

# 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人数分（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。*

## 9<sup>th</sup> ANNIVERSARY OMAKASE \$199++ (U.P.\$250)

23<sup>rd</sup> - 29<sup>th</sup> January 2024 / Available for dinner

\*Terms & Conditions apply;

- Minimum 2 guests per table.
- 1-day advance booking required.
- Guests would be required to order the same course/pax for the table and courses for all guests. (Not applicable for kids.)
- A cancellation fee of \$100 per person will be charged **for last minute cancellations within 24 hours, no-shows, or reductions in the number of guests for any reason**. Should there be any changes or reductions in the number of guests, please inform us at least one day before the booking date to avoid any cancellation charges.

### Seasonal Starter

3 kinds of Seasonal Wagyu Appetizer

Wagyu Sashimi

Japanese Salad

7 kinds of Supreme Beef with various seasonings and styles

- Tenderloin with Uni
- Tanzaku
- 2 kinds of Grill Beef (Tare)
- Block Harami
- Omi Wagyu Signature “YAKISUKI”
- Rib Eye Shabu-shabu

Wagyu Claypot Rice with Miso Soup

Dessert

### 季節の先付

季節の 3 種の和牛前菜盛り合わせ

和牛刺身

和風サラダ

お肉 7 種 (様々なスタイルで)

- ヒレうに添え
- タン鰯
- タレ 2 種
- ハラミ塊肉
- 近江牛やきすき
- リブアイしゃぶしゃぶ

和牛土鍋ご飯・味噌汁

デザート

## “Symphony of Exquisite Flavours”

### Michi&Co. x YAKINIQUEST

## TEA PAIRING LUNCH OMAKASE \$158++

27<sup>th</sup> & 28<sup>th</sup> January 2024 Start from 12pm, Last seating 1pm / Available for lunch

\*Terms & Conditions apply;

- Minimum 2 guests per table / Required to order courses for all guests. (Not applicable for kids.)
- A cancellation fee of \$50 per person will be charged **for last minute cancellations within 24 hours, no-shows, or reductions in the number of guests for any reason**. Should there be any changes or reductions in the number of guests, please inform us at least one day before the booking date to avoid any cancellation charges.

Delightful Japanese Tea Tasting with 8-Course Degustation Menu with 5-Premium Cuts of Grill Meat

**Alcoholic: Matcha Beer / Non-Alcoholic: Matcha Sparkling**

Wagyu Tail Soup Chawanmushi -Winter version-

Wagyu Goma Shabu

Japanese Salad, Asazuke

### 3-different Types of Japanese Tea

- Gyokuro Drops
- Houjicha No.84
- Longan Green Ice Tea

### 5-Premium Cuts of Grill Beef

- Hire (Shio)
- Zabuton Aburi Sushi
- Akami (Tare)
- Signature “YAKISUKI”
- Rib Eye or Striploin Steak Cut

### Gyokuro Ohitashi

Closer dish from 2 choices

Beef Curry Rice / Cold “Inaniwa” Noodle

## 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++

- |  |                            |
|--|----------------------------|
| - Seasonal Starter   | 季節の先付                      |
| - Japanese Salad   | 和風サラダ                      |
| - Wagyu Goma Shabu   | 和牛ごましゃぶ                    |
| - Grill Beef 7 Cuts<br>(incl. Signature “YAKISUKI” & Wagyu Aburi Sushi ) | 焼肉 7 種<br>(焼きすき、和牛炙り寿司を含む) |
| - Beef Curry Rice or 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++

- |   |                      |
|---|----------------------|
| - Seasonal Starter  | 季節の先付                |
| - 3 kinds of Wagyu Appetizer                                | 3 種の和牛前菜盛り合わせ        |
| - Signature “Beef Noodle”-Niku Somen-                       | 肉そうめん                |
| - Grill Beef 7 Premium Cuts<br>(incl. Signature “YAKISUKI”) | 上焼肉 7 種<br>(焼きすきを含む) |
| - Japanese Salad  | 和風サラダ                |
| - Beef Curry Rice or 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++

- |  |  |
|--|--|
| - Seasonal Starter   | 季節の先付  |
| - 3 kinds of Seasonal Wagyu Appetizer (incl. Uni)  | 季節の 3 種の和牛前菜盛り合わせ うに添え                           |
| - Signature “Beef Noodle”-Niku Somen-  | 肉そうめん  |
| - Grill Beef 8 Supreme Cuts<br>(incl. Steak Cut Premium Tongue,<br>Signature “YAKISUKI” & Wagyu Aburi Sushi) | 特上焼肉 8 種<br>(厚切り上タン、焼きすき、和牛炙り寿司<br>を含む)          |
| - Japanese Salad   | 和風サラダ  |
| - Closer Dish from 4 choices<br>Beef Curry Rice / Cold Noodle<br>/ Wagyu Chazuke / Tongue Stew with Rice     | ご飯もの<br>和牛カレー / [氷]稲庭うどん<br>和牛茶漬け / タンシチュー のいずれか |
| - 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。