engaya

LUNCH

LUNCH TRADING HOURS

12:00рм ~ 2:00рм

Public Holiday Lunch Closed

LUNCH FUNCTION MENU WAGYU+ BANQUET perfect for your special event or meeting. PER PERSON PER PERSON 75 95 MIN. ORDER 2 P MIN. ORDER 2 P APPETIZER APPETIZER えだまめ トリュフ えだまめ Edamame Truffle Edamame in a Bag w/ natural salt w/ premium black truffle oil & truffle salt in a paper bag れんが家 ミックスサラダ お好みサラダ一品 Mix Green Salad Salad Rengaya's original fresh mix green salad salmon & avocado salad spinach salad or mixed green salad 本日の2種お刺身 盛合せ 本日の3種お刺身 盛合せ Assorted Sashimi Assorted Sashimi today's assorted sashimi (2 kinds) today's assorted sashimi (3 kinds) お味噌汁 お味噌汁 Miso Soup Miso Soup YAKINIKU (BBQ) YAKINIKU (BBQ) M7+ 和牛ロース 焼き野菜添え M7+ 和牛ロース 焼き野菜添え M7+ Wagyu Loin M7+ Wagyu Loin w/ seasonal vegetables w/ seasonal vegetables M7+和牛カルビ 焼き野菜添え M7+ Wagyu Rib M7+ 和牛カルビ 焼き野菜添え w/ seasonal vegetables M7+ Wagyu Rib w/ seasonal vegetables Chicken w/ seasonal vegetables 鶏肉 Chicken U6 車海老のガーリックバター w/ seasonal vegetables **U6 King Prawn** w/ garlic butter RICE SUSHI 炊きたてご飯 サーモン & アボカド ロール寿司 "Koshihikari" Japanese Rice Salmon & Avocado Roll Sushi one of the best represents authentic japanese rice DESSERT DESSERT -ジェラート または シャーベット ジェラート または シャーベット Gelato or Sorbet Gelato or Sorbet matcha, kurogoma, vanilla gelato or yuzu sorbet matcha, kurogoma, vanilla gelato or yuzu sorbet

M9+ WAGYU SPECIAL perfect for your special event or meeting. PER PERSON 125 MIN. ORDER 2 P APPETIZER トリュフ えだまめ Truffle Edamame in a Bag w/ premium black truffle oil & truffle salt in a paper bag お好みサラダー品 Salad salmon & avocado salad spinach salad or mixed green salad 本日の3種お刺身 盛合せ Assorted Sashimi today's assorted sashimi (3 kinds) お味噌汁 Miso Soup YAKINIKU (BBQ) M9+和牛ロース 焼き野菜添え M9+ Wagyu Loin w/ seasonal vegetables M9+和牛カルビ 焼き野菜添え M9+ Wagyu Rib w/ seasonal vegetables Chicken w/ seasonal vegetables U6 車海老のガーリックバター **U6 King Prawn** w/ garlic butter SUSHI サーモン & アボカド ロール寿司 Salmon & Avocado Roll Sushi 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

*EACH DISH IS SERVED ON A BIG PLATE TO SHARE. A5 KAGOSHIMA WAGYU PREMIUM perfect for your special event or meeting. PER PERSON 155 MIN. ORDER 2 P APPETIZER トリュフ えだまめ Truffle Edamame in a Bag w/ premium black truffle oil & truffle salt in a paper bag お好みサラダ一品 Salad salmon & avocado salad spinach salad or mixed green salad 本日の3種お刺身 盛合せ Assorted Sashimi today's assorted sashimi (3 kinds) お味噌汁 Miso Soup YAKINIKU (BBQ) A5 鹿児島和牛ロース 焼き野菜添え A5 Kagoshima Wagyu Loin w/ seasonal vegetables A5 鹿児島和牛カルビ 焼き野菜添え A5 Kagoshima Wagyu Rib w/ seasonal vegetables Chicken w/ seasonal vegetables U6 車海老のガーリックバター **U6 King Prawn** w/ garlic butter SUSHI サーモン & アボカド ロール寿司 Salmon & Avocado Roll Sushi DESSERT 本日のデザート

Today's Dessert

Sashimi Plate

特選刺身盛り

Sashimi Premium

tuna, TAS salmon, king fish, dashi-ponzu- oysters, slow cooked abalone, extra large size scampis & chef's suggestion today's sashimi.

FOR 5-6 169

EXTRA NO.1 SCAMPI 24





上刺身盛り

サーモン 刺身

はまち 刺身

TAS Salmon Sashimi

Kingfish Sashimi

Sashimi Classics

tuna, TAS salmon, king fish, dashi ponzu oysters & chef's suggestion today's sashimi.



