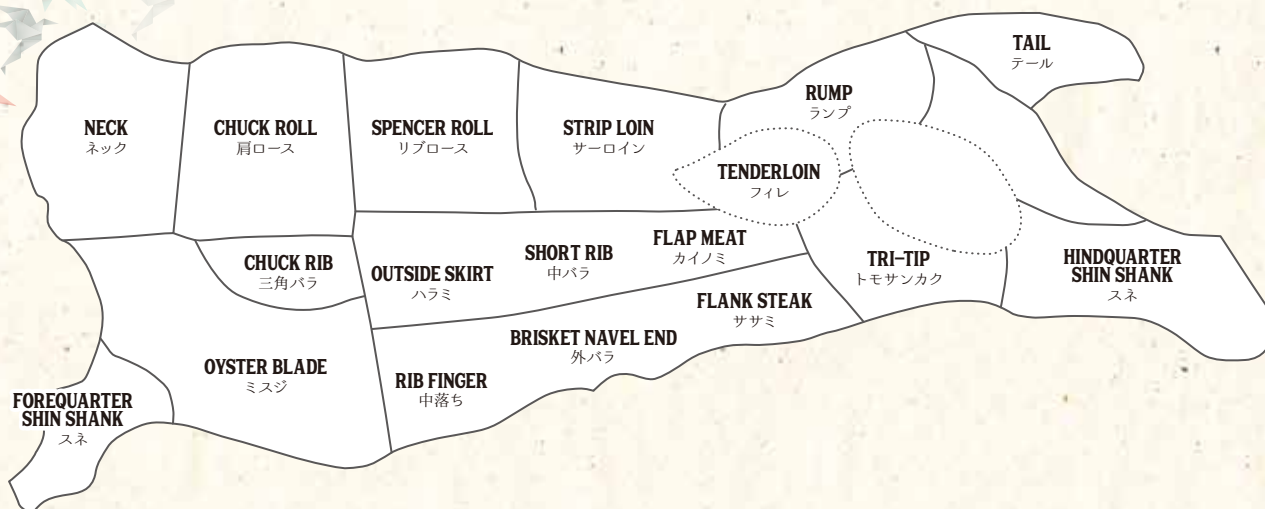


How to cook and eat Yakiniku.

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 are cooked to your liking remove from the grill and dip in the appropriate sauce then eat. Enjoy the taste of Rengaya's Yakiniku.



Create a true cuisine,
fresh and preserving all the natural flavours.



Situated right in front of North Sydney Station, Rengaya has been Australia's first and finest Japanese BBQ restaurant in Australia since 1993. We use only the finest ingredients such as Japanese Black Cattle made in Australia for beef, Sashimi and Seafood fresh from the sea. Rengaya is the restaurant foodies around the country have chosen.

Dear Customer

Please feel free to let us know if you have any allergies.

Minimum order \$15 per person. Take away menu is not available for dine in.

***Please note that a surcharge of 10% applies on SUNDAY and COMPENSATORY HOLIDAY.**

Condition for Cancelling the Orders

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.)

Yakiniku · Seafood



RENGAYA

Chef's Selection Course

120.00

per person

MIN. ORDER 2 PEOPLE

APPETIZERS

Assorted Kimchi

Chef's Special Sashimi Selection

SALAD

Wagyu Beef "Tataki" Salad

BBQ

BBQ Assorted Seafood & Vegetables

Wagyu OX-Tongue or Milk Fed Rack of Lamb

Premium Wagyu Beef Loin

Premium Wagyu Beef Rib

RICE

Bibimba, "Takana" Rice or Salmon Flake Rice

SOUP

Miso Soup

DESSERT

Today's Dessert



Rengaya Yakniku Course

99.00

per person

MIN. ORDER 2 PEOPLE

APPETIZERS

Assorted Kimchi

Chef's Sashimi Selection

SALAD

Spinach & Almond Salad

BBQ

Special OX-Tongue

Special Wagyu Beef Loin

Special Wagyu Beef Rib

Premium Pork Ginger (Loin)

RICE

Bibimba, "Takana" Rice or Salmon Flake Rice

SOUP

Miso Soup

DESSERT

Today's Dessert



Seafood Selection



特選 魚刺身盛り合せ

01. Premium Sashimi Selection (for 4 people)

Salmon, tuna, kingfish, oyster, today's white fish, scampi, squid, scallop & salmon roe.

