



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。

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。

RENGAYA SINCE 1993

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

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)

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

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

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,

ミニじゃこご飯とロブスターのお味噌汁

Mini Jako Rice & 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)

自家製キムチの盛合せ または 枝豆

Assorted Kimchi or Edamame

YAKINIKU (BBQ)

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

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

RICE

お好みのご飯

Choice of Your Favourite Rice

jako rice, unagi mabushi,
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)

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

No.1 スキャンピーのレモンバター

No.1 Scampi

no.1 scampi w/ lemon 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

jako rice, unagi mabushi,
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 bibimba,
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

Sashimi Plate

特選刺身盛り

Sashimi Premium

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

FOR 5-6 169

EXTRA NO.1 SCAMPI 24



上刺身盛り

Sashimi Classics

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

FOR 3-4 88



れんが家 刺身盛り

Rengaya Entree Sashimi

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

FOR 2 38

アワビ 刺身

Abalone Sashimi

slow cooked very tender abalone w/ wasabi

32



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

サーモン 刺身

TAS Salmon Sashimi

7 PCS 19

はまち 刺身

Kingfish Sashimi

7 PCS 22



スキャンピー 刺身

No.1 Scampi Sashimi

extra large size

2 PCS 49

イクラ ボール

Ikura Bowl

salmon roe & cucumber

60G 36



*VISUALS ARE FOR ILLUSTRATION PURPOSES ONLY.

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

Freshly Shucked Oyster



生カキ & レモン

Natural Oyster

freshly served oyster
w/ fresh lemon.

1 PC 6

生カキ & ポン酢

Dashi Ponzu Oyster

freshly served oyster
w/ homemade dashi ponzu.

1 PC 6

生カキ & ゆず

Yuzu Pepper Oyster

freshly served oyster
w/ special yuzu citrus pepper dressing.

1 PC 6



生カキ & キャビア

Fresh Oyster & Premium Caviar

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

1 PC 33



生カキ & いくら

Fresh Oyster & Ikura

salmon roe, cre'me fraiche, yuzu juice

1 PC 16



生カキ & 和牛

Fresh Oyster & Wagyu

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

1 PC 12

TAS Lobster Sashimi

LIMITED



タスマニア産 活ロブスター刺身

TAS Live Lobster Sashimi 700-750G

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 298

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



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

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

1 PC 25



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 50



カニ 軍艦

Premium Crab Gunkan Sushi

spanner crab meat, ikura, gold flakes, soy jelly

MIN. ORDER 2PCS

1 PC 15



キャビア 軍艦にぎり

Premium Caviar Gunkan Sushi

OSCIEIRA black river caviar 15g

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



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



極上 フォアグラ軍艦にぎり

Foie Gras Gunkan Sushi

grilled french duck liver

1 PC 25

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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

73

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

1 PC 29

grilled french duck liver, gold flakes



れんが家 うに & 特上和牛軍艦

Uni & Wagyu Sushi

1 PC 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

1 PC 20

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

1 PC 25



特上 和牛にぎり

Wagyu Nigiri

M9+ wagyu,
wasabi.

☐ RAW OR ☐ ABURI
(LIGHTLY SEARED)

MIN. ORDER 2PCS

1 PC 17

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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

イクラ

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 6

北海道 ほたて

Hokkaido Scallop HOTATE 1 PC 6

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) 1 PC 13



スキャンピー 三種にぎり

Scampi Lover's Nigiri Plate RAW / ABURI 3PCS 46
yuzu pepper, ikura, OSCIEIRA black caviar

Sushi Roll



ダイナマイト ロール

Dynamite Roll 18
spicy raw tuna, cucumber & mayo.



サーモン & アボカド ロール

Salmon & Avocado Roll 18
salmon, avocado, tobiko & mayo.

Wagyu Sushi Roll

れんが家 特上和牛炙り ロール寿司

Rengaya Signature Wagyu Aburi Sushi Roll 39
lightly seared M9+ wagyu slice on the top of slow cooked M9+ wagyu uramaki sushi roll.



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Carpaccio & Wagyu Tartar



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.



ホタテとカラスミのカルパッチョ

Scallop & Karasumi Carpaccio

35

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

13

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

9

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

13

chinese cabbage, radish, cream cheese & walnuts kimchi.

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Salad



カニのサラダ

Premium Crab Lover Salad 28

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 17

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 17

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 14

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 14

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 10

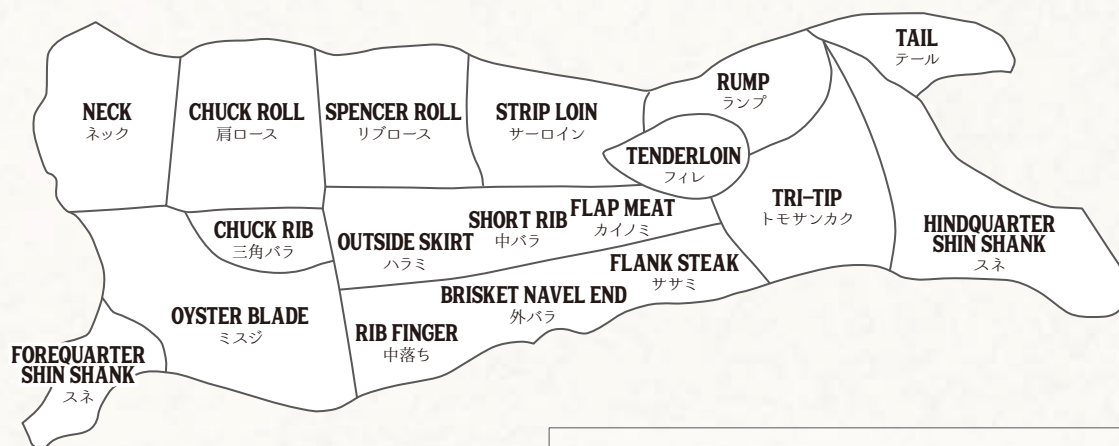
sunny lettuce, cabbage & green chili served w/ homemade miso dip.