FOR 2

38

32

49

2 PCS

れんが家 刺身盛り

Rengaya Entree Sashimi

tuna, salmon, king fish, today's white fish.

アワビ 刺身

88

FOR 3-4

Abalone Sashimi

slow cooked very tender abalone w/ wasabi



Sashimi Bar

TORO (BELLY) SASHIMI SELECTION	limited	
サーモントロ 刺身 TAS Salmon Belly Sashimi	7 PCS	23
はまちトロ 刺身 Kingfish Belly Sashimi	7 PCS	27
SASHIMI SELECTION		
マグロ 刺身 Tuna Sashimi	7 PCS	27
サーモン & マグロ 刺身 TAS Salmon & Tuna Sashimi	7 PCS	23

スキャンピー 刺身

No.1 Scampi Sashimi

extra large size

イクラ ボール

Ikura Bowl

salmon roe & cucumber

60G 36



19

7 PCS 22



タスマニア産 活ロブスター刺身

TAS Live Lobster Sashimi 700-750G

*pre-order available

Freshly Shucked Oyster



MIN. ORDER 2PCS

生カキ & レモン

Natural Oyster freshly served oyster

w/ fresh lemon.

1PC 6

生カキ&ポン酢

Dashi Ponzu Oyster

1PC 6

freshly served oyster w/ homemade dashi ponzu.

生カキ&ゆず

M.P.

Yuzu Pepper Oyster

1PC 6

freshly served oyster w/ special yuzu citrus pepper dressing.

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.



298 30G

ダリア セヴルーガ

Darya Caviar Sevruga w/cre'me fraiche, pancakes

Darya Sevruga caviar is imported from Iran, farmed in the fresh waters of the Caspian sea. Sevruga caviar has an intense and rich flavour. Pairs beautifully with a dry white wine such as Chablis.



30G 218

生カキ&キャビア

Fresh Oyster & Premium Caviar OSCIEIRA black river

caviar, cre'me fraiche, dashi ponzu, gold flakes

33 1 PC

生カキ & いくら

Fresh Oyster & Ikura

salmon roe, cre'me fraiche, yuzu juice

16 1 PC

生力も&和生

Fresh Oyster & Wagyu

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

12 1PC



Carpaccio

白身魚のカルパッチョ

Seasonal Fish Carpaccio

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

特選 和牛カルパッチョ

M9+ Wagyu "Carpaccio"

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



Seasonal Fish Carpaccio M9+ Wagyu "Carpaccio"

ホタテとカラスミのカルパッチョ

Scallop & Karasumi Carpaccio

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

特選 和牛ユッケ

39

M9+ Wagyu "Yukke"

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

Otumami

トリュフ枝付き枝豆

Truffle Edamame in a Bag

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

枝付き枝豆

Traditional Edamame

w/ japanese hakata salt.

豚餃子

Pork Gyoza

pan fried pork dumpling.

5種ナムル

Namuru

sesame oil seasoned vegetables.



Traditional Kimchi

白菜キムチ

13

6 PCS 15

Chinese Cabbage Kimchi

7

35

35

大根キムチ

Radish Kimchi

7

Cream Cheese & Walnuts Kimchi

8

3種キムチ成合せ

3 Kinds of Assorted Kimchi

13

chinese cabbage, radish, cream cheese & walnuts kimchi.



カニのサラダ

Premium Crab Lover Salad

a lot of premium spanner crab, avocado, tobiko, sliced onion, 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

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

海藻サラダ

Seaweed Salad

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

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

ピリ辛きのこサラダ

Chili Mushroom Salad

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

サーモンとアボカドのサラダ

Salmon Avocado

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

海老のカクテルサラダ

Prawn Cocktail

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

包み野菜と自家製味噌ディップ

Wrap-Up Lettuce Leaves

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

Premium Crab Lover



28

15

14

14

15

17

17

10



Spinach & Almond







Chili Mushroom







Prawn Cocktail



Rengaya's Special Sushi

RENGAYA'S CAREFULLY SELECTED SUSHI VINEGAR - Akazu Vinegar

One element that greatly affects the taste of sushi rice is the type of vinegar used to season it. Akazu vinegar is made using sake lees which is the yeast slurry left over from sake production. It brings a deep, flavorful, refreshing taste full of umami to sushi rice.

PREMIUM GUNKAN SELECTION



ウニ 軍艦
Premium Uni
Gunkan Sushi
sea urchin w/ soy
jelly, gold flakes

MIN. ORDER 2PCS



キャピア&うに 軍艦にぎり Premium Caviar & Uni Gunkan Sushi Siberian black river caviar & sea urchin.