64.80

魚刺身盛り合せ

02. Special Sashimi Selection (for 2~3 people)

Salmon, tuna, kingfish, today's white fish & squid.

43.80



前菜 魚刺身盛り合せ

03. Entree Fish Sashimi

Salmon, tuna, kingfish & oyster.

19.80



サーモンベリー刺身

04. Salmon Belly Sashimi

Small (7p) **24.80**

Large (12p) **32.80**



サーモン刺身

05. Salmon Sashimi

Small (7p) **18.80**

Large (12p) **26.80**



まぐろ刺身

06. Tuna Sashimi

Small (7p) **24.80**

Large (12p) **35.80**



はまち刺身

07. Kingfish Sashimi

Small (7p) **19.80**

Large (12p) **27.80**



生がき

08. Natural Oysters

Fresh and tasty oysters topped with ponzu-vinegar sauce & grated radish or cut lemon.

1 doz **46.80**

1/2 doz **24.80**



スキャンピー刺身

09. Scampi Sashimi

29.80



つぶ貝刺身

10. Top Shell Sashimi

17.80



ホッキ貝刺身

11. Surf Shell Sashimi

17.80



スキャンピー

12. BBQ Scampi

29.80



車海老

13. BBQ King Prawn

19.80



帆立貝

14. BBQ Scallops (5p)

15.80



いか

15. BBQ Squid (180g)

14.80



Salad

ほうれん草とアーモンドのサラダ

16. Spinach & Almond Salad

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

16.80



海老のカクテルサラダ

17. Prawn Cocktail Salad

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

19.80



海藻サラダ

18. Seaweed Salad

Mix seaweed, dried bonito flake & mixed vegetables, served with creamy sesame dressing.

16.80

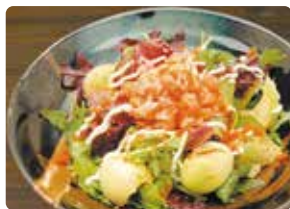


サーモンとアボカドのサラダ

19. Salmon & Avocado Salad

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

19.80



ミックスグリーンサラダ

20. Mixed Green Salad

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

16.80



豆腐サラダ

21. Tofu Salad

Tofu, dried tomato, sliced onion, avocado, bonito flake, soy sauce, dried seaweed & mixed vegetables, served with original French dressing.

16.80



和牛たたきサラダ

22. Wagyu Beef "Tataki" Salad

Lightly roasted beef sashimi & mixed vegetables, served with seasonings, soy garlic & french dressing.

19.80



包み野菜と自家製味噌ディップ

23. Wrap - Up Lettuce Leaves

Sunny lettuce, cabbage & green chili, served with homemade miso dip.

9.80



HOW TO ENJOY

1. Spread miso thinly over the vegetable leaf.
2. Dip the meat into the yakiniku sauce and place it on the leaf.
3. Add the green chili pepper and wrap everything ready to eat !
4. Try wrapping rice or kimchi also.

Beef Sashimi Dish

特選 和牛刺身

24. Premium Wagyu Beef Sashimi

Very tender wagyu beef sashimi.

Small (6p) 23.80

Large (10p) 38.80



特選 和牛ユッケ

25. Premium Wagyu "Yukke"

Premium wagyu beef tartar served with finely chopped shallots, sesame oil, garlic & egg yolk on top.

34.80



和牛ユッケ

26. Wagyu "Yukke"

Wagyu beef tartar served with finely chopped shallots, sesame oil, garlic & egg yolk on top.

18.80

Pickles and Side Dish

わさびのおつまみ盛り

27. Wasabi Side Dishes

3 kinds of wasabi dishes & Korean dried seaweed.

