

Omakase

Let us choose & grill your beef!

Indulge your taste buds with our Omakase Course which is composed of various cuts of our carefully selected Wagyu beef. All you need to do is just sit back and enjoy your meal while our skilled staff grills your beef to perfection.

*Please order courses for all guests. (Not applicable for kids.)

*The menu is subject to change from day to day.

*Guest(s) who do not take Raw Meat, Raw Egg, Tongue, or Uni, do kindly inform our staff beforehand.

*All Prices are subject to GST and 10% service charge.

お肉も焼きも、おまかせください。

YAKINIQUEST が厳選した黒毛和牛の様々な部位を、熟練のスタッフが最適な焼き加減でご提供します。お客様は会話とお食事をごゆっくりお楽しみくださいませ。

※コースのご注文はご来店の数分（お子様は除く）で承ります。

※コースの内容は日によって異なります。

※生肉、生卵、タン、うに等苦手のある方はお知らせください。

※別途 GST およびサービスチャージ 10%を申し受けます。

Limited Course “Pure Beef Tongue Omakase” \$148++

18th- 26th March 2023 / Available for dinner

We know it has been too long for you, beef tongue fanatics. Our much awaited, THE... Pure Beef Tongue Omakase is back. Marvel at how simply different cuts and thicknesses arouse contrastingly different flavours and textures. Unique to the world of yakiniku, experience the magic of tongue.

- Tongue Tatsuta Age	タンの竜田揚げ
- Tongue Sashimi	タン刺し
- Corned Tongue	タンのコンビーフ
- Roast Tongue Salad	ローストタンのサラダ
- Comparison of the 3 portions of Tongue	タン 3 種食べ比べ
- Tanzaku (Root-to-Tip slice of Tongue)	タン冊焼き
- Clear Soup with Tongue Shijo	タンしんじょのお吸い物
- Seared Tongue with Konbu & Cream Cheese	タンのたたき 昆布クリームチーズ
- Tongue Steak	タンステーキ
- Tongue Chazuke or Tongue Stew with Rice	タン茶漬け または タンシチューとご飯
- Dessert	デザート

*Terms & Conditions apply;

- Minimum 2 guests per table.

- 1-day advance reservation required.

- Guests would be required to order the same course/pax for the table.

- In the event that you wish to change to another course, please inform us at least one day before the booking date. Please note that we do not accept on-the-spot / same-day changes.

- To add-on extra “Tongue Steak” (1 block 40g \$28++) to your course, kindly request in advance during your reservation.

LUNCH OMAKASE “CHIC” \$88++

- Starter 先付
- Japanese Salad 和風サラダ
- Grill Beef 6 Cuts 焼肉 6 種
- Cold Noodle [氷]稲庭うどん
- Dessert デザート

LUNCH OMAKASE “APPETITE” \$128++

- Starter 先付
- Japanese Salad 和風サラダ
- Wagyu Goma Shabu 和牛ごましゃぶ
- Grill Beef 7 Cuts 焼肉 7 種
- (incl. Signature “YAKISUKI” & Wagyu Aburi Sushi (焼きすき、和牛炙り寿司を含む))
- Beef Curry Rice or Noodle Cold Noodle 和牛カレーまたは[氷]稲庭うどん
- Dessert デザート

DINNER OMAKASE “CLASSIC” \$138++

- Starter 先付
- 3 kinds of Wagyu Appetizer 3 種の前菜盛り合わせ
- Signature “Beef Noodle”-Niku Somen- 肉そうめん
- Grill Beef 7 Premium Cuts 上焼肉 7 種
- (incl. Signature “YAKISUKI”) (焼きすきを含む)
- Japanese Salad 和風サラダ
- Beef Curry Rice or Noodle Cold Noodle 和牛カレーまたは[氷]稲庭うどん
- Dessert デザート

DINNER OMAKASE “QUEST” \$188++

- Starter 先付
- 3 kinds of Seasonal Wagyu Appetizer with Uni 季節の 3 種前菜盛り合わせ (うに含む)
- Wagyu Goma Shabu 和牛ごましゃぶ
- Signature “Beef Noodle”-Niku Somen- 肉そうめん
- Grill Beef 7 Supreme Cuts 特上焼肉 8 種
- (incl. Premium Tongue Steak, Signature “Yakisuki”) (厚切り上タン、和牛炙り寿司、焼きすきを含む)
- Japanese Salad 和風サラダ
- Wagyu Chazuke or Tongue Stew with Rice 和牛しぐれ煮茶漬けまたはタンシチューとご飯
- Dessert デザート

DINNER “THE OMAKASE” \$280++～

We can arrange “unlisted” course upon your budget.

*From \$280 up /min. 2pax /need reservation a week in advance.

ご予算に応じた特別コース（\$280～/2名様～/一週間前までにご予約）も承っております。

*We recommend booking your OMAKASE courses ahead of your visit as the number of courses available are limited each day.

※コースは当日ご用意できる数に限りがございますので、事前のご予約をお勧めいたします。