



**RENGA-YA**  
れんがや  
*Special*  
**SET**  
**MENU**

**For 2 Persons**

**和牛 ランプ**  
**ステーキカット**  
**WAGYU RUMP**

**Wagyu Rump is a highly marbled beef and has amazingly tender eating quality.**

**This cut is best cooked to medium to enjoy its full flavour. It just melts in your mouth.**

**まんぞくセット**

**Gourmand Beef Set (For 2 Persons) \$179.80**

**\$89.90/Pax**

- ◆ Wagyu Rump Steak 200g (Kagoshima)
- ◆ Wagyu Yaki Shabu 100g (Kagoshima)
- ◆ Prime Chuck Short Rib 150g (Hokkaido)
- ◆ Pork Belly 100g (Kagoshima)
- ◆ Raw Scallops 2pc (Hokkaido)
- ◆ King Prawn Mentai Yaki 2pc
- ◆ Wagyu Tongue Salad (Australia)
- ◆ Kimchi (Japan)
- ◆ Egg Yolks (Japan)
- ◆ Shisho Leaves & Nori Seaweed (Japan)
- ◆ Shogga Nikomi Rice (Braised Beef Rice)
- ◆ Seasonal Japanese Ice Cream

*Flame-Grilled*  
**JAPANESE STEAK**  
**& WINE OR SAKE**

**\$99**

**Choice of Steak**

- ◆ 十勝牛ヒレ肉  
**Hokkaido Prime Tenderloin 300g OR**
- ◆ 国産和牛 ランプ  
**Kagoshima Wagyu Rump 300g**

**Side Dishes**

- ◆ アスパラのソテー  
**Sauteed Asparagus with Garlic AND**
- ◆ ポテトサラダ  
**Potato Salad**

**Choice of Beverages**

- ◆ 昇 純米吟醸  
**Shou Junmai Ginjo 180ml (Hot/Cold) OR**
- ◆ **A Glass of Red Wine (Cabernet Merlot)**



**昇 純米吟醸 Shou Junmai Ginjo**

Brewed from premium quality rice in Nara, the Shou Junmai Ginjo sake is a dry sake with a rich and full body. The sake displays flavorful notes of koji and rice with a clean finish.

Prices are subjected to prevailing charges. Food sequence arrangement by Chef.

Food image shown are for illustration proposes only. No changes are allowed for promotional items.