシ

### Corn on the cob

8

マッシュルーム

### Cup Mushroom

7

エリンギ

### King Oyster Mushroom

12

シイタケ

### Shitake Mushroom

8

オクラ

### Okura

10

アスパラ

### Asparagus

12

焼き野菜盛り

### Assorted Vegetables

19

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\*MIX WELL BEFORE YOU EAT.

## Premium Chirashi & Mabushi

## Signature Stone Pot Bibimbap



日本産うなぎまぶし

### Japan's Premium Unagi Mabushi

Japan's grilled eel, Japanese pepper (san-sho), tobiko, omelet, edamame, dried seaweed, ginger (gari), sesame seed, decorated on rice w/ unagi sauce.

FOR 1-2 58 FOR 4-5 135



フォアグラ & 黒トリュフの石焼ビビンバ

Stone Pot

### "Foie Gras & Truffle" Bibimbap 49

grilled foie gras (imported from france), fresh black truffle, garlic, egg yolk, king oyster mushroom, leek & caramelised balsamic soy sauce w/ rice in a hot stone pot.



蟹ちらし寿司

### Premium Crab Chirashi Sushi Classic

spanner crab meat, salmon roe (ikura), omelet (tamagoyaki), octopus, ginger (gari), cucumber, soy jelly decorated on sushi rice.

FOR 1-2 58 FOR 4-5 128



和牛ユッケ 石焼ビビンバ

Stone Pot

### M9+ Wagyu "Yukke" Bibimbap 45

seasonal vegetables, M9+wagyu tartar, egg & dried seaweed on rice in a hot stone pot.



海鮮ちらし寿司

### Kaisen Chirashi Sushi Classic

chopped fish sashimi, prawns, scallops, tobiko, omelet, edamame, dried seaweed, ginger (gari), soy jelly decorated on sushi rice.

FOR 1-2 39 FOR 4-5 88



オリジナル 石焼ビビンバ

Stone Pot

### "Original" Bibimbap 29

spinach, bean sprouts, shitake mushroom, pickled vegetables, egg, beef mince & dried seaweed on rice in a hot stone pot.

## Noodle & Soup

さぬきうどん

### Sanuki Udon

14

sanuki udon noodle, seaweed, deep fried tofu, tempura flakes, crab stick & shallots in traditional japanese bonito soup. sanuki udon is japan's most popular udon noodle.

ざるそば

### “Zaru” Soba

14

made from delicious and nutritious match & soba flour. served w/ our special soba sauce & wasabi.

ピリ辛 カルビスープ

### Beef Rib Soup

16

spicy soup with slow cooked beef rib, egg & vegetables.

ピリ辛 テールスープ

### OX-Tail Soup

16

spicy soup with shallots & garlic chive cooked w/ ox-tail.

たまごスープ

### Egg Soup

10

soup with seaweed, fluffy egg & vegetables.

スキャンビー 味噌汁

### Scampi Miso Soup

8



味噌汁

### Miso Soup

5

## Rice & Porridge



Homemade  
“Jako”  
Gohan

自家製じゃこご飯

### Homemade “Jako” Gohan

15

homemade dried young fish (chirimen-jako) w/ sansho pepper, nori on rice. served w/ Japanese pickles

サーモンフレーク & イクラご飯

### “Flaked Salmon” Rice

13

homemade flaked salmon & salmon roe on rice.

れんが家ビビンバ

### Rengaya Bibimbap

16

spinach, bean sprouts, pickled vegetable, shitake mushroom & beef mince on rice. mix well before you eat.

ピリ辛カルビクッパ

### Beef Rib Porridge

19

spicy rice porridge, slow cooked beef rib, egg & vegetables.

ピリ辛テールクッパ

### OX-Tail Porridge

19

spicy rice porridge, shallots & garlic chive cooked w/ ox-tail soup.

たまごクッパ

### Egg & Seaweed Porridge

13

rice porridge, fluffy egg, seaweed & vegetables.

日本米 “こしひかり”

### “Koshihikari” Japanese Rice

5

imported from Japan.

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## Premium Yakiniku (BBQ) Bento for TAKEAWAY



*Takeaway Only*

和牛 焼肉コンボ弁当

### Rengaya Yakiniku Combo Bento

48

special ox-tongue (salt & pepper), wagyu rib, shallot, sesame seed, seasoned vegetables, salad & premium Japanese rice.

*Takeaway Only*

和牛 焼肉弁当

### Rengaya Wagyu Yakiniku Bento

45

wagyu rib, shallot, sesame seed, seasoned vegetables, salad & premium Japanese rice.



*Takeaway Only*

牛タン 焼肉弁当

### Rengaya OX-Tongue Yakiniku Bento

45

special ox-tongue (salt & pepper), shallot, sesame seed, seasoned vegetables, salad & premium Japanese rice.



## RENGAYA VIP CARD



Would you like to become a member of Rengaya VIP Card?

Please ask our friendly staff for the details.

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