18.80



韓国のり

28. Korean Dried Seaweed

3.80



白菜のキムチ

29. Chinese Cabbage Kimchi

5.80



大根のキムチ (カクテキ)

30. Radish Kimchi

6.80



ネギキムチ

31. Shallot Kimchi

6.80



キムチの3色盛り合せ

32. Assorted Kimchi

9.80



5色のナムル

33. Namuru

5 kinds of Korean flavored Vegetables.

9.80



えだまめ

34. Edamame

Boiled green soybeans in shell.

6.80



Wagyu Premium Selection

RENGAYA'S WAGYU BEEF, ONE OF THE EXCLUSIVE SUPREME MEATS AS GRADE 9+, WILL PLEASE YOUR PALATE.

Prime Wagyu beef, selected to the best from the supreme meat which has inconceivable marbling will satisfy your luxurious palate.

特選 和牛シャトーブリアン

35. Wagyu Chateaubriand (for 2 people)

The prime tender fillet, best for those watching their waistlines. We serve the tenderest part for the Chateaubriand.

FLAVOR: BBQ SAUCE or SALT & PEPPER

200g **88.80**

100g **44.80**



特選 和牛三角カルビ

38. Wagyu Chuck Rib

Well-marbled high quality tender rib. Popular dish.

FLAVOR: BBQ SAUCE or SALT & PEPPER

120g **44.80**



特選 和牛ロース

36. Wagyu Premium Loin (for 2 people)

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

FLAVOR: BBQ SAUCE or SALT & PEPPER

200g **88.80**

100g **44.80**



特選 和牛中カルビ

39. Wagyu Short Rib

Prime cut of rib, fully marbled. Rarity of this cut makes it very popular.

FLAVOR: BBQ SAUCE or SALT & PEPPER

120g **44.80**



特選 和牛づくし

37. Wagyu Premium Amusement

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.

FLAVOR: BBQ SAUCE or SALT & PEPPER

54.80



特選 和牛厚切り牛タン

40. Wagyu OX-Tongue

Wagyu OX-tongue in thick cut. Juicy and tenderness, served with natural salt & citrus pepper.

THICK CUT

100g **44.80**



Condiments



きざみ ねぎ

Chopped Shallot (70g)

3.80

Sauce



大根おろし
Radish Sauce
Soy Sauce with
Grated Radish

3.80



おろしポン酢
Radish Ponzu
Ponzu Vinegar with
Grated Radish

3.80



ポン酢
Ponzu Vinegar

3.80



ゴーストチリオイル
Ghost Chili Oil

3.80



フレッシュチリ
Fresh Hot Chili
Served with Soy Sauce

3.50



ごまダレ
Sesame Sauce

3.50



スパイシーゆずソース
Spicy
Yuzu Sauce

3.50

Please note that a surcharge of 10% applies on SUNDAY and COMPENSATORY HOLIDAY.

Wagyu Special Selection

Top quality Wagyu beef with excellent marbling will still give you pleasure through remarkable texture and taste.

和牛上フィレ

41. Wagyu Tenderloin (for 2 people)

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

FLAVOR: BBQ SAUCE or SALT & PEPPER

200g **69.80**



和牛上ロース

42. Wagyu Beef Loin (for 2 people)

The upper back near shoulder. Enjoy the taste and tenderness for the typical prime steak.

FLAVOR: BBQ SAUCE or SALT & PEPPER

200g **69.80**



和牛ランプ

43. Wagyu Rump (for 2 people)

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

FLAVOR: BBQ SAUCE or SALT & PEPPER

200g **59.80**



和牛ミスジ

44. Wagyu Oyster Blade

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.

FLAVOR: BBQ SAUCE or SALT & PEPPER

120g **39.80**



和牛カイノミ

45. Wagyu Flap Meat

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.

FLAVOR: BBQ SAUCE or SALT & PEPPER

120g **32.80**



和牛ハラミ

46. Wagyu Outside Skirt

The thick part of the diaphragm muscle. Tender meat.

FLAVOR: BBQ SAUCE or SALT & PEPPER

120g **32.80**



和牛中落ちカルビ

47. Wagyu Rib Finger

Stringy part between ribs, a little chewy but taste beautiful. Popular among BBQ lovers.

