

# RENKON

## SMALL SHARED

### FRESH OYSTERS 3PC

DAILY SELECTION, ACCOMPANIMENTS. 245

### SASHIMI SALAD

ASSORTED SASHIMI, MIXED GREENS, AVOCADO, TOMATO, CUCUMBER, WASABI & ANCHOVY DRESSING. 265

### SEAFOOD SUNOMONO SALAD

HOKKAIDO UNI & SCALLOP, CUCUMBER, APPLE, TARRAGON, BEET & DILL VINEGAR, GLASS NOODLE. 295

### YUBA SALAD

LOTUS, POMEGRANATE, POMELO, CARROT, YUZU, PICKLED GINGER DRESSING. 165

### WAKAME SALAD

SEAWEED, EDAMAME, CHARRED BROCCOLINI, AVOCADO, SMOKED CASHEW & SHISO PISTOU. (V) 175

### GRILLED OCTOPUS SALAD

TARE, UMBOSHI, PEPPERY GREENS, SAKE & CITRUS BUTTER. 190

## NOODLES

### HOKKAIDO UNI UDON CARBONARA

UNI BUTTER, FLOWER CRAB, SHISO, NORI. 265.  
ADD FRESH UNI. 75.

### SMOKED COD TORTELLINI

MUSSEL, CLAM, SPINACH, CONFIT JALAPENO BUTTER, DASHI, BONITO, CHILI. 295

## LARGE SHARED

### CURED SALMON TERIYAKI

Wild mushroom, charred carrot puree, potato coral, buddhas hand, lobster oil. 425

### BARBARY DUCK BREAST YAKITORI

Foie gras yaki, fennel, fig, apple, mizuna, yuzu aioli, sweet & spicy duck sauce. 465

### CHIP & DIP

SMOKED SALMON MOUSSE, SALMON ROE, CHIVE, SWEET POTATO TEMPURA. 175

### FRIED NIGIRI

TUNA TARTARE, LUMPFISH CAVIAR, CUCUMBER, RADISH, WASABI, PICKLED GINGER, SERRANO ABURI. 215

### SMOKED OYSTER "MOTOYAKI" SPRING ROLL

SPINACH, ENOKI MUSHROOM, YUZU AIOLI, CAVIAR. 110 EACH

### SAKE CLAMS

MIZUNA, MUSHROOM, CUCUMBER, CHILI, CRISPY GARLIC, SHISO OIL. 215

### MAPLE EBI MAYO

YUZU SAUCE, SESAME, SPICY WALNUT, CHIVE. 165

### MISO PORK CUCUMBER

GRILLED KING OYSTER MUSHROOM, PICKLED CUCUMBER, WASABI AIOLI, SMOKED EGG YOLK. 110

### AUSTRALIAN WAGYU BEEF CHEEK KAROKKE

SWEET POTATO, PICKLED DAIKON, RADISH, SMOKED GARLIC AIOLI. 195

### HOKKAIDO SCALLOP & PORK BELLY YAKI UDON

BRAISED DAIKON, RENKON, CARROT, CABBAGE, GOCHUJANG, SESAME. 275

### IBERICO PORK KATSU

Pork loin, pickled cucumber, umboshi jam, miso jus. 385

### AUSTRALIAN WAGYU HANGER STEAK M4

Onion ring, roast pepper puree, sweet garlic, peppery greens, radish, buddhas hand. 570

### JACK'S CREEK AUS. BLACK ANGUS RIBEYE

Charcoal grilled black angus, chili ponzu, wasabi butter. 300  
VND/100g minimum 300g

PRICES IN '000 VND \* EXCLUDING TAX & SVC.

SOME ITEMS CONTAIN NUTS, PLEASE SPEAK TO OUR TEAM REGARDING ALLERGIES & REQUESTS.

THE CONSUMPTION OF RAW SEAFOOD POSES AN INCREASED RISK OF FOOD-BORNE ILLNESS.

