

Yakiniku Buffet

We are NOW doing the BBQ Buffet 7 DAYS a week !

ALL YOU CAN EAT !

Adult **\$86.00**

Child **\$46.00**

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.



CONDITIONS

- *This service is **valid for 120 minutes**. The time starts after the order is taken. **The last order** will be asked after **90 minutes**.
- ***Booking must be** made to have **BBQ Buffet**.
- ***Private rooms are not available** for this service.
- *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.
- *In the case of child (6-11 years old) **higher than 140cm, we will be charging the adult fee**.
- *In the case of child (1-5 years old) **higher than 100cm, we will be charging the child fee** (free for under 5 years old or under and shorter than 100cm).
- *In general, **cancelling the orders is not available**. So we recommend not ordering too much (you can add more but you can't reduce more).
- *If the other customers are waiting, **we might ask you to leave when time is reached 2hours**.
- ***Due to Health regulations** requiring use of disposable mesh for BBQ an **extra charge of \$2 per mesh** applies.



Please do not take food more than you can eat, left over incur extra charges (\$10 up to \$30 per plate).

BBQ Selection

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.



「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.



チキン

Chicken

Thigh fillet with skin.



合鴨

Duck

Thinly sliced duck.



とうもろこし

- Corn

マッシュルーム

- Mushrooms

エリンギ

- King Brown mushrooms

しいたけ

- Shiitake mushrooms

オクラ

- Okura

アスパラ

- Asparagus

タマネギ

- Onion

ピーマン

- Capsicum

海老

Prawn



帆立貝

Scallop



いか

Squid



ムール貝

Mussel



にんにく焼き (ゴマ油 or バター)

"Foil-yaki" Garlic

Served with sesame oil or butter.



コーンバター焼き

"Foil-yaki" Corn

Served with butter.



きのこのガーリックバター焼き

"Foil-yaki" Mushroom

Served with garlic butter.



Beef Sashimi

和牛ユッケ

Wagyu "Yukke" (Beef Tartar)

Served with finely chopped shallots, sesame oil, garlic & egg yolk on top.



Fish Sashimi



サーモン刺身

Salmon Sashimi



はまち刺身

Kingfish Sashimi

Pickles & Side Dish

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)

ネギキムチ Shallot Kimchee

キムチの盛合わせ Assorted Kimchee

えだまめ Edamame (Boiled green soybeans in shell)



Namuru



Shallot Kimchee



Assorted Kimchee



Edamame



赤貝

Ark shell Sashimi



ホッキ貝

Surf shell Sashimi

Salad

ほうれん草とアーモンドのサラダ Spinach & Almond Salad

Fresh spinach, tuna flake, sliced onion & sliced almond, served with original soy sauce dressing.

海老のカクテルサラダ Prawn Cocktail Salad

Boiled prawns, fresh avocado, tomato & mixed vegetables, served with wasabi mayonnaise sauce.

海藻サラダ Seaweed Salad

Mix seaweed, dried bonito flake & mixed vegetables, served with Rengaya original dressing.

サーモンとアボガドのサラダ Salmon & Avocado Salad

Chopped salmon, golden caviar, avocado, sliced onion & mixed vegetables, served with soy french dressing.

ミックスグリーンサラダ Mixed Green Salad

Dried tomato, caper, parmesan cheese, sliced onion & mixed vegetables, served with original french dressing.

豆腐サラダ Tofu Salad

Tofu, dried tomato, sliced onion, avocado, bonito flake, soy sauce, dried seaweed & 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.

Rice Dish

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.

たまごクッパ Egg Porridge

A rice porridge cooked with meat, fluffy egg and vegetables.

カルビクッパ Beef Rib Porridge

A rice porridge slowly cooked with beef rib and vegetables.

テールクッパ OX-tail Porridge

A rice porridge slowly cooked with OX-tail and vegetables.

「ピリ辛」高菜ご飯 "Takana" Rice

Takana pickles, dried seaweed served on steamed rice.

しゃげフレークご飯 Salmon Flake Rice

Home made salmon flake, salmon roe & dried seaweed served on steamed rice.

ご飯 Rice



Bibimba



Egg Porridge



"Takana" Rice



Salmon Flake Rice



Spinach & Almond Salad



Salmon & Avocado Salad



Wrap-Up Lettuce Leaves

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.



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 soup with OX-tail 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**

Noodle

- さぬきうどん **Sanuki Udon**
Japan's most popular udon noodle in traditional Japanese soup.
- ざるそば **"Zaru" Soba**
Made from delicious and nutritious soba flour.
Served with our special soba sauce and wasabi.



Sanuki Udon



"Zaru" Soba

Dessert

- シラズ 赤ワイン アイスクリーム 1. Rengaya Shiraz Red wine Ice Cream
- バニラ アイスクリーム 2. Pure Vanilla Ice Cream
- 抹茶 アイスクリーム 3. Green Tea Ice Cream
- ごま アイスクリーム 4. Sesame Ice Cream
- ストロベリー アイスクリーム 5. Strawberry Ice Cream
- チョコレート アイスクリーム 6. Chocolate Ice Cream
- マンゴー アイスクリーム 7. Mango ice Cream

*Buffet ice cream does not come with almond tuile and red beans.



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