



Try Rengaya's special "Miso" Shabu Shabu.

Shabu Shabu is a traditional Japanese hot pot dish in which thinly sliced meat and vegetables are cooked piece by piece in flavorful broth right at the table. Shabu Shabu literally means "swish swish" to suggest the action diners to move pieces of food around in the pot. We use special blended Miso (Sesame paste) for the broth.

Miso-Shabu Course (味噌しゃぶコース)

Appetizer, Sashimi (shrimps and scallops),
Wagyu (marbled beef), Vegetables,
Udon noodle, Rice, Pickles, Dessert

口取り、刺身(ボタンエビ、ホタテ)
しゃぶしゃぶ肉(和牛霜降り肉)
野菜盛、うどん、ご飯、香物、デザート

- <A> Marbled Wagyu 5,500円
和牛霜降り肉
- Special Wagyu 6,600円
上選霜降り肉
- <C> Prime Wagyu 7,700円
特選霜降り肉

Sukiyaki Course (すき焼きコース)

Sukiyaki is cooked in a shallow pan, seasoned with soy sauce and sugar. Dip your cooked ingredients in a raw beaten egg as you like.

Appetizer, Sashimi (shrimps and scallops),
Wagyu (marbled beef), Vegetables,
Udon noodle, Rice, Pickles, Dessert

口取り、刺身(ボタンエビ、ホタテ)
しゃぶしゃぶ肉(和牛霜降り肉)
野菜盛、うどん、ご飯、香物、デザート

- <A> Marbled Wagyu 5,500円
和牛霜降り肉
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- <C> Prime Wagyu 7,700円
特選霜降り肉

A la carte

竹 Take	Marbled Wagyu, Vegetables, Udon	4,180円
松 Matsu	Special Wagyu, Vegetables, Udon	4,950円
桜庵 Sakura Ann	Prime Wagyu, Vegetables, Udon	6,050円

Additional

Marbled Wagyu	1,980円
Special Wagyu	2,750円
Prime Wagyu	3,850円
Vegetables	1,100円
Udon noodle	550円