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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.



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



特上和牛タン

Premium Wagyu OX-Tongue

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

100G 48



薄切り 上牛タン

Special OX-Tongue

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

100G 35

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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



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A5 Kagoshima Wagyu

Plate for 2



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 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



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

be overwhelmed by the steak as well as great taste.

200G 159



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.

120G 78



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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 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 ロイン
M9+

Wagyu Loin 200G 96 100G 48

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

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

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

well-marbled high quality tender rib. popular dish.



WAGYU OX-TONGUE

WAGYU SHORT RIB

WAGYU OYSTER BLADE

WAGYU STRIP LOIN

BBQ SAUCE or SALT & PEPPER

特上和牛 アミューズメント
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

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

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

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

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.

Pork



BBQ SAUCE or SALT & PEPPER

豚カルビ

Pork Rib

100G 18

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

Poultry



BBQ SAUCE or SALT & PEPPER

鶏肉

Chicken

150G 17

thigh fillet w/ skin.

Asian Favourite



上牛ミノ

Special Beef Tripe

17

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



上牛ホルモン

Special Beef Intestine

17

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

Sauce & Spice

大根おろし

Radish & Ponzu Sauce

4

ぽん酢

Ponzu Vinegar Sauce

4

胡麻だれ

Sesame Sauce

4

自家製チリオイル

Homemade Ghost Chili Oil

3

刻みねぎ

Chopped Seasoned Shallot

4

フレッシュチリ

Chopped Fresh Chili

3

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

Seafood



GARLIC & BUTTER

活ロブスター

TAS Lobster

w/ yuzu mayo dipping sauce

WHOLE 168

HALF 88



SOY & BUTTER

ベイビーアワビ

Baby Abalone

slow cooked

2 PCS 59

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.

8

ニンニク焼き

“Foil-Yaki” Garlic

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

8

キノコバター焼き

“Foil-Yaki” Mix Mushrooms

mixed mushroom & garlic butter in a cup.

9

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



Vegetables

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

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

Premium Chirashi & Mabushi



蟹ちらし寿司

Premium Crab Chirashi Classic

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

FOR 1-2 58 FOR 4-5 116



海鮮ちらし寿司

Kaisen Chirashi Classic

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

FOR 1-2 32 FOR 4-5 64



うなぎまぶし

Unagi Mabushi

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

FOR 1-2 32 FOR 4-5 64

*MIX WELL BEFORE YOU EAT.

Signature "Stone Pot" Bibimba



フォアグラ & 黒トリュフの石焼ビビンバ

Stone Pot

"Foie Gras & Truffle" Bibimba 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. served with soup.



和牛ユッケ 石焼ビビンバ

Stone Pot

M9+ Wagyu "Yukke" Bibimba 45

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



オリジナル 石焼ビビンバ

Stone Pot

"Original" Bibimba 22

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

Noodle & Soup

さぬきうどん

Sanuki Udon 14

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

ざるそば

“Zaru” Soba 13

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

ピリ辛 カルビスープ

Beef Rib Soup 14

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

ピリ辛 テールスープ

OX-Tail Soup 14

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 6



味噌汁

Miso Soup 4

Rice & Porridge

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 Bibimba 14

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 16

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

ピリ辛テールクッパ

OX-Tail Porridge 16

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

たまごクッパ

Egg & Seaweed Porridge 12

rice porridge, fluffy egg, seaweed & vegetables.

日本米 “こしひかり”

“Koshihikari” Japanese Rice 5

imported from Japan.



Homemade
“Jako” Gohan

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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

39

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

35

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

35

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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Rengaya "OJYU" Bento for TAKEAWAY

in the premium bento box

TAKEAWAY ONLY

Rengaya's most impressive "OJYU" bento box for all types of special occasion such as gift, celebration and business meeting.

Takeaway Only

和牛焼肉 お重弁当

Wagyu Yakiniku "OJYU" Bento

wagyu rib, shallot, sesame seed, BBQ sauce on premium Japanese rice. seasoned vegetables on side.

37

Takeaway Only

牛タン お重弁当

OX-Tongue Yakiniku "OJYU" Bento

special OX-tongue (salt & pepper), shallot, sesame seed, original salt sauce on premium Japanese rice. seasoned vegetables on side.

37

Takeaway Only

海鮮ちらし お重弁当

Kaisen Chirashi "OJYU" Bento

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

34

Takeaway Only

鰻まふし お重弁当

Unagi Mabushi "OJYU" Bento

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

34



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