

Yakiniku · Seafood



RENGAYA

RENGAYA 焼肉食べ放題

Yakiniku Buffet

Monday - Thursday only

All YOU CAN EAT ! Please have a look back side too.

Adult **\$65.00**

Child **\$35.00**

上塩牛タン

Salted Special OX-Tongue

Natural salt & black pepper is sprinkled on thinly sliced, popularity NO.1, beef tongue.



和牛ハラミ

Wagyu Outside Skirt

The thick part of the diaphragm muscle. Tender meat.



和牛カルビ

Wagyu Beef Rib

Tasty meat of beef rib with moderate amount of marbled.



和牛ミスジ

Wagyu Oyster Blade

Very rare meat, although the fiber in the centre, tender and juicy.



和牛カイノミ

Wagyu Flap Meat

Also known as "Soft Beef Rib", this beef rib is low in fat and light in taste.



和牛ロース 焼きしゃぶ

Shabu-Shabu Style Wagyu Beef Loin

Thinly sliced beef in a little frozen state. Please grill slightly.



和牛中落ちカルビ

Wagyu Rib Finger

Stringy part between ribs, a little chewy but taste beautiful.



和牛ランプ

Wagyu Rump

Almost as tender as tenderloin. Popular lean beef at a reasonable price.



特選「極み」豚トロ

Premium Pork Neck

Very popular choice of meat in Japan.



「極み」豚カルビ

Premium Pork Rib

Thinly sliced grain fed pork rib.



「極み」豚ロース

Premium Pork Loin

Sliced grain fed pork loin.



和牛レバー

Wagyu Beef Liver

Very fresh and tender beef liver is full of vitamins and very healthy.



チキン

Chicken

Thigh fillet with skin.



海老

Prawn



帆立貝

Scallop



季節の焼き野菜盛り合せ

Vegetables



CONDITIONS

*This service is valid for 90 minutes. *The time starts after the order is taken. The last order will be asked after 60 minutes. *Booking must be made to have BBQ Buffet. *Private rooms are not available for this service. *This service is not available after 8:30pm. *All of BBQ meals are served by marinated BBQ sauce (except OX- tongue, prawn, shabu-shabu style beef loin). *Table can not be shared with A-La-Carte orders. All at the table should have BBQ buffet. *Child should be between 6 and 11 years old (free for 5years old or under). *Please do not take foods more than you can eat. Too much left over may incur extra charges. *Due to Health regulations requiring use of disposable mesh for BBQ an extra charge of \$2 per mesh applies.

Pickles & Side Dishes

- 和牛ユッケ **Wagyu Yukke** (Beef Tartar)
Served with finely chopped shallots, sesame oil, garlic & egg yolk on top.
- 韓国のり **Korean Dried Seaweed**
- 5色のナムル **Namuru**
- 白菜のキムチ **Chinese Cabbage Kimchee**
- 大根のキムチ **Radish Kimchee** (Kakuteki)
- キムチの盛合わせ **Assorted Kimchee**
- えだまめ **Edamame** (Boiled green soybeans in shell)



Wagyu Yukke



Namuru



Assorted Kimchee



Edamame

Salad

- ほうれん草とカリカリベーコンのサラダ **Spinach & Crispy Bacon Salad**
Fresh spinach, crispy bacon, mushroom & sliced almond served with original soy sauce dressing.
- 海藻サラダ **Seaweed Salad**
Mix seaweed, dried bonito flake & mixed vegetables, served with Rengaya original dressing.
- サーモンのマリネとアボガドのサラダ **Marinated Salmon & Avocado Salad**
Marinated salmon, avocado & semi-dried tomato served with soy French dressing.
- ミックスグリーン **Mixed Green Salad**
Dried tomato, capper, parmesan cheese, sliced onion & mixed vegetables, served with original french dressing.
- 包み野菜と味噌ディップ **Wrap - Up Lettuce Leaves**
Sunny lettuce, cabbage & green chili, served with homemade miso dip.



Spinach & Crispy Bacon Salad



Marinated Salmon & Avocado Salad



Wrap-Up Lettuce Leaves

Noodle

- 冷麺 **Korean Reimen**
Korean style noodles in a delicious cold soup.
- 手打ち風「ざるそば」 **"Zaru" Soba**
Made from delicious and nutritious soba flour. Served with our special soba sauce and wasabi.



Korean Reimen



"Zaru" Soba

Rice Dishes

- ビビンバ **Bibimba** (with soup)
Spinach, bean sprouts, vinaigrette radish and cucumber, shitake mushroom and cooked beef mince on rice. Mix them well before you eat.
How to eat Bibimba
Add sweet and spicy Miso paste and mix them well before you eat.
- たまごクツパ **Egg Porridge**
A rice porridge cooked with meat, fluffy egg and vegetables.
- カルビクツパ **Beef Rib Porridge** 🌶️
A rice porridge slowly cooked with meat and vegetables.
- テールクツパ **OX-tail Porridge** 🌶️
A rice porridge with scallions, shallots and herbs cooked with ox-tail soup.
- じゃこ ご飯 **"Jako" Rice**
Home made sansho flavored "Jako" served on steamed rice.
- ご飯 **Rice**



Bibimba



Egg Porridge



"Jako" Rice

Grilled Stone Pot Bibimb

How to eat Bibimba ?
Add sweet and spicy miso paste and mix them well before you eat.

- 石焼きビビンバ **Stone Pot Bibimba** (with soup)
Vegetables, egg, beef mince & dried seaweed on rice in a hot stone pot.
- 石焼き明太子 **Stone Pot Mentaiko Bibimba** (with soup)
Vegetables, egg, chili cod roe & squid on rice in a hot stone pot.



Stone Pot Bibimba



Stone Pot Mentaiko Bibimba

Soup

- カルビスープ **Beef Rib Soup** 🌶️
A spicy soup with beef rib and vegetables.
- テールスープ **OX-tail Soup** 🌶️
A spicy ox-tail soup with herbs and vegetables.
- わかめスープ **Seaweed Soup**
A healthy soup with plenty of seaweed.
- たまごスープ **Egg Soup**
Fluffy egg soup.
- 味噌汁 **Miso Soup**