1PC 50



カニ 軍艦

Premium Crab Gunkan Sushi

spanner crab meat, ikura, gold flakes, soy jelly

MIN. ORDER 2PCS



キャビア 軍艦にぎり

Premium Caviar Gunkan Sushi

Siberian black river caviar.

1 PC 55



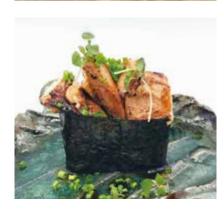
カニとウニ 軍艦

Premium Crab & Uni Gunkan Sushi

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

MIN. ORDER 2PCS

1 PCS 22



極上 フォアグラ軍艦にぎり

Foie Gras Gunkan Sushi

grilled french duck liver

1PC 25

PREMIUM WAGYU NIGIRI SELECTION



特上 和牛ウニにぎり

Wagyu & Uni Nigiri

M9+ wagyu, fresh sea urchin & caviar.

RAW OR ABURI

MIN. ORDER 2PCS

1PC 25



特上 和牛にぎり

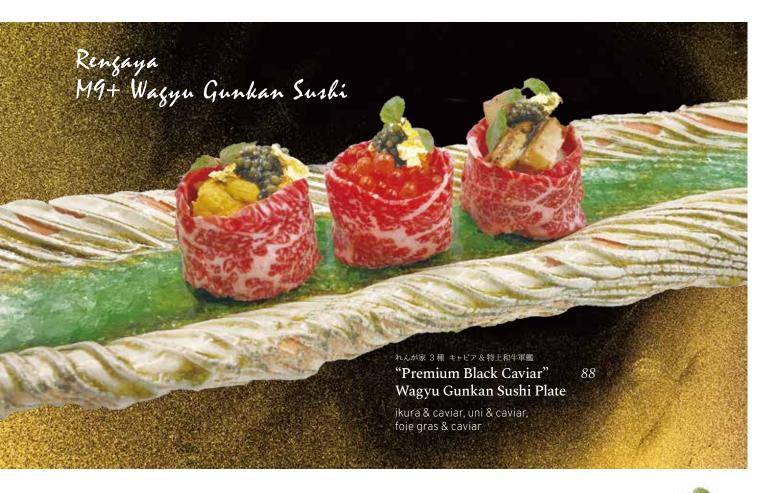
Wagyu Nigiri

M9+ wagyu, wasabi.

RAW OR ABURI

MIN. ORDER 2PCS

1 PC 17





れんが家 フォアグラ & 特上和牛軍艦

Foie Gras & Wagyu Gunkan Sushi grilled french duck liver, gold flakes

1PC 29



れんが家 3 種 特上和牛軍艦

Wagyu Gunkan Sushi Plate ikura & wagyu, uni & wagyu, foie gras & wagyu

73



れんが家 うに & 特上和牛軍艦

Uni & Wagyu Gunkan Sushi

sea urchin, dashi soy sauce jelly, gold flakes 1PC 29



れんが家 いくら & 特上和牛軍艦

Ikura & Wagyu Gunkan Sushi salmon roe, gold flakes

PC

20

Rengaya's Sushi

れんが家の"寿司酢"のこだわり

シャリ (酢飯) の味の決め手はどのような酢を使うかが、大切な要素です。赤酢は酒を造るときの副産物の酒粕から造られます。 爽快で風味に富んだ深みのある赤酢は、シャリに大いなる旨みを与えます。

NIGIRI SELECTION			MIN. ORDER 2PCS
ส⊅วิ Salmon Roe ikura	1 PC	8.5	
赤身 マグロ Tuna RAW/ABURI (SEARED)	1 PC	6	
タスマニア サーモン TAS Salmon RAW/ABURI (SEARED)	1 PC	5	- Allie
ウナギ Eel unagi aburi(seared)	1 PC	7	スキャンピー にぎり No.3 Scampi Nigiri RAW/ABURI(LIGHTLY SEARED) 1PC 13

Sushi Roll



サーモン & アボカド ロール

Salmon & Avocado Roll salmon, avocado, tobiko & mayo.



ダイナマイト ロール

Dynamite Roll
spicy raw tuna, cucumber & mayo.

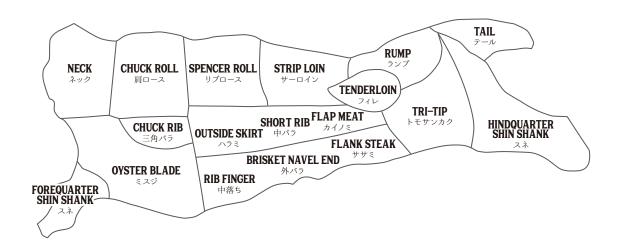
18



18

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.