FLAVOR: BBQ SAUCE or SALT & PEPPER

150g **32.80**



和牛上カルビ

48. Wagyu Special Beef Rib

Tasty meat of beef rib with moderate amount of marbled.

FLAVOR: BBQ SAUCE or SALT & PEPPER

120g **32.80**



和牛カルビ

49. Wagyu Beef Rib

FLAVOR: BBQ SAUCE or SALT & PEPPER

120g **21.80**

Shabu-Shabu Style BBQ

和牛上ロースの焼きしゃぶ

50. Wagyu Special Beef Loin - Shabu-Shabu Style BBQ

Thinly sliced beef in a little frozen state. Please grill slightly and taste with ponzu vinegar or sesame sauce.

25.80



▲ PHOTO: 2 SERVINGS

塩上牛タン

51. Special OX-Tongue

Salted OX-tongue.

21.80



Condiments



きざみ ねぎ

Chopped Shallot (70g)

3.80

BBQ Amble

牛上ミノ

52. Special Beef Tripe

15.80

牛上ホルモン

53. Wagyu Beef Intestine

15.80

牛レバー

54. Wagyu Beef Liver

15.80

ホルモンミックス

55. Assorted Ambles

(Tripe, Intestine, Liver)

FLAVOR: MISO BBQ SAUCE or HOT & SPICY MISO BBQ SAUCE

24.80



BBQ Pork

薄切り「極み」豚ロースの焼きしゃぶ

56. Premium Pork Shabu-Shabu (Loin)

Thinly sliced grain fed pork loin shabu-shabu style.

17.80

薄切り「極み」豚ロースの生姜焼き

57. Premium Pork Ginger (Loin)

Thinly sliced grain fed pork loin shabu-shabu style with teriyaki ginger sauce.

17.80

「極み」豚カルビ (バラ)

58. Premium Pork Rib

Thinly sliced grain fed pork rib.

FLAVOR: BBQ SAUCE or SALT & PEPPER

16.80

「極み」豚ロース

59. Premium Pork Loin

Thick sliced grain fed pork loin.

FLAVOR: BBQ SAUCE or SALT & PEPPER

16.80

「極み」豚トロ

60. Premium Pork Neck

FLAVOR: BBQ SAUCE or SALT & PEPPER

17.80

穀物飼育された最高級豪州産豚肉



BBQ Lamb

乳飲み仔羊の背肉

61. Milk Fed Rack of Lamb

Meat from an unweaned lamb, typically 4 to 6 weeks old and weighing 5.5 to 8kg. Most elegant flavour in the lamb meat.

FLAVOR: BBQ SAUCE or SALT & PEPPER

29.80



BBQ Poultry

鶏肉

62. Chicken (150g)

Thigh Fillet with skin.

FLAVOR: BBQ SAUCE or SALT & PEPPER

15.80



合鴨

63. Duck (160g)

Thinly sliced duck served with shredded shallot.

FLAVOR: BBQ SAUCE or SALT & PEPPER

25.80



BBQ Vegetables

とうもろこし

64. Corn on the cob

6.80



マッシュルーム

65. Mushrooms

6.80



エリンギ

66. King Brown Mushrooms

10.80



オクラ

67. Okura

9.80



アスパラ

68. Asparagus

10.80



季節の焼き野菜盛り合せ

69. Assorted Vegetables

19.80



とうもろこしバター焼き

70. "Foil-yaki" Corn

Served with butter.

6.80



にんにく焼き (ゴマ油 or バター)

71. "Foil-yaki" Garlic

Delicious and without a strong garlic odour. Served with sesame oil or butter.

8.80



きのこのガーリックバター焼き

72. "Foil-yaki" Mushrooms

Mixed mushroom served with garlic butter.

8.80



Grilled Stone Pot

HOW TO EAT BIBIMBA?

Add sweet and spicy miso paste and mix them well before you eat.

定番の石焼きビビンバ

73. Stone Pot Bibimba

Vegetables, egg, beef mince & dried seaweed on rice in a hot stone pot. Served with soup.

