

RENGA-YA (Japanese BBQ & Steak)

LUNCH MENU

7th Heaven Gyudon with a Glass of Juice

Ultimate Beef Set features 6 Different cuts of Kagoshima Wagyu & Hokkaido Prime Beef with Beef Consomme

Kagoshima Wagyu Rump with Shoyu

Hokkaido Prime Tataki with Truffle Ponzu Jelly

Hokkaido Karubi with Wasabi

Braised Gyu Tongue

Kagoshima Wagyu Yaki Shabu with Yuzu Ponzu Sauce

Hokkaido Prime Chuck Roll Nikomi on Steamed Rice

OR

*Charcoal BBQ Kagoshima Wagyu Short Rib Karubi 100g
& Kagoshima Pork 80g*

Served with Salad of the Day, Soup of the Day
& Japanese Steamed Rice

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DINNER MENU (BBQ Set for 2 Pax)

Ohmi Wagyu (the finest Wagyu from Shiga Prefecture, Japan)

APPETIZER

Ohmi Wagyu Tataki with Truffle Ponzu Jelly,

Wagyu Hamburger with Truffle Salsa

SALAD

Baby Spinach Salad, Bacon & Sesame Dressing

BBQ PLATTER

4 Different Cuts Japanese Ohmi Wagyu Beef 400g &
Australian Thick Sliced Wagyu Tongue 80g

RICE

2 Mini Ikura Don (Salmon Roe on Steamed Rice)

DESSERT

Seasonal Japanese Ice Cream

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.



Venue:

Renga-Ya

Japanese BBQ & Steak

Chijmes

Date:

Monday, 2 April 2018 –

Sunday, 29 April 2018

Time:

Lunch: 12pm – 2.30pm

Dinner: 6pm – 11pm

Price:

Lunch: \$35.90 ++ / pax

Dinner: \$94.90++ / pax

(Min 2pax)

Chef:

TBA



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