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.

OX-Tongue BBQ Selection





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"



SALT & PEPPER

A5 鹿児島和牛 プレミアムプレート

A5 Kagoshima Wagyu Premium Plate 500G

338

PLATE FOR 3 -4



BBQ SAUCE or SALT & PEPPER or SPECIAL SOY SAUCE & WASABI

A5 鹿児島和牛 サーロインステーキ

A5 Kagoshima Wagyu Sirloin Steak 200G 159

be overwhelmed by the steak as well as great taste.

BBQ SAUCE or SALT & PEPPER or SPECIAL SOY SAUCE & WASABI

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. it's very popular in Japan

A5 Kagoshima Wagyu Rib

120G 78



BBQ SAUCE or SALT & PEPPER or SPECIAL SOY SAUCE & WASABI

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 159



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 48

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



BBQ SAUCE or SALT & PEPPER

特上和牛 ミスジ

M9+

Wagyu Oyster Blade limited

120G 48

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



特上和牛 ロイン

M9+

Wagyu Loin 200G 96 100G 48

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



特選和牛 三角カルビ

M9+

Wagyu Chuck Rib

120G 48

well-marbled high quality tender rib. popular dish.



BBQ SAUCE or SALT & PEPPER

M11+

特上和牛 中カル

M11

Wagyu Short Rib

120G 58

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

KOBE Master Kobe Wagyu

MARBLE SCORE 7~8



和牛 上フィレ $M7 \sim M8$

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

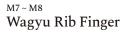
tasty meat of beef rib with moderate amount of marbled.



和牛 上ハラミ $M7 \sim M8$

Wagyu Outside Skirt 120G 38

the thick part of the diaphragm muscle. tender meat.



BBQ SAUCE or SALT & PEPPER

和牛 上中落ち

150G 38

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



和牛 上ミスジ **M7 ~ M8**

Wagyu Oyster Blade 120G 38

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.



和牛 上カイノミ M7 ~ M8

Wagyu Flap Meat

120G 38

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.

Park



豚カルビ

Pork Rib 100G 18

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

Poultry



150G 17

Chicken

thigh fillet w/ skin.

Asian Favourite



Special Beef Tripe

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



17

17

Special Beef Intestine

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

Sauce & Spice

大根おろし Radish & Ponzu Sauce	4	自家製チリオイル Homemade Ghost Chili Oil	3
ぽん酢 Ponzu Vinegar Sauce	4	গ্রান্সমূর্য Chopped Seasoned Shallot	4
胡麻だれ Sesame Sauce	4	フレッシュチリ Chopped Fresh Chili	3

Seafood



活ロブスター

TAS Lobster WHOLE 168 w/ yuzu mayo dipping sauce 88 HALF



ベイビーアワビ

Baby Abalone 59 2 PCS

slow cooked

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

ホタテ貝柱

Hokkaido **Scallops**

5 PCS 18



Foil-Yaki VEGETABLES, SESAME OIL & BUTTER IN A FOIL CUP

コーンバター焼き

"Foil-Yaki" Corn Butter sweet corn w/ butter in a foil cup.

ニンニク焼き

"Foil-Yaki" Garlic

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

キノコバター焼き

"Foil-Yaki" Mix Mushrooms

mixed mushroom & garlic butter in a cup.

Vegetables

焼き野菜盛り

Assorted Vegetables

8

8

9

トウモロコシ	
Corn on the cob	7
ハラペーニョ Chili Jalapeno	10
マッシュルーム Cup Mushroom	7
エリンギ King Oyster Mushroom	12
Shitake Mushroom	8
オクラ Okura	10
Rsparagus	12

19

Rengaya's 3 Choices



焼肉 お好み3種セット

3 Choices Yakiniku (BBQ)

49.8

Your choice of YAKINIKU w/

salad, miso soup,

free refill "Koshihikari" rice.

焼肉デラックス お好み3種セット

3 Choices Yakiniku (BBQ) Deluxe

62.8

Your choice of YAKINIKU w/ 2 kinds of sashimi, sushi roll, salad, miso soup

Foil-Yaki

VEGETABLES, SESAME OIL & BUTTER IN A FOIL CUP

コーンバター焼き

"Foil-Yaki" Corn Butter

sweet corn w/ butter in a foil cup.

ニンニク焼き

"Foil-Yaki" Garlic

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

キノコバター焼き

"Foil-Yaki" Mix Mushrooms

mixed mushroom & garlic butter in a cup.