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## SIDES

### MAPLE & MISO ROASTED CARROTS:

PICKLED CARROTS, GRILLED ONION, PUFFED BLACK RICE & PINE NUT CRUNCH, SHISO. (V) 145

### GRILLED OYSTER MUSHROOM & TOFU:

SESAME EMULSION, GARLIC CHIP, TOGARASHI. (V) 110

### CRISPY BRUSSELS SPROUT'S:

KIMCHI, TOMATO, GREEN ONION, SESAME, CILANTRO. 125

## SKEWERS: 1 OR 3

### KING OYSTER:

PEPPER, FURIKAKE. (V) 55/140

### OKRA:

BBQ SAUCE. (V) 35/80

### HOKKAIDO SCALLOP

#### BACON:

LEEK, SHICHIMI, PONZU. 115/310

### BABY OCTOPUS:

KATSUBOSHI, BBQ SAUCE. 45/120

### CHICKEN TERIYAKI:

MAYO, SHICHIMI. 45/120

### CHICKEN WING:

LIME, KOSHER. 55/140

### PORK MEATBALL:

EGG YOLK, TARE SAUCE. 65/160

### SALMON SKEWER:

TARTARE SAUCE, CRISPY CAPER. 125/320

### PORK RIB:

LIME & PEPPER CARAMEL, SMOKED PEANUTS. 70/185

### JACK CREEK BEEF RIBEYE:

PEPPER BLEND, WASABI PONZU. 175/450

### WASABI WHIPPED SWEET POTATO:

NORI, TOBIKO, CHIVE. 120

### MUSHROOM FRIED RICE:

WILD MUSHROOMS, FRIED GARLIC CHIP, EGG. 115

## VEGAN ROLLS

### CHARCOAL KING OYSTER

#### MUSHROOM:

TOFU TEMPURA, VEGAN SPICY MAYO. 155

### CUCUMBER & AVOCADO:

GREEN CHILI, YUBA, VEGAN WASABI MAYO. 155

### PICKLE:

PICKLED CARROT & DAIKON, CUCUMBER, VEGAN YUZU MAYO. 125

## HAND ROLL / CUT ROLL

### KAPPA

(CUCUMBER) (V) 45

### SAKE

(SALMON) 65

### MAGURO

(TUNA) 65

### SPICY MAGURO

(SPICY TUNA) 70

### NEGITORO

(FATTY TUNA, GREEN ONION) 70

### CHOPPED HOTATE

(SCALLOP) 80

### SPICY CHOPPED HOTATE

(SCALLOP) 90

## SPECIALTY ROLL

### CATERPILLAR

EEL, AVOCADO, CUCUMBER, TOBIKO, SPICY MAYO, UNAGI SAUCE. 285

### SPIDER

SOFT SHELL CRAB TEMPURA, AVOCADO, SPICY MAYO. 275

### RISING SUN

PRAWN TEMPURA, CRAB STICK, SPICY TUNA, TOBIKO, SCALLION, SPICY MAYO. 295

### RAINBOW

CRAB STICK, SALMON, TUNA, EBI, TOBIKO, MASAGO, AVOCADO, CUCUMBER, UNAGI SAUCE, WASABI AIOLI. 245

### PHILADELPHIA

SALMON, SMOKED SALMON, CREAM CHEESE, AVOCADO, UNAGI SAUCE, CONFIT SHALLOT AIOLI. 275

### VOLCANO

SPICY TUNA, CUCUMBER, BABY EBI TEMPURA, TOBIKO, SPICY SAUCE, GREEN ONION. 270

### RENKON ROLL

SALMON, SMOKED SALMON, DILL CREAM CHEESE, TUNA, TEMPURA FRIED, GREEN ONION, WASABI SAUCE. 295

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RENKONSAIGON

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## SASHIMI / NIGIRI 3PC

### RENKON MARIAWASE

475/525

### HAMACHI (YELLOWTAIL)

190/225

### SAKE (SALMON) 95/130

### MAGURO (TUNA) 95/130

### BLUE FIN TUNA 395/435

### TORO (TUNA BELLY) 415/445

### SABA (MACKEREL) 80/125

### HOTATE (SCALLOP) 175/215

### SABA (VINEGAR MACKEREL)

90/125

### UNAGI (BBQ EEL) 125/160

### TAKO (OCTOPUS) 120/155

### IKURA (SALMON ROE) 135/165

### EBI (PRAWN) 130/155

### UNI 400/430

## ABURI NIGIRI 2PC

### RENKON ABURI MORIAWASE: 550

### AUSTRALIAN WAGYU BEEF M4: SCALLION, SESAME. 205

### SAKE: IKURA, CUCUMBER, TERIYAKI. 145

### BLUE FIN TUNA: MUSHROOM POWDER, TRUFFLE. 375

### UNI & EGG: CHARRED BROCCOLI. 420

### TAKO: CHORIZO & OLIVE TAPENADE. 175

### UNAGI: SPICY MANGO, PUFFED RICE. 195

### HOKKAIDO SCALLOP: PICKLED CUCUMBER, PEPPER BLEND. 195

## DESSERT

### YOGURT PANNA COTTA: GINGER, PASSION FRUIT, CANDIED CITRUS, HONEYCOMB, PUFFED RICE. 180

### BANANA MOUSSE: BLACK SESAME CRISP, ESPRESSO STREUSEL, RUM CARAMEL, BANANA BRULEE. 180

(V) VEGAN

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