17.80



いかと明太子の石焼きビビンバ

74. Stone Pot Mentaiko Bibimba

Vegetables, egg, chili cod roe & squid on rice in a hot stone pot. Served with soup.

18.80



石焼きユッケビビンバ

75. Stone Pot Yukke Bibimba

Vegetables, egg, yukke & dried seaweed on rice in a hot stone pot. Served with soup.

21.80



Noodle

さぬきうどん

76. Sanuki Udon

Sanuki udon noodle, seaweed, deep fried tofu, tempura flakes, shallots & dried seaweed in traditional Japanese soup. Sanuki udon is Japan's most popular udon noodle.

15.80



ざるそば

77. "Zaru" Soba

Made from delicious and nutritious soba flour. Served with our special soba sauce & wasabi.

12.80



韓国風冷麺

78. Korean Cold Reimen

Korean style noodles in a delicious cold soup.

12.80



Soup

「ピリ辛」カルビスープ

79. Beef Rib Soup

A spicy soup with beef rib & vegetables.

16.80 Mini 10.80

「ピリ辛」テールスープ

80. OX-tail Soup

A spicy OX-tail soup with herbs & vegetables.

16.80 Mini 10.80

わかめスープ

81. Seaweed Soup

A healthy soup with plenty of seaweed.

8.80

たまごスープ

82. Egg Soup

Fluffy egg soup.

8.80

お味噌汁

83. Miso Soup

3.50

Rice Dish

イクラとうなぎまぶし

84. Unagi-Mabushi

Chopped eel with Japanese pepper (san-sho), salmon roe, finely chopped shallots, egg and red pickled ginger decorated nicely on top of rice. Teriyaki sauce is poured in, to complete this superb dish.

Small

29.80

Large (for 4 people)

59.80



れんが家風 ちらし寿司

85. Chirashi-Sushi

Chopped fish sashimi and prawns, salmon roe, egg and dried seaweed decorated on top of vinegared rice.

Small

29.80

Large (for 4 people)

59.80



ビビンバ

86. Bibimba

Spinach, bean sprouts, vinaigrette radish and cucumber, shiitake mushroom & cooked beef mince on rice. Mix them well before you eat. Served with soup.

12.80 Mini 8.80

たまごクッパ

87. Egg Porridge

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

10.80 Mini 7.80



「ピリ辛」カルビクッパ

88. Beef Rib Porridge

A rice porridge slowly cooked with meat & vegetables.

17.80 Mini 11.80

「ピリ辛」テールクッパ

89. OX-tail Porridge

A rice porridge with scallions, shallots & herbs cooked with OX-tail soup.

17.80 Mini 11.80



「ピリ辛」高菜ご飯

90. "Takana" Rice

Takana pickles, dried seaweed served on steamed rice.

8.80 Mini 6.80

しゃけフレーク ご飯

91. Salmon Flake Rice

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

12.80 Mini 8.80

ご飯

92. Rice

Japanese rice "Koshihikari".

3.50



Sukiyaki

特選 和牛すき焼き

93. Premium Sukiyaki

Thinly Sliced
Wagyu Beef 200g,
Assorted Vegetables.

89.80
per person

*MINIMUM ORDER
2 PEOPLE~



Shabu-Shabu

特選 和牛しゃぶしゃぶ

94. Premium Shabu-Shabu

Thinly Sliced
Wagyu Beef 200g,
Assorted Vegetables.

89.80
per person

*MINIMUM ORDER
2 PEOPLE~



Side

FOR SUKIYAKI AND SHABU-SHABU



特選 和牛しゃぶ肉

95. Wagyu Beef (200g)

39.80



野菜盛り合せ

96. Assorted Vegetables

25.80



うどん

97. Udon Noodles

7.80

Takeaway Premium Wagyu Bento Box

TAKEAWAY ONLY

Takeaway only

特選 和牛焼肉弁当

100. Premium Wagyu Yakiniku(BBQ) Box

24.80



Takeaway only

特選 和牛ステーキ弁当

101. Premium Wagyu Steak Box

24.80