8

Choose any 3 different dishes

Beef & Meat (BBQ)

牛タン

Special OX-Tongue

salt & pepper

上カルビ

Wagyu Rib

marinated rengaya's bbq sauce

上中落ちカルビ

Wagyu Rib Finger

marinated rengaya's bbq sauce

上カイノミ

Wagyu Flap Meat

marinated rengaya's bbq sauce

上ハラミ

Wagyu Outside Skirt

marinated rengaya's bbq sauce

豚カルビ

Pork Rib

marinated rengaya's bbq sauce

鶏肉

Chicken Thigh

marinated rengaya's bbg sauce

Seafood (BBQ)

北海道産 ホタテ

Hokkaido Scallops 3 PCS

marinated rengaya's bbq sauce

単海さ

King Prawn 2 PCS

Sair

魚のかま

Today's Fish Wing

marinated rengaya's bbq sauce

Vegetable (BBQ)

きのこの盛り合わせ

Mix Mushroom

shitake, king oyster, mushroom.

野菜の盛り合わせ

Mix Veggie



8

9

Premium Chirashi & Mabushi

蟹ちらし寿司

Premium Crab Chirashi Classic

FOR 1-2 58 FOR 4-5 116

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

うなぎまぶし

Unagi Mabushi

FOR 1-2 32 FOR 4-5 64

chopped eel, Japanese pepper (san-sho), tobiko, omelet, edamame, dried seaweed, ginger (gari) decorated on rice. w/unagi sauce.

海鮮ちらし寿司

Kaisen

Chirashi Classic

FOR 1-2 32 FOR 4-5 64

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



野菜まぶし

Vege-Mabushi

15

marinated seasonable vegetables, edamame, sesame seeds decorated on top of rice.







和牛 すき焼き きつね うどん/そば Wagyu Sukiyaki 20.8 Kitsune Udon / Soba 17.8 thinly sliced wagyu, onion, carrot, konnyaku, udon or soba in broth topped w/ deep fried bean curd, shallot cooked w/ sweet soy sauce. seaweed, crab stick & shallot. きつね うどん / そば & 寿司ロール セット 鶏の唐揚げ Kara-Age 19.8 Kitsune Udon / Soba & Sushi Roll Set 21.8 7 PCS kitsune udon or soba w/ deep fried chicken w/ mayo. 4 pcs salmon & avocado roll sushi. 和牛すき焼き うどん / そば 照り焼き チキン Wagyu Sukiyaki Udon / Soba 19.8 Teriyaki Chicken 19.8 udon or soba in broth topped w/ sukiyaki beef & shallot. chicken w/ rengaya's teriyaki sauce. 日本米"こしひかり" 和牛すき焼き うどん / そば & 寿司ロール セット "Koshihikari" Rice Wagyu Sukiyaki Udon/Soba & Sushi Roll Set 23.8 5 waqyu sukiyaki udon or soba w/ 4 pcs salmon & avocado roll sushi. 唐揚げ うどん / そば お味噌汁 Miso Soup Kara-Age Udon / Soba 19.8 udon or soba in broth topped w/ deep fried chicken & shallot.



ざるそば 寿司ロール セット **Zaru Soba & Sushi Roll Set** 21.8 cold soba w/ 4 pcs salmon & avocado roll sushi.

23.8

唐揚げ うどん / そば & 寿司ロール セット

kara-age udon or soba w/ 4 pcs salmon & avocado roll sushi.

Kara-Age Udon / Soba & Sushi Roll Set

Premium Takeaway Yakiniku (BBQ) Bento



Takeaway Only

和牛 焼肉コンボ弁当

Rengaya Yakiniku Combo Bento

39

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



和生 倖肉弁当

Rengaya Wagyu Yakiniku Bento

35

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



牛タン 焼肉弁当

Rengaya OX-Tongue Yakiniku Bento

35

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



Takeaway Only

和牛 すき焼き 弁当

Wagyu Sukiyaki Bento

22

thinly sliced wagyu, onion, carrot, konnyaku, shallot cooked w/ sweet soy sauce, seasoned vegetables, salad & "Koshihikari" rice.



海鮮ちらし お重弁当

Kaisen Chirashi "OJYU" Bento

34

chopped fish sashimi, prawns, octopus, tobiko, omelet, edamame, dried seaweed, ginger(gari), soy jelly decorated on premium Japanese sushi rice. seasoned vegetables on side.



鰻まぶし お重弁当

Unagi Mabiushi "OJYU" Bento

34

chopped eel, Japanese pepper (san-sho), tobiko, omelet, edamame, dried seaweed, ginger (gari), unagi sauce on premium Japanese rice. seasoned vegetables on side.

